

#### **MATCO FOODS LIMITED**

#### **DELIVERY ORDER**

Plot # 53, Allama Iqbal Industrial Estae, Faisalabad - Pakistan.

#### **Corn Division**

**Delivery Address** 

**Customer:** UNILEVER PAKISTAN FOODS LIMITED

SHAHPUR INTERCHANG, 14-KM MULTAN Address:

ROAD, MULTAN PHONE: 021-35674968

**Office Address** 

**Customer:** UNILEVER PAKISTAN FOODS LIMITED

Address: SHAHPUR INTERCHANG, 14-KM MULTAN

ROAD, MULTAN PHONE: 021-35674968

**Delivery Detall** 

Delivery Order #: 001709\_126 Sale Order #: SOP-001633

Date: 08/May/2023 Customer PO #: 4524270299

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)	
1	69778702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDF-01		1,520.00	25KGBAG	38,000.00		
	TOTAL: 1,520.00 38,000.00							
Shipment Details								

**Driver Name** IFTIKHAR HAIDER **VEHICLE** # TMK-919

**Driver Mobile** MOMENTUM LOGISTICS PVT LTD 0305-7656170 Transporter

Name

**Driver CNIC** 36501-3502646-5

**Loading Location REMARKS:** 

**SALES OFFICE** WEIGHBRIDGE CLERK **WAREHOUSE SECURITY OFFICE** 



## CERTIFICATE OF ANALYSIS

PLANT:

MATCO FOODS LIMITED - CORN DIVISION Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD - PAKISTAN

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com Email: contact@matcofoods.com

SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

**PRODUCT** 

: CORN STARCH

COA DATE

: 08.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

: 001709\_126

TRAILER / CONTAINER NO. : TMK-919

**DELIVERY DATE** 

: 08.05.2023

SALE ORDER

: SOP-001633

BATCH NO. DATE OF MANUFACTURING

: MF23075241 : MARCH, 2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS			
PARAMETERS			MIN.	MAX.	NAME OF METHOD	
Moisture	%	9.52	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.48	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.80	4.0	5.50	pH Meter	
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.091	-	0.30	By Oven at 550 °C, min. 2 hr.	
Odor	-	Odorless	Odd	orless	Sensory Evaluation	
Color	-	C/W	Creamish White			
Viscosity*	mPa.S	1271	800	-	Viscometer	
Grits (150 mesh)	%	0.082	-	0.50	Sieve Vibrator	
Protein (db.)	%	0.46	-	0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	1.2	-	5.0	By Elisa	
Sulphur Dioxide (SO <sub>2</sub> )	ppm	19.2		50.0	Iodometric Titration	
TPC	Cfu/g	3490		10,000	Micro Test	
Mold	Cfu/g	<10	3 <b>=</b> 3//	100	Micro Test	
Yeast	Cfu/g	<10		100	Micro Test	
Coliform	Cfu/g	<10		100	Micro Test	
Salmonella	Cfu/25g	Absent	•	Absent	Micro Test	
E.Coli	Cfu/g	Absent		Absent	Micro Test	

<sup>\* 6%</sup> cb. Paste @ 85°C, RT#3 & RPM 60

This product quality of the consignment is tested for the above parameters and is found within the customer specifications. If you have any question concerning this document please feel free to email at contact@matcofoods.com



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PHONE: 021-35674968

DATE OF MANUFACTURING

**PRODUCT** 

: CORN STARCH

COA DATE

: 08.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

: 001709\_126

TRAILER / CONTAINER NO. : TMK-919

**DELIVERY DATE** 

: 08.05.2023

SALE ORDER

: SOP-001633

BATCH NO.

: MF23075242 : MARCH, 2023

BEST BEFORE DATE

: MARCH, 2025

	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.32	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.68	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.32	4.0	5.50	pH Meter
Acidity	meq/g	0.018		0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.081		0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1287	800		Viscometer
Grits (150 mesh)	%	0.089		0.50	Sieve Vibrator
Protein (db.)	%	0.46		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.8		5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	16.0		50.0	<b>Iodometric Titration</b>
TPC	Cfu/g	3380		10,000	Micro Test
Mold	Cfu/g	<10		100	Micro Test
Yeast	Cfu/g	<10		100	Micro Test
Coliform	Cfu/g	<10	•	100	Micro Test
Salmonella	Cfu/25g	Absent	•	Absent	Micro Test
E.Coli	Cfu/g	Absent	•	Absent	Micro Test

<sup>\* 6%</sup> cb. Paste @ 85°C, RT#3 & RPM 60

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# CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/119

PLANT:

MATCO FOODS LIMITED - CORN DIVISION Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD - PAKISTAN

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com Email: contact@matcofoods.com

SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

: 08.05.2023

DELIVERY NO.

: 001709\_126

TRAILER / CONTAINER NO. : TMK-919

**DELIVERY DATE** 

: 08.05.2023

SALE ORDER

: SOP-001633

BATCH NO. DATE OF MANUFACTURING

: MF23075243 : MARCH, 2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		
TANAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	8.81	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.19	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.46	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.084		0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odd	Odorless Sensory Evaluation	
Color		C/W	Creamish White		-
Viscosity*	mPa.S	1324	800		Viscometer
Grits (150 mesh)	%	0.088		0.50	Sieve Vibrator
Protein (db.)	%	0.45	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6		5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	22.4		50.0	Iodometric Titration
TPC	Cfu/g	3520	-	10,000	Micro Test
Mold	Cfu/g	<10		100	Micro Test
Yeast	Cfu/g	<10		100	Micro Test
Coliform	Cfu/g	<10		100	Micro Test
Salmonella	Cfu/25g	Absent		Absent	Micro Test
E.Coli	Cfu/g	Absent		Absent	Micro Test

<sup>6%</sup> cb. Paste @ 85°C, RT#3 & RPM 60

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DATE OF MANUFACTURING

PRODUCT

: CORN STARCH

COA DATE

: 08.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

: 001709\_126

TRAILER / CONTAINER NO. : TMK-919

**DELIVERY DATE** 

: 08.05.2023

SALE ORDER

: SOP-001633

BATCH NO.

: MF23075244 : MARCH, 2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		
TANAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.02	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.98	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.39	4.0	5.50	pH Meter
Acidity	meq/g	0.02		0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.076		0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	
Viscosity*	mPa.S	1298	800		Viscometer
Grits (150 mesh)	%	0.089		0.50	Sleve Vibrator
Protein (db.)	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	8.0	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	25.6		50.0	Iodometric Titration
TPC	Cfu/g	3460	-	10,000	Micro Test
Mold	Cfu/g	<10		100	Micro Test
Yeast	Cfu/g	<10		100	Micro Test
Coliform	Cfu/g	<10		100	Micro Test
Salmonella	Cfu/25g	Absent		Absent	Micro Test
E.Coli	Cfu/g	Absent	-	Absent	Micro Test

<sup>\* 6%</sup> cb. Paste @ 85°C, RT#3 & RPM 60

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Issued By



## CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/121

PLANT:

MATCO FOODS LIMITED - CORN DIVISION Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY. SAHIANWALA, FAISALABAD - PAKISTAN

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com Email: contact@matcofoods.com

SHIP TO:

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PHONE: 021-35674968

**PRODUCT** 

: CORN STARCH

COA DATE

: 08.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

TRAILER / CONTAINER NO. : TMK-919

DELIVERY NO. DELIVERY DATE

Grits (150 mesh)

Protein (db.)

Aflatoxin

: 001709 126

BATCH NO.

: 08.05.2023 : MF23076249

%

%

ppb

SALE ORDER

0.50

0.50

5.0

Sieve Vibrator

By Elisa

Kjeldahl Apparatus (Nx6.25)

: SOP-001633

DATE OF MANUFACTURING : MARCH, 2023 **BEST BEFORE DATE** : MARCH, 2025 **SPECIFICATIONS PARAMETERS** UNITS RESULTS NAME OF METHOD MIN. MAX. Moisture % 8.87 8.50 10.0 105°C in the Sartorius MA **Dry Matters** % 91.13 90.0 91.50 On Moisture Base pH (20% soln.) 4.46 4.0 5.50 pH Meter Acidity meq/g 0.019 -0.050 Titration with 0.1N NaOH Ash (db.) % 0.092 0.30 By Oven at 550 °C, min. 2 hr. Odor -Odorless Odorless Sensory Evaluation Color C/W Creamish White Viscosity\* mPa.S 1321 800 Viscometer

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Sulphur Dioxide (SO<sub>2</sub>) 22.4 ppm 50.0 **Iodometric Titration** TPC Cfu/g 3380 -10,000 Micro Test Mold Cfu/g <10 100 Micro Test Yeast Cfu/g <10 100 Micro Test Coliform Cfu/g <10 100 Micro Test Salmonella Cfu/25g Absent Absent Micro Test E.Coli Absent Cfu/g Absent Micro Test

0.095

0.43

1.2

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<sup>\* 6%</sup> cb. Paste @ 85°C, RT#3 & RPM 60

# MATCO FOODS CORN DIVISION

## CERTIFICATE OF ANALYSIS

PLANT:

MATCO FOODS LIMITED – CORN DIVISION Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD – PAKISTAN

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com Email: contact@matcofoods.com

SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 08.05.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001709\_126 TRAILER / CONTAINER NO. : TMK-919

**DELIVERY DATE** : 08.05.2023

BATCH NO. : MF23076250 SALE ORDER : SOP-001633
DATE OF MANUFACTURING : MARCH, 2023 BEST BEFORE DATE : MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	8.59	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.41	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.71	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.088	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	•
Viscosity*	mPa.S	1296	800		Viscometer
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator
Protein (db.)	%	0.47		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.5		5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	24.0		50.0	Iodometric Titration
TPC	Cfu/g	3575		10,000	Micro Test
Mold	Cfu/g	<10		100	Micro Test
Yeast	Cfu/g	<10		100	Micro Test
Coliform	Cfu/g	<10	•	100	Micro Test
Salmonella	Cfu/25g	Absent		Absent	Micro Test
E.Coli	Cfu/g	Absent		Absent	Micro Test

<sup>\* 6%</sup> cb. Paste @ 85°C, RT#3 & RPM 60

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Issued By
Quality Assurance Department