

MATCO FOODS LIMITED

DELIVERY ORDER

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

Corn Division

Delivery Address

Customer:

UNILEVER PAKISTAN FOODS LIMITED

Address:

SHAHPUR INTERCHANG, 14 KM MULTAN ROAD, MULTAN PHONE: 021-35674968

Office Address

Customer:

UNILEVER PAKISTAN FOODS LIMITED

Address:

SHAHPUR INTERCHANG, 14 KM MULTAN

ROAD, MULTAN PHONE:021-35674968

Delivery Detail

Delivery Order # :

002460 126

Sale Order #:

SOP-002428

Date:

16/Aug/2023

Customer PO #:

4524270299

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	69778702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDF 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name

M.BABAR

VEHICLE #

RPT-1331

Driver Mobile

0307-4232464

Transporter

CUSTOMER OWN.

Name

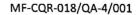
Driver CNIC

35102-3879201-3

REMARKS:

Loading Location

WAREHOUS





CERTIFICATE OF ANALYSIS

PLANT:

MATCO FOODS LIMITED – CORN DIVISION PLOT # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD – PAKISTAN COA # MF/23/198

OFFICE:

87-K, WAPDA CITY, FAISALABAD-PAKISTAN

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

DISPATCHED TO:

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

PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY NO.	002460_126				
DELIVERY DATE	16.08.2023	COA DATE	16.08.2023		
BATCH NO.	MF23099343	TRAILER / CONTAINER NO.	RPT-1331		
DATE OF MANUFACTURING	April, 2023	BEST BEFORE DATE	April, 2025		

Parameters	Units	Results	Specifications		Name of Method
	L. WALL		Min.	Max.	
Moisture	%	9.20	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.80	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.70	4.0	5.50	pH Meter
Ash (db.)	%	0.091	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odo	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1302	800	-	Viscometer
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO₂)	ppm	12.4	-	50.0	lodometric Titration
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.4	-	5.0	By Elisa
TPC	cfu/g	3660	-	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

^{* 6%} cb. Paste, 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

Issued By
Quality Control Department

COA # MF/23/199



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

DISPATCHED TO:

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

PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY NO.	002460_126				
DELIVERY DATE	16.08.2023	COA DATE	16.08.2023		
BATCH NO.	MF23099342	TRAILER / CONTAINER NO.	RPT-1331		
DATE OF MANUFACTURING April, 2023 BEST BEFORE DATE April, 2025					

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.67	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.33	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.63	4.0	5.50	pH Meter
Ash (db.)	%	0.089	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Color	-	c/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1324	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	9.6	-	50.0	Iodometric Titration
Protein (db.)	%	0.39	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.8	-	5.0	By Elisa
TPC	cfu/g	3640	-	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

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Quality Control Department



CERTIFICATE OF ANALYSIS

PLANT:

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

COA # MF/23/200

OFFICE:

87-K, WAPDA CITY, FAISALABAD-PAKISTAN

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

DISPATCHED TO:

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

PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY NO.	002460_126				
DELIVERY DATE	16.08.2023	COA DATE	16.08.2023		
BATCH NO.	MF23099341	TRAILER / CONTAINER NO.	RPT-1331		
DATE OF MANUFACTURING	April, 2023 BEST BEFORE DATE April, 2025				

Parameters	Units	Results	Specifications		Name of Method
	Carrier and Piller X or		Min.	Max.	
Moisture	%	9.62	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.38	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	4.0	5.50	pH Meter
Ash (db.)	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Ode	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1243	800	-	Viscometer
Grits (150 mesh)	%	0.15	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	12.4	<u>.=</u>	50.0	Iodometric Titration
Protein (db.)	%	0.41		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6	-	5.0	By Elisa
TPC	cfu/g	3710	-	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

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