

MATCO FOODS LIMITED

DELIVERY ORDER

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

Corn Division

Delivery Address

Customer: UNIL

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 # :

002288_126

Sale Order #:

SOP-002246

Date:

24/Jul/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

ABDUL MAJEED

VEHICLE #

TLB-829

Driver Mobile

0325-7372290

Transporter

CUSTOMER OWN

Name

Driver CNIC

33100-7114370-7

REMARKS:

Loading Location

SALES OFFICE

1

WAREHOUSE

SECURITY OFFICE

Print Date & Time: 7/24/2023 12:50:17 PM

tahir hussain

Page 1 of 1

COA # MF/23/162



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

: 24.07.2023

PRODUCT BRAND

: MAT - BLANC- 1010

DELIVERY NO.

(FOOD GRADE STARCH) :002288 126

TRAILER / CONTAINER NO. : TLB-829

DELIVERY DATE

: 24.07.2023

SALE ORDER

: SOP-002246

BATCH NO. DATE OF MANUFACTURING

: MF23082287 : March, 2023

BEST BEFORE DATE

: March, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD	
TARAMETERS			MIN.	MAX.	NAME OF METHOD	
Moisture	%	9.59	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.41	90.0	91.50	On Moisture Base	
pH (20% soln.)		4.25	4.0	5.50	pH Meter	
Acidity	meq/g	0.019		0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.089		0.30	By Oven at 550 °C, min. 2 hr	
Odor	-	Odorless	Odorless		Sensory Evaluation	
Color	-	C/W	Creamish White			
Viscosity* @ 85°C	mPa.S	1227	800	-	Viscometer	
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator	
Sulphur Dioxide (SO ₂)	ppm	22.4	9 314	50.0	Iodometric Titration	
Protein (db.)	%	0.47	-	0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	0.7		5.0	By Elisa	
TPC	cfu/g	3200		10,000	Micro Test	
Mold	cfu/g	<10		100	Micro Test	
Yeast	cfu/g	<10	<u>.</u>	100	Micro Test	
Coliform	cfu/g	<10	•	100	Micro Test	
Salmonella	cfu/25g	Absent	<u>.</u>	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

Quality Assurance Department



CERTIFICATE OF ANALYSIS

PLANT:

COA # MF/23/163

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

: 24.07.2023

PRODUCT BRAND

: MAT - BLANC- 1010

(FOOD GRADE STARCH)

DELIVERY NO.

: 002288_126

TRAILER / CONTAINER NO. : TLB-829

DELIVERY DATE

DATE OF MANUFACTURING

: 24.07.2023

SALE ORDER

: SOP-002246

BATCH NO.

: MF23082288 : March, 2023

BEST BEFORE DATE

: March, 2025

	UNITS	RESULTS -	SPECIFICATIONS		NAME OF METHOD	
PARAMETERS			MIN.	MAX.	TARRE OF THE STATE OF	
Moisture	%	9.56	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.44	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.42	4.0	5.50	pH Meter	
Acidity	meq/g	0.017		0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.085	-	0.30	By Oven at 550 °C, min. 2 hr.	
Odor	-	Odorless	Odorless		Sensory Evaluation	
Color	Table Thomas	C/W	Creamish White		-	
Viscosity* @ 85°C	mPa.S	1232	800		Viscometer	
Grits (150 mesh)	%	0.08		0.50	Sieve Vibrator	
Sulphur Dioxide (SO₂)	ppm	19.2		50.0	Iodometric Titration	
Protein (db.)	%	0.46		0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	0.8	-	5.0	By Elisa	
TPC	cfu/g	3500		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 Assurance Department

COA # MF/23/164



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

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SHIP TO:

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

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 24.07.2023

PRODUCT BRAND

: MAT - BLANC- 1010

(FOOD GRADE STARCH)

: TLB-829

DELIVERY NO. DELIVERY DATE : 002288_126 : 24.07.2023

SALE ORDER

: SOP-002246

BATCH NO.

: MF23082289

TRAILER / CONTAINER NO.

: March, 2025

DATE OF MANUFACTURING

: March, 2023

BEST BEFORE DATE

DADAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD	
PARAMETERS			MIN.	MAX.	IVAIVIL OF WILLIAM	
Moisture	%	9.40	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.60	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.40	4.0	5.50	pH Meter	
Acidity	meq/g	0.018		0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.082	•	0.30	By Oven at 550 °C, min. 2 hr.	
Odor	-	Odorless	Odorless		Sensory Evaluation	
Color	_	C/W	Creamish White		-	
Viscosity* @ 85°C	mPa.S	1282	800	·	Viscometer	
Grits (150 mesh)	%	0.087		0.50	Sieve Vibrator	
Sulphur Dioxide (SO ₂)	ppm	22.4		50.0	Iodometric Titration	
Protein (db.)	%	0.44		0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	1.4		5.0	By Elisa	
TPC	cfu/g	3250	-	10,000	Micro Test	
Mold	cfu/g	<10	<u> </u>	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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