

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 #: 003039_126 Sale Order #: SOP-002991

Date: 02/Oct/2023 Customer PO #: 4525290902

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		1,200.00	25KGBAG	30,000.00		
	TOTAL:			1,200.00		30,000.00		
	Shipment Details							

Driver Name ABDUL MAJEED **VEHICLE #** TLB-829

Driver Mobile CUSTOMER OWN. 0325-7372290 Transporter

Name

Driver CNIC 33100-7114370-7

Loading Location REMARKS:

SALES OFFICE WEIGHBRIDGE CLERK **WAREHOUSE SECURITY OFFICE**



CERTIFICATE OF ANALYSIS

COA # MF/23/329

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 (FO	OD GRADE STARCH)			
DELIVERY DATE	02.10.2023	COA DATE	02.10.2023		
DELIVERY NO.	003039 126	SALE ORDER	SOP-002991		
BATCH NO.	MF23262316	TRAILER / CONTAINER NO.	TLB-829		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	-	C/W	Creamish White		
Odor		Odorless	Odo	orless	Sensory Evaluation
Moisture	%	8.78	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.22	90.0	91.50	On Moisture Base
pH (20% soln.)		4.97	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1146	800		Viscometer
Grits (150 mesh)	%	0.13		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	32.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.079		0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41	•	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.9	•	5.0	By Elisa
TPC	cfu/g	3550		10,000	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g	<100	-	100	Micro Test
Coliform	cfu/g	<100	•	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

Quality Assurance Department



CERTIFICATE OF ANALYSIS

COA # MF/23/330

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 (FO	OD GRADE STARCH)				
DELIVERY DATE	02.10.2023	COA DATE	02.10.2023			
DELIVERY NO.	003039_126	SALE ORDER	SOP-002991			
BATCH NO.	MF23273397	TRAILER / CONTAINER NO.	TLB-829			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	- 1	C/W	Cream	ish White	
Odor		Odorless	Ode	orless	Sensory Evaluation
Moisture	%	8.88	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.12	90.0	91.50	On Moisture Base
pH (20% soln.)	drag.	4.91	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	937	800		Viscometer
Grits (150 mesh)	%	0.14		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	35.0	•	50.0	Iodometric Titration
Ash (db.)	%	0.08	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.43		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.0		5.0	By Elisa
TPC	cfu/g	3620	-	10,000	Micro Test
Mold	cfu/g	<100		100	Micro Test
Yeast	cfu/g	<100	-	100	Micro Test
Coliform	cfu/g	<100	•	100	Micro Test
Salmonella	cfu/25g	Absent		Absent	Micro Test
E.Coli	cfu/g	Absent	-	Absent	Micro Test

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CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/331

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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DISPATCHED TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (F	02.10.2023			
DELIVERY DATE	02.10.2023	COA DATE	SOP-002991		
DELIVERY NO.	003039_126	SALE ORDER			
BATCH NO.	MF23273398	TRAILER / CONTAINER NO.	October, 2025		
DATE OF MANUFACTURING	October, 2023	BEST BEFORE DATE	October, 222		

A STATE OF STATES	Units	Results	Specifi	ications	Name of Method
Parameters	Units	Min. Max.		Max.	
		C/W	Creami	sh White	4-11-11-11-11-11-11-11-11-11-11-11-11-11
Color		Odorless	Odorless		Sensory Evaluation
Odor		8.96	8.50	10.0	105°C in the Sartorius MA
Moisture	%		90.0	91.50	On Moisture Base
Dry Matters	%	91.04	4.0	5.50	pH Meter
pH (20% soln.)	•	4.73	800	0.00	Viscometer
Viscosity* @ 85°C	mPa.s	1169	800	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.13	1 gapy 7/• = st = j	0.50	- A - A - A - A - A - A - A - A - A - A
Sulphur Dioxide (SO ₂)	ppm	32.0		50.0	Iodometric Titration
Ash (db.)	%	0.083	• •	0.30	By Oven at 550 °C, min. 2 hr
Protein (db.)	%	0.41	•	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.9	-	5.0	By Elisa
	cfu/g	3660		10,000	Micro Test
TPC		<100	-	100	Micro Test
Mold	cfu/g	<100	_	100	Micro Test
Yeast	cfu/g		4	100	Micro Test
Coliform	cfu/g	<100			Micro Test
Salmonella	cfu/25g	Absent	-	Absent	7,10
E.Coli	cfu/g	Absent		Absent	Micro Test

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Quality Assurance Department

COA # MF/23/332

PLANT:

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UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN PHONE: 021-35674968

PRODUCT	CORN STARCH MAT - BLANC- 1010 (FOOD GRADE STARCH)				
PRODUCT BRAND					
DELIVERY DATE	02.10.2023	COA DATE	02.10.2023		
		SALE ORDER	SOP-002991		
DELIVERY NO.	003039_126	TRAILER / CONTAINER NO.	TLB-829		
BATCH NO.	MF23273399	A Committee of the Comm	October, 2025		
DATE OF MANUFACTURING	October, 2023	BEST BEFORE DATE	00.000., ===		

State of the state	Units	Results	Specif	Specifications Name of Meth	
Parameters	Omis Leading		Min.	Max.	
- C/W		Creamish White		- Carlot burger in the plant	
Color	-	Odorless	Odo	orless	Sensory Evaluation
Odor	-	9.05	8.50	10.0	105°C in the Sartorius MA
Moisture	%		90.0	91.50	On Moisture Base
Dry Matters	%	90.95	4.0	5.50	pH Meter
pH (20% soln.)		4.71		- 0.00	Viscometer
Viscosity* @ 85°C	mPa.s	1164	800	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.13	-	0.50	Iodometric Titration
Sulphur Dioxide (SO ₂)	ppm	35.0		50.0	2.2.131
Ash (db.)	%	0.089		0.30	By Oven at 550 °C, min. 2 hr
	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Protein (db.)	ppb	4.5	- K	5.0	By Elisa
Aflatoxin	The second secon	3640		10,000	Micro Test
TPC	cfu/g	<100		100	Micro Test
Mold	cfu/g			100	Micro Test
Yeast	cfu/g	<100		100	Micro Test
Coliform	cfu/g	<100	13 -		Micro Test
Salmonella	cfu/25g	Absent		Absent	
E.Coli	cfu/g	Absent	William I.	Absent	Micro Test

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