

# **MATCO FOODS LIMITED**

### **DELIVERY ORDER**

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

#### Corn Division

**Delivery Address** 

UNILEVER PAKISTAN FOODS LIMITED

Customer : Address :

SHAHPUR INTERCHANG, 14-KM MULTAN

ROAD, MULTAN PHONE: 021 35674968

Office Address

Customer:

UNILEVER PAKISTAN FOODS LIMITED

Address:

SHAHPUR INTERCHANG, 14 KM MULIAN

ROAD, MULTAN PHONE: 021-35674968

**Deivery Detall** 

Delivery Order #:

001347\_126

Sale Order #:

SOP 001268

Date:

25/Mar/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 25KG PPWL BAG	CSDF 01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

#### **Shipment Details**

**Driver Name** 

SHER KHAN

**VEHICLE #** 

TMM-142

**Driver Mobile** 

0303-9741148

Transporter

**CUSTOMER OWN** 

Name

**Driver CNIC** 

38302-7275790-3

**REMARKS:** 

Loading Location

Sheed

LES OFFICE

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

**PRODUCT** 

BATCH NO.

: CORN STARCH

DATE

: 25.03.2023

PRODUCT BRAND

DELIVERY NO.

: MAT - BLANC- 1010 (FOOD GRADE STARCH) : 001347

TRAILER / CONTAINER NO.

: TMM-142

**DELIVERY DATE** 

: 25.03.2023

SALE ORDER

:001268

DATE OF MANUFACTURING

: MF23072222 : MARCH,2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
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.)	%	4.51	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.086	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	c/w	Creamish White		
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1314	800	-	Viscometer
Grits (150 mesh)	%	0.089	-	0.50	Sieve Vibrator
Protein (db)	%	0.44	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	0.30	-	5.0	By ELISA
Sulphur Dioxide, SO₂	ppm	14.2	-	50.0	Iodometery Titration
TPC	Cfu/g	3650	-	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

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:

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

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SHIP TO:

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

**PRODUCT** 

: CORN STARCH

DATE

: 25.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

TRAILER / CONTAINER NO.

: TMM-142

DELIVERY NO. **DELIVERY DATE**  : 001347 : 25.03.2023

SALE ORDER

:001268

BATCH NO. DATE OF MANUFACTURING

Salmonella

E.Coli

: MF23080271 : MARCH, 2023

Cfu/g

**BEST BEFORE DATE** 

Absent

: MARCH, 2025

Micro Test

**PARAMETERS** RESULTS MIN. UNITS MAX. NAME OF METHOD Moisture % 9.14 8.50 10.0 105°C in the Sartorius MA **Dry Matters** % 90.86 90.0 91.50 On Moisture Base 4.45 4.0 5.50 pH Meter pH (20% soln.) % Titration with 0.1N NaOH Acidity meq/g 0.019 0.050 0.30 By Oven at 550°C, min. 2 hr. Ash (db) % 0.088 Sensory Evaluation Odorless Odorless Odor Creamish White C/W Color Viscosity@85°C, 6% soln. mPa.S 1314 800 Viscometer RT# 3, RPM 60 0.093 0.50 Grits (150 mesh) % Sieve Vibrator 0.40 0.50 Kjedhal Apparatus (Nx6.25) % Protein (db) 1.30 5.0 By ELISA ppb Aflatoxin 14.4 50.0 **Iodometery Titration** ppm Sulphur Dioxide, SO2 4190 10,000 Micro Test TPC Cfu/g <10 100 Micro Test Cfu/g Mold 100 <10 Micro Test Yeast Cfu/g 100 Micro Test Cfu/g <10 Coliform Micro Test Cfu/25g Absent Absent

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Absent

**Quality Assurance Department** 



## 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 INTERCHANG, 14-KM MULTAN ROAD, MULTAN

PHONE:021-35674968

PRODUCT

: CORN STARCH

DATE

: 25.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

: TMM-142

DELIVERY NO.

: 001347

TRAILER / CONTAINER NO.

**DELIVERY DATE** 

: 25.03.2023 : MF23080272

SALE ORDER

:001268

BATCH NO.

: MARCH,2023

BEST BEFORE DATE

DATE OF MANUFACTURING : MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD	
Moisture	%	9.22	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.78	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)	%	0.092	-	0.30	By Oven at 550°C, min. 2 hr.	
Odor	-	Odorless	Odorless Creamish White		Sensory Evaluation	
Color		c/w				
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1272	800	-	Viscometer	
Grits (150 mesh)	%	0.093	-	0.50	Sieve Vibrator	
Protein (db)	%	0.39	-	0.50	Kjedhal Apparatus (Nx6.25)	
Aflatoxin	ppb	1.6	-	5.0	By ELISA	
Sulphur Dioxide, SO₂	ppm	16.0	-	50.0	<b>lodometery Titration</b>	
TPC	Cfu/g	2985	-	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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# MATCO FOODS

## CERTIFICATE OF ANALYSIS

PLANT:

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

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

Web: www.matcofoods.com Email: <u>contact@matcofoods.com</u>

SHIP TO:

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

PRODUCT

: CORN STARCH

DATE

: 25.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

25.05....

DELIVERY NO.

: 001347

TRAILER / CONTAINER NO.

: TMM-142

**DELIVERY DATE** 

: 25.03.2023

SALE ORDER

:001268

BATCH NO.

DATE OF MANUFACTURING

: MF23080273 : MARCH,2023

BEST BEFORE DATE

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.33	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.67	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.44	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.087	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless Odorless		lorless	Sensory Evaluation
Color	-	c/w	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1265	800	-	Viscometer
Grits (150 mesh)	%	0.0956	-	0.50	Sieve Vibrator
Protein (db)	%	0.41	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.20	-	5.0	By ELISA
Sulphur Dioxide, SO₂	ppm	12.80	-	50.0	Iodometery Titration
TPC	Cfu/g	3395	-	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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