

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 MULTAN

ROAD, MULTAN PHONE: 021-35674968

Delivery Detall

Delivery Order # :

001845_126

Sale Order #:

SOP 001783

Date:

23/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

SHER KHAN

VEHICLE #

TMM-142

Driver Mobile

0303-9741148

Transporter

LEED TRANSPORT CO.

Name

Driver CNIC

38302-7275790-3

REMARKS:

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

Print Date & Time:5/23/2023 11:40:21 AM

saad akram

Page 1 of 1



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

DATE OF MANUFACTURING

PRODUCT

: CORN STARCH

COA DATE

: 23.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

:001845 126

TRAILER / CONTAINER NO. : TMM-142

DELIVERY DATE

: 23.05.2023

SALE ORDER

: SOP-001783

BATCH NO.

: MF23098340 : April, 2023

BEST BEFORE DATE

: April, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		
PARAIVIETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.87	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.13	90.0	91.50	On Moisture Base
pH (20% soln.)		4.74	4.0	5.50	pH Meter
Acidity	meq/g	0.019		0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.086		0.30	By Oven at 550 °C, min. 2 hr.
Odor		Odorless	Odd	orless	Sensory Evaluation
Color		C/W	Creamish White -		
Viscosity* @ 85°C	mPa.S	1238	800	80912	Viscometer
Grits (150 mesh)	%	0.13		0.50	Sieve Vibrator
Protein (db.)	%	0.39		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.9		5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	9.6		50.0	Iodometric Titration
TPC	Cfu/g	3860		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	学是自然的学	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



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PLANT:

MATCO FOODS LIMITED - CORN DIVISION PIOT F 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD - PAKISTAN

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

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

SHIP TO:

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

PHIONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 23.05.2023

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

DELIVERY NO. : 001845_126 TRAILER / CONTAINER NO. : TMM-142

DELIVERY DATE : 23.05.2023

 BATCH NO.
 : MF23082291
 SALE ORDER
 : 50P-001783

 DATE OF MANUFACTURING
 : March, 2023
 BEST BEFORE DATE
 : March, 2025

21211157525	UNITS	RESULTS	SPECIFICATIONS		*******	
PARAMETERS			win.	MAX.	NAME OF METHOD	
Moisture	%	9.76	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.24	90.0	91.50	On Moisture Base	
piH (20% sain.)	-	4.58	4.0	5.50	pH Meter	
Acidity	meq/g	0.016		0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.084	•	0.30	By Oven at 550 °C, min. 2 hr.	
Odor		Odortless	Odio	artiesa	Semsory Evaluation	
Color		C//W/	Creamish White			
Viscosity* @ 85°C	mPa.S	1224	800	-	Viscometer	
Grits (150 mesh)	%	0.094	•	0.50	Sieve Vibrator	
Protein (db.)	%	0.45		0.50	Kjeldahl Apparatus (Nx6.25)	
Affatoxin	ppb	1.6		5.0	By Elisa	
Sulphur Diaxide (SO ₂)	pipimi	28.4	*	50.0	Rodometric Titration	
TPC	Cfu/g	4025		10,000	Miliono 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	Miloro Test	
E.Coli	Cfu/g	Absent		Absent	Micro Test	

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PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 23.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

: 001845_126

TRAILER / CONTAINER NO. : TMM-142

DELIVERY DATE

: 23.05.2023

SALE ORDER

: SOP-001783

BATCH NO. DATE OF MANUFACTURING : April, 2023

: MF23098337

BEST BEFORE DATE

: April, 2025

DADAMETERS	UNITS	RESULTS	SPECIFICATIONS		
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.17	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.83	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.69	4.0	5.50	pH Meter
Acidity	meq/g	0.018		0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.086	-	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	1306	800	200	Viscometer
Grits (150 mesh)	%	0.11	· Feed Bank	0.50	Sieve Vibrator
Protein (db.)	%	0.38		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6	A constant	5.0	By Elisa
Sulphur Dioxide (SO₂)	ppm	9.6		50.0	Iodometric Titration
TPC	Cfu/g	3890		10,000	Micro Test
Mold	Cfu/g	<10	•	100	Micro Test
Yeast	Cfu/g	<10	The state of the s	100	Micro Test
Coliform	Cfu/g	<10	1.7	100	Micro Test
Salmonella	Cfu/25g	Absent		Absent	Micro Test
E.Coli	Cfu/g	Absent		Absent	Micro Test

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PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 23.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

: 001845_126

TRAILER / CONTAINER NO. : TMM-142

DELIVERY DATE

: 23.05.2023

SALE ORDER

: SOP-001783

BATCH NO.

: MF23098338 DATE OF MANUFACTURING : April, 2023

BEST BEFORE DATE

: April, 2025

DADAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	8.70	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.30	90.0	91.50	On Moisture Base
pH (20% soln.)	27-1 <u>-</u> 54-5	4.65	4.0	5.50	pH Meter
Acidity	meq/g	0.02		0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.088	IC LIES STORY (FOR	0.30	By Oven at 550 °C, min. 2 hr.
Odor		Odorless	Odd	orless	Sensory Evaluation
Color		C/W	Creamish White		1.
Viscosity* @ 85°C	mPa.S	1342	800		Viscometer
Grits (150 mesh)	%	0.096		0.50	Sieve Vibrator
Protein (db.)	%	0.41		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.3		5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	8.4		50.0	Iodometric Titration
TPC	Cfu/g	3900	Carolina - Ala	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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PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 23.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

: 001845_126

TRAILER / CONTAINER NO. : TMM-142

DELIVERY DATE

: 23.05.2023

SALE ORDER

: SOP-001783

BATCH NO. DATE OF MANUFACTURING : March, 2023

: MF23076252

BEST BEFORE DATE

: March, 2025

DADALATTERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.80	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.20	90.0	91.50	On Moisture Base
pH (20% soln.)	2	4.40	4.0	5.50	pH Meter
Acidity	meq/g	0.019	Wild-T-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.085		0.30	By Oven at 550 °C, min. 2 hr.
Odor		Odorless	Odd	orless	Sensory Evaluation
Color	A1274 - 1151	C/W	Creami	sh White	
Viscosity* @ 85°C	mPa.S	1298	800		Viscometer
Grits (150 mesh)	%	0.089		0.50	Sieve Vibrator
Protein (db.)	%	0.49		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.3		5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	12.8		50.0	Iodometric Titration
TPC	Cfu/g	4100		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	Triball - Televier	Absent	Micro Test

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