

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

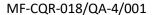
Address: SHAHPUR INTERCHANG, 14-KM MULTAN

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Delivery Detall

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	
		Ship	oment Details				
Driver	Name WALI UR REHMAN		VEHICLE #	TML-	133		

Driver Name	WALI UR REHMA	N	VEHICLE #	TML-133	
Driver Mobile			Transporter Name	CUSTOMER OWN	
Driver CNIC					
REMARKS :			Loading Location		
SALES OFFICE		WEIGHBRIDGE CLERK	WAREHOUS		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:

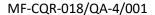
UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN PHONE: 021-35674968

PRODUCT	CORN STARCH			
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)			
DELIVERY DATE	01.10.2023	COA DATE	01.10.2023	
DELIVERY NO.	003036_126	SALE ORDER	SOP-002988	
BATCH NO.	MF23262316	TRAILER / CONTAINER NO	TML-133	
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025	

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
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
Ash (db.)	%	0.079	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odor	less	Sensory Evaluation
Color	-	C/W	Creamis	h White	-
Viscosity* @ 85°C	mPa.S	1146	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	32	-	50.0	Iodometric Titration
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.90	-	5.0	By Elisa
TPC	cfu/g	2475	-	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





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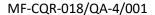
UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN PHONE: 021-35674968

PRODUCT CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)			
DELIVERY DATE	01.10.2023	COA DATE	01.10.2023	
DELIVERY NO.	003036_126	SALE ORDER	SOP-002988	
BATCH NO.	MF23262317	TRAILER / CONTAINER NO	TML-133	
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025	

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.63	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.37	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.83	4.0	5.50	pH Meter
Ash (db.)	%	0.089	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odor	less	Sensory Evaluation
Color	-	C/W	Creamis	h White	-
Viscosity* @ 85°C	mPa.S	11.59	800	-	Viscometer
Grits (150 mesh)	%	0.14	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	29.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.50	-	5.0	By Elisa
TPC	cfu/g	3171	-	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		Micro Test
E.Coli	cfu/g	Absent	-	Absent	Micro Test

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CERTIFICATE OF ANALYSIS

COA # MF/23/331

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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	PRODUCT CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	01.10.2023	COA DATE	01.10.2023		
DELIVERY NO.	003036_126	SALE ORDER	SOP-002988		
BATCH NO.	MF23262318	TRAILER / CONTAINER NO	TML-133		
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025		

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.57	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.47	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	4.0	5.50	pH Meter
Ash (db.)	%	0.082	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odor	less	Sensory Evaluation
Color	-	C/W	Creamis	h White	-
Viscosity* @ 85°C	mPa.S	1166	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	25.6	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.70	-	5.0	By Elisa
TPC	cfu/g	3975	-	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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