

# **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 Detail** 

Delivery Order #:

002950\_126

Sale Order #:

SOP-002906

Date:

23/Sep/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** 

M.BABAR

VEHICLE #

RPT-1331

**Driver Mobile** 

0307-4232464

Transporter

CUSTOMER OWN.

Name

**Driver CNIC** 

35102-3879201-3

REMARKS:

**Loading Location** 

Print Date & Time:9/23/2023 2:22:05 PM

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Page 1 of 1



COA # MF/23/314

### 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: <a href="mailto:contact@matcofoods.com">contact@matcofoods.com</a>

## **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	23.09.2023	COA DATE	23.09.2023		
DELIVERY NO.	002950_126	SALE ORDER	SOP-002906		
BATCH NO.	MF23258273	TRAILER / CONTAINER NO	RPT-1331		
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025		

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	9.30	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.70	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.79	4.0	5.50	pH Meter
Ash (db.)	%	0.088	-	0.30	By Oven at 550 °C, min. 2 hr
Odor	-	Odorless	Odo	rless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1148	800	•	Viscometer
Grits (150 mesh)	%	0.12	=	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	12.8	-	50.0	Iodometric Titration
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.2	-	5.0	By Elisa
TPC	cfu/g	2780	*	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

<sup>\* 6%</sup> 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 <a href="mailto:contact@matcofoods.com">contact@matcofoods.com</a>

FOX SHOT



MF-CQR-018/QA-4/001

COA # MF/23/315

PLANT:

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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 (FOOD GRADE STARCH)				
DELIVERY DATE	23.09.2023	COA DATE	23.09.2023		
DELIVERY NO.	002950_126	SALE ORDER	SOP-002906		
BATCH NO.	MF23259281	TRAILER / CONTAINER NO	RPT-1331		
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025		

Parameters	Units	Results	Results Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.81	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.29	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.79	4.0	5.50	pH Meter
Ash (db.)	%	0.079	=	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	1159	800		Viscometer
Grits (150 mesh)	%	0.12	=	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	16.2		50.0	Iodometric Titration
Protein (db.)	%	0.43	4	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.90	<u> </u>	5.0	By Elisa
TPC	cfu/g	3527	-	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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COA # MF/23/316

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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	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)					
DELIVERY DATE	23.09.2023	COA DATE	23.09.2023			
DELIVERY NO.	002950_126	SALE ORDER	SOP-002906			
BATCH NO.	MF23259313	TRAILER / CONTAINER NO	RPT-1331			
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025			

Parameters	Units	Results	Specifi	cations	Name of Method
			Min.	Max.	
Moisture	%	8.56	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.44	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.75	4.0	5.50	pH Meter
Ash (db.)	%	0.078	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odo	rless	Sensory Evaluation
Color	-	CW	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1178	800	4	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	14.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.43	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.2	-	5.0	By Elisa
TPC	cfu/g	4150	-	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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## OFFICE:

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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 (FOOD GRADE STARCH)					
DELIVERY DATE	23.09.2023	COA DATE	23.09.2023			
DELIVERY NO.	002950_126	SALE ORDER	SOP-002906			
BATCH NO.	MF23259312	TRAILER / CONTAINER NO	RPT-1331			
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025			

Parameters	Units	Results	Specifi	ications	Name of Method
			Min.	Max.	
Moisture	%	8.35	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.65	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.71	4.0	5.50	pH Meter
Ash (db.)	%	0.086	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	*	Odorless	Odo	orless	Sensory Evaluation
Color	3	C/W	Creamis	sh White	=
Viscosity* @ 85°C	mPa.S	1189	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	14.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.50	=	5.0	By Elisa
TPC	cfu/g	4120	<del>A</del> c	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	<b>=</b>	Absent	Micro Test

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COA # MF/23/313

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### OFFICE:

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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 (FOO	D GRADE STARCH)			
DELIVERY DATE	23.09.2023	COA DATE	23.09.2023		
DELIVERY NO.	002950_126	SALE ORDER	SOP-002906		
BATCH NO.	MF23258274	TRAILER / CONTAINER NO	RPT-1331		
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025		

Parameters	Units	Results	Specifi	ications	Name of Method
			Min.	Max.	
Moisture	%	8.61	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.39	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.76	4.0	5.50	pH Meter
Ash (db.)	%	0.084	-	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	1181	800	=	Viscometer
Grits (150 mesh)	%	0.11	=	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	19.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.0	, A	5.0	By Elisa
TPC	cfu/g	2520	-	10,000	Micro Test
Mold	cfu/g	<100	=	100	Micro Test
Yeast	cfu/g	<100	7=	100	Micro Test
Coliform	cfu/g	<100		100	Micro Test
Salmonella	cfu/25g	Absent	2	Absent	Micro Test
E.Coli	cfu/g	Absent		Absent	Micro Test

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For EHB