

### MATCO FOODS LIMITED

### **DELIVERY ORDER**

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

### Corn Division

**Delivery Address** 

Customer:

UNILEVER PAKISTAN FOODS LIMITED

Address:

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TY OF

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 # :

002760 126

Sale Order #:

SOP 002728

Date:

06/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** 

ABDUL MAJEED

**VEHICLE #** 

TLB-829 (

**Driver Mobile** 

0325-7372290

Transporter Name

CUSTOMER OWN.

**Driver CNIC** 

33100-7114370-7

**REMARKS:** 

**Loading Location** 

WINGHBBIDGE CLERK

WAREHOUSE

SECURITY OFFICE

Print Date & Time:9/6/2023 7:38:32 PM

tahir hussain

page 1 of 1



# CERTIFICATE OF ANALYSIS

COA # MF/23/267

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	06.09.2023	COA DATE	06.09.2023 SOP-002728	
DELIVERY NO.	002760_126	SALE ORDER		
BATCH NO.	MF23243157	TRAILER / CONTAINER NO		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE		

Parameters	Units	Results	Specifications		Name of Method
Parameters	Mary Wall would		Min.	Max.	THE MANAGEMENT OF THE PARTY OF
A 1-1	-	C/W	Creami	sh White	-
Color		Odorless	Odorless		Sensory Evaluation
Odor	- 0/	8.54	8.50	10.0	105°C in the Sartorius MA
Moisture	%		90.0	91.50	On Moisture Base
Dry Matters	%	91.46	4.0	5.50	pH Meter
pH (20% soln.)	-	4.62	800	-	Viscometer
Viscosity* @ 85°C	mPa.S	1268	800	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.12	-		Iodometric Titration
Sulphur Dioxide (SO <sub>2</sub> )	ppm	14.4	•	50.0	
Ash (db.)	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr
3 (4) (4) (4) (4) (4) (4) (4) (4) (4) (4)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Protein (db.)	ppb	3.9	-	5.0	By Elisa
Aflatoxin		3690	-	10,000	Micro Test
TPC	cfu/g	<100	-	100	Micro Test
Mold	cfu/g	<100	_	100	Micro Test
Yeast	cfu/g	THE RESERVE THE PARTY OF THE PA		100	Micro Test
Coliform	cfu/g	<100		Absent	Micro Test
Salmonella	cfu/25g	Absent	The La		100000
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>

Quality Assurance Department



## CERTIFICATE OF ANALYSIS

COA # MF/23/268

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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	06.09.2023	COA DATE	06.09.2023		
DELIVERY NO.	002760 126	SALE ORDER	SOP-002728		
BATCH NO.	MF23243158	TRAILER / CONTAINER NO	TLB-829		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results	Specifications		Name of Method
	CAVAGE CONTRACTOR OF THE PARTY		Min.	Max.	
Color	-	C/W	Creamis	sh White	
Odor	-	Odorless	Odo	rless	Sensory Evaluation
Moisture	%	8.77	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.23	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.68	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1243	800	-	Viscometer
Grits (150 mesh)	%	0.14	•	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	12.8		50.0	Iodometric Titration
Ash (db.)	%	0.088		0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.6	-	5.0	By Elisa
TPC	cfu/g	3810	-	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

COA # MF/23/269

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### DISPATCHED TO:

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

PRODUCT	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
PRODUCT BRAND					
DELIVERY DATE	06.09,2023	COA DATE	06.09.2023		
DELIVERY NO.	002760 126	SALE ORDER	SOP-002728		
BATCH NO.	MF23243159	TRAILER / CONTAINER NO	TLB-829		
DATE OF MANUFACTURING		BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
Parameters	OTHE I	19 9 10 ST 10 T 10 (4.4)	Min.	Max.	
Mary and American Street, Stre	ACCEPTATION OF THE SECOND	CW	Creamis	sh White	-
Color		Odorless	Odorless		Sensory Evaluation
Odor		8.56	8.50	10.0	105°C in the Sartorius MA
Moisture	%		90.0	91.50	On Moisture Base
Dry Matters	%	91.44	4.0	5.50	pH Meter
pH (20% soln.)	•	4.74		0.00	Viscometer
Viscosity* @ 85°C	mPa.S	1258	800	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.13		50.0	Indometric Titration
Sulphur Dioxide (SO <sub>2</sub> )	ppm	16.0	-	4	By Oven at 550 °C, min. 2 hi
Ash (db.)	%	0.084	<u> </u>	0.30	Kjeldahl Apparatus (Nx6.25)
	%	0.40	-	0.50	
Protein (db.)	ppb	4.2	<u> </u>	5.0	By Elisa
Aflatoxin		3370	-	10,000	Micro Test
TPC	cfu/g	<100	-	100	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g		-	100	Micro Test
Coliform	cfu/g	<100	•	Absent	Micro Test
Salmonella	cfu/25g	Absent	Topical Property	Absent	Micro Test
E.Coli	cfu/g	Absent	-	Absolit	Timere 1221

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COA # MF/23/270

PLANT:

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OFFICE:

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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) 06.09.2023				
DELIVERY DATE	06.09.2023	COADATE	SOP-002728		
DELIVERY NO.	002760_126	SALE ORDER TRAILER / CONTAINER NO			
BATCH NO.	MF23243162	BEST BEFORE DATE	September, 2025		
DATE OF MANUFACTURING	September, 2023	BEST BET SILE BY			

AND THE PERSON OF THE PERSON O	e Units F		Specifications		Name of Method
Parameters	Ullita	Results	Min.	Max.	STATE OF STA
	1 23240000	C/W	THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.	sh White	-
Color			Odorless		Sensory Evaluation
Odor	-	Odorless	8.50	10.0	105°C in the Sartorius MA
Moisture	%	8.72	90.0	91.50	On Moisture Base
Dry Matters	%	91.28	4.0	5.50	pH Meter
pH (20% soln.)	-	4.82		0.00	Viscometer
Viscosity* @ 85°C	mPa.S	1265	800	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.12	-	50.0	Iodometric Titration
Sulphur Dioxide (SO <sub>2</sub> )	ppm	22.4	•		By Oven at 550 °C, min. 2 h
	%	0.086	_	0.30	Kjeldahl Apparatus (Nx6.25)
Ash (db.)	%	0.42	-	0.50	The state of the s
Protein (db.)	ppb	4.5	-	5.0	By Elisa
Aflatoxin	cfu/g	3450	-	10,000	Micro Test
TPC		<100	-	100	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g	<100	-	100	Micro Test
Coliform	cfu/g	Absent	-	Absent	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	Micro Test
E.Coli	cfu/g	Ansent			

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