

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

ROAD, MULTAN PHONE: 021-35674968

Delivery Detall

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 MUSHTAQ AHMAD VEHICLE # TLA-569

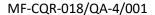
Driver Mobile 0308-4314454 **Transporter** CUSTOMER OWN.

Name

Driver CNIC 33105-0342598-1

REMARKS: Loading Location

SALES OFFICE WEIGHBRIDGE CLERK WAREHOUSE SECURITY OFFICE





COA # MF/23/276

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

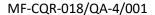
DISPATCHED TO:

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	08.09.2023 COA DATE 08.09.2023				
DELIVERY NO.	002778_126	SALE ORDER	SOP-002748		
BATCH NO.	MF23244170	TRAILER / CONTAINER NO	TLA-569		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
1			Min.	Max.	
Color	-	C/W	Creamis	h White	-
Odor	-	Odorless	Odor	less	Sensory Evaluation
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.)	-	4.47	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1262	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.2	-	50.0	Iodometric Titration
Ash (db.)	%	0.087	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.8	-	5.0	By Elisa
TPC	cfu/g	3450	-	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





COA # MF/23/277

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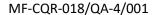
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UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN PHONE: 021-35674968

PRODUCT	CORN STARCH			
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)			
DELIVERY DATE	08.09.2023	COA DATE	08.09.2023	
DELIVERY NO.	002778_126	SALE ORDER	SOP-002748	
BATCH NO.	MF23244169	TRAILER / CONTAINER NO	TLA-569	
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025	

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	-	C/W	Creamis	h White	-
Odor	-	Odorless	Odor	less	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.)	-	4.74	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1223	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.086	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.5	-	5.0	By Elisa
TPC	cfu/g	3500	-	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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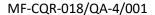
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PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	08.09.2023 COA DATE 08.09.2023				
DELIVERY NO.	002778_126	SALE ORDER	SOP-002748		
BATCH NO.	MF23244171	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
		Min.	Max.		
Color	-	C/W	Creamis	h White	-
Odor	-	Odorless	Odor	less	Sensory Evaluation
Moisture	%	8.50	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.50	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.58	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1274	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.2	-	5.0	By Elisa
TPC	cfu/g	3490	-	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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PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	08.09.2023 COA DATE 08.09.2023				
DELIVERY NO.	002778_126	SALE ORDER	SOP-002748		
BATCH NO.	MF23245173	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	-	C/W	Creamis	h White	-
Odor	-	Odorless	Odor	less	Sensory Evaluation
Moisture	%	8.74	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.26	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.69	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1224	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.081	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.9	-	5.0	By Elisa
TPC	cfu/g	3560	-	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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