

## 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** 

Delivery Order # :

002596\_126

Sale Order #:

SOP-002561

Date:

25/Aug/2023

Customer PO #:

4524270299

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	

**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

WHEREBURGE CLERK

WAREHOUSE

SECURITY OFFICE

Gealth odd/352



# **CERTIFICATE OF ANALYSIS**

COA # MF/23/217

#### 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	-	COA DATE	25.08.2023		
DELIVERY NO.	002596 126	SALE ORDER	SOP-002561		
BATCH NO.	MF23234092	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results	Specifications		Name of Method	
	p Comment		Min.	Max.		
Moisture	%	9.08	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.92	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.64	4.0	5.50	pH Meter	
Ash (db.)	%	0.087	-	0.30	By Oven at 550 °C, min. 2 hr.	
Odor	-	Odorless	Odorless		Sensory Evaluation	
Color	-	C/W			-	
Viscosity* @ 85°C	mPa.S	1144	800	-	Viscometer	
	%	0.10	-	0.50	Sieve Vibrator	
Grits (150 mesh)	,	12.8	-	50.0	Iodometric Titration	
Sulphur Dioxide (SO <sub>2</sub> )	ppm %	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)	
Protein (db.)	-	3.6	-	5.0	By Elisa	
Aflatoxin	ppb	3290	-	10,000	Micro Test	
TPC	cfu/g		_	100	Micro Test	
Mold	cfu/g	<100	_	100	Micro Test	
Yeast	cfu/g	<100		100	Micro Test	
Coliform	cfu/g	<100	<u> </u>		Micro Test	
Salmonella	cfu/25g	Absent	-	Absent	Micro Test	
E.Coli	cfu/g	Absent	•	Absent	MICIOTES	

<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 Control Department



# **CERTIFICATE OF ANALYSIS**

COA # MF/23/218

#### PLANT:

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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	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	-	COA DATE	25.08.2023		
DELIVERY NO.	002596_126	SALE ORDER	SOP-002561		
BATCH NO.	MF23234093	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results	Specifications		Name of Method	
In the second second			Min.	Max.		
Moisture	%	8.90	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	91.10	90.0	91.50	On Moisture Base	
pH (20% soln.)		4.72	4.0	5.50	pH Meter	
Ash (db.)	%	0.081	-	0.30	By Oven at 550 °C, min. 2 hr.	
Odor	-	Odorless	Odd	orless	Sensory Evaluation	
Color	-	C/W	Creami	ish White	-	
Viscosity* @ 85°C	mPa.S	1151	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	<u> </u>	0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	4.2		5.0	By Elisa	
TPC	cfu/g	3870	-	10,000	Micro Test	
Mold	cfu/g	<100	-	100	Micro Test	
Yeast	cfu/g	<100	4.55	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/23/219

#### PLANT:

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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		COA DATE	25.08.2023		
	002596_126	SALE ORDER	SOP-002561		
DELIVERY NO.		TRAILER / CONTAINER NO.	TLA-569		
BATCH NO.	MF23234094		August, 2025		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Units	Results		cations	Name of Method
	Control of the Contro	Min.	Max.	The state of the s
0/	8.82	8.50	10.0	105°C in the Sartorius MA
		90.0	91.50	On Moisture Base
70		4.0	5.50	pH Meter
		-	0.30	By Oven at 550 °C, min. 2 hr.
%		Odc		Sensory Evaluation
-	1-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0-0			
•			-	Viscometer
mPa.S		800	0.50	Sieve Vibrator
%	0.12	2		
ppm	14.2	-		Iodometric Titration
%	0.41	•	0.50	Kjeldahl Apparatus (Nx6.25)
daa	3.9		5.0	By Elisa
	3310	-	10,000	Micro Test
			100	Micro Test
	The second secon	-	100	Micro Test
			100	Micro Test
			Absent	Micro Test
				Micro Test
	% ppm	%     91.18       -     4.75       %     0.079       -     Odorless       -     C/W       mPa.S     1159       %     0.12       ppm     14.2       %     0.41       ppb     3.9       cfu/g     3310       cfu/g     <100	%       91.18       90.0         -       4.75       4.0         %       0.079       -         -       Odorless       Odo         -       C/W       Creami         mPa.S       1159       800         %       0.12       -         ppm       14.2       -         %       0.41       -         ppb       3.9       -         cfu/g       <100	%       91.18       90.0       91.50         -       4.75       4.0       5.50         %       0.079       -       0.30         -       Odorless       Odorless         -       C/W       Creamish White         mPa.S       1159       800       -         %       0.12       -       0.50         ppm       14.2       -       50.0         %       0.41       -       0.50         ppb       3.9       -       5.0         cfu/g       3310       -       10,000         cfu/g       <100

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