



MATCO FOODS LIMITED
DELIVERY ORDER
Corn Division

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

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 Detail

Delivery Order # : 002958_126

Sale Order # : SOP 002915

Date : 25/Sep/2023

Customer PO # : 4525290902

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	59778702 HC 003855 MAT - BLANC 1010 UNMODIFIED CORN STARCH (TG) 25KG PPWL BAG	CSDT 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 1314454

Transporter Name : CUSTOMER OWN.

Driver CNIC : 33105 0342598 1

REMARKS :

Loading Location

Sales Office

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/317

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	25.09.2023	COA DATE	25.09.2023
DELIVERY NO.	002958_126	SALE ORDER	SOP-002915
BATCH NO.	MF23263322	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	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.87	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.13	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.86	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1139	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.0	-	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

* 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


Issued by
Quality Assurance Department

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/318

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	25.09.2023	COA DATE	25.09.2023
DELIVERY NO.	002958_126	SALE ORDER	SOP-002915
BATCH NO.	MF23263321	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	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.79	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.21	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.80	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1132	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	22.4	-	50.0	Iodometric Titration
Ash (db.)	%	0.086	-	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	3530	-	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


Issued by
Quality Assurance Department

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	25.09.2023	COA DATE	25.09.2023
DELIVERY NO.	002958_126	SALE ORDER	SOP-002915
BATCH NO.	MF23258276	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	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.36	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.64	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.91	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1143	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	19.2	-	50.0	Iodometric Titration
Ash (db.)	%	0.088	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.8	-	5.0	By Elisa
TPC	cfu/g	3540	-	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


Issued by
Quality Assurance Department