



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 # : 001778_126

Sale Order # : SOP 001717

Date : 17/May/2023

Customer PO # : 4574270299

S.No	PRODUCT DESCRIPTION	WH	BATCH#	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	CSDI 01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

Shipment Details

Driver Name MUHAMMAD IBRAR KHAN

VEHICLE # TMK 921

Driver Mobile 0301 7803660

Transporter Name CUSTOMER OWN

Driver CNIC 38302 7012586-9

REMARKS :

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

PLANT:

MATCO FOODS LIMITED – CORN DIVISION
Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,
SAHIANWALA, FAISALABAD – PAKISTAN

COA # MF/23/133

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com

Email: contact@matcofoods.com

SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 17.05.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001778_126	TRAILER / CONTAINER NO.	: TMK-921
DELIVERY DATE	: 17.05.2023		
BATCH NO.	: MF23097327	SALE ORDER	: SOP-001717
DATE OF MANUFACTURING	: APRIL, 2023	BEST BEFORE DATE	: APRIL, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
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.)	-	4.87	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.089	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1321	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Protein (db.)	%	0.36	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.5	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	8.0	-	50.0	Iodometric Titration
TPC	Cfu/g	3330	-	10,000	Micro Test
Mold	Cfu/g	<10	-	100	Micro Test
Yeast	Cfu/g	<10	-	100	Micro Test
Coliform	Cfu/g	<10	-	100	Micro Test
Salmonella	Cfu/25g	Absent	-	Absent	Micro Test
E.Coli	Cfu/g	Absent	-	Absent	Micro Test

* 6% cb. Paste @ 85°C, 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


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Quality Assurance Department

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PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001778_126	TRAILER / CONTAINER NO.	: TMK-921
DELIVERY DATE	: 17.05.2023		
BATCH NO.	: MF23097329	SALE ORDER	: SOP-001717
DATE OF MANUFACTURING	: APRIL, 2023	BEST BEFORE DATE	: APRIL, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	8.95	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.05	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.73	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.096	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1304	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Protein (db.)	%	0.36	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.7	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	9.6	-	50.0	Iodometric Titration
TPC	Cfu/g	3400	-	10,000	Micro Test
Mold	Cfu/g	<10	-	100	Micro Test
Yeast	Cfu/g	<10	-	100	Micro Test
Coliform	Cfu/g	<10	-	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	COA DATE	: 17.05.2023
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DELIVERY NO.	: 001778_126	TRAILER / CONTAINER NO.	: TMK-921
DELIVERY DATE	: 17.05.2023		
BATCH NO.	: MF23096326	SALE ORDER	: SOP-001717
DATE OF MANUFACTURING	: APRIL, 2023	BEST BEFORE DATE	: APRIL, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.21	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.79	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	4.0	5.50	pH Meter
Acidity	meq/g	0.02	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.094	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1296	800	-	Viscometer
Grits (150 mesh)	%	0.14	-	0.50	Sieve Vibrator
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	8.0	-	50.0	Iodometric Titration
TPC	Cfu/g	3550	-	10,000	Micro Test
Mold	Cfu/g	<10	-	100	Micro Test
Yeast	Cfu/g	<10	-	100	Micro Test
Coliform	Cfu/g	<10	-	100	Micro Test
Salmonella	Cfu/25g	Absent	-	Absent	Micro Test
E.Coli	Cfu/g	Absent	-	Absent	Micro Test

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PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	8.53	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.47	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.68	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.093	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1347	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.9	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	8.0	-	50.0	Iodometric Titration
TPC	Cfu/g	3390	-	10,000	Micro Test
Mold	Cfu/g	<10	-	100	Micro Test
Yeast	Cfu/g	<10	-	100	Micro Test
Coliform	Cfu/g	<10	-	100	Micro Test
Salmonella	Cfu/25g	Absent	-	Absent	Micro Test
E.Coli	Cfu/g	Absent	-	Absent	Micro Test

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