

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)
	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



CERTIFICATE OF ANALYSIS

COA # MF/23/340

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	DUCT BRAND MAT - BLANC- 1010 (FOOD GRADE STARCH)					
DELIVERY DATE	06.10.2023	COA DATE	06.10.2023			
DELIVERY NO.	003092_126	SALE ORDER	SOP-003041			
BATCH NO.	MF23265342	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	246	CW	Creamish White		
Odor		Odorless	Odorless		Sensory Evaluation
Moisture	%	9.2	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.8	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1116	800	_	Viscometer
Grits (150 mesh)	%	0.12		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	25.6		50.0	Iodometric Titration
Ash (db.)	%	0.076		0.30	By Oven at 550 °C, min. 2 hr
Protein (db.)	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.4		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/20g	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

Quality Assurance Department



CERTIFICATE OF ANALYSIS

COA # MF/23/341

PLANT:

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OFFICE:

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DISPATCHED TO:

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

	CORN STARCH					
PRODUCT BRAND	MAT - BLANC- 1010 (FO	OD GRADE STARCH)				
DELIVERY DATE	06.10.2023	COA DATE	06.10.2023			
DELIVERY NO.	003092 126	SALE ORDER	SOP-003041			
BATCH NO.	MF23272390	TRAILER / CONTAINER NO.	TLA-569			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method	
	Company of the last of the las	A CONTRACTOR OF THE PARTY OF TH	Min.	Max.	MA NORTH THE TANK	
Color	-	C/W	Creamish White		-	
Odor	-	Odorless	Odorless		Sensory Evaluation	
Moisture	%	8.82	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	91.18	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.98	4.0	5.50	pH Meter	
Viscosity* @ 85°C	mPa.s	1186	800	-	Viscometer	
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator	
Sulphur Dioxide (SO ₂)	ppm	32.0	-	50.0	Iodometric Titration	
Ash (db.)	%	0.084		0.30	By Oven at 550 °C, min. 2 hr.	
Protein (db.)	%	0.41		0.50	Kjeldahl Apparatus (Nx6.25	
Aflatoxin	ppb	3.1	•	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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COA # MF/23/342

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PRODUCT	CORN STARCH					
PRODUCT BRAND MAT - BLANC- 1010 (FOOD GRADE STARCH)						
DELIVERY DATE	06.10.2023	COA DATE	06.10.2023			
DELIVERY NO.	003092_126	SALE ORDER	SOP-003041			
BATCH NO.	MF23273391	TRAILER / CONTAINER NO.	TLA-569			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	NA THE RESERVE OF THE PARTY OF
Color	-	C/W	Cream	ish White	-
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Moisture	%	8.91	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.09	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.95	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1174	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	38.4	-	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	3.5	=	5.0	By Elisa
TPC	cfu/g	3590	-	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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