

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 Detail

Delivery Order # :

001723_126

Sale Order #:

SOP 001648

Date:

09/May/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	1,52	1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

Shipment Details

Driver Name

ZAHIR SHAH

VEHICLE #

TMK-920 🗸

Driver Mobile

0340-2486642

Transporter

MOMENTUM LOGISTICS

Name

Driver CNIC

12103-1882004-3

REMARKS:

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

CERTIFICATE OF ANALYSIS

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

SHIP 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 NO. : 001723_126

DELIVERY DATE : 09.05.2023

BATCH NO. : MF23076249

COA DATE : 09.05.2023

TRAILER / CONTAINER NO. : TMK-920

: SOP-001648 SALE ORDER

DATE OF MANUFACTURING : MARCH, 2023 **BEST BEFORE DATE** : MARCH, 2025

DADAMETERS	UNITS	RESULTS	SPECIFICATIONS			
PARAMETERS			MIN.	MAX.	NAME OF METHOD	
Moisture	%	8.87	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	91.13	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.46	4.0	5.50	pH Meter	
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.092	-	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)	%	0.095		0.50	Sieve Vibrator	
Protein (db.)	%	0.43	-	0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	1.2	•	5.0	By Elisa	
Sulphur Dioxide (SO₂)	ppm	22.4	-	50.0	Iodometric Titration	
TPC	Cfu/g	3380		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

Issued By
Quality Assurance Department

MATCO FOODS CORN DIVISION

CERTIFICATE OF ANALYSIS

PLANT:

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

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SHIP TO:

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PHONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 09.05.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001723_126 TRAILER / CONTAINER NO. : TMK-920

DELIVERY DATE : 09.05.2023

BATCH NO. : MF23079267 SALE ORDER : SOP-001648

DATE OF MANUFACTURING : MARCH, 2023 BEST BEFORE DATE : MARCH, 2025

SPECIFICATIONS NAME OF METHOD UNITS RESULTS **PARAMETERS** MIN. MAX. 8.50 10.0 105°C in the Sartorius MA 9.24 % Moisture On Moisture Base 91.50 % 90.76 90.0 **Dry Matters** 4.0 5.50 pH Meter 4.40 pH (20% soln.) Titration with 0.1N NaOH 0.050 0.018 meq/g Acidity By Oven at 550 °C, min. 2 hr. 0.30 % 0.087 Ash (db.) **Sensory Evaluation** Odorless Odorless Odor Creamish White C/W Color Viscometer 800 mPa.S 1294 Viscosity* 0.50 Sieve Vibrator 0.095 % -Grits (150 mesh) 0.42 0.50 Kjeldahl Apparatus (Nx6.25) % Protein (db.) 5.0 By Elisa 0.5 Aflatoxin ppb **Iodometric Titration** 14.4 50.0 Sulphur Dioxide (SO₂) ppm 10,000 Micro Test 3450 TPC Cfu/g Cfu/g <10 100 Micro Test Mold 100 Micro Test <10 Cfu/g Yeast <10 100 Micro Test Cfu/g Coliform Absent Absent Micro Test Cfu/25g Salmonella Absent Micro Test Cfu/g Absent E.Coli

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CERTIFICATE OF ANALYSIS

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SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 09.05.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

RESULTS

TRAILER / CONTAINER NO.

: TMK-920

DELIVERY NO. DELIVERY DATE

: 001723_126

BATCH NO.

PARAMETERS

: 09.05.2023 : MF23079269

SALE ORDER

SPECIFICATIONS

: SOP-001648 : MARCH, 2025

DATE OF MANUFACTURING

: MARCH, 2023

BEST BEFORE DATE

NAME OF METHOD

PARAMETERS	OMITS	KESOLIS	MIN.	MAX.	NAME OF WETHOD	
Moisture	96	9.12	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	96	90.88	90.0	91.50	On Moisture Base	
pH (20% soln.)		4.54	4.0	5.50	pH Meter	
Acidity	meq/g	0.02		0.050	Titration with 0.1N NaOH	
Ash (db.)	96	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	1302	800	-	Viscometer	
Grits (150 mesh)	96	0.094		0.50	Sleve Vibrator	
Protein (db.)	96	0.41		0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	1.1		5.0	By Elisa	
Sulphur Dioxide (SO ₂)	ppm	19.2	-	50.0	Iodometric Titration	
TPC	Cfu/g	3480		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.Coll	Cfu/g	Absent		Absent	Micro Test	

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MATCO FOODS CORN DIVISION

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PHONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 09.05.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001723_126 TRAILER / CONTAINER NO. : TMK-920

DELIVERY DATE : 09.05.2023

BATCH NO. : MF23079270 SALE ORDER : SOP-001648
DATE OF MANUFACTURING : MARCH, 2023 BEST BEFORE DATE : MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS			
PARAMETERS			MIN.	MAX.	NAME OF METHOD	
Moisture	%	8.9	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	91.1	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.3	4.0	5.50	pH Meter	
Acidity	meq/g	0.016		0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.081	1775	0.30	By Oven at 550 °C, min. 2 hr.	
Odor	-	Odorless	Odorless		Sensory Evaluation	
Color	-	C/W	Creamish White		-	
Viscosity*	mPa.S	1284	800	-	Viscometer	
Grits (150 mesh)	%	0.087		0.50	Sieve Vibrator	
Protein (db.)	%	0.38	•	0.50	Kjeldahl Apparatus (Nx6.25)	
Aflatoxin	ppb	0.8		5.0	By Elisa	
Sulphur Dioxide (SO ₂)	ppm	16.0		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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