

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 # : 002805_126

Sale Order # : SOP 002767

Date : 11/Sep/2023

Customer PO # : 4525316644 ✓

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	55103508-HIC 002748 MAT BLANC 1012 UNMODIFIED CORN STARCH 25KG (FC) PPWI BAG	CSDI 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name ABDUL MAJEED ✓

VEHICLE # TLB-829 ✓

Driver Mobile 0325 7372290 ✓

Transporter Name CUSTOMER OWN. ✓

Driver CNIC 331007-114370-7 ✓

REMARKS :

Loading Location



SALES OFFICE



WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/112

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
INTERCHANG, 14-KM MULTAN ROAD, MULTAN
PHONE: 021-35674968

PRODUCT	: CORN STARCH		
PRODUCT BRAND	: MAT – BLANC-1012 (FOOD GRADE STARCH)		
DELIVERY DATE	11.09.2023	COA DATE	: 11.09.2023
DELIVERY NO.	: 002805_126	SALE ORDER	: 002767
BATCH NO.	: MF23252218	TRAILER / CONTAINER NO.	: TLB-829
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	%	11.50	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	88.50	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.87	4.00	5.50	pH Meter
*Viscosity @ 85°C	mPa.S	1172	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide, SO ₂	ppm	12.4	-	10.0	Iodometry Titration
Ash (db)	%	0.081	-	0.30	By Oven at 550°C, min. 2 hr.
Protein (db)	%	0.41	-	0.50	Kjeldhal Apparatus (Nx6.25)
Aflatoxin	ppb	3.4	-	5.0	By ELISA
TPC	Cfu/g	3620	-	10,000	Micro Test
Yeast	Cfu/g	<100	-	100	Micro Test
Mold	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), RT3, 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/23/113

PLANT:

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

PRODUCT	: CORN STARCH		
PRODUCT BRAND	: MAT – BLANC-1012 (FOOD GRADE STARCH)		
DELIVERY DATE	11.09.2023	COA DATE	: 11.09.2023
DELIVERY NO.	: 002805_126	SALE ORDER	: 002767
BATCH NO.	: MF23252219	TRAILER / CONTAINER NO.	: TLB-829
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	%	11.42	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	88.60	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.53	4.00	5.50	pH Meter
*Viscosity @ 85°C	mPa.S	1143	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide, SO ₂	ppm	19.2	-	10.0	Iodometry Titration
Ash (db)	%	0.084	-	0.30	By Oven at 550°C, min. 2 hr.
Protein (db)	%	0.41	-	0.50	Kjeldhal Apparatus (Nx6.25)
Aflatoxin	ppb	3.2	-	5.0	By ELISA
TPC	Cfu/g	3530	-	10,000	Micro Test
Yeast	Cfu/g	<100	-	100	Micro Test
Mold	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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CERTIFICATE OF ANALYSIS

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COA # MF/23/114

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PRODUCT	: CORN STARCH		
PRODUCT BRAND	: MAT – BLANC-1012 (FOOD GRADE STARCH)		
DELIVERY DATE	11.09.2023	COA DATE	: 11.09.2023
DELIVERY NO.	: 002805_126	SALE ORDER	: 002767
BATCH NO.	: MF23252220	TRAILER / CONTAINER NO.	: TLB-829
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	%	11.52	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	88.48	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.69	4.00	5.50	pH Meter
*Viscosity @ 85°C	mPa.S	1147	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide, SO ₂	ppm	28.8	-	10.0	Iodometry Titration
Ash (db)	%	0.088	-	0.30	By Oven at 550°C, min. 2 hr.
Protein (db)	%	0.42	-	0.50	Kjeldhal Apparatus (Nx6.25)
Aflatoxin	ppb	3.6	-	5.0	By ELISA
TPC	Cfu/g	3260	-	10,000	Micro Test
Yeast	Cfu/g	<100	-	100	Micro Test
Mold	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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