

### MATCO FOODS LIMITED

### **DELIVERY ORDER**

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

### Corn Division

**Delivery Address** 

Customer:

UNILLAR PAKISTAN FOODS LIMITED

Address :

SHAHPUR INTERCHANG, 14 KM MULTAN ROAD, MULTAN PHONE 021 35574968

UNICEVER PAKISTAN FOODS LIMITED

Custamer : Address :

SHAHPOR INTERCHANG, 14 KM MULTAN

ROAD, MULTAN PHONE:021-35674968

Office Address

**Deivery Detall** 

Delivery Order # :

001348\_126

Sale Order # :

20100 902

Date:

24/Mar/2023

Customer PO # :

4524270299

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs	Weight Kgs (Gross)
1	G9778702-HC-003855 MAT - BLANC 1010 / HXMODIFIED CORN STARCH 25KG PPWI BAG	CSDF 01		880,00	/ 25KGBAG	22,000.00	
	55103508 ITC-002748-MAT BLANC 1012 UNMODIFIED CORN STARCH 25KG PPWL / BAG	esor or		/ 640,00	ZSKGBAG	√6,500 ca	
	TOTAL:			1,520.00		38,000.00	

### Shipment Details

Driver Name

MUHAMMAD SAID

VEHICLE #

IMI 300

Driver Mabile

0308 6917714

Transporter Name CUSTOMER OWN

Driver CNIC

36401-19472241 3

REMARKS:

Loading Location

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WEIGHERIDGE BLERK

M. Afam

SECURITY OFFICE



# CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

PLANT:

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

COA # MF/23/079

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

Web: www.matcofoods.com Email: contact@matcofoods.com

SHIP TO:

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

PRODUCT

: CORN STARCH

DATE

: 24.03.2023

PRODUCT BRAND DELIVERY NO.

: MAT - BLANC- 1012 (FOOD GRADE STARCH)

: 001348

: 24.03.2023

TRAILER / CONTAINER NO.

: TML-300

**DELIVERY DATE** BATCH NO.

: MF23081283

SALE ORDER

Absent

:001269

Micro Test

DATE OF MANUFACTURING

Salmonella

E.Coli

: MARCH, 2023

BEST BEFORE DATE : MARCH, 2025

**PARAMETERS** UNITS RESULTS MIN. MAX. NAME OF METHOD Moisture % 10.21 10.0 12.0 105°C in the Sartorius MA **Dry Matters** 89.79 88.0 90.0 On Moisture Base pH (20% soln.) 4.16 4.00 5.50 pH Meter Acidity meq/g 0.018 0.050 Titration with 0.1N NaOH Ash (db) % 0.084 0.30 By Oven at 550°C, min. 2 hr. Odor Odorless Odorless Sensory Evaluation Color C/W Creamish White Viscosity@85°C, 6% soln. mPa.5 1254 800 Viscometer RT#3, RPM 60 Grits (150 mesh) % 0.084 0.50 Sieve Vibrator Protein (db) % 0.46 0.50 Kjedhal Apparatus (Nx6.25) Aflatoxin 1.0 5.0 ppb By ELISA 22.4 Sulphur Dioxide, SO<sub>2</sub> 50.0 **lodometery Titration** ppm 4180 TPC Cfu/g 10,000 Micro Test <10 Micro Test Mold Cfu/g 100 Cfu/g <10 100 Micro Test Yeast <10 100 Cfu/g Micro Test Coliform Cfu/25g Absent Absent Micro Test

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.

Absent

Cfu/g

Quality Assurance Department



## **CERTIFICATE OF ANALYSIS**

MF-CQR-018/QA-4/001

COA # MF/23/080

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

**PRODUCT** 

: CORN STARCH

DATE

: 24.03.2023

PRODUCT BRAND

: MAT - BLANC- 1012 (FOOD GRADE STARCH)

: TML-300

DELIVERY NO.

:001348

TRAILER / CONTAINER NO.

SALE ORDER

. 11412-300

**DELIVERY DATE** 

: 24.03.2023

:001269

BATCH NO. DATE OF MANUFACTURING

: MF23081284 : MARCH,2023

BEST BEFORE DATE

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD	
Moisture	%	11.48	10.0	12.0	105°C in the Sartorius MA	
Dry Matters	%	88.52	88.0	90.0	On Moisture Base	
pH (20% soln.)	%	4.12	4.00	5.50	pH Meter	
Acidity	meq/g	0.017		0.050	Titration with 0.1N NaOH	
Ash (db)	96	0.088		0.30	By Oven at 550°C, min. 2 hr.	
Odor		Odorless	Odorless Creamish White		Sensory Evaluation	
Color		c/w				
Viscosity@85°C, 6% soln. RT#3, RPM 60	mPa.S	1186	800		Viscometer	
Grits (150 mesh)	%	0.091		0.50	Sieve Vibrator	
Protein (db)	%	0.44	•	0.50	Kjedhal Apparatus ( Nx6.25)	
Aflatoxin	ppb	1.3		5.0	By ELISA	
Sulphur Dioxide, SO <sub>2</sub>	ppm	16.0		50.0	lodometery Titration	
TPC	Cfu/g	3415		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	

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

MF-CQR-018/QA-4/001

COA # MF/23/081

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

PRODUCT

: CORN STARCH

DATE

: 24.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

:001348

TRAILER / CONTAINER NO.

:TML-300

DELIVERY DATE BATCH NO.

: 24.03.2023 : MF23077253

SALE ORDER

:001269

DATE OF MANUFACTURING

: MARCH, 2023

BEST BEFORE DATE

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD	
Moisture	%	9.34	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.66	90.0	91.50	On Moisture Base	
pH (20% soln.)	%	4.41	4.0	5.50	pH Meter	
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH	
Ash (db)	%	0.087	-	0.30	By Oven at 550°C, min. 2 hr.	
Odor		Odorless	s Odorless		Sensory Evaluation	
Color	-	c/w	Creamish White		-	
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.5	1260	800	-	Viscometer	
Grits (150 mesh)	%	0.091		0.50	Sieve Vibrator	
Protein (db)	%	0.48	-	0.50	Kjedhal Apparatus ( Nx6.25)	
Aflatoxin	ppb	0.80	-	5.0	By ELISA	
Sulphur Dioxide, SO <sub>2</sub>	ppm	22.4		50.0	lodometery Titration	
TPC	Cfu/g	3820		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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COA # MF/23/082

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

PRODUCT

: CORN STARCH

DATE

: 24.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

:001348

TRAILER / CONTAINER NO.

: TML-300

**DELIVERY DATE** 

DATE OF MANUFACTURING

: 24.03.2023

SALE ORDER

:001269

BATCH NO.

: MF23082286 : MARCH, 2023

BEST BEFORE DATE

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD	
Moisture	%	9.10	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.9	90.0	91.50	On Moisture Base	
pH (20% soln.)	%	4.00	4.0	5.50	pH Meter	
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH	
Ash (db)	%	0.087		0.30	By Oven at 550°C, min. 2 hr.	
Odor			orless	Sensory Evaluation		
Color	-	c/w	Creamish White		-	
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1277	800		Viscometer	
Grits (150 mesh)	%	0.090	-	0.50	Sieve Vibrator	
Protein (db)	%	0.45		0.50	Kjedhal Apparatus (Nx6.25)	
Aflatoxin	ppb	0.80	-	5.0	By ELISA	
Sulphur Dioxide, SO <sub>2</sub>	ppm	19.2		50.0	Iodometery Titration	
TPC	Cfu/g	4390		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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