

### MATCO FOODS LIMITED

### **DELIVERY ORDER**

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

### **Corn Division**

**Delivery Address** 

UNILEVER PAKISTAN FOODS LIMITED

Customer : 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

**Deivery Detall** 

Delivery Order # :

001290\_126

Sale Order #:

SOP 001210

Date:

17/Mar/2023

Customer PO #:

4524270299

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	65103508-ITC-002748-MAT - BLANC 1012 UNMODIFIED CORN STARCH 25KG PPWL BAG	CSDF 01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

#### **Shipment Details**

**Driver Name** 

ABDUL LATIF

**VEHICLE #** 

TMK-921

Driver Mobile

0300-6797036

Transporter

**CUSTOMER OWN** 

Name

Driver CNIC

31303-5920038-7

**REMARKS:** 

**Loading Location** 

SALES OFFICE

WEIGHBRIDGE CLERK

MAREHOUSE

SECURITY OFFICE



# **CERTIFICATE OF ANALYSIS**

COA # MF/23/065

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

: 17.03.2023

PRODUCT BRAND

: MAT - BLANC- 1012(FOOD GRADE STARCH)

DELIVERY NO.

:001290

TRAILER / CONTAINER NO.

: TMK-921

**DELIVERY DATE** 

: 17.03.2023

SALE ORDER

:001210

BATCH NO. DATE OF MANUFACTURING : MF23074238 : MARCH,2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.07	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	89.93	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.33	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	-	Odorless Odorless		lorless	Sensory Evaluation
Color	-	c/w	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1311	800	-	Viscometer
Grits (150 mesh)	%	0.090	-	0.50	Sieve Vibrator
Protein (db)	%	0.46	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.60	-	5.0	By ELISA
Sulphur Dioxide, SO₂	ppm	14.1	-	50.0	Iodometery Titration
TPC	Cfu/g	4611	_ •	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.

COA # MF/23/065



## **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

: 17.03.2023

PRODUCT BRAND

DATE OF MANUFACTURING

: MAT - BLANC- 1012(FOOD GRADE STARCH)

.

DELIVERY NO.

:001290

TRAILER / CONTAINER NO.

: TMK-921

**DELIVERY DATE** 

: 17.03.2023

SALE ORDER

:001210

BATCH NO.

: MF23074234 : MARCH,2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.72	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	89.28	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.54	4.0	5.50	pH Meter
Acidity	meq/g	0.019		0.050	Titration with 0.1N NaOH
Ash (db)	%	0.083		0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	c/w	Creamish White		2
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1304	800	-	Viscometer
Grits (150 mesh)	%	0.093		0.50	Sieve Vibrator
Protein (db)	%	0.46		0.50	Kjedhal Apparatus (Nx6.25)
Aflatoxin	ppb	1.40	-	5.0	By ELISA
Sulphur Dioxide, SO₂	ppm	32.0	-	50.0	<b>Iodometery Titration</b>
TPC	Cfu/g	3275	-	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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## CERTIFICATE OF ANALYSIS

PLANT:

MATCO FOODS LIMITED - CORN DIVISION

COA # MF/23/066

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

: 17.03.2023

PRODUCT BRAND

DELIVERY NO.

: MAT - BLANC- 1012(FOOD GRADE STARCH) TRAILER / CONTAINER NO.

: TMK-921

DELIVERY DATE

:001290 : 17.03.2023

:001210

BATCH NO.

: MF23074236

SALE ORDER **BEST BEFORE DATE** 

: MARCH, 2025

DATE OF MANUFACTURING : MARCH,2023

<b>PARAMETERS</b>	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.0	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	90.0	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.42	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.081	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless Odorless		lorless	Sensory Evaluation
Color	•	c/w	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1289	800	-	Viscometer
Grits (150 mesh)	%	0.089	-	0.50	Sieve Vibrator
Protein (db)	%	0.40	-	0.50	Kjedhal Apparatus (Nx6.25)
Aflatoxin	ppb	1.90	-	5.0	By ELISA
Sulphur Dioxide, SO₂	ppm	23.20	-	50.0	Iodometery Titration
TPC	Cfu/g	3750	-	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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## **CERTIFICATE OF ANALYSIS**

MF-CQR-018/QA-4/001

COA # MF/23/068

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 : 17.03.2023

PRODUCT BRAND : MAT - BLANC- 1012 (FOOD GRADE STARCH)

DELIVERY NO. : 001290 TRAILER / CONTAINER NO. : TMK-921

DELIVERY DATE : 17.03.2023

BATCH NO. : MF23074239 SALE ORDER :001210

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

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	11.0	10.0 12.0		105°C in the Sartorius MA
Dry Matters	%	89.0	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.53	4.00	5.50	pH Meter
Acidity	meq/g	0.020	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.092	-	0.30	By Oven at 550 <sup>0</sup> C, min. 2 hr.
Odor	1	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT#3, RPM 60	mPa.S	1218	800	-	Viscometer
Grits (150 mesh)	%	0.092	-	0.50	Sieve Vibrator
Protein (db)	%	0.44	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.40	•	5.0	By ELISA
Sulphur Dioxide, SO₂	ppm	16.0	-	50.0	Iodometery Titration
TPC	Cfu/g	3378	-	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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Issued By

Quality Assurance Department