



MATCO FOODS
CORN DIVISION

MATCO FOODS LIMITED

DELIVERY ORDER

Corn Division

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

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 # : 002540_126

Sale Order # : SOP 002497

Date : 21/Aug/2023

Customer PO # : 4524270299

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69778702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDT 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name M.BABAR ✓

VEHICLE # RPT-1331 ✓

Driver Mobile 0307-4232464 ✓

Transporter Name CUSTOMER OWN. ✓


Driver CNIC 35102-3879201-3 ✓

REMARKS :

Loading Location


SALES OFFICE


WEIGHBRIDGE CLERK


WAREHOUSE


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/23/204

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	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	002540_126	SALE ORDER	SOP-002497
DELIVERY DATE	-	COA DATE	22.08.2023
BATCH NO.	MF23230059	TRAILER / CONTAINER NO.	RPT-1331
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	9.47	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.53	90.0	91.50	On Moisture Base
pH (20% soln.)	-	5.02	4.0	5.50	pH Meter
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	mPa.S	1192	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	19.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.39	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.6	-	5.0	By Elisa
TPC	cfu/g	4010	-	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, 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 Control Department

PLANT:

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

COA # MF/23/205

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	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	002540_126	SALE ORDER	SOP-002497
DELIVERY DATE	-	COA DATE	22.08.2023
BATCH NO.	MF23230062	TRAILER / CONTAINER NO.	RPT-1331
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.72	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.28	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.81	4.0	5.50	pH Meter
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	mPa.S	1175	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	32.0	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.9	-	5.0	By Elisa
TPC	cfu/g	3940	-	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

PLANT:

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

COA # MF/23/206

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	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	002540_126	SALE ORDER	SOP-002497
DELIVERY DATE	-	COA DATE	22.08.2023
BATCH NO.	MF23230063	TRAILER / CONTAINER NO.	RPT-1331
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.67	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.33	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.88	4.0	5.50	pH Meter
Ash (db.)	%	0.087	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity* @ 85°C	mPa.S	1154	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	22.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.4	-	5.0	By Elisa
TPC	cfu/g	3780	-	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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