

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, MULIAN PHONE:021-356/4968

Delivery Detall

Delivery Order # :

002805 126

Sale Order #:

SOP-002767

Date:

11/Sep/2023

Customer PO #:

4525316644

TLB-829 -

CUSTOMER OWN.

5.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	55103508-HC-002748-MAT BLANC 1012 UNMODIFED CORN STARCH 25KG (FG) PPWL-BAG	CSDF 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name Driver Mobile ABDUL MAJEED

0325-/372290

Oriver CNIC

331007-114370-7

REMARKS:

Loading Location

VEHICLE #

Transporter

Name

WAREHOUSE

SECURITY OFFICE

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: <u>contact@matcofoods.com</u>

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	TS RESULTS SPECIFICATIONS		NAME OF METHOD	
Establish The		1 . 7	Min.	Max.	Maria de la companya
Color	-	C/W	Creami	sh White	-
Odor	-	Odorless	Odo	orless	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, SO₂	ppm	12.4		10.0	Iodometery 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	
E.Coli	Cfu/g	Absent		Absent	Micro Test 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

Quality Assurance Department



CERTIFICATE OF ANALYSIS

COA # MF/23/113

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 (F	OOD GRADE STARCH)	T
DELIVERY DATE	11.09.2023	COA DATE	: 11.09.2023
DELIVERY NO.	: 002805_126	SALE ORDER	: 002767
	: MF23252219	TRAILER / CONTAINER NO.	: TLB-829
BATCH NO.		BEST BEFORE DATE	: September, 2025
DATE OF MANUFACTURIN	IG: September, 2023	DEST DETONE DATE	

PARAMETERS	UNITS	UNITS RESULTS SPECIFICATION		CATIONS	NAME OF METHOD	
AIMILIEIG	E CONTRACTOR		Min.	Max.		
Color - C/W		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	lodometery Titration	
Ash (db)	%	0.084	-	0.30	By Oven at 550 ^O 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	1	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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Quality Assurance Department



CERTIFICATE OF ANALYSIS

COA # MF/23/114

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 : MAT – BLANC-1012 (FOOD GRADE STARCH)					
PRODUCT BRAND		COA DATE	: 11.09.2023			
DELIVERY DATE	11.09.2023	SALE ORDER	: 002767			
DELIVERY NO.	: 002805_126	TRAILER / CONTAINER NO.	: TLB-829			
BATCH NO.	: MF23252220	BEST BEFORE DATE	: September, 2025			
DATE OF MANUFACTURING	: September, 2023	BEST BET GITE STILL				

	RESULTS	SPECIFICATIONS		NAME OF METHOD	
UNITS RESULTS		Min.	Max.	No. of the second secon	
e distance of the	C/W	Creami	sh White	-	
		Odorless		Sensory Evaluation	
0/		10.0	12.0	105°C in the Sartorius MA	
		88.0	90.0	On Moisture Base	
			5.50	pH Meter	
				Viscometer	
		500	0.50	Sieve Vibrator	
%				Iodometery Titration	
ppm		-		By Oven at 550°C, min. 2 hr.	
%	0.088	-		Kjeldhal Apparatus (Nx6.25)	
%	0.42	-	Continue Con		
ppb	3.6	-	5.0	By ELISA	
	3260	-	10,000	Micro Test	
	<100		100	Micro Test	
	<100	-	100	Micro Test	
			100	Micro Test	
			Absent	Micro Test	
			Absent	Micro Test	
	%	% 88.48 % 4.69 mPa.S 1147 % 0.12 ppm 28.8 % 0.088 % 0.42 ppb 3.6 Cfu/g 3260 Cfu/g <100	C/W Creamination Codorless Odd W 11.52 10.0 88.48 88.0 4.69 4.00 MPa.S 1147 800 5 W 0.12 5 5 Pppm 28.8 5 5 6 6 W 0.088 6 7 6 7	C/W Creamish White Codorless Odorless 11.52 10.0 12.0 88.48 88.0 90.0 4.69 4.00 5.50 MPa.S 1147 800 - % 0.12 - 0.50 ppm 28.8 - 10.0 % 0.088 - 0.30 % 0.42 - 0.50 ppb 3.6 - 5.0 Cfu/g 3260 - 10,000 Cfu/g <100	

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