

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, MULTAN PHONE:021-35674968

Delivery Detall

Delivery Order # :

002875_126

Sale Order #:

SOP 002848

Date:

18/Sep/2023

Customer PO #:

4525290902

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	69778702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDF 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

0308-7507634

Transporter

CUSTOMER OWN

Name

Driver CNIC

33100-7114370-7

REMARKS:

Loading Location

WEIGHBRIDGE CLERK

SECURITY OFFICE

Print Date & Time:9/18/2023 10:28:55 AM

saad.akram

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CERTIFICATE OF ANALYSIS

COA # MF/23/302

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

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	18.09.2023	COA DATE	18.09.2023		
DELIVERY NO.	002875 126	SALE ORDER	SOP-002848		
BATCH NO.	MF23258272	TRAILER / CONTAINER NO.	TLB-829		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
	Territoria de la companya della companya della companya de la companya della comp		Min.	Max.	
Color	-	CW	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
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.)	-	4.84	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1193	800		Viscometer
Grits (150 mesh)	%	0.13		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.4		50.0	Iodometric Titration
Ash (db.)	%	0.078		0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.7	•	5.0	By Elisa
TPC	cfu/g	3640	•	10,000	Micro Test
Mold	cfu/g	<100		100	Micro Test
Yeast	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, 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

Quality Assurance Department

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/299

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

PRODUCT	RODUCT CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GR	ADE STARCH)			
DELIVERY DATE	18.09.2023	COA DATE	18.09.2023		
DELIVERY NO.	002875_126	SALE ORDER	SOP-002848		
BATCH NO.	MF23258269	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		CW	Creami	sh White	
Odor	•	Odorless	Odorless		Sensory Evaluation
Moisture	%	8.81	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.19	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.67	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1171	800	•	Viscometer
Grits (150 mesh)	%	0.12		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	22.4		50.0	Iodometric Titration
Ash (db.)	%	0.076		0.30	By Oven at 550 °C, min. 2 hr
Protein (db.)	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.1	•	5.0	By Elisa
TPC	cfu/g	3650	-	10,000	Micro Test
Mold	cfu/g	<100		100	Micro Test
Yeast	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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COA # MF/23/300

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PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GR	(FOOD GRADE STARCH)			
DELIVERY DATE	18.09.2023	COA DATE	18.09.2023		
DELIVERY NO.	002875_126	SALE ORDER	SOP-002848		
BATCH NO.	MF23258270	TRAILER / CONTAINER NO.	TLB-829		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
Market State of the Contract o			Min,	Max.	
Color	•	CW	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	8.94	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.06	90.0	91.50	On Moisture Base
pH (20% soln.)		4.72	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1153	800		Viscometer
Grits (150 mesh)	%	0.13		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	19.2		50.0	Iodometric Titration
Ash (db.)	%	0.081		0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.43		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.7		5.0	By Elisa
TPC	cfu/g	3580		10,000	Micro Test
Mold	cfu/g	<100		100	Micro Test
Yeast	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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COA # MF/23/301

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PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	18.09.2023	COA DATE	18.09.2023		
DELIVERY NO.	002875_126	SALE ORDER	SOP-002848		
BATCH NO.	MF23258271	TRAILER / CONTAINER NO.	TLB-829		
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025		

Parameters	Units	Results	Specifications		Name of Method
		NEW BEAUTIES.	Min.	Max.	
Color	-	C/W	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.25	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.75	90.0	91.50	On Moisture Base
pH (20% soln.)		4.82	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1182	800		Viscometer
Grits (150 mesh)	%	0.11		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	22.4	-	50.0	Iodometric Titration
Ash (db.)	%	0.085		0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.2		5.0	By Elisa
TPC	cfu/g	3610		10,000	Micro Test
Mold	cfu/g	<100		100	Micro Test
Yeast	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	4	Absent	Micro Test

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