



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 # : 002799 126  
Date : 11/Sep/2023  
Sale Order # : SOP 002768  
Customer PO # : 4525290902

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69778/02-11C 003855 MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWI BAG	CSDI 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

### Shipment Details

Driver Name : M NAVIED ASGHAR

Driver Mobile : 0301 4043987

Driver CNIC : 331000 8507763

VEHICLE # : SGM 7255

Transporter Name : CUSTOMER OWN.

REMARKS :

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

0003844

**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](http://www.matcofoods.com)  
Email: [contact@matcofoods.com](mailto:contact@matcofoods.com)

**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	11.09.2023	<b>COA DATE</b>	11.09.2023
<b>DELIVERY NO.</b>	002799_126	<b>SALE ORDER</b>	SOP-002768
<b>BATCH NO.</b>	MF23245173	<b>TRAILER / CONTAINER NO.</b>	SGM-7255
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.50	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.50	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.58	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1274	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.13	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	16.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.2	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3490	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	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](mailto:contact@matcofoods.com)

  
Issued By  
Quality Assurance Department



# CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/281

**PLANT:**

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

**OFFICE:**

87-K, WAPDA CITY, FAISALABAD-PAKISTAN  
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**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	11.09.2023	<b>COA DATE</b>	11.09.2023
<b>DELIVERY NO.</b>	002799_126	<b>SALE ORDER</b>	SOP-002768
<b>BATCH NO.</b>	MF23244164	<b>TRAILER / CONTAINER NO.</b>	SGM-7255
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.34	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.66	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.91	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1273	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.15	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	19.2	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.091	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.9	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3430	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	cfu/g	Absent	-	Absent	Micro Test

\* 6% cb. Paste, RT#3 & RPM 60

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Quality Assurance Department



# CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/282

**PLANT:**

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

**OFFICE:**

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Email: [contact@matcofoods.com](mailto:contact@matcofoods.com)

**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	11.09.2023	<b>COA DATE</b>	11.09.2023
<b>DELIVERY NO.</b>	002799_126	<b>SALE ORDER</b>	SOP-002768
<b>BATCH NO.</b>	MF23244165	<b>TRAILER / CONTAINER NO.</b>	SGM-7255
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.50	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.50	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.79	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1267	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.16	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	16.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.9	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3400	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	cfu/g	Absent	-	Absent	Micro Test

\* 6% cb. Paste, RT#3 & RPM 60

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COA # MF/23/283

**PLANT:**

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

**OFFICE:**

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**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	11.09.2023	<b>COA DATE</b>	11.09.2023
<b>DELIVERY NO.</b>	002799_126	<b>SALE ORDER</b>	SOP-002768
<b>BATCH NO.</b>	MF23251212	<b>TRAILER / CONTAINER NO.</b>	SGM-7255
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	-	C/W	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	8.85	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.15	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.92	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1267	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	12.6	-	50.0	Iodometric Titration
Ash (db.)	%	0.081	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.7	-	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	-	Absent	Micro Test

\* 6% cb. Paste, RT#3 & RPM 60

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