



# 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 # : 003114\_126

Sale Order # : SOP 003065

Date : 09/Oct/2023

Customer PO # : 4525290902

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69/78/02 IIC 003855-MAT BLANC 1010 UNMODIFIED CORN STARCH (I-G) 25KG PPWT BAG	CSDT 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

#### Shipment Details

Driver Name : ABDUL MAJID

VEHICLE # : TLB 829

Driver Mobile : 0300-7372290

Transporter Name : CUSTOMER OWN.

Driver CNIC : 331007-114370-7

REMARKS :

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

Seal # 3849

**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>	09.10.2023	<b>COA DATE</b>	09.10.2023
<b>DELIVERY NO.</b>	003114_126	<b>SALE ORDER</b>	SOP-003065
<b>BATCH NO.</b>	MF23273396	<b>TRAILER / CONTAINER NO.</b>	TLB-829
<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>	%	8.94	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.06	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.74	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.s	916	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.14	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	35.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.083	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.2	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3680	-	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



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ROAD, MULTAN PHONE: 021-35674968

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	09.10.2023	<b>COA DATE</b>	09.10.2023
<b>DELIVERY NO.</b>	003114_126	<b>SALE ORDER</b>	SOP-003065
<b>BATCH NO.</b>	MF23273393	<b>TRAILER / CONTAINER NO.</b>	TLB-829
<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	%	9.24	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.76	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.63	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1145	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	28.4	-	50.0	Iodometric Titration
Ash (db.)	%	0.087	-	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	3620	-	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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<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	09.10.2023	<b>COA DATE</b>	09.10.2023
<b>DELIVERY NO.</b>	003114_126	<b>SALE ORDER</b>	SOP-003065
<b>BATCH NO.</b>	MF23265342	<b>TRAILER / CONTAINER NO.</b>	TLB-829
<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>	%	9.2	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	90.8	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.78	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.s	1116	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.12	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	25.6	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.076	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	3.4	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3540	-	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

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<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	09.10.2023	<b>COA DATE</b>	09.10.2023
<b>DELIVERY NO.</b>	003114_126	<b>SALE ORDER</b>	SOP-003065
<b>BATCH NO.</b>	MF23265341	<b>TRAILER / CONTAINER NO.</b>	TLB-829
<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>	%	8.91	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.09	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.75	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.s	1167	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.10	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	32.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.078	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	3.2	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3580	-	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

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