



MATCO FOODS  
CORN DIVISION

## MATCO FOODS LIMITED

### DELIVERY ORDER

#### Corn Division

Plot # 53, Allama  
Iqbal Industrial Estae,  
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

#### Deivery Detail

Delivery Order # : 001329\_126

Sale Order # : SOP 001250

Date : 22/Mar/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 25KG PPWL BAG	CSDI 01		1,200.00	25KGBAG	30,000.00	
2	65103508-ITC-002748-MAT - BLANC 1012 UNMODIFIED CORN STARCH 25KG PPWL BAG	CSDI 01		320.00	25KGBAG	8,000.00	
	TOTAL:			1,520.00		38,000.00	

#### Shipment Details

Driver Name : HUSSAIN BAKSH

VEHICLE # : TMK 807

Driver Mobile : 0301-6314610

Transporter Name : CUSTOMER OWN

Driver CNIC : 31304-0903558-1

REMARKS :

Loading Location

  
SALES OFFICE

  
WEIGHBRIDGE CLERK

  
WAREHOUSE

  
SECURITY OFFICE

**PLANT:**

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

COA # MF/23/069

**OFFICE:** 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: [www.matcofoods.com](http://www.matcofoods.com)

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


**SHIP TO:**

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

PRODUCT	: CORN STARCH	DATE	: 22.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001329	TRAILER / CONTAINER NO.	: TMK-807
DELIVERY DATE	: 22.03.2023		
BATCH NO.	: MF23071217	SALE ORDER	: 001250
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.18	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.82	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.41	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.086	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1356	800	-	Viscometer
Grits (150 mesh)	%	0.099	-	0.50	Sieve Vibrator
Protein (db)	%	0.43	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	0.50	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	19.2	-	50.0	Iodometry Titration
TPC	Cfu/g	4718	-	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

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

**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)

COA # MF/23/070

**SHIP TO:**

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

PRODUCT	: CORN STARCH	DATE	: 22.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001329	TRAILER / CONTAINER NO.	: TMK-807
DELIVERY DATE	: 22.03.2023		
BATCH NO.	: MF23072219	SALE ORDER	: 001250
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.35	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.65	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.46	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.088	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1295	800	-	Viscometer
Grits (150 mesh)	%	0.096	-	0.50	Sieve Vibrator
Protein (db)	%	0.45	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	0.20	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	32.0	-	50.0	Iodometry Titration
TPC	Cfu/g	4190	-	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

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



**PLANT:**

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

COA # MF/23/071

**OFFICE:** 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: [www.matcofoods.com](http://www.matcofoods.com)

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

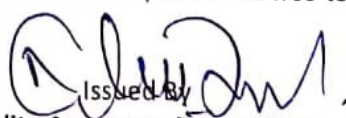
**SHIP TO:**

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

PRODUCT	: CORN STARCH	DATE	: 22.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001329	TRAILER / CONTAINER NO.	: TMK-807
DELIVERY DATE	: 22.03.2023		
BATCH NO.	: MF23072220	SALE ORDER	: 001250
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.58	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.42	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.55	4.0	5.50	pH Meter
Acidity	meq/g	0.016	-	0.050	Titration with 0.1N NaOH
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, 6% soln. RT# 3, RPM 60	mPa.S	1319	800	-	Viscometer
Grits (150 mesh)	%	0.089	-	0.50	Sieve Vibrator
Protein (db)	%	0.45	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	0.40	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	19.2	-	50.0	Iodometry Titration
TPC	Cfu/g	4320	-	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

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

**PLANT:**

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

COA # MF/23/072

**OFFICE:** 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: [www.matcofoods.com](http://www.matcofoods.com)

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

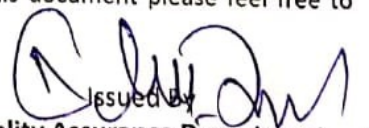
**SHIP TO:**

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

PRODUCT	: CORN STARCH	DATE	: 22.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001329	TRAILER / CONTAINER NO.	: TMK-807
DELIVERY DATE	: 22.03.2023		
BATCH NO.	: MF23072221	SALE ORDER	: 001250
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.0	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.0	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.77	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.091	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1286	800	-	Viscometer
Grits (150 mesh)	%	0.086	-	0.50	Sieve Vibrator
Protein (db)	%	0.46	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	0.70	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	16.0	-	50.0	Iodometry Titration
TPC	Cfu/g	3050	-	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

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).

  
Quality Assurance Department



**PLANT:**

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

COA # MF/23/073

**OFFICE:** 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: [www.matcofoods.com](http://www.matcofoods.com)

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

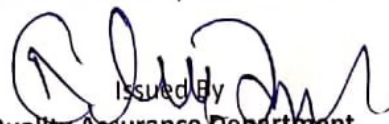
**SHIP TO:**

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

PRODUCT	: CORN STARCH	DATE	: 22.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001329	TRAILER / CONTAINER NO.	: TMK-807
DELIVERY DATE	: 22.03.2023		
BATCH NO.	: MF23072222	SALE ORDER	: 001250
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.56	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.44	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.51	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.086	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1314	800	-	Viscometer
Grits (150 mesh)	%	0.093	-	0.50	Sieve Vibrator
Protein (db)	%	0.44	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	0.30	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	14.2	-	50.0	Iodometry Titration
TPC	Cfu/g	3570	-	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

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

**PLANT:**

MATCO FOODS LIMITED – CORN DIVISION  
Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,  
SAHIANWALA, FAISALABAD – PAKISTAN  
**OFFICE:** 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

COA # MF/23/069

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

**SHIP TO:**

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

PRODUCT	: CORN STARCH	DATE	: 22.03.2023
PRODUCT BRAND	: MAT - BLANC- 1012 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001329	TRAILER / CONTAINER NO.	: TMK-807
DELIVERY DATE	: 22.03.2023		
BATCH NO.	: MF23080277	SALE ORDER	: 001250
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	11.23	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	88.77	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.35	4.00	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.096	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT#3, RPM 60	mPa.S	1231	800	-	Viscometer
Grits (150 mesh)	%	0.098	-	0.50	Sieve Vibrator
Protein (db)	%	0.43	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.50	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	22.4	-	50.0	Iodometry Titration
TPC	Cfu/g	4520	-	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

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