

MATCO FOODS LIMITED

DELIVERY ORDER

Plot # 53, Allama Iqbal Industrial Estae, Faisalabad - Pakistan.

Corn Division

Delivery Address

UNILEVER PAKISTAN FOODS LIMITED

Customer : 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 Detall

Delivery Order #:

001289_126

Sale Order #:

SOP 001209

Date:

17/Mar/2023

Customer PO #:

4524270299

| 5.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 25KG PPWL BAG | CSDF 01 | | 1,520.00 | 25KGBAG | 38,000.00 | |
| | TOTAL: | | | 1,520.00 | | 38,000.00 | |

Shipment Details

Driver Name

MUHAMMAD JAMIL

VEHICLE #

TMK-916

Driver Mobile

0345-4158347

Transporter

CUSTOMER OWN

Name

Driver CNIC

33302-4138029-1

REMARKS:

Loading Location

SALES OFFICE

WEIGHERIDGE CLERK

WAREHOUSE

SECURITY OFFICE

MATCO FOODS CORN DIVISION

CERTIFICATE OF ANALYSIS

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

SHIP TO:

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

PRODUCT : CORN STARCH DATE : 17.03.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001289 TRAILER / CONTAINER NO. : TMK-916

DELIVERY DATE : 17.03.2023

BATCH NO. : MF23071218 SALE ORDER :001209

DATE OF MANUFACTURING : MARCH, 2023 BEST BEFORE DATE : MARCH, 2025

| PARAMETERS | UNITS | RESULTS | MIN. | MAX. | NAME OF METHOD | |
|---|---------|----------|----------------|--------|------------------------------|--|
| Moisture | % | 8.82 | 8.50 | 10.0 | 105°C in the Sartorius MA | |
| Dry Matters | % | 91.18 | 90.0 | 91.50 | On Moisture Base | |
| pH (20% soln.) | % | 4.38 | 4.0 | 5.50 | pH Meter | |
| Acidity | meq/g | 0.019 | | 0.050 | Titration with 0.1N NaOH | |
| Ash (db) | % | 0.084 | | 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 | 1325 | 800 | - | Viscometer | |
| Grits (150 mesh) | % | 0.093 | - | 0.50 | Sleve Vibrator | |
| Protein (db) | % | 0.42 | - | 0.50 | Kjedhal Apparatus (Nx6.25) | |
| Aflatoxin | ppb | 0.60 | - | 5.0 | By ELISA | |
| Sulphur Dioxide, SO₂ | ppm | 35.2 | | 50.0 | Iodometery Titration | |
| TPC | Cfu/g | 4751 | - | 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.

Quality Assurance Department



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PHONE:021-35674968

PRODUCT : CORN STARCH DATE : 17.03.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001289 TRAILER / CONTAINER NO. : TMK-916

DELIVERY DATE : 17.03.2023

BATCH NO. : MF23072219 SALE ORDER :001209

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) | % | 0.46 | | 0.50 | Kjedhal Apparatus (Nx6.25) |
| Aflatoxin | ppb | 0.20 | - | 5.0 | By ELISA |
| Sulphur Dioxide, SO₂ | ppm | 32 | - | 50.0 | lodometery Titration |
| TPC | Cfu/g | 3978 | - | 10,000 | Micro Test |
| Mold | Cfu/g | <10 | - | 100 | Micro Test |
| Yeast | Cfu/g | <10 | - | 100 | Micro Test |
| | Cfu/g | <10 | - | 100 | Micro Test |
| Coliform | Cfu/25g | Absent | - | Absent | Micro Test |
| Salmonella E.Coli | Cfu/g | Absent | | Absent | Micro Test |

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

PRODUCT

: CORN STARCH

DATE

: 17.03.2023

PRODUCT BRAND

DATE OF MANUFACTURING

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

:001289

TRAILER / CONTAINER NO.

: TMK-916

DELIVERY DATE

: 17.03.2023

SALE ORDER

:001209

BATCH NO.

: MF23072223 : MARCH, 2023

BEST BEFORE DATE

: MARCH, 2025

| PARAMETERS | UNITS | RESULTS | MIN. | MAX. | NAME OF METHOD |
|---|---------|-------------------|----------------|---------|------------------------------|
| Moisture | % | 9.36 | 8.50 | 10.0 | 105°C in the Sartorius MA |
| Dry Matters | % | 95.64 | 90.0 | 91.50 | On Moisture Base |
| pH (20% soln.) | % | 4.42 | 4.0 | 5.50 | pH Meter |
| Acidity | meq/g | 0.018 | - | 0.050 | Titration with 0.1N NaOH |
| Ash (db) | % | 0.081 | - | 0.30 | By Oven at 550°C, min. 2 hr. |
| Odor | - | Odorless Odorless | | lorless | Sensory Evaluation |
| Color | - | c/w | Creamish White | | |
| Viscosity@85°C, 6% soln. RT# 3, RPM 60 | mPa.S | 1293 | 800 | - | Viscometer |
| Grits (150 mesh) | % | 0.091 | | 0.50 | Sieve Vibrator |
| Protein (db) | % | 0.41 | - | 0.50 | Kjedhal Apparatus (Nx6.25) |
| Aflatoxin | ppb | 0.50 | | 5.0 | By ELISA |
| Sulphur Dioxide, SO₂ | ppm | 19.2 | - | 50.0 | Iodometery Titration |
| TPC | Cfu/g | 3541 | - | 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 |

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PRODUCT

: CORN STARCH

DATE

: 17.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH) TRAILER / CONTAINER NO.

: TMK-916

DELIVERY NO. **DELIVERY DATE**

:001289

:001209

BATCH NO.

: 17.03.2023 : MF23072224

SALE ORDER

: MARCH, 2025

DATE OF MANUFACTURING : MARCH,2023

BEST BEFORE DATE

| PARAMETERS | UNITS | RESULTS | MIN. | MAX. | NAME OF METHOD |
|---|---------|----------|----------------|--------|------------------------------|
| Moisture | % | 9.10 | 8.50 | 10.0 | 105°C in the Sartorius MA |
| Dry Matters | % | 90.9 | 90.0 | 91.50 | On Moisture Base |
| pH (20% soln.) | % | 4.41 | 4.0 | 5.50 | pH Meter |
| Acidity | meq/g | 0.019 | | 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 | 1302 | 800 | • | Viscometer |
| Grits (150 mesh) | % | 0.095 | - | 0.50 | Sieve Vibrator |
| Protein (db) | % | 0.43 | - | 0.50 | Kjedhal Apparatus (Nx6.25) |
| Aflatoxin | ppb | 0.80 | - | 5.0 | By ELISA |
| Sulphur Dioxide, SO ₂ | ppm | 22.4 | - | 50.0 | lodometery Titration |
| TPC | Cfu/g | 3275 | - | 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 |
| F.Coli | Cfu/g | Absent | - | Absent | Micro Test |

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