

PLANT:

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

COA # MF/23/053

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	: 15.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001274	TRAILER / CONTAINER NO.	: TMK-812
DELIVERY DATE	: 15.03.2023		
BATCH NO.	: MF23070214	SALE ORDER	: 001195
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.40	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.6	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.13	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	1322	800	-	Viscometer
Grits (150 mesh)	%	0.093	-	0.50	Sieve Vibrator
Protein (db)	%	0.42	-	0.50	Kjedhal Apparatus (Nx6.25)
Aflatoxin	ppb	0.90	-	5.0	By ELISA
Sulphur Dioxide, SO ₂	ppm	12.80	-	50.0	Iodometry Titration
TPC	Cfu/g	3935	-	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.


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COA # MF/23/054

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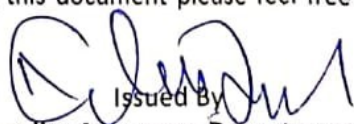
SHIP TO:

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

PRODUCT	: CORN STARCH	DATE	: 15.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001274	TRAILER / CONTAINER NO.	: TMK-812
DELIVERY DATE	: 15.03.2023		
BATCH NO.	: MF23070215	SALE ORDER	: 001195
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.85	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.15	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.08	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.092	-	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)	%	0.097	-	0.50	Sieve Vibrator
Protein (db)	%	0.44	-	0.50	Kjedhal Apparatus (Nx6.25)
Aflatoxin	ppb	0.80	-	5.0	By ELISA
Sulphur Dioxide, SO ₂	ppm	14.2	-	50.0	Iodometry Titration
TPC	Cfu/g	4115	-	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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COA # MF/23/055

SHIP TO:

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

PRODUCT	: CORN STARCH	DATE	: 15.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001274	TRAILER / CONTAINER NO.	: TMK-812
DELIVERY DATE	: 15.03.2023		
BATCH NO.	: MF23071216	SALE ORDER	: 001195
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	9.22	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.78	90.0	91.50	On Moisture Base
pH (20% soln.)	%	4.26	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.082	-	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	1341	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, SO ₂	ppm	27.2	-	50.0	Iodometry Titration
TPC	Cfu/g	4510	-	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	: 15.03.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001274	TRAILER / CONTAINER NO.	: TMK-812
DELIVERY DATE	: 15.03.2023		
BATCH NO.	: MF23071217	SALE ORDER	: 001195
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 ₂	ppm	19.2	-	50.0	Iodometry Titration
TPC	Cfu/g	3875	-	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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