

### **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 # :

001274\_126

Sale Order #:

SOP 001195

Date:

15/Mar/2023

Customer PO #:

4524270299

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	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** 

SYED ZEESHAN HAIDER

VEHICLE #

TMK-812

**Driver Mobile** 

0303-9944840

Transporter

**CUSTOMER OWN** 

Name

**Driver CNIC** 

36501-2647899-1

**REMARKS:** 

Loading Location

LES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE



## **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

DATE OF MANUFACTURING

PRODUCT

: CORN STARCH

DATE

: 15.03.2023

PRODUCT BRAND

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

: TMK-812

DELIVERY NO. DELIVERY DATE

: 001274 : 15.03.2023

SALE ORDER

:001195

BATCH NO.

: MF23070214 : 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		orless	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, SO₂	ppm	12.80	-	50.0	lodometery 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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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)

. : TMK-812

DELIVERY NO.
DELIVERY DATE

: 001274

TRAILER / CONTAINER NO.

BATCH NO.

: 15.03.2023 : 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	Cream	ish 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, SO₂	ppm	14.2		50.0	Iodometery 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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PRODUCT

: CORN STARCH

DATE

: 15.03.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH) TRAILER / CONTAINER NO. : TMK-812

DELIVERY NO.

:001274

:001195

**DELIVERY DATE** 

: 15.03.2023 : MF23071216

SALE ORDER

BATCH NO. 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 <sup>O</sup> 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 <sub>2</sub>	ppm	27.2	-	50.0	<b>Iodometery Titration</b>
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

DATE OF MANUFACTURING

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

:001274

TRAILER / CONTAINER NO.

: TMK-812

DELIVERY DATE

: 15.03.2023

SALE ORDER

:001195

BATCH NO.

: MF23071217 : MARCH,2023

**BEST BEFORE DATE** 

: MARCH, 2025

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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		lorless	Sensory Evaluation	
Color	-	c/w				
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	lodometery 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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