

MATCO FOODS LIMITED

DELIVERY ORDER

Plot # 53, Allama Igbal 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

Delivery Detall

Delivery Order # :

002444_126

Sale Order #:

SOP 002411

Date:

12/Aug/2023

Customer PO #:

4524270299

S.No	PRODUCT DESCRIPTION	WH	ватсн#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69778702 ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDF 01		1,200.00	25KGBAG	30,000 00	
	TOTAL:	Malie		1,200.00	Mark Mills	30,000.00	R. Bullet

Shipment Details

Driver Name

M.BABAR

Driver Mobile

0307-4232464

VEHICLE #

RPT-1331

Transporter

CUSTOMER OWN.

Name

Driver CNIC

35102-3879201-3

REMARKS:

Loading Location

WAREHOUSE

Print Date & Time:8/12/2023 12:56:02 PM

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Page 1 of 1



COA # MF/23/190



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: <u>contact@matcofoods.com</u>

SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 12.08.2023

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

DELIVERY NO. : 002444_126 TRAILER / CONTAINER NO. : RPT-1331

DELIVERY DATE : 12.08.2023

 BATCH NO.
 : MF23149051
 SALE ORDER
 : SOP-002411

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

DADAMETERS	UNITS	DECLUTE	SPECIFICATIONS		NAME OF METHOD
PARAMETERS		RESULTS	MIN. MAX.		NAME OF METHOD
Moisture	%	8.51	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.49	90.0	91.50	On Moisture Base
pH (20% soln.)	- 1	4.99	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.079	-	0.30	By Furnace at 550 °C,min.2 h
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	c/w	Creamish White		-
Viscosity (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1201	800	-	Viscometer
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.50	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	12.8		50.0	Iodometric Titration
TPC	Cfu/g	4015	-	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



CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/191

PLANT:

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

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

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SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 12.08.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. **DELIVERY DATE** : 002444 126

TRAILER / CONTAINER NO. : RPT-1331

BATCH NO.

: 12.08.2023 : MF23149052

SALE ORDER

: SOP-002411

DATE OF MANUFACTURING : MAY, 2023

BEST BEFORE DATE

: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAIVIETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	8.85	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.15	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.95	4.0	5.50	pH Meter
Acidity	meq/g	0.018	_	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.083	-	0.30	By Furnace at 550 °C, min.2 hr
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	c/w	Creamish White		-
Viscosity (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	11.39	800	•	Viscometer
Grits (150 mesh)	%	0.108	-	0.50	Sieve Vibrator
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.0	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	14.2	-	50.0	Iodometric Titration
TPC	Cfu/g	4752	-	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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CERTIFICATE OF ANALYSIS

PLANT:

COA # MF/23/192

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

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

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SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

DATE OF MANUFACTURING

: 12.08.2023 COA DATE PRODUCT : CORN STARCH

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

: MAY, 2023

TRAILER / CONTAINER NO. : RPT-1331 **DELIVERY NO.** : 002444 126

DELIVERY DATE : 12.08.2023

: SOP-002411 SALE ORDER : MF23146025 BATCH NO. : MAY, 2025 **BEST BEFORE DATE**

SPECIFICATIONS NAME OF METHOD **PARAMETERS** UNITS RESULTS MAX. MIN. 105°C in the Sartorius MA 10.0 9.70 8.50 % Moisture 91.50 On Moisture Base 90.30 90.0 % **Dry Matters** pH Meter 5.50 4.0 4.95 pH (20% soln.) Titration with 0.1N NaOH 0.050 0.018 meg/g Acidity By Furnace at 550 °C, min. 2 hr. 0.30 0.093 % Ash (db.) Odorless Sensory Evaluation Odorless Odor Creamish White c/w Color Viscosity (6% cb. Paste) 800 Viscometer 11.81 mPa.S @ 85°C, RT#3 & RPM 60 Sieve Vibrator 0.50 % 0.39 Grits (150 mesh) Kjeldahl Apparatus (Nx6.25) 0.50 % 0.39 Protein (db.) 5.0 By Elisa 1.0 ppb Aflatoxin **Iodometric Titration** 50.0 16.0 Sulphur Dioxide (502) ppm 10,000 Micro Test 4389 Cfu/g TPC 100 <10 Micro Test Cfu/g Mold 100 <10 Micro Test Cfu/g Yeast Micro Test 100 <10 Cfu/g Coliform Micro Test Absent Absent Cfu/25g Salmonella **Micro Test** Absent Cfu/g Absent E.Coli

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CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/193

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PHONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 12.08.2023

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

DELIVERY NO. : 002444_126 TRAILER / CONTAINER NO. : RPT-1331

DELIVERY DATE : 12.08.2023

 BATCH NO.
 : MF23134473
 SALE ORDER
 : SOP-002411

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

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
FARAIVILIERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.36	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.66	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.31	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.091	-	0.30	By Furnace at 550 °C,min.2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	c/w	Creamish White		-
Viscosity (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1204	800	-	Viscometer
Grits (150 mesh)	%	0.18	-	0.50	Sieve Vibrator
Protein (db.)	%	0.43) .	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.90	-	5.0	By Elisa
Sulphur Dioxide (SO₂)	ppm	12.40	-	50.0	lodometric Titration
TPC	Cfu/g	3532	4	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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Issued By

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