



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

Delivery Detail

Delivery Order # : 001478_126 Sale Order # : SOP 001394
Date : 06/Apr/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 (FG) 25KG PPWL BAG	CSDI 01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

Shipment Details

Driver Name MUHAMMAD YOUSAF
Driver Mobile 0301-7828713
Driver CNIC 36203-2472024-1

VEHICLE # TMK-823
Transporter Name CUSTOMER OWN

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/23/105

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

Web: www.matcofoods.com

Email: contact@matcofoods.com

SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 06.04.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001478_126	TRAILER / CONTAINER NO.	: TMK-823
DELIVERY DATE	: 06.04.2023		
BATCH NO.	: MF23075244	SALE ORDER	: SOP-001394
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.02	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.98	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.39	4.0	5.50	pH Meter
Acidity	meq/g	0.02	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.076	-	0.30	By Oven 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	1298	800	-	Viscometer
Grits (150 mesh)	%	0.0892	-	0.50	Sieve Vibrator
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.8	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	25.6	-	50.0	Iodometric Titration
TPC	Cfu/g	3472	-	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


Issued By
Quality Assurance Department

PLANT:

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

COA # MF/23/106

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

Web: www.matcofoods.com

Email: contact@matcofoods.com

SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 06.04.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001478_126	TRAILER / CONTAINER NO.	: TMK-823
DELIVERY DATE	: 06.04.2023		
BATCH NO.	: MF23075245	SALE ORDER	: SOP-001394
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.59	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.41	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.)	%	0.081	-	0.30	By Oven 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	1254	800	-	Viscometer
Grits (150 mesh)	%	0.0918	-	0.50	Sieve Vibrator
Protein (db.)	%	0.47	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.8	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
TPC	Cfu/g	3490	-	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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Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,
SAHIANWALA, FAISALABAD – PAKISTAN

COA # MF/23/107

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

Web: www.matcofoods.com

Email: contact@matcofoods.com
SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 06.04.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)	TRAILER / CONTAINER NO.	: TMK-823
DELIVERY NO.	: 001478_126	SALE ORDER	: SOP-001394
DELIVERY DATE	: 06.04.2023	BEST BEFORE DATE	: MARCH, 2025
BATCH NO.	: MF23083293		
DATE OF MANUFACTURING	: MARCH, 2023		

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.32	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.68	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.64	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.079	-	0.30	By Oven 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	1258	800	-	Viscometer
Grits (150 mesh)	%	0.0822	-	0.50	Sieve Vibrator
Protein (db.)	%	0.47	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.5	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
TPC	Cfu/g	3486	-	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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Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,
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COA # MF/23/108

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	: 06.04.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 001478_126	TRAILER / CONTAINER NO.	: TMK-823
DELIVERY DATE	: 06.04.2023		
BATCH NO.	: MF23084298	SALE ORDER	: SOP-001394
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
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.)	-	4.6	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 (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1270	800	-	Viscometer
Grits (150 mesh)	%	0.093	-	0.50	Sieve Vibrator
Protein (db.)	%	0.48	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	17.1	-	50.0	Iodometric Titration
TPC	Cfu/g	3510	-	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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