

**MATCO FOODS LIMITED****DELIVERY ORDER****Corn Division**

Plot # 53, Allama  
Iqbal Industrial Estate,  
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 # : 002798\_126

Sale Order # : SOP-002254

Date : 25/Jul/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	CSDF 01		✓ 1,200.00	25KGBAG	✓ 30,000.00	
	TOTAL:			1,200.00		30,000.00	

**Shipment Details**

Driver Name MUSHIAQ AHMAD ✓

VEHICLE # TLA-569 ✓

Driver Mobile 0308-4314454 ✓

Transporter Name CUSTOMER OWN. ✓

Driver CNIC 33105-0342598-1 ✓

REMARKS :

Loading Location

  
SALES OFFICE

  
WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

Seal # 0001526

**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](http://www.matcofoods.com)  
Email: [contact@matcofoods.com](mailto:contact@matcofoods.com)

COA # MF/23/165

**SHIP TO:**

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

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 26.07.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 002298_126	<b>TRAILER / CONTAINER NO.</b>	: TLA-569
<b>DELIVERY DATE</b>	: 26.07.2023		
<b>BATCH NO.</b>	: MF23082288	<b>SALE ORDER</b>	: SOP-002254
<b>DATE OF MANUFACTURING</b>	: March, 2023	<b>BEST BEFORE DATE</b>	: March, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.56	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.44	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.42	4.0	5.50	pH Meter
Acidity	meq/g	0.017	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.085	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity* @ 85°C	mPa.S	1232	800	-	Viscometer
Grits (150 mesh)	%	0.08	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	19.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.46	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.8	-	5.0	By Elisa
TPC	cfu/g	3500	-	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

\* 6% cb. Paste, RT#3 & RPM 60

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](mailto:contact@matcofoods.com)

  
 Issued By  
 Quality Assurance Department



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MATCO FOODS LIMITED – CORN DIVISION  
Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,  
SAHIANWALA, FAISALABAD – PAKISTAN  
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COA # MF/23/166

**SHIP TO:**

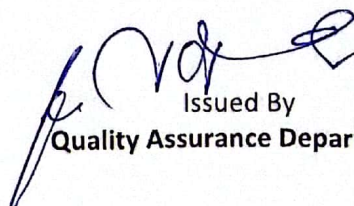
UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR  
INTERCHANGE, 14-KM MULTAN ROAD, MULTAN  
PHONE: 021-35674968

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 26.07.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 002298_126	<b>TRAILER / CONTAINER NO.</b>	: TLA-569
<b>DELIVERY DATE</b>	: 26.07.2023		
<b>BATCH NO.</b>	: MF23082287	<b>SALE ORDER</b>	: SOP-002254
<b>DATE OF MANUFACTURING</b>	: March, 2023	<b>BEST BEFORE DATE</b>	: 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.)	-	4.25	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.089	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity* @ 85°C	mPa.S	1227	800	-	Viscometer
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	22.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.47	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.7	-	5.0	By Elisa
TPC	cfu/g	3200	-	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

\* 6% cb. Paste, RT#3 & RPM 60

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COA # MF/23/167

**SHIP TO:**

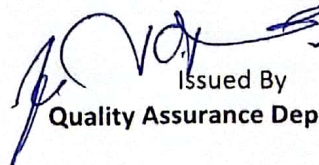
UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR  
INTERCHANGE, 14-KM MULTAN ROAD, MULTAN  
PHONE: 021-35674968

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 26.07.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 002298_126	<b>TRAILER / CONTAINER NO.</b>	: TLA-569
<b>DELIVERY DATE</b>	: 26.07.2023		
<b>BATCH NO.</b>	: MF23146026	<b>SALE ORDER</b>	: SOP-002254
<b>DATE OF MANUFACTURING</b>	: May, 2023	<b>BEST BEFORE DATE</b>	: May, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	8.65	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.35	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.84	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	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	mPa.S	1208	800	-	Viscometer
Grits (150 mesh)	%	0.25	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	16.0	-	50.0	Iodometric Titration
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.2	-	5.0	By Elisa
TPC	cfu/g	3330	-	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

\* 6% cb. Paste, RT#3 & RPM 60

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COA # MF/23/168

**SHIP TO:**


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

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 26.07.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 002298_126	<b>TRAILER / CONTAINER NO.</b>	: TLA-569
<b>DELIVERY DATE</b>	: 26.07.2023		
<b>BATCH NO.</b>	: MF23146027	<b>SALE ORDER</b>	: SOP-002254
<b>DATE OF MANUFACTURING</b>	: May, 2023	<b>BEST BEFORE DATE</b>	: May, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.08	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.92	90.0	91.50	On Moisture Base
pH (20% soln.)	-	5.02	4.0	5.50	pH Meter
Acidity	meq/g	0.02	-	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	mPa.S	1192	800	-	Viscometer
Grits (150 mesh)	%	0.18	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	19.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.5	-	5.0	By Elisa
TPC	cfu/g	3420	-	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

\* 6% cb. Paste, RT#3 & RPM 60

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