



# 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 # :** 002683\_126  
**Date :** 31/Aug/2023  
**Sale Order # :** SOP-002648  
**Customer PO # :** 4525290902

| 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** MUSHTAQ AHMAD  
**Driver Mobile** 0308-4314454  
**Driver CNIC** 33105-0342598-1  
**VEHICLE #** TLA-569  
**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

**OFFICE:**

87-K, WAPDA CITY, FAISALABAD-PAKISTAN  
Web: [www.matcofoods.com](http://www.matcofoods.com)  
Email: [contact@matcofoods.com](mailto:contact@matcofoods.com)

**DISPATCHED TO:**

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

|                              |                                       |                               |              |
|------------------------------|---------------------------------------|-------------------------------|--------------|
| <b>PRODUCT</b>               | CORN STARCH                           |                               |              |
| <b>PRODUCT BRAND</b>         | MAT - BLANC- 1010 (FOOD GRADE STARCH) |                               |              |
| <b>DELIVERY DATE</b>         | -                                     | <b>COA DATE</b>               | 01.09.2023   |
| <b>DELIVERY NO.</b>          | 002683_126                            | <b>SALE ORDER</b>             | SOP-002648   |
| <b>BATCH NO.</b>             | MF23241147                            | <b>TRAILER / CONTAINER NO</b> | TLA-569      |
| <b>DATE OF MANUFACTURING</b> | August, 2023                          | <b>BEST BEFORE DATE</b>       | August, 2025 |

| Parameters                         | Units   | Results  | Specifications |        | Name of Method                |
|------------------------------------|---------|----------|----------------|--------|-------------------------------|
|                                    |         |          | Min.           | Max.   |                               |
| Moisture                           | %       | 8.95     | 8.50           | 10.0   | 105°C in the Sartorius MA     |
| Dry Matters                        | %       | 91.05    | 90.0           | 91.50  | On Moisture Base              |
| pH (20% soln.)                     | -       | 5.23     | 4.0            | 5.50   | pH Meter                      |
| Ash (db.)                          | %       | 0.078    | -              | 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   | 1224     | 800            | -      | Viscometer                    |
| Grits (150 mesh)                   | %       | 0.12     | -              | 0.50   | Sieve Vibrator                |
| Sulphur Dioxide (SO <sub>2</sub> ) | ppm     | 11.2     | -              | 50.0   | Iodometric Titration          |
| Protein (db.)                      | %       | 0.42     | -              | 0.50   | Kjeldahl Apparatus (Nx6.25)   |
| Aflatoxin                          | ppb     | 4.7      | -              | 5.0    | By Elisa                      |
| TPC                                | cfu/g   | 3920     | -              | 10,000 | Micro Test                    |
| Mold                               | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Yeast                              | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Coliform                           | cfu/g   | <100     | -              | 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 Control Department

COA # MF/23/257

**PLANT:**

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

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

|                              |                                       |                               |              |
|------------------------------|---------------------------------------|-------------------------------|--------------|
| <b>PRODUCT</b>               | CORN STARCH                           |                               |              |
| <b>PRODUCT BRAND</b>         | MAT - BLANC- 1010 (FOOD GRADE STARCH) |                               |              |
| <b>DELIVERY DATE</b>         | -                                     | <b>COA DATE</b>               | 01.09.2023   |
| <b>DELIVERY NO.</b>          | 002683_126                            | <b>SALE ORDER</b>             | SOP-002648   |
| <b>BATCH NO.</b>             | MF23241148                            | <b>TRAILER / CONTAINER NO</b> | TLA-569      |
| <b>DATE OF MANUFACTURING</b> | August, 2023                          | <b>BEST BEFORE DATE</b>       | August, 2025 |

| Parameters                         | Units   | Results  | Specifications |        | Name of Method                |
|------------------------------------|---------|----------|----------------|--------|-------------------------------|
|                                    |         |          | Min.           | Max.   |                               |
| Moisture                           | %       | 8.76     | 8.50           | 10.0   | 105°C in the Sartorius MA     |
| Dry Matters                        | %       | 91.24    | 90.0           | 91.50  | On Moisture Base              |
| pH (20% soln.)                     | -       | 4.56     | 4.0            | 5.50   | pH Meter                      |
| Ash (db.)                          | %       | 0.084    | -              | 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   | 1198     | 800            | -      | Viscometer                    |
| Grits (150 mesh)                   | %       | 0.12     | -              | 0.50   | Sieve Vibrator                |
| Sulphur Dioxide (SO <sub>2</sub> ) | ppm     | 12.8     | -              | 50.0   | Iodometric Titration          |
| Protein (db.)                      | %       | 0.41     | -              | 0.50   | Kjeldahl Apparatus (Nx6.25)   |
| Aflatoxin                          | ppb     | 4.4      | -              | 5.0    | By Elisa                      |
| TPC                                | cfu/g   | 3860     | -              | 10,000 | Micro Test                    |
| Mold                               | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Yeast                              | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Coliform                           | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Salmonella                         | cfu/25g | Absent   | -              | Absent | Micro Test                    |
| E.Coli                             | cfu/g   | Absent   | -              | Absent | Micro Test                    |

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COA # MF/23/256

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|                       |                                       |                        |              |
|-----------------------|---------------------------------------|------------------------|--------------|
| PRODUCT               | CORN STARCH                           |                        |              |
| PRODUCT BRAND         | MAT - BLANC- 1010 (FOOD GRADE STARCH) |                        |              |
| DELIVERY DATE         | -                                     | COA DATE               | 01.09.2023   |
| DELIVERY NO.          | 002683_126                            | SALE ORDER             | SOP-002648   |
| BATCH NO.             | MF23242149                            | TRAILER / CONTAINER NO | TLA-569      |
| DATE OF MANUFACTURING | August, 2023                          | BEST BEFORE DATE       | August, 2025 |

| Parameters                         | Units   | Results  | Specifications |        | Name of Method                |
|------------------------------------|---------|----------|----------------|--------|-------------------------------|
|                                    |         |          | Min.           | Max.   |                               |
| Moisture                           | %       | 8.59     | 8.50           | 10.0   | 105°C in the Sartorius MA     |
| Dry Matters                        | %       | 91.41    | 90.0           | 91.50  | On Moisture Base              |
| pH (20% soln.)                     | -       | 4.50     | 4.0            | 5.50   | pH Meter                      |
| 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   | 1241     | 800            | -      | Viscometer                    |
| Grits (150 mesh)                   | %       | 0.11     | -              | 0.50   | Sieve Vibrator                |
| Sulphur Dioxide (SO <sub>2</sub> ) | ppm     | 14.4     | -              | 50.0   | Iodometric Titration          |
| Protein (db.)                      | %       | 0.42     | -              | 0.50   | Kjeldahl Apparatus (Nx6.25)   |
| Aflatoxin                          | ppb     | 4.2      | -              | 5.0    | By Elisa                      |
| TPC                                | cfu/g   | 3900     | -              | 10,000 | Micro Test                    |
| Mold                               | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Yeast                              | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Coliform                           | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Salmonella                         | cfu/25g | Absent   | -              | Absent | Micro Test                    |
| E.Coli                             | cfu/g   | Absent   | -              | Absent | Micro Test                    |

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|                              |                                       |                               |              |
|------------------------------|---------------------------------------|-------------------------------|--------------|
| <b>PRODUCT</b>               | CORN STARCH                           |                               |              |
| <b>PRODUCT BRAND</b>         | MAT - BLANC- 1010 (FOOD GRADE STARCH) |                               |              |
| <b>DELIVERY DATE</b>         | -                                     | <b>COA DATE</b>               | 01.09.2023   |
| <b>DELIVERY NO.</b>          | 002683_126                            | <b>SALE ORDER</b>             | SOP-002648   |
| <b>BATCH NO.</b>             | MF23242152                            | <b>TRAILER / CONTAINER NO</b> | TLA-569      |
| <b>DATE OF MANUFACTURING</b> | August, 2023                          | <b>BEST BEFORE DATE</b>       | August, 2025 |

| Parameters                         | Units   | Results  | Specifications |        | Name of Method                |
|------------------------------------|---------|----------|----------------|--------|-------------------------------|
|                                    |         |          | Min.           | Max.   |                               |
| Moisture                           | %       | 9.14     | 8.50           | 10.0   | 105°C in the Sartorius MA     |
| Dry Matters                        | %       | 90.86    | 90.0           | 91.50  | On Moisture Base              |
| pH (20% soln.)                     | -       | 4.60     | 4.0            | 5.50   | pH Meter                      |
| 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                  | mPa.S   | 1186     | 800            | -      | Viscometer                    |
| Grits (150 mesh)                   | %       | 0.11     | -              | 0.50   | Sieve Vibrator                |
| Sulphur Dioxide (SO <sub>2</sub> ) | ppm     | 12.8     | -              | 50.0   | Iodometric Titration          |
| Protein (db.)                      | %       | 0.40     | -              | 0.50   | Kjeldahl Apparatus (Nx6.25)   |
| Aflatoxin                          | ppb     | 3.9      | -              | 5.0    | By Elisa                      |
| TPC                                | cfu/g   | 3720     | -              | 10,000 | Micro Test                    |
| Mold                               | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Yeast                              | cfu/g   | <100     | -              | 100    | Micro Test                    |
| Coliform                           | cfu/g   | <100     | -              | 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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