

MATCO FOODS LIMITED

DELIVERY ORDER

Plot # 53, Allama Iqbal Industrial Estae, Faisalabad - Pakistan.

Corn Division

Delivery Address

Customer: UNILEVER PAKISTAN FOODS LIMITED

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 #:

003335_126

Sale Order #:

SOP-003289

Date:

Address:

30/Oct/2023

Customer PO #:

4525519508

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:			1,200.00		30,000.00	

Shipment Details

Driver Name

M.BABAR

VEHICLE #

RPT-1331

Driver Mobile

0307-4232464

Transporter

CUSTOMER OWN.

Name

Driver CNIC

35102-3879201-3

REMARKS:

Loading Location

SALES OFFICE

WEIGHERIDGE CLERK

WAREHOUSE

SECURITY OFFICE



COA # MF/23/353

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

DISPATCHED TO:

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

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	30.10.2023 COA DATE 30.1				
DELIVERY NO.	003335_126	SALE ORDER	SOP-003289		
BATCH NO.	MF23275008	TRAILER / CONTAINER NO.	RPT-1331		
DATE OF MANUFACTURING	October, 2023	BEST BEFORE DATE	October, 2025		

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	-	C/W	Creamis	sh White	-
Odor	1-1	Odorless	Odo	rless	Sensory Evaluation
Moisture	%	9.78	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.22	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.38	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1115	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	25.6	-	50.0	Iodometric Titration
Ash (db.)	%	0.086	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.5	-	5.0	By Elisa
TPC	cfu/g	3610	-	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

Quality Assurance Department



COA # MF/23/352

PLANT:

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DISPATCHED TO:

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

PRODUCT	CORN STARCH					
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GR	ADE STARCH)				
DELIVERY DATE	30.10.2023	COA DATE	30.10.2023			
DELIVERY NO.	003335 126	SALE ORDER	SOP-003289			
BATCH NO.	MF23276020	TRAILER / CONTAINER NO.	RPT-1331			
DATE OF MANUFACTURING	October, 2023	BEST BEFORE DATE	October, 2025			

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color		CW	Creamis	sh White	-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.23	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.77	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.69	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1147	800	(-)	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.3	-	5.0	By Elisa
TPC	cfu/g	3650	-	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/23/354

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DISPATCHED TO:

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

PRODUCT	CORN STARCH	AND STARCH		
PRODUCT BRAND	MAT - BLANC- 1010 (FC	OOD GRADE STARCH)	30.10.2023	
DELIVERY DATE	30.10.2023	COA DATE	SOP-003289	
DELIVERY NO.	003335_126	SALE ORDER TRAILER / CONTAINER NO.	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	
BATCH NO.	MF23275016		October, 2025	
DATE OF MANUFACTURING	October, 2023	BEST BEFORE DATE	0000001, 2020	

Parameters	Units	Results	Specifications		Name of Method
Farameters		The state of the s	Min.	Max.	THE CONTRACTOR OF STREET
C/W			Creamish White		-
Color		Odorless	Odorless		Sensory Evaluation
Odor	%	8.92	8.50	10.0	105°C in the Sartorius MA
Moisture	%	91.08	90.0	91.50	On Moisture Base
Dry Matters		4.71	4.0	5.50	pH Meter
pH (20% soln.)	-	1156	800	-	Viscometer
Viscosity* @ 85°C	mPa.s		000	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.13	-	50.0	Iodometric Titration
Sulphur Dioxide (SO ₂)	ppm	22.4	-		By Oven at 550 °C, min. 2 hr.
Ash (db.)	%	0.086		0.30	
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.1	-	5.0	By Elisa
TPC	cfu/g	3570	-	10,000	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
	cfu/g	<100		100	Micro Test
Yeast	cfu/g	<100	_	100	Micro Test
Coliform		Absent	_	Absent	Micro Test
Salmonella	cfu/25g			Absent	Micro Test
E.Coli	cfu/g	Absent	7	Absent	WHOID TOOK

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Quality Assurance Department

MF-CQR-018/QA-4/001

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PRODUCT	CORN STARCH MAT - BLANC- 1010 (FOOD GRADE STARCH)				
PRODUCT BRAND					
DELIVERY DATE	30.10.2023	COA DATE	30.10.2023		
THE PERSON NAMED IN COLUMN TO SERVICE AND ADDRESS OF THE PERSON NAMED IN COLUMN TO SE	003335 126	SALE ORDER	SOP-003289 D. RPT-1331		
DELIVERY NO.		TRAILER / CONTAINER NO.			
BATCH NO.	MF23275017		October, 2025		
DATE OF MANUFACTURING	October, 2023	BEST BEFORE DATE	0000001, 2020		

Parameters	Units	Results	Specifi	ications	Name of Method
	A THE RESIDENCE OF THE PARTY OF		Min.	Max.	
Color -		C/W	Creamish White		(-)
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	8.86	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.14	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.80	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1172	800	-	Viscometer
Grits (150 mesh)	%	0.14	•	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0		50.0	Iodometric Titration
Ash (db.)	%	0.082		0.30	By Oven at 550 °C, min. 2 hr
Protein (db.)	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.9		5.0	By Elisa
TPC	cfu/g	3620	-	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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