



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 # : 002371_126

Sale Order # : SOP-002335

Date : 05/Aug/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	CSDP-01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name MUHAMMAD BABAR

VEHICLE # RPT-1331

Driver Mobile 0307-4232464

Transporter Name CUSTOMER OWN

Driver CNIC 35102-3879201-3

REMARKS :

Loading Location


SALES OFFICE


WEIGHBRIDGE CLERK


WAREHOUSE


SECURITY OFFICE

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

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

COA # MF/23/176

SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 05.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002371_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 05.08.2023		
BATCH NO.	: MF23099347	SALE ORDER	: SOP-002335
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.03	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.97	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.16	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.088	-	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	1272	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.6	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	12.8	-	50.0	Iodometric Titration
TPC	Cfu/g	3566	-	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

M. Usman
Issued By

Quality Assurance Department

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

PLANT:

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

COA # MF/23/175

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	: 05.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002371_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 05.08.2023		
BATCH NO.	: MF23099346	SALE ORDER	: SOP-002335
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	8.98	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.02	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.12	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.084	-	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	1283	800	-	Viscometer
Grits (150 mesh)	%	0.15	-	0.50	Sieve Vibrator
Protein (db.)	%	0.43	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.2	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	14.6	-	50.0	Iodometric Titration
TPC	Cfu/g	3936	-	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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PLANT:

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

COA # MF/23/174

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	: 05.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002371_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 05.08.2023		
BATCH NO.	: MF23099345	SALE ORDER	: SOP-002335
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.65	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.35	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.08	4.0	5.50	pH Meter
Acidity	meq/g	0.020	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.079	-	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	1201	800	-	Viscometer
Grits (150 mesh)	%	0.30	-	0.50	Sieve Vibrator
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	19.2	-	50.0	Iodometric Titration
TPC	Cfu/g	4150	-	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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PLANT:

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Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,
SAHIANWALA, FAISALABAD – PAKISTAN

COA # MF/23/173

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	: 05.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002371_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 05.08.2023		
BATCH NO.	: MF23137491	SALE ORDER	: SOP-002335
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.55	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.45	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	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	1198	800	-	Viscometer
Grits (150 mesh)	%	0.40	-	0.50	Sieve Vibrator
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.6	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
TPC	Cfu/g	4596	-	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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PLANT:

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Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,
SAHIANWALA, FAISALABAD – PAKISTAN

COA # MF/23/177

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	: 05.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002371_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 05.08.2023		
BATCH NO.	: MF23134473	SALE ORDER	: SOP-002335
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.36	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.64	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 (SO ₂)	ppm	12.4	-	50.0	Iodometric Titration
TPC	Cfu/g	4653	-	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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