

## MATCO FOODS LIMITED

### **DELIVERY ORDER**

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

## **Corn Division**

**Delivery Address** 

UNILEVER PAKISTAN FOODS LIMITED

SHAHPUR INTERCHANG, 14 KM MULTAN Address:

ROAD, MULTAN PHONE:021-35674968

Office Address

UNILEVER PAKISTAN FOODS LIMITED Customer:

SHAHPUR INTERCHANG, 14 KM MULTAN Address:

ROAD, MULTAN PHONE:021-35674968

**Delivery Detall** 

Delivery Order # : 002961\_126

Sale Order #:

50P 007917

Customer:

25/Sep/2023

Customer PO #:

4525290902

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69778702 HC 003855-MAT BLANC 1010 UNMODIFIED CORN STARCH (EG) 25KG PPWL BAG	CSDF 01		-1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

**Shipment Details** 

**Driver Name** 

ABDUL MAJEED

**VEHICLE #** 

TLB-829

Driver Mobile

0325 /3/2290

Transporter

CUSTOMER OWN.

Name

**Driver CNIC** 

331007 114370 7

REMARKS:

**Loading Location** 

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

Sent # 0003845

MF-COR-018/OA-4/001

COA # MF/23/313

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	25.09.2023 COA DATE 25.09.2023					
DELIVERY NO.	002961_126	SALE ORDER	SOP-002917			
BATCH NO.	MF23262312	TRAILER / CONTAINER NO.	TLB-829			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method
	4		Min.	Max.	
Color	-	C/W	Creamish White		-
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	8.35	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.65	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.71	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1189	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	12.8	-	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	4.5		5.0	By Elisa
TPC	cfu/g	3580		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.Coll	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 <a href="mailto:contact@matcofoods.com">contact@matcofoods.com</a>

**Quality Assurance Department** 

MF-CQR-018/QA-4/001

COA # MF/23/314

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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 GRADE STARCH)					
DELIVERY DATE	25.09.2023 COA DATE 25.09.202					
DELIVERY NO.	002961_126	SALE ORDER	SOP-002917			
BATCH NO.	MF23258269	TRAILER / CONTAINER NO.	TLB-829			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method
	CONTRACTOR OF THE PARTY OF THE			Max.	
Color	-	CW	Creamish White		-
Odor		Odorless	Odorless		Sensory Evaluation
Moisture	%	8.81	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.19	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.67	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1171	800	_	Viscometer
Grits (150 mesh)	%	0.12		0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	22.4		50.0	Iodometric Titration
Ash (db.)	%	0.076	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.42		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.1		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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PRODUCT	CORN STARCH					
PRODUCT BRAND	MAT - BLANC- 1010 (FO	OD GRADE STARCH)				
DELIVERY DATE	25.09.2023	COA DATE	25.09.2023			
DELIVERY NO.	002961_126	SALE ORDER	SOP-002917			
BATCH NO.	MF23263324	TRAILER / CONTAINER NO.	TLB-829			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method
		Min.	Max.		
Color - C/W		CW	Creamish White		•
Odor	<del>)</del>	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.22	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.78	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.72	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1142	800		Viscometer
Grits (150 mesh)	%	0.14	•	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	16.0	•	50.0	Iodometric Titration
Ash (db.)	%	0.089		0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41	•	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.7	-	5.0	By Elisa
TPC	cfu/g	3580		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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Quality Assurance Department

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PRODUCT	CORN STARCH					
PRODUCT BRAND	MAT - BLANC- 1010 (FO	OD GRADE STARCH)				
DELIVERY DATE	25.09,2023	COA DATE	25.09.2023			
DELIVERY NO.	002961_126	SALE ORDER	SOP-002917			
BATCH NO.	MF23263323	TRAILER / CONTAINER NO.	TLB-829			
DATE OF MANUFACTURING	September, 2023	BEST BEFORE DATE	September, 2025			

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Color	-	CW	Creami	sh White	.=
Odor	-	Odorless	Odorless		Sensory Evaluation
Moisture	%	9.73	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.27	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.75	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.s	1147	800		Viscometer
Grits (150 mesh)	%	0.12	÷	0.50	Sieve Vibrator
Sulphur Dioxide (SO <sub>2</sub> )	ppm	14.2	-	50.0	Iodometric Titration
Ash (db.)	%	0.088	-	0.30	By Oven at 550 °C, min. 2 hr.
Protein (db.)	%	0.41	•	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.1		5.0	By Elisa
TPC	cfu/g	3520		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	12	Absent	Micro Test
E.Coli	cfu/g	Absent		Absent	Micro Test

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