



MATCO FOODS
CORN DIVISION

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 # : 002209_126
Date : 14/Jul/2023
Sale Order # : SOP-002162
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	CSDI-01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name : M.NAVEED ASGHAR
Driver Mobile : 0301-4043987
Driver CNIC : 331000-0850776-3

VEHICLE # : SGM-7255
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

COA # MF/23/158

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com

Email: contact@matcofoods.com
SHIP TO:

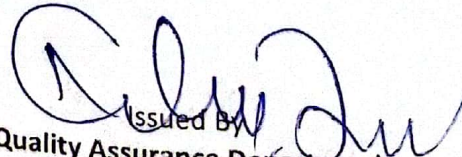
UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR
INTERCHANGE, 14-KM MULTAN ROAD, MULTAN
PHONE: 021-35674968

PRODUCT	: CORN STARCH	COA DATE	: 14.07.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002209_126	TRAILER / CONTAINER NO.	: SGM-7255
DELIVERY DATE	: 14.07.2023		
BATCH NO.	: MF23146026	SALE ORDER	: SOP-002162
DATE OF MANUFACTURING	: May, 2023	BEST BEFORE DATE	: 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 ₂)	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	3020	-	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


Issued By
Quality Assurance Department

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/23/157

SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 14.07.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002209_126	TRAILER / CONTAINER NO.	: SGM-7255
DELIVERY DATE	: 14.07.2023		
BATCH NO.	: MF23136485	SALE ORDER	: SOP-002162
DATE OF MANUFACTURING	: May, 2023	BEST BEFORE DATE	: May, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.30	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.70	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.28	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	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	1242	800	-	Viscometer
Grits (150 mesh)	%	0.18	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.2	-	5.0	By Elisa
TPC	Cfu/g	3940	-	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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COA # MF/23/156

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SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 14.07.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002209_126	TRAILER / CONTAINER NO.	: SGM-7255
DELIVERY DATE	: 14.07.2023		
BATCH NO.	: MF23134476	SALE ORDER	: SOP-002162
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.)	-	4.32	4.0	5.50	pH Meter
Acidity	meq/g	0.02	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.088	-	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	1264	800	-	Viscometer
Grits (150 mesh)	%	0.21	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	12.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.0	-	5.0	By Elisa
TPC	Cfu/g	3320	-	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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COA # MF/23/155

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com

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SHIP 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 NO. : 002209_126
DELIVERY DATE : 14.07.2023
BATCH NO. : MF23134475
DATE OF MANUFACTURING : May, 2023

COA DATE : 14.07.2023

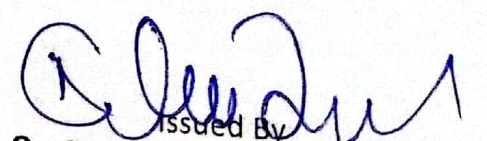
TRAILER / CONTAINER NO. : SGM-7255

SALE ORDER : SOP-002162
BEST BEFORE DATE : May, 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.)	-	4.26	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.094	-	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)	%	0.16	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	12.8	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.2	-	5.0	By Elisa
TPC	Cfu/g	3550	-	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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