



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 # : 001677\_126 Sale Order # : SOP-001607  
Date : 04/May/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	CSDT-01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

Shipment Details

Driver Name MUBARAK MUBARIK MEHMOOD  
Driver Mobile 0304-5060137  
Driver CNIC 33303-9797729-3

VEHICLE # TMK-814  
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)

COA # MF/23/109

**SHIP TO:**

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

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 04.05.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 001677_126	<b>TRAILER / CONTAINER NO.</b>	: TMK-814
<b>DELIVERY DATE</b>	: 04.05.2023		
<b>BATCH NO.</b>	: MF23072225	<b>SALE ORDER</b>	: SOP-001607
<b>DATE OF MANUFACTURING</b>	: MARCH, 2023	<b>BEST BEFORE DATE</b>	: MARCH, 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	%	90.7	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.43	4.0	5.50	pH Meter
Acidity	meq/g	0.016	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.081	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1291	800	-	Viscometer
Grits (150 mesh)	%	0.097	-	0.50	Sieve Vibrator
Protein (db.)	%	0.45	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.3	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	25.6	-	50.0	Iodometric Titration
TPC	Cfu/g	3380	-	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 @ 85°C, 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 Assurance Department

**PLANT:**

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

COA # MF/23/110

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

Web: [www.matcofoods.com](http://www.matcofoods.com)

Email: [contact@matcofoods.com](mailto:contact@matcofoods.com)

**SHIP TO:**

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

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 04.05.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 001677_126	<b>TRAILER / CONTAINER NO.</b>	: TMK-814
<b>DELIVERY DATE</b>	: 04.05.2023		
<b>BATCH NO.</b>	: MF23073226	<b>SALE ORDER</b>	: SOP-001607
<b>DATE OF MANUFACTURING</b>	: MARCH, 2023	<b>BEST BEFORE DATE</b>	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.15	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.85	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.34	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 Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1211	800	-	Viscometer
Grits (150 mesh)	%	0.087	-	0.50	Sieve Vibrator
Protein (db.)	%	0.44	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.7	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	22.4	-	50.0	Iodometric Titration
TPC	Cfu/g	3395	-	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 @ 85°C, RT#3 & RPM 60

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COA # MF/23/111

**SHIP TO:**

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

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 04.05.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 001677_126	<b>TRAILER / CONTAINER NO.</b>	: TMK-814
<b>DELIVERY DATE</b>	: 04.05.2023		
<b>BATCH NO.</b>	: MF23074237	<b>SALE ORDER</b>	: SOP-001607
<b>DATE OF MANUFACTURING</b>	: MARCH, 2023	<b>BEST BEFORE DATE</b>	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.42	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.58	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.40	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 Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity*	mPa.S	1291	800	-	Viscometer
Grits (150 mesh)	%	0.086	-	0.50	Sieve Vibrator
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.2	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	25.6	-	50.0	Iodometric Titration
TPC	Cfu/g	3375	-	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 @ 85°C, RT#3 & RPM 60

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Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,  
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**OFFICE:** 87-K, WAPDA CITY, FAISALABAD-PAKISTAN  
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COA # MF/23/112

**SHIP TO:**

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

<b>PRODUCT</b>	: CORN STARCH	<b>COA DATE</b>	: 04.05.2023
<b>PRODUCT BRAND</b>	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY NO.</b>	: 001677_126	<b>TRAILER / CONTAINER NO.</b>	: TMK-814
<b>DELIVERY DATE</b>	: 04.05.2023		
<b>BATCH NO.</b>	: MF23076251	<b>SALE ORDER</b>	: SOP-001607
<b>DATE OF MANUFACTURING</b>	: MARCH, 2023	<b>BEST BEFORE DATE</b>	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.05	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.95	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.64	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	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*	mPa.S	1258	800	-	Viscometer
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator
Protein (db.)	%	0.46	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.8	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	19.2	-	50.0	Iodometric Titration
TPC	Cfu/g	3420	-	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 @ 85°C, RT#3 & RPM 60

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