

MATCO FOODS LIMITED

DELIVERY ORDER

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

Corn Division

Delivery Address

UNILEVER PAKISTAN FOODS LIMITED

Customer: 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 Detall

Delivery Order # :

002239_126

Sale Order #:

SOP-002191

Date:

18/Jul/2023

Customer PO #:

4524270299

S.No	PRODUCT DESCRIPTION	WH	ватсн#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	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	14.55	30,000.00	

Shipment Details

Driver Name

MUSHTAQ AHMAD

VEHICLE #

TLA-569

Driver Mobile

0308-4314454

Transporter

CUSTOMER OWN.

Name

Driver CNIC

33105-0342598-1

REMARKS:

Loading Location

WEISTBRIDGE CLERK

Print Date & Time:7/18/2023 11:53:14 AM

tahir.hussain

Page 1 of 1

COA # MF/23/159



CERTIFICATE OF ANALYSIS

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

SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 18.07.2023

PRODUCT BRAND

: MAT - BLANC- 1010

(FOOD GRADE STARCH)

DELIVERY NO.

: 002239_126

TRAILER / CONTAINER NO. : TLA-569

DELIVERY DATE

DATE OF MANUFACTURING

: 18.07.2023

SALE ORDER

: SOP-002191

BATCH NO.

: MF23146026 : May, 2023

BEST BEFORE DATE

: May, 2025

DADABATTEDO	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD	
PARAMETERS			MIN.	MAX.	NAME OF METHOD	
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	19-24	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

Quality Assurance Department



CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/160

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

SHIP TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

DATE OF MANUFACTURING

PRODUCT

: CORN STARCH

PRODUCT BRAND

: MAT - BLANC- 1010

(FOOD GRADE STARCH)

DELIVERY NO. **DELIVERY DATE**

BATCH NO.

: 002239_126

: 18.07.2023

: MF23082290 : March, 2023

TRAILER / CONTAINER NO. : TLA-569

SALE ORDER

COA DATE

: SOP-002191

: 18.07.2023

BEST BEFORE DATE : March, 2025 **PARAMETERS SPECIFICATIONS** UNITS RESULTS NAME OF METHOD MIN. MAX. Moisture % 9.54 8.50 10.0 **Dry Matters** 105°C in the Sartorius MA % 90.46 90.0 91.50 On Moisture Base pH (20% soln.) 4.48 4.0 5.50 Acidity pH Meter meq/g 0.019 0.050 Titration with 0.1N NaOH Ash (db.) % 0.087 Odor 0.30 By Oven at 550 °C, min. 2 hr. Odorless **Odorless** Color **Sensory Evaluation** C/W Creamish White Viscosity* @ 85°C mPa.S 1244 800 Grits (150 mesh) Viscometer % 0.09 0.50 Sulphur Dioxide (SO₂) Sieve Vibrator ppm 25.6 50.0 Protein (db.) **lodometric Titration** % 0.42 -Aflatoxin 0.50 Kjeldahl Apparatus (Nx6.25) ppb 1.1 5.0 TPC By Elisa cfu/g 3240 Mold 10,000 **Micro Test** cfu/g <10 Yeast 100 **Micro Test** cfu/g <10 100 Coliform **Micro Test** cfu/g <10 100 Salmonella Micro Test cfu/25g Absent E.Coli **Absent Micro Test** cfu/g Absent * 6% cb. Paste, RT#3 & RPM 60 Absent **Micro Test**

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Issued By

Quality Assurance Department



CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/161

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DATE OF MANUFACTURING

PRODUCT

: CORN STARCH

COA DATE

: 18.07.2023

PRODUCT BRAND

: MAT - BLANC- 1010

DELIVERY NO.

(FOOD GRADE STARCH) : 002239_126

TRAILER / CONTAINER NO. : TLA-569

DELIVERY DATE

: 18.07.2023

SALE ORDER

: SOP-002191

BATCH NO.

: MF23136487 : May, 2023

BEST BEFORE DATE

: May, 2025

PARAMETERS	UNITS	RESULTS -	SPECIFICATIONS		NAME OF METHOD	
			MIN.	MAX.	NAME OF METHOD	
Moisture	%	9.60	8.50	10.0	105°C in the Sartorius MA	
Dry Matters	%	90.40	90.0	91.50	On Moisture Base	
pH (20% soln.)	-	4.77	4.0	5.50	pH Meter	
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH	
Ash (db.)	%	0.089	-	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	1101	800		Viscometer	
Grits (150 mesh)	%	0.19	-	0.50	Sieve Vibrator	
Sulphur Dioxide (SO ₂)	ppm	9.6		50.0	Iodometric Titration	
Protein (db.)	%	0.41	<u>-</u>	0.50		
Aflatoxin	ppb	1.7	-	5.0	Kjeldahl Apparatus (Nx6.25) By Elisa	
TPC	cfu/g	3360	-	10,000	Micro Test	
Mold	cfu/g	<10	_	100		
Yeast	cfu/g	<10	_	100	Micro Test	
Coliform	cfu/g	<10	_	100	Micro Test	
Salmonella	cfu/25g	Absent			Micro Test	
E.Coli	cfu/g	Absent	•	Absent Absent	Micro Test Micro Test	

6% cb. Paste, RT#3 & RPM 60

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