



MATCO FOODS LIMITED

DELIVERY ORDER

Corn Division

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

Delivery Address

Customer : UNILEVER PAKISTAN FOODS LIMITED ✓
Address : SHAIKPUR INTERCHANG, 14-KM MULTAN
ROAD, MULTAN PHONI : 021-356/4968

Office Address

Customer : UNILEVER PAKISTAN FOODS LIMITED
Address : SHAIKPUR INTERCHANG, 14-KM MULTAN
ROAD, MULTAN PHONI : 021-356/4968

Delivery Detail

Delivery Order # : 002601 176

Sale Order # : SOP 002568

Date : 25/Aug/2023

Customer PO # : 45247/0299

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69/78702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDT 01		1,200.00 ✓	25KGBAG	30,000.00 ✓	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name M.BABAR ✓

VEHICLE # RPT-1331 ✓

Driver Mobile 0301 4232464 ✓

Transporter Name CUSTOMER OWN. ✓

Driver CNIC 35102 3879201-3 ✓

REMARKS :

Loading Location

SALIS OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

0001236

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	-	COA DATE	25.08.2023
DELIVERY NO.	002601_126	SALE ORDER	SOP-002568
BATCH NO.	MF23231067	TRAILER / CONTAINER NO.	RPT-1331
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 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.)	-	4.77	4.0	5.50	pH Meter
Ash (db.)	%	0.085	-	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	1164	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	19.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.39	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.1	-	5.0	By Elisa
TPC	cfu/g	3180	-	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

* 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 Control Department

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

COA # MF/23/221

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INTERCHANGE, 14-KM MULTAN ROAD, MULTAN
PHONE: 021-35674968

PRODUCT	CORN STARCH		
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY DATE	-	COA DATE	25.08.2023
DELIVERY NO.	002601_126	SALE ORDER	SOP-002568
BATCH NO.	MF23231068	TRAILER / CONTAINER NO.	RPT-1331
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.96	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.04	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.65	4.0	5.50	pH Meter
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	1141	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	22.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.4	-	5.0	By Elisa
TPC	cfu/g	3320	-	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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PHONE: 021-35674968

PRODUCT	CORN STARCH		
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY DATE	-	COA DATE	25.08.2023
DELIVERY NO.	002601_126	SALE ORDER	SOP-002568
BATCH NO.	MF23231069	TRAILER / CONTAINER NO.	RPT-1331
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.57	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.43	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.58	4.0	5.50	pH Meter
Ash (db.)	%	0.082	-	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	1159	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.6	-	5.0	By Elisa
TPC	cfu/g	3230	-	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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