



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

Deivery Detail

Delivery Order # : 001290\_126  
Date : 17/Mar/2023  
Sale Order # : SOP 001210  
Customer PO # : 4524270299

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	65103508-ITC-002748-MAT - BLANC 1012 UNMODIFIED CORN STARCH 25KG PPWL BAG	CSDT 01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

Shipment Details

Driver Name : ABDUL LATIF  
Driver Mobile : 0300-6797030  
Driver CNIC : 31303-5920038-7  
VEHICLE # : TMK-921  
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/23/065

**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  
INTERCHANG, 14-KM MULTAN ROAD, MULTAN  
PHONE: 021-35674968

PRODUCT	: CORN STARCH	DATE	: 17.03.2023
PRODUCT BRAND	: MAT - BLANC- 1012(FOOD GRADE STARCH)		
DELIVERY NO.	: 001290	TRAILER / CONTAINER NO.	: TMK-921
DELIVERY DATE	: 17.03.2023		
BATCH NO.	: MF23074238	SALE ORDER	: 001210
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.07	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	89.93	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.33	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.087	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1311	800	-	Viscometer
Grits (150 mesh)	%	0.090	-	0.50	Sieve Vibrator
Protein (db)	%	0.46	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.60	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	14.1	-	50.0	Iodometry Titration
TPC	Cfu/g	4611	-	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

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

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COA # MF/23/065

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

PRODUCT	: CORN STARCH	DATE	: 17.03.2023
PRODUCT BRAND	: MAT - BLANC- 1012(FOOD GRADE STARCH)		
DELIVERY NO.	: 001290	TRAILER / CONTAINER NO.	: TMK-921
DELIVERY DATE	: 17.03.2023		
BATCH NO.	: MF23074234	SALE ORDER	: 001210
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.72	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	89.28	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.54	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db)	%	0.083	-	0.30	By Oven at 550°C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1304	800	-	Viscometer
Grits (150 mesh)	%	0.093	-	0.50	Sieve Vibrator
Protein (db)	%	0.46	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.40	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	32.0	-	50.0	Iodometry Titration
TPC	Cfu/g	3275	-	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/23/066

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DELIVERY DATE	: 17.03.2023		
BATCH NO.	: MF23074236	SALE ORDER	: 001210
DATE OF MANUFACTURING	: MARCH, 2023	BEST BEFORE DATE	: MARCH, 2025

PARAMETERS	UNITS	RESULTS	MIN.	MAX.	NAME OF METHOD
Moisture	%	10.0	10.0	12.0	105°C in the Sartorius MA
Dry Matters	%	90.0	88.0	90.0	On Moisture Base
pH (20% soln.)	%	4.42	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	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@85°C, 6% soln. RT# 3, RPM 60	mPa.S	1289	800	-	Viscometer
Grits (150 mesh)	%	0.089	-	0.50	Sieve Vibrator
Protein (db)	%	0.40	-	0.50	Kjedhal Apparatus ( Nx6.25)
Aflatoxin	ppb	1.90	-	5.0	By ELISA
Sulphur Dioxide, SO <sub>2</sub>	ppm	23.20	-	50.0	Iodometry Titration
TPC	Cfu/g	3750	-	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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