



# 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 # :** 002778\_126  
**Date :** 08/Sep/2023  
**Sale Order # :** SOP-002748  
**Customer PO # :** 4525290902

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	CSDF-01		1,200.00	25KGBAG	30,000.00	
TOTAL:				1,200.00		30,000.00	

#### Shipment Details

**Driver Name** MUSHTAQ AHMAD  
**Driver Mobile** 0308-4314454  
**Driver CNIC** 33105-0342598-1  
**VEHICLE #** TLA-569  
**Transporter Name** CUSTOMER OWN.

REMARKS :

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

COA # MF/23/276

**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)

**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	08.09.2023	<b>COA DATE</b>	08.09.2023
<b>DELIVERY NO.</b>	002778_126	<b>SALE ORDER</b>	SOP-002748
<b>BATCH NO.</b>	MF23244170	<b>TRAILER / CONTAINER NO</b>	TLA-569
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.56	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.44	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.47	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1262	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.12	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	14.2	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.087	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	3.8	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3450	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	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](mailto:contact@matcofoods.com)

Issued By  
**Quality Assurance Department**

COA # MF/23/277

**PLANT:**

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

**OFFICE:**

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**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	08.09.2023	<b>COA DATE</b>	08.09.2023
<b>DELIVERY NO.</b>	002778_126	<b>SALE ORDER</b>	SOP-002748
<b>BATCH NO.</b>	MF23244169	<b>TRAILER / CONTAINER NO</b>	TLA-569
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.77	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.23	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.74	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1223	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.12	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	16.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.086	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.5	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3500	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	cfu/g	Absent	-	Absent	Micro Test

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

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**DISPATCHED TO:**

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

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	08.09.2023	<b>COA DATE</b>	08.09.2023
<b>DELIVERY NO.</b>	002778_126	<b>SALE ORDER</b>	SOP-002748
<b>BATCH NO.</b>	MF23244171	<b>TRAILER / CONTAINER NO.</b>	TLA-569
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.50	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.50	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.58	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1274	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.13	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	16.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.2	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3490	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	cfu/g	Absent	-	Absent	Micro Test

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ROAD, MULTAN PHONE: 021-35674968

<b>PRODUCT</b>	CORN STARCH		
<b>PRODUCT BRAND</b>	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
<b>DELIVERY DATE</b>	08.09.2023	<b>COA DATE</b>	08.09.2023
<b>DELIVERY NO.</b>	002778_126	<b>SALE ORDER</b>	SOP-002748
<b>BATCH NO.</b>	MF23245173	<b>TRAILER / CONTAINER NO.</b>	TLA-569
<b>DATE OF MANUFACTURING</b>	September, 2023	<b>BEST BEFORE DATE</b>	September, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
<b>Color</b>	-	C/W	Creamish White		-
<b>Odor</b>	-	Odorless	Odorless		Sensory Evaluation
<b>Moisture</b>	%	8.74	8.50	10.0	105°C in the Sartorius MA
<b>Dry Matters</b>	%	91.26	90.0	91.50	On Moisture Base
<b>pH (20% soln.)</b>	-	4.69	4.0	5.50	pH Meter
<b>Viscosity* @ 85°C</b>	mPa.S	1224	800	-	Viscometer
<b>Grits (150 mesh)</b>	%	0.13	-	0.50	Sieve Vibrator
<b>Sulphur Dioxide (SO<sub>2</sub>)</b>	ppm	16.0	-	50.0	Iodometric Titration
<b>Ash (db.)</b>	%	0.081	-	0.30	By Oven at 550 °C, min. 2 hr.
<b>Protein (db.)</b>	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
<b>Aflatoxin</b>	ppb	4.9	-	5.0	By Elisa
<b>TPC</b>	cfu/g	3560	-	10,000	Micro Test
<b>Mold</b>	cfu/g	<100	-	100	Micro Test
<b>Yeast</b>	cfu/g	<100	-	100	Micro Test
<b>Coliform</b>	cfu/g	<100	-	100	Micro Test
<b>Salmonella</b>	cfu/25g	Absent	-	Absent	Micro Test
<b>E.Coli</b>	cfu/g	Absent	-	Absent	Micro Test

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

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