

# MATCO FOODS LIMITED

# **DELIVERY ORDER**

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

### Corn Division

**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 Detall** 

Delivery Order # :

001447\_126

Sale Order #:

SOP 001368

Date:

03/Apr/2023

Customer PO #:

4524270299

S.No	PRODUCT DESCRIPTION	WH	ВАТСН#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
7	69778702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH 25KG PPWL BAG	CSDF 01		1,520.00	25KGBAG	38,000.00	
	TOTAL:			1,520.00		38,000.00	

# **Shipment Details**

**Driver Name** 

AFZAL AHMAD

TMK-815 VEHICLE #

Driver Mobile

0306-8192419

Transporter

CUSTOMER OWN.

Name

Driver CNIC

35302-6981326-1

REMARKS:

Loading Location

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE



# **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 : 03.04.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001447\_126 TRAILER / CONTAINER NO. : TMK-815

**DELIVERY DATE** : 03.04.2023

BATCH NO. : MF23079265 SALE ORDER : SOP-001368
DATE OF MANUFACTURING : MARCH, 2023 BEST BEFORE DATE : MARCH, 2025

DADAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	8.89	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.11	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.26	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 (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1284	800	-	Viscometer
Grits (150 mesh)	%	0.0974	-	0.50	Sieve Vibrator
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.2	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	14.4	-	50.0	Iodometric Titration
TPC	Cfu/g	3455	-	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 <a href="mailto:contact@matcofoods.com">contact@matcofoods.com</a>

**Quality Assurance Department** 

# MATCO FOODS

# CERTIFICATE OF ANALYSIS

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SHIP TO:

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

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 03.04.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

....

DELIVERY NO.

:001447\_126

TRAILER / CONTAINER NO.

:TMK-815

DELIVERY DATE

: 03.04.2023 : MF23080281

SALE ORDER

: SOP-001368

BATCH NO.
DATE OF MANUFACTURING

: MARCH, 2023

**BEST BEFORE DATE** 

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		
			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.1	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.9	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.22	4.0	5.50	pH Meter
Acidity	meq/g	0.018		0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.092		0.30	By Oven at 550 °C, min. 2 hr
Odor	dor - Odorless Odorless		-	Sensory Evaluation	
Color		C/W	Creamish White		-
Viscosity (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1256	800	-	Viscometer
Grits (150 mesh)	%	0.0959		0.50	Sieve Vibrator
Protein (db.)	%	0.46		0.50	
Aflatoxin	ppb	0.9		5.0	Kjeldahl Apparatus (Nx6.25) By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	22.4		50.0	lodometric Titration
TPC	Cfu/g	3442		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	
E.Coli	Cfu/g	Absent		Absent	Micro Test Micro Test

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Quality Assurance Department



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SHIP TO:

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PHONE: 021-35674968

DATE OF MANUFACTURING

PRODUCT

: CORN STARCH

COA DATE

: 03.04.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO.

:001447\_126

TRAILER / CONTAINER NO. : TMK-815

**DELIVERY DATE** 

: 03.04.2023

SALE ORDER

:SOP-001368

BATCH NO.

: MF23083292 : MARCH, 2023

**BEST BEFORE DATE** 

: MARCH, 2025

DADAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.83	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.17	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.4	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
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 (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1298	800	-	Viscometer
Grits (150 mesh)	%	0.0894	-	0.50	Sieve Vibrator
Protein (db.)	%	0.49		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.3		5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	12.8		50.0	Iodometric Titration
TPC	Cfu/g	3512		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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## CERTIFICATE OF ANALYSIS

PLANT:

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SHIP TO:

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

PHONE: 021-35674968

PRODUCT

: CORN STARCH

COA DATE

: 03.04.2023

PRODUCT BRAND

: MAT - BLANC- 1010 (FOOD GRADE STARCH)

**DELIVERY NO.** 

:001447\_126

TRAILER / CONTAINER NO. : TMK-815

**DELIVERY DATE** 

: 03.04.2023

SALE ORDER

: SOP-001368

BATCH NO. DATE OF MANUFACTURING : MF23078264 : MARCH, 2023

BEST BEFORE DATE

: MARCH, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
PARAMETERS			MIN.	MAX.	NAME OF METHOD
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.)	-	4.3	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 Furnace at 550 °C, min.2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	c/w	C/W Creamish White		-
Viscosity (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1283	800	-	Viscometer
Grits (150 mesh)	%	0.0948	-	0.50	Sieve Vibrator
Protein (db.)	%	0.44	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.9	-	5.0	By Elisa
Sulphur Dioxide (SO <sub>2</sub> )	ppm	16.0	-	50.0	Iodometric Titration
TPC	Cfu/g	3480	-	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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PHONE: 021-35674968

PRODUCT : CORN STARCH COA DATE : 03.04.2023

PRODUCT BRAND : MAT - BLANC- 1010 (FOOD GRADE STARCH)

DELIVERY NO. : 001447\_126 TRAILER / CONTAINER NO. : TMK-815

**DELIVERY DATE** : 03.04.2023

 BATCH NO.
 : MF23077257
 SALE ORDER
 : SOP-001368

 DATE OF MANUFACTURING
 : MARCH, 2023
 BEST BEFORE DATE
 : MARCH, 2025

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PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
TANAMETERS			MIN.	MAX.	NAME OF METHOD
Moisture	%	9.02	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.98	90.0	91.50	On Moisture Base
pH (20% soln.)		4.53	4.0	5.50	pH Meter
Acidity	meq/g	0.016	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.085	-	0.30	By Furnace at 550 °C, min.2 hr.
Odor -		Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity (6% cb. Paste) @ 85°C, RT#3 & RPM 60	mPa.S	1271	800	-	Viscometer
Grits (150 mesh)	%	0.093	-	0.50	Sieve Vibrator
Protein (db.)	%	0.39	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.40	-	5.0	By Elisa
Sulphur Dioxide (SO₂)	ppm	19.2	-	50.0	Iodometric Titration
TPC	Cfu/g	4365		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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