



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 # : 002444_126
Date : 12/Aug/2023
Sale Order # : SOP 002411
Customer PO # : 4524270299

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	CSDI 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name M.BABAR
Driver Mobile 0307-4232464
Driver CNIC 35102-3879201-3

VEHICLE # RPT-1331
Transporter Name CUSTOMER OWN.

REMARKS :

Loading Location

SALES OFFICE

W/SHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

CERTIFICATE OF ANALYSIS

MF-CQR-018/QA-4/001

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

COA # MF/23/190

SHIP TO:

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

PRODUCT	: CORN STARCH	COA DATE	: 12.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002444_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 12.08.2023		
BATCH NO.	: MF23149051	SALE ORDER	: SOP-002411
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	8.51	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.49	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.99	4.0	5.50	pH Meter
Acidity	meq/g	0.019	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.079	-	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	1201	800	-	Viscometer
Grits (150 mesh)	%	0.10	-	0.50	Sieve Vibrator
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.50	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	12.8	-	50.0	Iodometric Titration
TPC	Cfu/g	4015	-	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

M. Usman
Issued By

Quality Assurance Department

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Plot # 53, ALLAMA IQBAL INDUSTRIAL CITY,
SAHIANWALA, FAISALABAD – PAKISTAN

COA # MF/23/191

OFFICE: 87-K, WAPDA CITY, FAISALABAD-PAKISTAN

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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	: 12.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002444_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 12.08.2023		
BATCH NO.	: MF23149052	SALE ORDER	: SOP-002411
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	8.85	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.15	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.95	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.083	-	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	11.39	800	-	Viscometer
Grits (150 mesh)	%	0.108	-	0.50	Sieve Vibrator
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.0	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	14.2	-	50.0	Iodometric Titration
TPC	Cfu/g	4752	-	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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INTERCHANGE, 14-KM MULTAN ROAD, MULTAN
PHONE: 021-35674968

PRODUCT	: CORN STARCH	COA DATE	: 12.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002444_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 12.08.2023		
BATCH NO.	: MF23146025	SALE ORDER	: SOP-002411
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.70	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.30	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.95	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.093	-	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	11.81	800	-	Viscometer
Grits (150 mesh)	%	0.39	-	0.50	Sieve Vibrator
Protein (db.)	%	0.39	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.0	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
TPC	Cfu/g	4389	-	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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PRODUCT	: CORN STARCH	COA DATE	: 12.08.2023
PRODUCT BRAND	: MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY NO.	: 002444_126	TRAILER / CONTAINER NO.	: RPT-1331
DELIVERY DATE	: 12.08.2023		
BATCH NO.	: MF23134473	SALE ORDER	: SOP-002411
DATE OF MANUFACTURING	: MAY, 2023	BEST BEFORE DATE	: MAY, 2025

PARAMETERS	UNITS	RESULTS	SPECIFICATIONS		NAME OF METHOD
			MIN.	MAX.	
Moisture	%	9.36	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.66	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.31	4.0	5.50	pH Meter
Acidity	meq/g	0.018	-	0.050	Titration with 0.1N NaOH
Ash (db.)	%	0.091	-	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	1204	800	-	Viscometer
Grits (150 mesh)	%	0.18	-	0.50	Sieve Vibrator
Protein (db.)	%	0.43	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.90	-	5.0	By Elisa
Sulphur Dioxide (SO ₂)	ppm	12.40	-	50.0	Iodometric Titration
TPC	Cfu/g	3532	-	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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