



MATCO FOODS LIMITED

RICE SYRUP

D I V I S I O N



FALAK[®]

About Us

Matco Foods Limited is one of Pakistan's leading agri processing businesses with over 70 years of experience in the rice industry, and a global portfolio of more than 150 corporate customers in 65 countries.

Matco is a public listed company and trades on the Pakistan Stock Exchange. Matco Foods has established a state-of-the-art organic rice syrup and rice protein manufacturing facility. This natural business extension leverages the company's technical and industry acumen, while catering to evolving global food trends. Matco is proud of its heritage of producing quality products & custom based solutions to its customers.

As the largest basmati rice exporter from Pakistan, its flagship brand "Falak Basmati Rice" is available in more than 45 countries worldwide. Today Matco Foods operates 2 Rice Syrup plants & 5 Rice processing and milling plants, which include vertically-integrated paddy drying, storage, husking and processing facilities in Sadhoke, Punjab and Karachi, Sindh.

Matco Foods has also launched its New Product Development division, focusing on introducing new products under its flagship brand Falak and employing innovative marketing strategies to adapt to evolving global foods trends. Matco's existing local distribution network team of over 100 sales people in the 4 major regions of Pakistan, and more than 60 international distributors facilitate the growth and reach of all its products. Matco Foods also serves as a distribution agency for international brands in Pakistan.

Our Mission

To become a leading global supplier of quality food products and ingredients around the world; to be innovative, customer oriented and create strong partnerships with suppliers; to continuously invest in our staff – the biggest assets of the company; and to create long term value for all stakeholders – customers, shareholders, staff, suppliers and the wider community.

Why Matco Foods

Research & Development

In house R&D is one of Matco's key strengths. Our dedicated group of engineers and food technologists are continuously engaged in product and process improvement.

Custom Formulations

Matco Food provides custom formulations for its customers in the confectionery, pharmaceutical, baby foods, animal feed and other industries. We are committed to producing and delivering customised quality products and services for all our customers.

Traceability & Quality Control

Our integrated supply chain from fields to rice mills to the production plant ensures traceability at all stages. This also ensures rigorous quality control and reinforces our promise of delivering the best to our customers. As a member of the Sustainable Rice Platform (SRP), Matco also ensures sustainability and efficiency at all levels of production, connecting all stakeholders, improving the livelihood of farmers and protecting and preserving the environment. Matco's Kissan Dost Program (Farmer's Friend Program) reinforces these values providing farmers with services to improve and enhance their rice production capabilities and lower their costs.

Rice Syrup

Rice syrup is a liquid solution of a nutritive sweetener, obtained through starch hydrolysis, using rice as a raw material, purified and concentrated to form required solids. It is also known as **glucose syrup** or **liquid glucose**.

Rice Syrup has a wide range of applications. It is used as a sweetener and as a stabilizer for moisture and texture in baked goods, confectionary, dairy products along with applications in the pharmaceutical industry for various syrups. It also has the advantage of being anti-crystalline and having a low freezing point.

Features

- Organic
- Sweet flavour
- Odourless
- Extracted from GMO free rice
- Suitable for vegetarians
- Hypoallergenic
- Retains moisture
- Maintains freshness of food



Product Application

Application	Ingredient	Properties and Benefits
Baked Goods Cookies, Cakes and Muffins	Rice syrup solids 21 - 24 DE Clarified rice syrup 60 DE	Stabilizes moisture, moderates texture, partial egg white replacement Excellent freeze/thaw stability
Beverages Flavored Drinks Beverage Dry Mixes	Rice Maltodextrin 14 - 18 DE Rice Maltodextrin 14 - 18 DE	Improves body, low sweetness Low hygroscopicity, instant dispersibility, clean flavour
Confections Hard Candies Jelly and Gum Candies Panned Candies Confectionery Coatings	Clarified rice syrup 42 DE Clarified rice syrup 60 DE Rice syrup solids 21 - 24 DE Rice Maltodextrin 14 - 18 DE	Controls sugar bloom, moderates stickiness Good choice of processing viscosity, clean flavour Barrier coating, provides shine Aids in fat reduction, helps control bloom Shiny outer coating, gum solutions
Dressings and Spreads Peanut Butter Salad Dressings	Rice Maltodextrin 14 - 18 DE Clarified rice syrup 42 DE	Improves body, smooth, creamy mouthfeel without grittiness Provide stability ,texture, smooth mouthfeel
Frozen Desserts Ice Cream	Rice Maltodextrin 14 - 18 DE Rice syrup solids 21 - 24 DE	Partial or complete gum stabilizer replacement. Aids in fat reduction, optimizes sweetness and freezing point while building total solids, improves body and melt character, actose/ice crystal inhibitor.
Meats and Seafood Processed Meats Seasonings and Coatings	Rice syrup solids 21 - 24 DE Rice syrup solids 21 - 24 DE	Maximizes moisture binding and stability. Economical binder for optimizing texture and yield. Maximizes solids, seasoning carrier. Low sweetness, browning control, moisture binder, adhesion and barrier properties.
Snacks and Cereals Nut / Snack Coatings	Rice Maltodextrin 14 - 18 DE	Film forming, binder, flavour carrier. Tack coating without oil.
Soups, Sauces and Gravies Instant Sauces and Gravies Soups, Sauces and Frozen Entrees	Rice Maltodextrin 14 - 18 DE Rice Maltodextrin 14 - 18 DE	Aids in dispersibility of other ingredients, high solubility develops viscosity in hot water. Low sweetness profile, viscosity stability, moisture management, retort and high temperature stability.

Rice Syrup Uses

Sweetener & Preservative

Rice syrup is used for commercially prepared foods, as a thickener, sweetener and humectant. It is also used in the confectionery industry as an ideal additive for flavoured sweets, hard candies, chocolate manufacturing, and in ice creams as a sweetener to enhance flavour and as an agent to lower its freezing point.

Rice syrup also acts as a humectant for food, keeping it moist and fresh over long periods of time. That is why it is extremely popular in the preparation of confectionery, baby foods, yoghurt, bakery products, desserts, jellies, sauces and several other foods.



Pharmaceutical

Rice syrup is an essential ingredient in cough syrups, suspensions and other vitamin-based tonics. It provides the mild sweet flavour and consistency in the liquid body. It is also used as a granulating agent for tablet coatings.

Handling and Storage

Rice syrup in storage tanks is stored in a clean and dry area, away from direct sunlight, with a room temperature maintained below 90°F/ 32°C.

Packaging

We practice flexibility in packaging whilst adhering to international standards, offering customized packaging options with High Density Polyethylene (HDPE) drums, HDPE jerry cans, Stainless Steel tankers for bulk buying and Integrated Bulk Carton (IBC) containers with pallets and shrink wrapping.



SS Tanker (Bulk Buying) 18 Tons /30 Tons



HDPE Jerry Cans 25Kg

HDPE Drum 300Kg

Integrated Bulk Carton 1360Kg

Rice Protein

Rice protein is a concentrated fraction of the entire rice grain, produced through an all-natural wet milling process. Its production process is a series of fermentation, filtration and enzyme processing to remove the protein and fiber from the rice grain. Matco can supply organic and conventional protein between 50 - 80% protein content for food and feed applications.

Features

- ✓ Maintains muscle mass
- ✓ Burns fat
- ✓ Excellent source of amino acid
- ✓ Suitable for vegetarians and vegans
- ✓ Lowers blood sugar
- ✓ Hypo Allergenic

Handling and Storage

Protein powder is kept in a dry area away from direct sunlight, with relative humidity maintained below 65% and temperature below 70°F/ 24°C.

Packaging

We adhere to international packaging standards and offer flexibility and customization in our packaging solutions for our customers. Our packaging types include jumbo bags with inner polyethylene lining and paper bags.



Jumbo bags 800kg



3ply paper bags 20kg & 25kg

Rice Protein - Food Grade (80%)

Matco produces high quality Rice Protein Concentrate powder for food grade use. It provides all the essential amino acids and is used as a replacement for or in combination with other food grade proteins such as soy protein and whey protein. It is a fine, beige, free-flowing powder with a neutral taste.

Applications

- Protein and energy bars
- Protein Shakes
- Meal replacement mixes
- Extruded and Fortified Cereals



Rice Protein - Feed Grade (50-70%)

Feed Grade Rice Protein is widely used in applications in feed for livestock, pets and horses. Rice protein provides the necessary protein content for animal feed along with maintaining the required amino acid profile.

Applications

- Livestock Feed
- Pet Food
- Equestrian



Rice Maltodextrin & Rice Syrup Solids

Rice Maltodextrin and Syrup Solids are a white, free-flowing powder with a clean sweet taste. They are made using a spray-dried process and have various food grade applications for binding and texturing. They are also used as a filler and a bulking agent at low DE levels.

Applications

- Confectionery
- Biscuits
- Beverages
- Baking



MATCO GOES GREEN



We are pleased to inform you that Matco has recently installed solar panels at its Rice Syrup and Rice Protein plant.

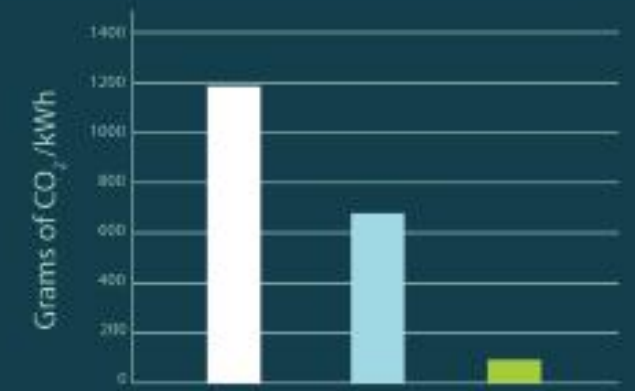
The environmental impact of installing solar power for Matco is an annual CO2 emission reduction of 308 metric tonnes per year. This is equivalent to the CO2 sequestration done by planting 15,376 trees per year.

Going forward, the premium quality rice syrup and rice protein that you source from Matco will be produced at a facility that runs on green, sustainable energy.



DID YOU KNOW?

1 hour of energy from sun is equal to 1 year of power for the global population



Carbon Dioxide Emissions by Energy Source

List of Organic and Conventional Rice Syrup and Protein

List of Organic and Conventional Rice Syrup	
Organic Brown Rice Syrup 60DE	Conventional Brown Rice Syrup 60DE
Organic Brown Rice Syrup 42DE	Conventional Brown Rice Syrup 42DE
Organic Brown Rice Syrup 35DE	Conventional Brown Rice Syrup 35DE
Organic Brown Rice Syrup 28DE	Conventional Brown Rice Syrup 28DE
Organic Clarified Rice Syrup 60DE	Conventional Clarified Rice Syrup 60DE
Organic Clarified Rice Syrup 42DE	Conventional Clarified Rice Syrup 42DE
Organic Clarified Rice Syrup 35DE	Conventional Clarified Rice Syrup 35DE
Organic Clarified Rice Syrup 28DE	Conventional Clarified Rice Syrup 28DE
Organic Brown Hi-Maltose Rice Syrup 45DE	Conventional Brown Hi-Maltose Rice Syrup 45DE
Organic Clarified Hi-Maltose Rice Syrup 45DE	Conventional Clarified Hi-Maltose Rice Syrup 45DE
Organic Clarified Hi-Fructose Rice Syrup HFS 42	Conventional Clarified Hi-Fructose Rice Syrup HFS 42

List of Organic and Conventional Rice Protein	
Organic Rice Protein 50	Conventional Rice Protein 50
Organic Rice Protein 65	Conventional Rice Protein 65
Organic Rice Protein 70	Conventional Rice Protein 70

New Products	
Organic Rice Protein 80%	Conventional Rice Protein 80%
Organic Rice Protein 300 mesh	Conventional Rice Protein 300 mesh
Organic Rice Maltodextrin 10DE	Conventional Rice Maltodextrin 10DE
Organic Rice Maltodextrin 14DE	Conventional Rice Maltodextrin 14DE
Organic Rice Maltodextrin 18DE	Conventional Rice Maltodextrin 18DE
Organic Rice Syrup Solids 24DE	Conventional Rice Syrup Solids 24DE
Organic Rice Syrup Solids 28DE	Conventional Rice Syrup Solids 28DE
Organic Rice Syrup Solids 32DE	Conventional Rice Syrup Solids 32DE
Organic Rice Syrup Solids 36DE	Conventional Rice Syrup Solids 36DE
Organic Rice Syrup Solids 40DE	Conventional Rice Syrup Solids 40DE
Organic Rice Syrup Solids 42DE	Conventional Rice Syrup Solids 42DE

Quality Assurance

Matco Foods has the required capabilities and infrastructure to ensure conformity to several quality and hygiene standards. Our laboratories and quality control cells are manned by experienced and qualified staff. Our department is equipped with Wet Labs, Instrumentation Labs and Microbiology Labs to carry out intermediate, inprocess and final product analysis.

The Quality Control department is equipped with high accuracy and precision instruments which include Autoclave, BOD Incubator, Incubator 35°C, Laminar Air Flow, Refrigerator, Bio-safety Hood, Muffle Furnace and Hot Air Oven.

The Quality Assurance equipment in the chemical section includes Top Pan Analytic Balance, Hot Plate with Magnetic Stirrer, Melting Point apparatus, PSD analyser, Bulk Density Application, Conductivity Meter, Karl Fischer Titrator, Atomic Absorption Spectrum Photometer, HPLC, pH Meter, Refrigerator, IR and UV-Spectrophotometer, Polari Meter and Clean Room Validation Equipment.



*Custom formulations as per customer requirements are also available.



Certifications





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