纳维盈医化科技
NEWAY SINOPHC TECH

NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Issue Date: 28 FEB 2026**Quality Release Date:** 28 FEB 2026

Product Information

Item	Details
Product Name	DL-malic Acid (Food Grade, Anhydrous)
Product Number	DLA-20260228
Batch Number	DLA-SH2026022801
Brand	SIGALD
CAS Number	617-48-1
MDL Number	MFCD00064242
Formula	$C_4H_6O_5$
Formula Weight	134.09 g/mol

Test Results

Test Item	Specification (Food Industry Standard)	Test Result	Unit	Test Method
Appearance (Color)	White to off-white	White	-	Visual Inspection
Appearance (Form)	Crystalline powder/crystal, free-flowing	Free-flowing crystalline powder	-	Visual Inspection
Assay (DL-malic Acid)	≥ 99.0%	99.8%	%	Neutralization Titration (NaOH)
Melting Point	128-132℃	130.2℃	℃	Melting Point Apparatus
pH Value (25℃, 1% aqueous solution)	2.2-2.6	2.4	-	Digital pH Meter
Loss on Drying (105℃, 2h)	≤ 0.5%	0.10%	%	Gravimetry
Ash Content	≤ 0.1%	0.02%	%	550℃ Ignition Gravimetry
Heavy Metals (Pb)	≤ 1 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.5 ppm	< 0.1 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Optical Rotation	±0.5°	0.1°	(°)	Polarimetry
Residue on Ignition	≤ 0.1%	0.01%	%	Gravimetry
Total Bacterial Count	≤ 100 CFU/g	5 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 10 CFU/g	< 5 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Solubility	Freely soluble in water, soluble in ethanol	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification

This batch of DL-malic Acid (Food Grade, Anhydrous) has been tested in accordance with national and international food additive industrial standards, and all test results meet the specified quality requirements. The product is qualified for use as a food additive (acidulant, flavor enhancer).