



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: L-Isoleucine (Food Grade)

Product Information

Item	Details
Product Number	LIL-FOOD-20260220
Batch Number	LIL-SH2026022001
Brand	SIGALD
CAS Number	73-32-5
MDL Number	MFCD00064260
Formula	C ₆ H ₁₃ NO ₂
Formula Weight	131.17 g/mol
Quality Release Date	20 FEB 2026

Test Results (Compliant with Food Additive Standards)

Test	Specification (Food Grade)	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing, odorless	White crystalline powder	-	Visual & Olfactory Inspection
Assay (L-Isoleucine)	≥98.5%	99.3%	%	High Performance Liquid Chromatography (HPLC)
Specific Rotation [α] ₂₀ ^D	+38.0° ~ +41.0°	+39.6°	°	Polarimetry (6 mol/L HCl)
Moisture Content	≤0.5%	0.18%	%	Karl Fischer Titration
pH Value (1% aqueous, 25°C)	5.5~7.0	6.2	-	Digital pH Meter
Residue on Ignition	≤0.1%	0.02%	%	Gravimetric Method (600±50°C)
Heavy Metals (as Pb)	≤5 ppm	0.7 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤1 ppm	0.15 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤0.1 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤0.01 ppm	<0.01 ppm	ppm	Cold Vapor Atomic Absorption
Chloride (as Cl ⁻)	≤0.02%	0.008%	%	Volumetric Method (AgNO ₃)
Sulfate (as SO ₄ ²⁻)	≤0.02%	0.006%	%	Turbidimetric Method
Total Bacterial Count	≤100 CFU/g	12 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Food Microbial Detection Method
Salmonella	Negative in 25g	Negative	-	Food Microbial Detection Method

Certification

This batch of **Food Grade L-Isoleucine** has been tested in accordance with national food additive standards and Codex Alimentarius Commission specifications. It meets all specified requirements for food additive use and is qualified for release.

Date: 20 FEB 2026