



# NEWAY SINOPHC TECH. LIMITED

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## Certificate of Analysis (COA)

**Product Name: Sodium Nitrite (Food Grade)**

### Product Information

Item	Details
Product Number	SN-20260225
Batch Number	SN-SH2026022501
Brand	SIGALD
CAS Number	7632-00-0
MDL Number	MFCD00003494
Chemical Formula	NaNO <sub>2</sub>
Molecular Weight	69.00
Quality Release Date	25 FEB 2026

### Test Results (Compliant with National Food Additive Standards & FCC/USP)

Test	Specification	Result	Unit	Test Method
Appearance	White to slightly yellow crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Slightly salty, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (Sodium Nitrite, dry basis)	≥99.0%	99.5%	%	Titrimetric Method (Potassium Permanganate)
Loss on Drying (105°C, 2h)	≤0.5%	0.2%	%	Gravimetric Method
pH Value (5% aq. sol, 25°C)	8.0 ~ 9.5	8.8	-	Digital pH Meter
Chloride (as Cl <sup>-</sup> )	≤0.01%	0.006%	%	Volumetric Method
Sulfate (as SO <sub>4</sub> <sup>2-</sup> )	≤0.005%	0.003%	%	Turbidimetric Method
Heavy Metals (as Pb)	≤1 ppm	<0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤0.5 ppm	<0.01 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Iron (Fe)	≤5 ppm	2 ppm	ppm	Colorimetric Method
Insoluble Matter in Water	≤0.01%	0.004%	%	Gravimetric Method
Nitrate (as NO <sub>3</sub> <sup>-</sup> )	≤0.1%	0.05%	%	Ion Chromatography
Total Bacterial Count	≤100 CFU/g	18 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤10 CFU/g	<5 CFU/g	CFU/g	Dichloran Rose Bengal Agar
E. coli	Negative in 1g	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

### Certification

This batch of **Food Grade Sodium Nitrite (CAS 7632-00-0)** has been tested in accordance with the national food additive standards for color fixative, preservative and antimicrobial agent, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application. **Date:** 25 FEB 2026