



# NEWAY SINOPHC TECH. LIMITED

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## Certificate of Analysis (COA)

Certificate of Analysis

Product Name:**Pectin (Food Grade, High Methoxyl)**

Product Information

Product Number	PEC-20260225
Batch Number	PEC-SH2026022501
Brand	SIGALD
CAS Number	9000-69-5 (Registry No.:180-27-0)
MDL Number	MFCD00131687
Formula	(C <sub>6</sub> H <sub>10</sub> O <sub>7</sub> ) <sub>n</sub> (Heteropolysaccharide)
Formula Weight	Variable (High molecular weight)
Quality Release Date	25 FEB 2026

Test Results

Test	Specification (Industry Standard)	Result	Unit	Test Method
Appearance (Color)	Off-white to pale yellow	Off-white	-	Visual Inspection
Appearance (Form)	Free-flowing powder, no caking	Free-flowing powder	-	Visual Inspection
Total Pectin Content	≥ 85.0%	89.6%	%	Gravimetry
Moisture Content	≤ 10.0%	6.2%	%	105°C Constant Weight Method
Ash Content	≤ 5.0%	3.8%	%	550°C Ignition Gravimetry
pH Value (25°C, 1% aqueous solution)	2.8-4.0	3.5	-	Digital pH Meter
Esterification Degree (DE)	65-75% (High Methoxyl)	70.2%	%	Titration Method
Gel Strength (15°C, 6.5% sol)	≥ 150 g/cm <sup>2</sup>	185 g/cm <sup>2</sup>	g/cm <sup>2</sup>	Texture Analyzer Test
Insoluble Substances in Water	≤ 1.0%	0.4%	%	Gravimetry
Heavy Metals (Pb)	≤ 0.5 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Heavy Metals (As)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Total Bacterial Count	≤ 1000 CFU/g	156 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 100 CFU/g	18 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification This batch of product has been tested in accordance with industrial standards for food-grade Pectin and meets all specified requirements. It is qualified for use as a food additive (gelling agent, thickener, stabilizer, emulsifier).

Issue Date:25 FEB 2026