



# NEWAY SINOPHC TECH. LIMITED

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## Certificate of Analysis (COA)

**Issue Date:** February 28, 2026 **Quality Release Date:** February 28, 2026

### Product Information

Product Name L-Arginine (Food Grade)  
Product Number LA-20260228  
Batch Number LA-SH2026022801  
Brand SIGALD  
CAS Number 74-79-3  
EINECS Number 200-811-1  
Formula  $C_6H_{14}N_4O_2$   
Formula Weight 174.20 g/mol

### Test Results

Test	Specification (Food Industry Standard)	Result	Unit	Test Method
Appearance (Color)	White to off-white	White	-	Visual Inspection
Appearance (Form)	Crystalline powder, free-flowing	Free-flowing crystalline powder	-	Visual Inspection
Assay (L-Arginine)	≥ 99.0%	99.8%	%	High Performance Liquid Chromatography (HPLC)
Loss on Drying (105°C, 2h)	≤ 0.5%	0.20%	%	Gravimetry
Ash Content	≤ 0.1%	0.03%	%	550°C Ignition Gravimetry
pH Value (1% aqueous solution, 25°C)	10.5-12.0	11.2	-	Digital pH Meter
Specific Rotation $[\alpha]_{20}^D$	+26.9° ~ +27.9°	+27.5°	°	Polarimetry
Chloride (as $Cl^-$ )	≤ 0.02%	0.006%	%	Volumetric Titration
Sulfate (as $SO_4^{2-}$ )	≤ 0.02%	0.004%	%	Turbidimetry
Heavy Metals (Pb)	≤ 1 ppm	0.2 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
Total Bacterial Count	≤ 100 CFU/g	18 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, slightly soluble in ethanol	Conforms	-	Visual & Gravimetric Method

### Certification

This batch of L-Arginine (Food Grade) has been tested in accordance with the national and international food additive industrial standards and meets all specified quality requirements. It is qualified for use as a food additive.