



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: L-Glutamic Acid (Food Grade)

Product Information

Item	Details
Product Number	LGA-FOOD-20260228
Batch Number	LGA-SH2026022801
Brand	SIGALD
CAS Number	56-86-0
MDL Number	MFCD00002638
Formula	C ₅ H ₉ NO ₄
Formula Weight	147.13 g/mol
Quality Release Date	28 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-Glutamic Acid)	≥98.5%	99.4%	%	High Performance Liquid Chromatography (HPLC)
Specific Rotation [α] ₂₀ ^D	+31.5° ~ +32.5° (2 mol/L HCl)	+32.1°	°	Polarimetry
Moisture Content	≤0.5%	0.22%	%	Karl Fischer Titration
pH Value (1% aqueous, 25°C)	3.0~3.5	3.2	-	Digital pH Meter
Residue on Ignition	≤0.1%	0.03%	%	Gravimetric Method (600±50°C)
Heavy Metals (as Pb)	≤5 ppm	0.6 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤1 ppm	0.12 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%	0.007%	%	Volumetric Method (AgNO ₃)
Sulfate (as SO ₄ ²⁻)	≤0.02%	0.005%	%	Turbidimetric Method
Total Bacterial Count	≤100 CFU/g	14 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-Glutamic Acid** 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: 28 FEB 2026