



# 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	Thiamine Hydrochloride (Vitamin B1 Hydrochloride, Food Grade)
Product Number	TH-20260228
Batch Number	TH-SH2026022801
Brand	SIGALD
CAS Number	67-03-8
EINECS Number	200-641-8
Formula	C <sub>12</sub> H <sub>17</sub> ClN <sub>4</sub> OS · HCl
Formula Weight	337.27 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 (Thiamine Hydrochloride)	≥ 98.5%	99.2%	%	High Performance Liquid Chromatography (HPLC)
Loss on Drying (105°C, 2h)	≤ 5.0%	2.1%	%	Gravimetry
Ash Content	≤ 0.1%	0.04%	%	550°C Ignition Gravimetry
pH Value (1% aqueous solution, 25°C)	2.7-3.4	3.0	-	Digital pH Meter
Chloride (as Cl <sup>-</sup> )	19.8-21.2%	20.5%	%	Volumetric Titration
Sulfate (as SO <sub>4</sub> <sup>2-</sup> )	≤ 0.02%	0.006%	%	Turbidimetry
Heavy Metals (Pb)	≤ 1 ppm	0.3 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	21 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 Thiamine Hydrochloride (Food Grade Vitamin B1) 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.