



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Issue Date: 28 FEB 2026 Quality Release Date: 28 FEB 2026

Product Information

Item	Details
Product Name	Erythritol (Food Grade, Anhydrous)
Product Number	ERY-20260228
Batch Number	ERY-SH2026022801
Brand	SIGALD
CAS Number	149-32-6
MDL Number	MFCD00004819
Formula	C ₄ H ₁₀ O ₄
Formula Weight	122.12 g/mol

Test Results

Test Item	Specification (Food Industry Standard)	Test Result	Unit	Test Method
Appearance (Color)	White crystalline powder/granule	White	-	Visual Inspection
Appearance (Form)	Free-flowing, no caking	Free-flowing crystalline powder	-	Visual Inspection
Assay (Erythritol)	≥ 99.5%	99.88%	%	High Performance Liquid Chromatography (HPLC)
Melting Point	118-120°C	119.3°C	°C	Melting Point Apparatus
pH Value (25°C, 10% aqueous solution)	5.0-7.0	6.2	-	Digital pH Meter
Loss on Drying (105°C, 2h)	≤ 0.2%	0.05%	%	Gravimetry
Ash Content	≤ 0.01%	0.003%	%	550°C Ignition Gravimetry
Reducing Sugar (as Glucose)	≤ 0.01%	0.002%	%	Titration Method
Heavy Metals (Pb)	≤ 0.5 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.05 ppm	< 0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Residue on Ignition	≤ 0.01%	0.002%	%	Gravimetry
Total Bacterial Count	≤ 10 CFU/g	3 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 5 CFU/g	< 3 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 Erythritol (Food Grade, Anhydrous) has been tested in accordance with national and international food additive industrial standards for polyol sweeteners, and all test results meet the specified quality requirements. The product is qualified for use as a food additive (low-calorie sweetener, bulking agent).