



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Sodium Acetate (Food Grade)

Product Information

Item	Details
Product Number	SA-20260229
Batch Number	SA-SH2026022901
Brand	SIGALD
CAS Number	127-09-3
MDL Number	MFCD00012459
Formula	C ₂ H ₃ NaO ₂
Molecular Weight	82.03 Da
Quality Release Date	29 FEB 2026
Physical State	White crystalline powder/hygroscopic crystals

Test Results (Compliant with National Food Additive Standards & FCC/USP)

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing, no caking	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Assay (Sodium Acetate)	≥ 99.0%	99.8%	%	Acid-Base Titration
Loss on Drying	≤ 1.0%	0.32%	%	Gravimetric Method (120°C, 4h)
pH Value (5% aqueous, 25°C)	7.5-9.0	8.3	-	Digital pH Meter
Chloride (Cl ⁻)	≤ 0.005%	<0.001%	%	Turbidimetric Method
Sulfate (SO ₄ ²⁻)	≤ 0.005%	<0.001%	%	Turbidimetric Method
Heavy Metals (as Pb)	≤ 1 ppm	<0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.5 ppm	<0.01 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.05 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤ 0.01 ppm	<0.01 ppm	ppm	Cold Vapor Atomic Absorption
Iron (Fe)	≤ 0.001%	<0.0005%	%	Colorimetric Method
Calcium (Ca ²⁺)	≤ 0.005%	<0.001%	%	Titration Method
Total Bacterial Count	≤ 100 CFU/g	9 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Sodium Acetate (CAS 127-09-3)** has been tested in accordance with the national food additive standards for acidity regulators, buffers and preservatives, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 29 FEB 2026