



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Glacial Acetic Acid (Food Grade)

Product Information

Item	Details
Product Number	GAA-20260228
Batch Number	GAA-SH2026022801
Brand	SIGALD
CAS Number	64-19-7
MDL Number	MFCD00004320
Formula	C ₂ H ₄ O ₂
Molecular Weight	60.05 Da
Quality Release Date	28 FEB 2026
Physical State	Clear colorless liquid

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

Test	Specification	Result	Unit	Test Method
Appearance	Clear colorless liquid, no turbidity, no visible impurities	Clear colorless liquid	-	Visual Inspection
Odor	Characteristic pungent acetic acid odor	Conforms to specification	-	Sensory Evaluation
Assay (Acetic Acid)	≥ 99.5%	99.85%	%	Titration with NaOH Standard Solution
Water Content	≤ 0.5%	0.21%	%	Karl Fischer Titration
Residue on Evaporation	≤ 0.005%	<0.001%	%	Gravimetric Method (105°C, to constant weight)
Free Mineral Acid	Passes test	Pass	-	Chemical Titration Method
Iodide (I ⁻)	≤ 0.0001%	<0.00005%	%	Colorimetric Method
Chloride (Cl ⁻)	≤ 0.0001%	<0.00005%	%	Turbidimetric Method
Sulfate (SO ₄ ²⁻)	≤ 0.0001%	<0.00005%	%	Turbidimetric Method
Heavy Metals (as Pb)	≤ 0.5 ppm	<0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.1 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)	≤ 0.0001%	<0.00005%	%	Colorimetric Method
Total Bacterial Count	≤ 10 CFU/mL	3 CFU/mL	CFU/mL	Plate Count Method
E. coli	Negative in 10mL	Negative	-	Microbiological Detection
Salmonella	Negative in 25mL	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Glacial Acetic Acid (CAS 64-19-7)** has been tested in accordance with the national food additive standards for acidulants and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 28 FEB 2026