



# NEWAY SINOPHC TECH. LIMITED

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## Certificate of Analysis (COA)

**Product Name: Magnesium Citrate - Food Grade**

### Product Information

Item	Details
Product Number	MC-20260228
Batch Number	MC-SH2026022801
Brand	SIGALD
CAS Number	7779-25-1
MDL Number	MFCD00016774
Chemical Formula	$C_6 H_6 Mg_3O_{14} \cdot 4H_2O$
Molecular Weight	451.11 g/mol
Quality Release Date	28 FEB 2026

### Test Results (Compliant with GB 1886.242-2021 & FCC/USP Standards)

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Slightly salty, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay ( $C_6 H_6 Mg_3O_{14} \cdot 4H_2O$ , dry basis)	≥98.0%	98.9%	%	Complexometric Titration
Loss on Drying (105°C, 4h)	15.0~19.0%	17.2%	%	Gravimetric Method
pH Value (1% aq. sol, 25°C)	5.5~7.0	6.2	-	Digital pH Meter
Chloride (as $Cl^-$ )	≤0.01%	0.005%	%	Volumetric Method
Sulfate (as $SO_4^{2-}$ )	≤0.01%	0.003%	%	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)
Calcium (Ca)	≤0.05%	0.02%	%	Flame Atomic Absorption Spectrometry
Iron (Fe)	≤5 ppm	2 ppm	ppm	Colorimetric Method
Insoluble Matter in Water	≤0.01%	0.002%	%	Gravimetric Method
Total Bacterial Count	≤100 CFU/g	15 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤10 CFU/g	<5 CFU/g	CFU/g	Dichloran Rose Bengal Agar
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

### Certification

This batch of **Food Grade Magnesium Citrate (CAS 7779-25-1)** has been tested in accordance with national food additive standards and FCC/USP quality specifications for mineral fortifier, acidity regulator, sequestrant and anticaking agent. It meets all specified requirements and is qualified for food production and application.

**Date:** 28 FEB 2026