



# NEWAY SINOPHC TECH. LIMITED

ADD:RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.  
Email:marketing01@newayphc.com; Phone:+86-021-50350029 <https://www.newayphc.com>

## Certificate of Analysis (COA)

### - Nutmeg Oil

**Issue Date:** 23 February 2026

**Product Name:** Nutmeg Oil (Steam Distilled)

**CAS Number:** 8008-45-3

**Product Number:** NO-20260223

**Batch Number:** NO-SH2026022301

**Brand:** SIGALD

**Formula:** Natural essential oil mixture (Main components: Sabinene, Myristicin)

**Quality Release Date:** 23 February 2026

Test	Specification (Food/Fragrance Grade)	Result	Unit	Test Method
Appearance	Colorless to pale yellow clear liquid	Pale yellow clear liquid	-	Visual Inspection (25°C)
Odor	Characteristic warm, spicy, woody nutmeg aroma	Typical nutmeg aroma	-	Sensory Test (IFRA)
Refractive Index (20°C)	1.4800 - 1.4900	1.4855	-	Abbe Refractometer
Relative Density (20/20°C)	0.880 - 0.910	0.892	g/cm <sup>3</sup>	Digital Density Meter
Optical Rotation (20°C)	+10° to +25°	+18.7°	°	Polarimeter
Solubility in 90% Ethanol	1:3 soluble, clear	1:3 clear solution	-	Volumetric Method
Myristicin Content	2.0 - 8.0%	4.5%	%	Gas Chromatography (GC-FID)
Sabinene Content	≥ 25.0%	32.1%	%	Gas Chromatography (GC-FID)
Water Content	≤ 0.3%	0.11%	%	Karl Fischer Titration
Heavy Metals (Pb)	≤ 2 ppm	< 0.5 ppm	ppm	ICP-MS
Arsenic (As)	≤ 1 ppm	< 0.1 ppm	ppm	AFS
Residual Solvents	ND (Not Detected)	ND	ppm	GC-MS
Microbial Count	≤ 10 CFU/mL	< 1 CFU/mL	CFU/mL	Plate Count Method

### Certification

This batch of Nutmeg Oil has been tested in accordance with ISO 4720 and FCC VIII standards. All test results comply with the specified quality requirements and are suitable for use in food flavoring, fragrances, and cosmetic formulations.