



# NEWAY SINOPHC TECH. LIMITED

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## Certificate of Analysis (COA)

**Product Name: DL-Alanine (Food Grade)**

### Product Information

| Item                 | Details                                       |
|----------------------|---|
| Product Number       | DLA-20260226                                  |
| Batch Number         | DLA-SH2026022601                              |
| Brand                | SIGALD  |
| CAS Number           | 302-72-7                                      |
| MDL Number           | MFCD00064306                                  |
| Formula              | C <sub>3</sub> H <sub>7</sub> NO <sub>2</sub> |
| Molecular Weight     | 89.09 Da                                      |
| Quality Release Date | 26 FEB 2026                                   |

### 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   | Slight characteristic amino acid odor; no off-flavor | Slight amino acid odor   | -     | Sensory Evaluation                            |
| Assay (DL-Alanine)                               | ≥ 99.0%  | 99.6%                    | %     | High Performance Liquid Chromatography (HPLC) |
| Specific Rotation (25°C, 5% in H <sub>2</sub> O) | ±0.5°  | +0.1°                    | °     | Polarimetry                                   |
| Moisture Content                                 | ≤ 0.5%   | 0.21%                    | %     | Karl Fischer Titration                        |
| Ash Content                                      | ≤ 0.1%   | 0.04%                    | %     | Gravimetric Method (550±25°C)                 |
| pH Value (5% aqueous, 25°C)                      | 5.5-7.0  | 6.2                      | -     | Digital pH Meter                              |
| 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                  |
| Total Bacterial Count                            | ≤ 100 CFU/g  | 12 CFU/g                 | CFU/g | Plate Count Method                            |
| E. coli  | Negative   | Negative                 | -     | Microbiological Detection                     |
| Salmonella                                       | Negative in 25g                                      | Negative                 | -     | Microbiological Detection                     |
| Chloride (Cl <sup>-</sup> )                      | ≤ 0.01%  | <0.005%                  | %     | Titration Method                              |
| Sulfate (SO <sub>4</sub> <sup>2-</sup> )         | ≤ 0.01%  | <0.005%                  | %     | Turbidimetric Method                          |

### Certification

This batch of **Food Grade DL-Alanine (CAS 302-72-7)** has been tested in accordance with the national food additive standards for amino acids and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

**Date:** 26 FEB 2026