



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Issue Date: 28 FEB 2026 Quality Release Date: 28 FEB 2026

Product Information

Product Name	Citric Acid (Food Grade, Anhydrous)
Product Number	CIT-20260228
Batch Number	CIT-SH2026022801
Brand	SIGALD
CAS Number	77-92-9
MDL Number	MFCD00010624
Formula	C ₆ H ₈ O ₇
Formula Weight	192.12 g/mol

Test Results

Test	Specification (Food Industry Standard)	Result	Unit	Test Method
Appearance (Color)	White to off-white	White	-	Visual Inspection
Appearance (Form)	Crystalline powder, free-flowing	Free-flowing crystalline powder	-	Visual Inspection
Assay (Citric Acid)	≥ 99.5%	99.8%	%	Neutralization Titration (NaOH)
Melting Point	153-159°C	156.3°C	°C	Melting Point Apparatus
pH Value (25°C, 1% aqueous solution)	2.0-2.5	2.2	-	Digital pH Meter
Loss on Drying (105°C, 2h)	≤ 0.5%	0.1%	%	Gravimetry
Ash Content	≤ 0.05%	0.01%	%	550°C Ignition Gravimetry
Chloride (as Cl ⁻)	≤ 0.005%	0.001%	%	Volumetric Method
Sulfate (as SO ₄ ²⁻)	≤ 0.005%	0.001%	%	Turbidimetric Method
Heavy Metals (Pb)	≤ 1 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.5 ppm	< 0.1 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Total Bacterial Count	≤ 100 CFU/g	8 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 10 CFU/g	< 5 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Solubility	Freely soluble in water, ethanol	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification

This batch of product has been tested in accordance with national and international food additive industrial standards for Citric Acid and meets all specified requirements. It is qualified for use as a food additive.