



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Sodium Chloride (Food Grade)

Product Information

Item	Details
Product Number	SC-20260229
Batch Number	SC-SH2026022901
Brand	SIGALD
CAS Number	7647-14-5
MDL Number	MFCD00003477
Chemical Formula	NaCl
Molecular Weight	58.44
Quality Release Date	29 FEB 2026
Physical State	White crystalline powder/crystals, odorless

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

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder/crystals, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Pure salty, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (NaCl)	≥99.5%	99.85%	%	Volumetric Method (Mohr)
Moisture	≤0.5%	0.12%	%	Gravimetric Method (105°C, 2h)
Insoluble Matter in Water	≤0.01%	<0.005%	%	Gravimetric Method
Sulfate (as SO ₄ ²⁻)	≤0.02%	0.008%	%	Turbidimetric Method
Calcium (Ca ²⁺)	≤0.01%	0.003%	%	Atomic Absorption Spectrometry (AAS)
Magnesium (Mg ²⁺)	≤0.005%	0.001%	%	AAS
Potassium (K ⁺)	≤0.01%	0.004%	%	AAS
Heavy Metals (as Pb)	≤0.5 ppm	<0.01 ppm	ppm	AAS
Arsenic (As)	≤0.1 ppm	<0.01 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤0.01 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤0.001 ppm	<0.001 ppm	ppm	Cold Vapor Atomic Absorption
Iron (Fe ³⁺)	≤0.002%	0.0006%	%	Colorimetric Method
Total Bacterial Count	≤10 CFU/g	3 CFU/g	CFU/g	Plate Count Method
E. coli	Negative in 25g	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Sodium Chloride (CAS 7647-14-5)** has been tested in accordance with the national food additive standards for flavor enhancer, preservative acid, texture modifier and electrolyte supplement, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application. **Date:** 29 FEB 2026