



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Sodium Diacetate (Food Grade)

Product Information

Item	Details
Product Number	SDA-20260228
Batch Number	SDA-SH2026022801
Brand	SIGALD
CAS Number	126-96-5
MDL Number	MFCD00012064
Chemical Formula	C ₄ H ₇ NaO ₄
Molecular Weight	142.09
Quality Release Date	28 FEB 2026

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

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Slight acetic acid odor, no off-odor	Slight acetic acid odor	-	Sensory Evaluation
Taste	Slightly acidic and salty, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (Sodium Diacetate, dry basis)	≥98.0%	98.9%	%	Acid-Base Titrimetric Method
Loss on Drying (105°C, 2h)	≤2.0%	0.8%	%	Gravimetric Method
pH Value (10% aq. sol, 25°C)	4.5~5.5	5.0	-	Digital pH Meter
Acetic Acid Content	39.0~41.0%	40.2%	%	Gas Chromatography (GC)
Sodium Acetate Content	58.0~60.0%	59.1%	%	Complexometric Titration
Chloride (as Cl ⁻)	≤0.01%	0.005%	%	Volumetric Method
Sulfate (as SO ₄ ²⁻)	≤0.01%	0.004%	%	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)
Iron (Fe)	≤5 ppm	2 ppm	ppm	Colorimetric Method
Insoluble Matter in Water	≤0.01%	0.003%	%	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 in 1g	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Sodium Diacetate (CAS 126-96-5)** has been tested in accordance with the national food additive standards for preservative, mold inhibitor and acidity regulator, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 28 FEB 2026