



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: D-Xylose (Food Grade)

Product Information

Item	Details
Product Number	DX-20260225
Batch Number	DX-SH2026022501
Brand	SIGALD
CAS Number	58-86-6
MDL Number	MFCD00004129
Formula	C ₅ H ₁₀ O ₅
Molecular Weight	150.13 Da
Quality Release Date	25 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	Odorless or slight sweet odor	Slight sweet odor	-	Sensory Evaluation
Assay (D-Xylose)	≥ 99.0%	99.7%	%	High Performance Liquid Chromatography (HPLC)
Specific Rotation (25°C, 10% in H ₂ O)	+18.5° ~ +19.5°	+19.1°	°	Polarimetry
Moisture Content	≤ 0.5%	0.23%	%	Karl Fischer Titration
Ash Content	≤ 0.1%	0.04%	%	Gravimetric Method (550±25°C)
pH Value (5% aqueous, 25°C)	5.0-7.0	6.3	-	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
Reducing Sugars (as D-Xylose)	≥ 99.0%	99.6%	%	Titration Method (Fehling's reagent)
Total Bacterial Count	≤ 100 CFU/g	14 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade D-Xylose (CAS 58-86-6)** has been tested in accordance with the national food additive standards for sweeteners and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 25 FEB 2026