



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: DL-Tartaric Acid (Food Grade)

Product Information

Item	Details
Product Number	DLTA-20260229
Batch Number	DLTA-SH2026022901
Brand	SIGALD
CAS Number	87-69-4
MDL Number	MFCD00064249
Formula	C ₄ H ₆ O ₆
Molecular Weight	150.09 Da
Quality Release Date	29 FEB 2026
Physical State	White crystalline powder, odorless

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	Odorless	-	Sensory Evaluation
Taste	Sour, clean, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (DL-Tartaric Acid)	≥ 99.5%	99.82%	%	Acid-Base Titration
Loss on Drying	≤ 0.5%	0.21%	%	Gravimetric Method (105°C, 2h)
Residue on Ignition	≤ 0.1%	<0.05%	%	Gravimetric Method (600°C±50°C)
Sulfate (SO ₄ ²⁻)	≤ 0.005%	<0.001%	%	Turbidimetric Method
Chloride (Cl ⁻)	≤ 0.002%	<0.001%	%	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)
Cadmium (Cd)	≤ 0.05 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤ 0.01 ppm	<0.01 ppm	ppm	Cold Vapor Atomic Absorption
Iron (Fe)	≤ 0.001%	<0.0005%	%	Colorimetric Method
Calcium (Ca ²⁺)	≤ 0.005%	<0.001%	%	Titration Method
Optical Rotation	±0.5° (20% aqueous, 25°C)	+0.1°	°	Polarimetry
Total Bacterial Count	≤ 100 CFU/g	6 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 DL-Tartaric Acid (CAS 87-69-4)** has been tested in accordance with the national food additive standards for acidulants, flavor enhancers, sequestrants and stabilizers, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 29 FEB 2026