



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Sodium Acid Pyrophosphate (SAPP) - Food Grade
Product Information

Item	Details
Product Number	SAPP-20260225
Batch Number	SAPP-SH2026022501
Brand	SIGALD
CAS Number	7758-16-9
MDL Number	MFCD00011335
Chemical Formula	Na ₂ H ₂ P ₂ O ₇
Molecular Weight	221.94 g/mol
Quality Release Date	25 FEB 2026

Test Results (Compliant with GB 1886.30-2021 & FCC/USP Standards)

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Slightly acidic, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (Na ₂ H ₂ P ₂ O ₇ , dry basis)	≥95.0%	96.2%	%	Complexometric Titration
Loss on Drying (105°C, 2h)	≤0.5%	0.2%	%	Gravimetric Method
pH Value (1% aq. sol, 25°C)	4.0~4.7	4.3	-	Digital pH Meter
Chloride (as Cl ⁻)	≤0.01%	0.004%	%	Volumetric Method
Sulfate (as SO ₄ ²⁻)	≤0.01%	0.003%	%	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)
Fluoride (as F ⁻)	≤0.005%	0.001%	%	Ion Selective Electrode Method
Iron (Fe)	≤5 ppm	1 ppm	ppm	Colorimetric Method
Insoluble Matter in Water	≤0.01%	0.002%	%	Gravimetric Method
Total Bacterial Count	≤100 CFU/g	10 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤10 CFU/g	<5 CFU/g	CFU/g	Dichloran Rose Bengal Agar
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Sodium Acid Pyrophosphate (CAS 7758-16-9)** has been tested in accordance with national food additive standards and FCC/USP quality specifications for leavening agent, water retention agent, emulsifier and sequestrant. It meets all specified requirements and is qualified for food production and application.

Date: 25 FEB 2026