



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Aminomix-BCAA (Food Grade)

Product Information

Item	Details
Product Number	AMX-BCAA-20260222
Batch Number	AMX-BCAA-SH2026022201
Brand	SIGALD
CAS Number	N/A (BCAA composite mixture: Leucine 61-90-5, Isoleucine 73-32-5, Valine 72-18-4)
MDL Number	N/A (Composite amino acid mixture)
Formula	L-Leucine : L-Isoleucine : L-Valine (2:1:1, food-grade branched-chain amino acid blend)
Formula Weight	Variable (131.17-133.19 Da, single amino acid molecular weight)
Quality Release Date	22 FEB 2026

Test Results (Compliant with National Food Additive Standards)

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder; free-flowing, no caking	White crystalline powder	-	Visual Inspection
Odor	Slight characteristic amino acid odor; no off-flavor	Slight amino acid odor	-	Sensory Evaluation
Total BCAA Content	≥ 98.5%	99.2%	%	High Performance Liquid Chromatography (HPLC)
L-Leucine Content	48.0-52.0%	50.5%	%	HPLC
L-Isoleucine Content	23.0-27.0%	24.8%	%	HPLC
L-Valine Content	23.0-27.0%	24.0%	%	HPLC
Moisture Content	≤ 0.5%	0.25%	%	Karl Fischer Titration
Ash Content	≤ 0.1%	0.06%	%	Gravimetric Method (550±25°C)
pH Value (5% aqueous, 25°C)	5.5-7.0	6.3	-	Digital pH Meter
Heavy Metals (as Pb)	≤ 1 ppm	<0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Heavy Metals (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
Total Bacterial Count	≤ 100 CFU/g	18 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection
Clostridium perfringens	Negative	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Aminomix-BCAA** has been tested in accordance with the national food additive standards for amino acids and meets all specified requirements. It is qualified for food production and application.

Date: 22 FEB 2026