



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Stevia Glycoside (Food Grade)

Product Information

Item	Details
Product Number	SG-20260229
Batch Number	SG-SH2026022901
Brand	SIGALD
CAS Number	57817-89-7
MDL Number	MFCD00149402
Main Component	Rebaudioside A $\geq 95\%$, Stevioside $\leq 5\%$
Molecular Weight	967.07 (Rebaudioside A)
Quality Release Date	28 FEB 2026
Physical State	White to off-white crystalline powder, odorless

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

Test	Specification	Result	Unit	Test Method
Appearance	White to off-white crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Intense sweet, no bitter aftertaste	Conforms to specification	-	Sensory Evaluation
Total Stevia Glycosides	$\geq 95.0\%$	98.6%	%	High Performance Liquid Chromatography (HPLC)
Rebaudioside A	$\geq 95.0\%$	96.2%	%	HPLC
Stevioside	$\leq 5.0\%$	2.4%	%	HPLC
Loss on Drying	$\leq 5.0\%$	1.8%	%	Gravimetric Method (105°C, 2h)
Residue on Ignition	$\leq 0.1\%$	<0.05%	%	Gravimetric Method (600°C \pm 50°C)
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
pH Value (1% aqueous solution, 25°C)	5.0-7.0	6.1	-	Digital pH Meter
Ethanol Insoluble Matter	$\leq 0.1\%$	<0.03%	%	Gravimetric Method
Total Bacterial Count	≤ 100 CFU/g	5 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 Stevia Glycoside (CAS 57817-89-7)** has been tested in accordance with the national food additive standards for non-nutritive sweeteners, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 28 FEB 2026