



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: L-Aspartic Acid (Food Grade)

Product Information

Item	Details
Product Number	LAA-FOOD-20260218
Batch Number	LAA-SH2026021801
Brand	SIGALD
CAS Number	56-84-8
MDL Number	MFCD00002630
Formula	C ₄ H ₇ NO ₄
Formula Weight	133.10 g/mol
Quality Release Date	18 FEB 2026

Test Results (Compliant with Food Additive Standards)

Test	Specification (Food Grade)	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing, odorless	White crystalline powder	-	Visual & Olfactory Inspection
Assay (L-Aspartic Acid)	≥98.5%	99.5%	%	High Performance Liquid Chromatography (HPLC)
Specific Rotation [α] ₂₀ ^D	+24.0° ~ +26.0° (5 mol/L HCl)	+25.2°	°	Polarimetry
Moisture Content	≤0.5%	0.20%	%	Karl Fischer Titration
pH Value (1% aqueous, 25°C)	2.5~3.0	2.7	-	Digital pH Meter
Residue on Ignition	≤0.1%	0.02%	%	Gravimetric Method (600±50°C)
Heavy Metals (as Pb)	≤5 ppm	0.5 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤1 ppm	0.10 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤0.1 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤0.01 ppm	<0.01 ppm	ppm	Cold Vapor Atomic Absorption
Chloride (as Cl ⁻)	≤0.02%	0.006%	%	Volumetric Method (AgNO ₃)
Sulfate (as SO ₄ ²⁻)	≤0.02%	0.004%	%	Turbidimetric Method
Total Bacterial Count	≤100 CFU/g	10 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Food Microbial Detection Method
Salmonella	Negative in 25g	Negative	-	Food Microbial Detection Method

Certification

This batch of **Food Grade L-Aspartic Acid** has been tested in accordance with national food additive standards and Codex Alimentarius Commission specifications. It meets all specified requirements for food additive use and is qualified for release.

Date: 18 FEB 2026