



# NEWAY SINOPHC TECH. LIMITED

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## Certificate of Analysis (COA)

**Product Name: Sodium Bicarbonate (Food Grade)**

### Product Information

Item	Details
Product Number	SB-20260228
Batch Number	SB-SH2026022801
Brand	SIGALD
CAS Number	144-55-8
MDL Number	MFCD00003552
Chemical Formula	NaHCO <sub>3</sub>
Molecular Weight	84.01
Quality Release Date	28 FEB 2026

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

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Slightly alkaline, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (Sodium Bicarbonate)	≥99.0%	99.5%	%	Titrimetric Method (Acid-Base)
Loss on Drying	≤0.2%	0.1%	%	Gravimetric Method (105°C, 2h)
Residue on Ignition	≤0.05%	<0.03%	%	600°C±50°C Ignition
pH Value (5% aq. sol, 25°C)	8.0 ~ 9.5	8.8	-	Digital pH Meter
Chloride (as Cl <sup>-</sup> )	≤0.02%	0.01%	%	Volumetric Method
Sulfate (as SO <sub>4</sub> <sup>2-</sup> )	≤0.02%	0.01%	%	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)
Iron (Fe)	≤5 ppm	2 ppm	ppm	Colorimetric Method
Calcium (Ca)	≤0.05%	0.02%	%	AAS
Total Alkalinity (as NaHCO <sub>3</sub> )	99.0-100.5%	99.8%	%	Titrimetric Method
Total Bacterial Count	≤100 CFU/g	15 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤10 CFU/g	<5 CFU/g	CFU/g	Dichloran Rose Bengal Agar
E. coli	Negative in 1g	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

### Certification

This batch of **Food Grade Sodium Bicarbonate (CAS 144-55-8)** has been tested in accordance with the national food additive standards for leavening agent, acidity regulator and antacid, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

**Date:** 28 FEB 2026