



NEWAY SINOPHC TECH. LIMITED

ADD:RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
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Certificate of Analysis (COA)

Product Name:**Xanthan gum (Food Grade)**

Product Information

Product Number	XG-20260220
Batch Number	XG-SH2026022001
Brand	SIGALD
CAS Number	11138-66-2
MDL Number	MFCD00131685
Formula	(C ₃₅ H ₄₉ O ₂₉) _n
Formula Weight	Variable (High molecular weight polysaccharide)
Quality Release Date	20 FEB 2026

Test Results

Test	Specification (Industry Standard)	Result	Unit	Test Method
Appearance (Color)	Off-white to pale yellow	Off-white	-	Visual Inspection
Appearance (Form)	Free-flowing powder, no caking	Free-flowing powder	-	Visual Inspection
Xanthan gum Content	≥ 92.0%	94.5%	%	Gravimetry
Moisture Content	≤ 10.0%	6.8%	%	105°C Constant Weight Method
Ash Content (as Na ₂ O)	10.0-16.0%	13.2%	%	550°C Ignition Gravimetry
pH Value (25°C, 1% aqueous solution)	6.0-8.0	7.1	-	Digital pH Meter
Viscosity (25°C, 1% aq. sol, Brookfield)	≥ 1200 mPa·s	1580 mPa·s	mPa·s	Rotational Viscometry
Insoluble Substances in Water	≤ 1.0%	0.3%	%	Gravimetry
Heavy Metals (Pb)	≤ 0.5 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Heavy Metals (As)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Total Bacterial Count	≤ 1000 CFU/g	180 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 100 CFU/g	22 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification This batch of product has been tested in accordance with industrial standards for food-grade Xanthan gum and meets all specified requirements. It is qualified for use as a food additive (thickener, stabilizer, emulsifier, suspending agent).

Issue Date: 20 FEB 2026