纳维盈医化科技
NEWAY SINOPHC TECH

NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Sodium Glutamate (Food Grade)

Product Information

Item	Details
Product Number	SG-20260226
Batch Number	SG-SH2026022601
Brand	SIGALD
CAS Number	527-07-1
MDL Number	MFCD00002752
Chemical Formula	$C_5H_8NNaO_4 \cdot H_2O$
Molecular Weight	187.13
Quality Release Date	26 FEB 2026
Physical State	White crystalline powder/crystals, odorless

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

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder/crystals, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Strong savory (umami) taste, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (Sodium Glutamate)	≥99.0%	99.6%	%	Titrimetric Method
Loss on Drying	≤0.5%	0.2%	%	Gravimetric Method (105℃, 2h)
Residue on Ignition	≤0.1%	<0.05%	%	600℃±50℃ Ignition
pH Value (5% aq. sol, 25℃)	6.7 ~ 7.2	6.9	-	Digital pH Meter
Chloride (as Cl^-)	≤0.05%	0.02%	%	Volumetric Method
Sulfate (as SO_4^{2-})	≤0.03%	0.01%	%	Turbidimetric Method
Ammonium (as NH_4^+)	≤0.02%	0.01%	%	Colorimetric 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)	≤10 ppm	3 ppm	ppm	Colorimetric Method
Calcium (Ca)	≤0.01%	0.005%	%	AAS
Magnesium (Mg)	≤0.005%	0.002%	%	AAS
Total Bacterial Count	≤100 CFU/g	18 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 Glutamate (CAS 527-07-1)** has been tested in accordance with the national food additive standards for flavor enhancer and umami agent, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.**Date**: 26 FEB 2026