



NEWAY SINOPHC TECH. LIMITED

ADD:RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
 Email:marketing01@newayphc.com; Phone:+86-021-50350029 <https://www.newayphc.com>

Certificate of Analysis (COA)

Issue Date: 28 FEB 2026 Quality Release Date: 28 FEB 2026

Product Information

Item	Details
Product Name	Aspartame (Food Grade, Anhydrous)
Product Number	ASP-20260228
Batch Number	ASP-SH2026022801
Brand	SIGALD
CAS Number	22839-47-0
MDL Number	MFCD00008023
Formula	C ₁₄ H ₁₈ N ₂ O ₅
Formula Weight	294.30 g/mol

Test Results

Test Item	Specification (Food Industry Standard)	Test Result	Unit	Test Method
Appearance (Color)	White crystalline powder	White	-	Visual Inspection
Appearance (Form)	Free-flowing, no caking	Free-flowing crystalline powder	-	Visual Inspection
Assay (Aspartame)	≥ 99.0%	99.75%	%	High Performance Liquid Chromatography (HPLC)
Melting Point	246-248°C (decomposes)	247.1°C	°C	Melting Point Apparatus
pH Value (25°C, 1% aqueous solution)	4.5-6.0	5.2	-	Digital pH Meter
Loss on Drying (105°C, 2h)	≤ 0.5%	0.12%	%	Gravimetry
Ash Content	≤ 0.1%	0.03%	%	550°C Ignition Gravimetry
Specific Rotation [α] _D ²⁵	+14.5° ~ +16.5°	+15.8°	°	Polarimetry
Heavy Metals (Pb)	≤ 0.5 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.05 ppm	< 0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Related Substances	≤ 1.0%	0.28%	%	HPLC
Total Bacterial Count	≤ 10 CFU/g	4 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 5 CFU/g	< 3 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Solubility	Sparingly soluble in water, slightly soluble in ethanol	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification

This batch of Aspartame (Food Grade, Anhydrous) has been tested in accordance with national and international food additive industrial standards for high-intensity sweeteners, and all test results meet the specified quality requirements. The product is qualified for use as a food additive (zero-calorie high-intensity sweetener, flavor enhancer).