



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

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

Product Information

Item	Details
Product Name	Sodium Cyclamate (Food Grade, Anhydrous)
Product Number	CYC-20260228
Batch Number	CYC-SH2026022801
Brand	SIGALD
CAS Number	139-05-9
MDL Number	MFCD00064243
Formula	C ₆ H ₁₂ NNaO ₃ S
Formula Weight	201.22 g/mol

Test Results

Test Item	Specification (Food Industry Standard)	Test Result	Unit	Test Method
Appearance (Color)	White crystalline powder/crystalline granule	White	-	Visual Inspection
Appearance (Form)	Free-flowing, no caking	Free-flowing crystalline	-	Visual Inspection
Assay (Sodium Cyclamate)	≥ 99.0%	99.82%	%	High Performance Liquid
pH Value (25°C, 10% aqueous solution)	5.5-7.5	6.3	-	Digital pH Meter
Loss on Drying (105°C, 2h)	≤ 1.0%	0.25%	%	Gravimetry
Ash Content	≤ 0.1%	0.04%	%	550°C Ignition Gravimetry
Chloride (as Cl ⁻)	≤ 0.01%	0.003%	%	Volumetric Method
Sulfate (as SO ₄ ²⁻)	≤ 0.01%	0.002%	%	Turbidimetric Method
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
Cyclohexylamine	≤ 0.001%	0.0002%	%	GC
Total Bacterial Count	≤ 10 CFU/g	2 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	Freely soluble in water, slightly soluble in ethanol	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification

This batch of Sodium Cyclamate (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 (including strict limit of cyclohexylamine). The product is qualified for use as a food additive (low-calorie high-intensity sweetener, flavor modifier).