



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	Sodium Citrate (Food Grade, Dihydrate)
Product Number	SOD-20260228
Batch Number	SOD-SH2026022801
Brand	SIGALD
CAS Number	68-04-2
MDL Number	MFCD00149186
Formula	$C_6H_5Na_3O_7 \cdot 2H_2O$
Formula Weight	294.10 g/mol

Test Results

Test Item	Specification (Food Industry Standard)	Test Result	Unit	Test Method
Appearance (Color)	White to off-white	White	-	Visual Inspection
Appearance (Form)	Crystalline powder/granule, free-flowing	Free-flowing crystalline powder	-	Visual Inspection
Assay (Sodium Citrate)	≥ 99.0%	99.7%	%	Neutralization Titration (HCl)
pH Value (25°C, 5% aqueous solution)	7.5-9.0	8.2	-	Digital pH Meter
Loss on Drying (150°C, 4h)	10.0-13.0%	11.5%	%	Gravimetry
Ash Content	≤ 0.1%	0.02%	%	550°C Ignition Gravimetry
Chloride (as Cl ⁻)	≤ 0.005%	0.001%	%	Volumetric Method
Sulfate (as SO ₄ ²⁻)	≤ 0.005%	0.001%	%	Turbidimetric Method
Heavy Metals (Pb)	≤ 1 ppm	0.1 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Arsenic (As)	≤ 0.5 ppm	< 0.1 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Calcium (Ca)	≤ 0.05%	0.01%	%	Atomic Absorption Spectrometry (AAS)
Iron (Fe)	≤ 5 ppm	1 ppm	ppm	Colorimetric Method
Total Bacterial Count	≤ 100 CFU/g	7 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 10 CFU/g	< 5 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Solubility	Freely soluble in water, insoluble in ethanol	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification

This batch of Sodium Citrate (Food Grade) has been tested in accordance with national and international food additive industrial standards, and all test results meet the specified quality requirements. The product is qualified for use as a food additive.