



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name: Guar Gum (Food Grade)

Product Information

Item	Details
Product Number	GG-20260228
Batch Number	GG-SH2026022801
Brand	SIGALD
CAS Number	9000-30-0
MDL Number	MFCD00131919
Main Component	Galactomannan polysaccharide (≥85%)
Molecular Weight	~200,000-3,000,000 Da
Quality Release Date	28 FEB 2026
Physical State	Off-white to creamy white free-flowing powder, odorless

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

Test	Specification	Result	Unit	Test Method
Appearance	Off-white to creamy white powder, free-flowing, no caking	Off-white free-flowing powder	-	Visual Inspection
Odor	Odorless, no off-odor	Odorless	-	Sensory Evaluation
Taste	Bland, slightly sweet, no off-taste	Conforms to specification	-	Sensory Evaluation
Galactomannan Content	≥85.0%	88.6%	%	Gravimetric Method
Moisture (Loss on Drying)	≤10.0%	6.2%	%	105°C, 2h Gravimetric Method
Ash Content	≤1.5%	0.9%	%	600°C±50°C Ignition
Insoluble Matter in Water	≤1.0%	0.4%	%	Gravimetric Method
Viscosity (1% aq. sol, 25°C, 20rpm)	≥5000 mPa·s	6800 mPa·s	mPa·s	Brookfield Viscometry
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)
Cadmium (Cd)	≤0.05 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤0.01 ppm	<0.01 ppm	ppm	Cold Vapor Atomic Absorption
Total Starch	≤0.5%	0.1%	%	Iodine Colorimetric Method
Total Bacterial Count	≤1000 CFU/g	280 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤100 CFU/g	35 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 Guar Gum (CAS 9000-30-0)** has been tested in accordance with the national food additive standards for thickener, stabilizer, gelling agent and emulsifier, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 28 FEB 2026