



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)

Product Name: Calcium Propionate (Food Grade)

Product Information

Item	Details
Product Number	CP-20260220
Batch Number	CP-SH2026022001
Brand	SIGALD
CAS Number	4075-81-4
MDL Number	MFCD00013002
Chemical Formula	C ₆ H ₁₀ CaO ₄
Molecular Weight	186.22
Quality Release Date	20 FEB 2026

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

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing	White crystalline powder	-	Visual Inspection
Odor	Slight characteristic odor, no off-odor	Slight propionate odor	-	Sensory Evaluation
Taste	Slightly salty, no off-taste	Conforms to specification	-	Sensory Evaluation
Assay (Calcium Propionate, dry basis)	≥98.0%	98.8%	%	Acid-Base Titrimetric Method
Loss on Drying (105°C, 2h)	≤1.0%	0.4%	%	Gravimetric Method
pH Value (5% aq. sol, 25°C)	7.0 ~ 9.5	8.2	-	Digital pH Meter
Chloride (as Cl ⁻)	≤0.01%	0.006%	%	Volumetric Method
Sulfate (as SO ₄ ²⁻)	≤0.01%	0.005%	%	Turbidimetric 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)	≤5 ppm	2 ppm	ppm	Colorimetric Method
Calcium Oxide (CaO)	≤1.0%	0.3%	%	Complexometric Titration
Reducing Substances	Passes test	Pass	-	Chemical Titration
Total Bacterial Count	≤100 CFU/g	16 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 Calcium Propionate (CAS 4075-81-4)** has been tested in accordance with the national food additive standards for preservative and mold inhibitor, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application. **Date:** 20 FEB 2026