



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Product Name:**Pure Nisin (Food Grade, Powder)**

Product Information

| | |
|----------------------|--|
| Product Number | NIS-20260228 |
| Batch Number | NIS-SH2026022801 |
| Brand | SIGALD |
| CAS Number | 1414-45-5 |
| MDL Number | MFCD00131604 |
| Formula | C ₁₄₃ H ₂₂₈ N ₄₂ O ₃₉ S ₇ (Polypeptide Antimicrobial Substance) |
| Formula Weight | 3348.0 g/mol |
| Quality Release Date | 28 FEB 2026 |

Test Results

| Test | Specification (Industry Standard) | Result | Unit | Test Method |
|------------------------------|-----------------------------------|---------------------|-------|--|
| Appearance (Color) | White to off-white | Off-white | - | Visual Inspection |
| Appearance (Form) | Free-flowing powder, no caking | Free-flowing powder | - | Visual Inspection |
| Assay (Nisin Activity) | ≥ 1000 IU/mg | 1080 IU/mg | IU/mg | Microbiological Titration Method |
| Moisture Content | ≤ 5.0% | 3.2% | % | 105°C Constant Weight Method |
| Ash Content | ≤ 8.0% | 5.8% | % | 600°C Ignition Gravimetry |
| pH Value (25°C, 1% solution) | 3.0-5.0 | 3.8 | - | Digital pH Meter |
| 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) |
| Total Bacterial Count | ≤ 100 CFU/g | 18 CFU/g | CFU/g | Plate Count Method |
| E. coli | Negative | Negative | - | Microbiological Detection |
| Salmonella | Negative | Negative | - | Microbiological Detection |
| Staphylococcus aureus | Negative | Negative | - | Microbiological Detection |
| Supplier Information | Confirmed | Confirmed | - | - |
| Registered Trademark | Confirmed | Confirmed | - | - |

Certification This batch of product has been tested in accordance with industrial standards for food-grade Pure Nisin and meets all specified requirements. It is qualified for use as a food preservative (antimicrobial agent).

Issue Date: 28 FEB 2026