



# 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: Maltodextrin (Food Grade)**

### Product Information

Item	Details
Product Number	MD-20260227
Batch Number	MD-SH2026022701
Brand	SIGALD
CAS Number	9050-36-6
MDL Number	MFCD00131710
Chemical Formula	$(C_6 H_{10} O_5)_n \cdot xH_2O$ (n=3-20)
DE Value (Dextrose Equivalent)	10-20
Quality Release Date	27 FEB 2026
Physical State	White free-flowing powder, odorless

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

Test	Specification	Result	Unit	Test Method
Appearance	White crystalline powder, free-flowing, no caking	White free-flowing powder	-	Visual Inspection
Odor	Odorless	Odorless	-	Sensory Evaluation
Taste	Mild sweet, no off-taste	Conforms to specification	-	Sensory Evaluation
DE Value	10.0-20.0	15.2	-	Titrimetric Method
Moisture (Loss on Drying)	≤6.0%	3.8%	%	Gravimetric Method (105°C, 2h)
Ash Content	≤0.5%	0.2%	%	600°C±50°C Ignition
pH Value (10% aq. sol, 25°C)	4.5-6.5	5.6	-	Digital pH Meter
Reducing Sugars (as Dextrose)	≤20.0%	14.8%	%	Benedict's Method
Total Carbohydrates	≥98.0%	99.1%	%	Gravimetric Method
Solubility in Water	100% soluble, clear solution	Clear solution, no precipitation	-	Visual & Gravimetric 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)
Cadmium (Cd)	≤0.05 ppm	<0.01 ppm	ppm	AAS
Mercury (Hg)	≤0.01 ppm	<0.01 ppm	ppm	Cold Vapor Atomic Absorption
Iron (Fe)	≤10 ppm	4 ppm	ppm	Colorimetric Method
Total Bacterial Count	≤1000 CFU/g	180 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤100 CFU/g	25 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 Maltodextrin (CAS 9050-36-6)** has been tested in accordance with the national food additive standards for bulking agent, sweetener, thickener and film-forming agent, and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

**Date:** 27 FEB 2026