



NEWAY SINOPHC TECH. LIMITED

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Certificate of Analysis (COA)

Issue Date: 28 FEB 2026 Quality Release Date: 28 FEB 2026

Product Information

Item	Details
Product Name	Sodium Alginate (Food Grade)
Product Number	ALG-20260228
Batch Number	ALG-SH2026022801
Brand	SIGALD
CAS Number	9005-38-3
Molecular Formula	$(C_6 H_7 NaO_6)_n$ (n varies with molecular weight)
Appearance	Off-white to pale yellow fibrous powder/granule

Test Results

Test Item	Specification (Food Industry Standard)	Test Result	Unit	Test Method
Assay (Sodium Alginate)	≥ 90.0%	95.2%	%	Titration Method
Moisture Content	≤ 15.0%	8.3%	%	Gravimetry (105°C, 4h)
Ash Content (as Na ₂ CO ₃)	30.0-36.0%	32.8%	%	550°C Ignition Gravimetry
pH Value (25°C, 1% aqueous solution)	6.0-8.0	7.1	-	Digital pH Meter
Viscosity (25°C, 1% aq. sol, Brookfield)	500-3000 mPa·s (customizable)	1250 mPa·s	mPa·s	Rotational Viscometry
Insoluble Substances in Water	≤ 1.0%	0.35%	%	Gravimetry
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)
Cadmium (Cd)	≤ 0.05 ppm	< 0.01 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Total Plate Count	≤ 1000 CFU/g	280 CFU/g	CFU/g	Plate Count Method
Yeast & Mold	≤ 100 CFU/g	25 CFU/g	CFU/g	Plate Count Method
E. coli	Negative in 1g	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	ISO 6579-1
Solubility	Soluble in water (forms viscous colloid), insoluble in ethanol/ether	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

Certification

This batch of Food Grade Sodium Alginate has been tested in accordance with national and international food additive industrial standards for colloids/thickeners. All test results meet the specified quality requirements, including viscosity, heavy metal limit and microbiological indicators. The product is qualified for use as a food additive (thickener, gelling agent, emulsifier, stabilizer).