



# 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)

**Issue Date:** February 28, 2026 **Quality Release Date:** February 28, 2026

### Product Information

Product Name	Aminomix-9 (Food Grade)
Product Number	AM9-20260228
Batch Number	AM9-SH2026022801
Brand	SIGALD
CAS Number	N/A (Composite amino amide mixture)
MDL Number	N/A (No specific MDL for composite amino amide)
Formula	Blend of Food-Grade Amino Acids & Amide Compounds (9 kinds of active amino amide components)
Formula Weight	Variable (Organic composite mixture)

### Test Results

Test	Specification (Food Industry Standard)	Result	Unit	Test Method
Appearance (Color)	Colorless to pale yellow	Colorless	-	Visual Inspection
Appearance (Form)	Clear viscous liquid	Clear viscous liquid	-	Visual Inspection
Total Amino Amide Content	≥ 90.0%	94.5%	%	High Performance Liquid Chromatography (HPLC)
pH Value (25°C, 1% aqueous solution)	6.0-8.0	7.2	-	Digital pH Meter
Water Content	≤ 5.0%	2.8%	%	Karl Fischer Titration
Heavy Metals (Pb)	≤ 1 ppm	0.3 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Heavy Metals (As)	≤ 0.5 ppm	< 0.1 ppm	ppm	Atomic Fluorescence Spectrometry (AFS)
Cadmium (Cd)	≤ 0.1 ppm	< 0.05 ppm	ppm	Atomic Absorption Spectrometry (AAS)
Mercury (Hg)	≤ 0.01 ppm	< 0.005 ppm	ppm	Cold Vapor Atomic Absorption Spectrometry
Total Bacterial Count	≤ 100 CFU/mL	19 CFU/mL	CFU/mL	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative	Negative	-	ISO 6579-1
Solubility in Water	Fully miscible	Conforms	-	Visual & Gravimetric Method
Supplier Information	Confirmed	Confirmed	-	-
Registered Trademark	Confirmed	Confirmed	-	-

### Certification

This batch of Aminomix-9 (Food Grade) has been tested in accordance with the national and international food additive industrial standards for amino compound mixtures and meets all specified requirements. It is qualified for use as a food additive.