



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 Lactate (Food Grade)

Product Information

Item	Details
Product Number	CL-20260227
Batch Number	CL-SH2026022701
Brand	SIGALD
CAS Number	814-80-2
MDL Number	MFCD00010967
Formula	C ₆ H ₁₀ CaO ₆ ·xH ₂ O (Hydrated, food grade)
Molecular Weight	218.22 Da (Anhydrous basis)
Quality Release Date	27 FEB 2026

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 crystalline powder	-	Visual Inspection
Odor	Odorless or slight mild lactic acid odor	Odorless	-	Sensory Evaluation
Assay (Calcium Lactate, anhydrous basis)	≥ 98.0%	99.2%	%	Complexometric Titration (EDTA)
Calcium (Ca) Content	11.0-13.0%	12.1%	%	Atomic Absorption Spectrometry (AAS)
Loss on Drying	≤ 5.0%	3.5%	%	Gravimetric Method (120°C, 4h)
pH Value (5% aqueous, 25°C)	6.0-8.0	7.2	-	Digital pH Meter
Heavy Metals (as Pb)	≤ 1 ppm	<0.01 ppm	ppm	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
Chloride (Cl ⁻)	≤ 0.01%	<0.005%	%	Titration Method
Sulfate (SO ₄ ²⁻)	≤ 0.01%	<0.005%	%	Turbidimetric Method
Total Bacterial Count	≤ 100 CFU/g	16 CFU/g	CFU/g	Plate Count Method
E. coli	Negative	Negative	-	Microbiological Detection
Salmonella	Negative in 25g	Negative	-	Microbiological Detection

Certification

This batch of **Food Grade Calcium Lactate (CAS 814-80-2)** has been tested in accordance with the national food additive standards for calcium fortifiers and FCC/USP quality specifications. It meets all specified requirements and is qualified for food production and application.

Date: 27 FEB 2026