



Extraction and Analytical Summary Report

Analysis Method: 1664A

Test: Oil and Grease

Run Number: LB118446

Analysis Date: 01/31/2022

BalanceID: WC SC-6

OvenID: EXT OVEN-3

ANALYST: jignesh

REVIEWED BY: apatel

Extraction Date: 01/31/2022

Extraction IN Time: 08:30

Extraction OUT Time: 09:15

Thermometer ID: EXT OVEN#3

Dish #	Lab ID	Client ID	Matrix	pH	Sample Vol (ml)	Final Volume (ml)	Empty Dish Weight	Final Empty Dish Weight (g)	Silica Gel Weight (g)	Weight After Drying (g)	Final Weight After Drying (g)	Change Weight (g)	Result in ppm
1	LB118446BL	LB118446BL	WATER	1.3	1000	100	2.9641	2.9641	0	2.9642	2.9642	0.0001	0.1
2	LB118446BS	LB118446BS	WATER	1.3	1000	100	2.7963	2.7963	0	2.8134	2.8134	0.0171	17.1
3	N1334-01	EFFLUENT	WATER	1.6	1000	100	2.9298	2.9298	0	2.9311	2.9311	0.0013	1.3
4	N1334-02	N1334-01MS	WATER	1.6	1000	100	3.0257	3.0257	0	3.0471	3.0471	0.0214	21.4
5	N1334-03	N1334-01MSD	WATER	1.6	1000	100	2.9744	2.9744	0	2.9954	2.9954	0.0210	21



QC Batch# LB118446

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Chemicals Used:

Chemical Name	Chemical Lot #
HEXANE	W2885
pH Paper 0-14	M4909
Sodium Sulfate	EP2222
1:1 HCL	WP92935
Silica Gel	NA
Sand	NA

Standards Used:

Standard Name	Amount Used	Standard Lot #
LCSW	2.5 ML	WP92936
LCSWD	NA	NA
MS/MSD	2.5 ML	WP92937

BALANCE CALIBRATION / OVEN Dessicator Data

Analytical Balance ID # : WC SC-6

Before Analysis

0.0020 gram Balance:	0.0021	(0.0018-0.0022)	In OVEN TEMP1 :	70 °C	Dessicator Time In1	10:26
1.0000 gram Balance:	1.0004	(0.9950-1.0050)	In Time1:	09:40		
Bal Check Time:	08:40		Out OVEN TEMP1:	70 °C	Dessicator Time Out1	11:00
			Out Time1	10:25		

After Analysis

0.0020 gram Balance:	<u>0.0019</u>	(0.0018-0.0022)	In OVEN TEMP2 :	<u>71 °C</u>	Dessicator Time In2	<u>12:01</u>
1.0000 gram Balance:	<u>1.0003</u>	(0.9950-1.0050)	In Time2:	<u>11:30</u>		
Bal Check Time:	<u>13:00</u>		Out OVEN TEMP2:	<u>71 °C</u>	Dessicator Time Out2	<u>12:30</u>
			Out Time2:	<u>12:00</u>		