



Extraction and Analytical Summary Report

Analysis Method: 1664A
Test: Oil and Grease
Run Number: LB122504
Analysis Date: 10/17/2022
BalanceID: WC SC-6
OvenID: EXT OVEN-3

ANALYST: JIGNESH
REVIEWED BY: Iwona
Extraction Date: 10/17/2022
Extraction IN Time: 13:00
Extraction OUT Time: 13:40
Thermometer ID: EXT OVEN#3

Dish #	Lab ID	Client ID	Matrix	pH	Sample Vol (ml)	Final Volume (ml)	Empty Dish Weight (g)	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	LB122504BL	LB122504BL	WATER	1.3	1000	100	3.1971	3.1971	0	3.1972	3.1972	0.0001	0.1
2	LB122504BS	LB122504BS	WATER	1.3	1000	100	3.0857	3.0857	0	3.1027	3.1027	0.0170	17
3	N5147-01	557-E-2	WATER	1.3	1000	100	3.0799	3.0799	0	3.0965	3.0965	0.0166	16.6
4	N5151-01	256317-5	WATER	1.3	1000	100	3.0096	3.0096	0	3.0097	3.0097	0.0001	0.1
5	N5151-02	256317-6	WATER	1.3	1000	100	3.0298	3.0298	0	3.0300	3.0300	0.0002	0.2
6	N5153-01	256074-1	WATER	1.3	1000	100	3.0862	3.0862	0	3.0863	3.0863	0.0001	0.1
7	N5161-01	EFFLUENT	WATER	1.6	1000	100	3.0929	3.0929	0	3.0952	3.0952	0.0023	2.3
8	N5161-02	N5161-01MS	WATER	1.6	1000	100	3.1368	3.1368	0	3.1591	3.1591	0.0223	22.3
9	N5161-03	N5161-01MSD	WATER	1.6	1000	100	3.0251	3.0251	0	3.0469	3.0469	0.0218	21.8
10	N5164-01	588A-1	WATER	1.3	1000	100	3.0201	3.0201	0	3.0202	3.0202	0.0001	0.1
11	N5164-02	588A-2	WATER	1.3	1000	100	3.0976	3.0976	0	3.0977	3.0977	0.0001	0.1
12	N5166-01	5388-1	WATER	1.3	1000	100	3.1028	3.1028	0	3.1030	3.1030	0.0002	0.2
13	N5166-02	5388-2	WATER	1.3	1000	100	3.0780	3.0780	0	3.0783	3.0783	0.0003	0.3



QC Batch# LB122504 Test: Oil and Grease Analysis Date: 10/17/2022

Chemicals Used:

Chemical Name	Chemical Lot #
HEXANE	W2969
pH Paper 0-14	M4909
Sodium Sulfate	EP2267
1:1 HCL	WP98461
Silica Gel	NA
Sand	NA

Standards Used:

Standard Name	Amount Used	Standard Lot #
LCSW	2.5 ML	WP98457
LCSWD	NA	NA
MS/MSD	2.5 ML	WP98458

BALANCE CALIBRATION / OVEN Dessicator Data

Analytical Balance ID # : WC SC-6

Before Analysis

0.0020 gram Balance:	<u>0.0019</u>	(0.0018-0.0022)	In OVEN TEMP1 :	<u>70 °C</u>	Dessicator Time In1 :	<u>15:16</u>
1.0000 gram Balance:	<u>1.0004</u>	(0.9950-1.0050)	In Time1:	<u>14:25</u>		
Bal Check Time:	<u>13:10</u>		Out OVEN TEMP1:	<u>70 °C</u>	Dessicator Time Out1:	<u>16:00</u>
			Out Time1:	<u>15:15</u>		

After Analysis

0.0020 gram Balance:	<u>0.0021</u>	(0.0018-0.0022)	In OVEN TEMP2 :	<u>71 °C</u>	Dessicator Time In2 :	<u>17:01</u>
1.0000 gram Balance:	<u>1.0003</u>	(0.9950-1.0050)	In Time2:	<u>16:30</u>		
Bal Check Time:	<u>17:32</u>		Out OVEN TEMP2:	<u>71 °C</u>	Dessicator Time Out2:	<u>17:30</u>
			Out Time2:	<u>17:00</u>		