

Extraction and Analytical Summary Report

Analysis Method: 1664A
Test: Oil and Grease
Run Number: LB132206
Analysis Date: 08/29/2024
BalanceID: WC SC-6
OvenID: EXT OVEN-3

ANALYST: jignesh
REVIEWED BY: Iwona
Extraction Date: 08/29/2024
Extraction IN Time: 12:35
Extraction OUT Time: 12:49
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	LB132206BL	LB132206BL	WATER	1.3	1000	100	3.1471	3.1471	0	3.1472	3.1472	0.0001	0.1
2	LB132206BS	LB132206BS	WATER	1.3	1000	100	2.8503	2.8503	0	2.8672	2.8672	0.0169	16.9
3	P3736-01	EFFLUENT	WATER	1.6	1000	100	3.0549	3.0549	0	3.0924	3.0924	0.0375	37.5
4	P3736-02	P3736-01MS	WATER	1.6	1000	100	3.1908	3.1908	0	3.2480	3.2480	0.0572	57.2
5	P3736-03	P3736-01MSD	WATER	1.6	1000	100	3.2744	3.2744	0	3.3315	3.3315	0.0571	57.1



QC Batch# LB132206 Test: Oil and Grease Analysis Date: 08/29/2024

Chemicals Used:

Chemical Name	Chemical Lot #
HEXANE	W3110
pH Paper 0-14	M4909
Sodium Sulfate	EP2530
1:1 HCL	WP108566
Silica Gel	NA
Sand	NA

Standards Used:

Standard Name	Amount Used	Standard Lot #
LCSW	2.5 ML	WP108567
LCSWD	NA	NA
MS/MSD	2.5 ML	WP108568

BALANCE CALIBRATION / OVEN Dessicator Data

Analytical Balance ID # : WC SC-6

Before Analysis

0.0020 gram Balance:	<u>0.0018</u> (0.0018-0.0022)	In OVEN TEMP1 :	<u>70 °C</u>	Dessicator Time In1	<u>14:21</u>
1.0000 gram Balance:	<u>1.0004</u> (0.9950-1.0050)	In Time1:	<u>13:30</u>		
Bal Check Time:	<u>12:38</u>	Out OVEN TEMP1:	<u>70 °C</u>	Dessicator Time Out1	<u>15:00</u>
		Out Time1	<u>14:20</u>		

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>16:01</u>
1.0000 gram Balance:	<u>1.0003</u> (0.9950-1.0050)	In Time2:	<u>15:30</u>		
Bal Check Time:	<u>16:40</u>	Out OVEN TEMP2:	<u>71 °C</u>	Dessicator Time Out2	<u>16:35</u>
		Out Time2:	<u>16:00</u>		