



Extraction and Analytical Summary Report

Analysis Method: 1664A
Test: Oil and Grease
Run Number: LB95765
Analysis Date: 06/01/2018
BalanceID: WC SC-3
OvenID: EX Oven-2

ANALYST: Sweta
REVIEWED BY: apatel
Extraction Date: 06/01/2018
Extraction IN Time: 08:45
Extraction OUT Time: 09:45

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	LB95765BL	LB95765BL	WATER	2	1000	100	3.1587	3.1587	0	3.1587	3.1587	0.0000	0
2	LB95765BS	LB95765BS	WATER	2	1000	100	3.2416	3.2416	0	3.2598	3.2598	0.0182	18.2
3	J3232-01	SPDES-1	WATER	2	1000	100	3.1510	3.1510	0	3.1511	3.1511	0.0001	0.1
4	J3232-01MS	SPDES-1	WATER	2	1000	100	3.1330	3.1330	0	3.1512	3.1512	0.0182	18.2
5	J3232-01MSD	SPDES-1	WATER	2	1000	100	3.1655	3.1655	0	3.1838	3.1838	0.0183	18.3



QC Batch# LB95765 Test: Oil and Grea Analysis Date: 06/01/2018

Chemicals Used:

Chemical Name	Chemical Lot #
HEXANE	W2374
pH Paper 0-14	W2329
Sodium Sulfate	EP1843
1:1 HCL	WP64228
Silica Gel	N/A
Sand	N/A

Standards Used:

Standard Name	Amount Used	Standard Lot #
LCSW	5.00 ML	WP64229
LCSWD	N/A	N/A
MS/MSD	5.00 ML	WP64230

BALANCE CALIBRATION / OVEN Dessicator Data

Analytical Balance ID # : WC SC-3

Before Analysis

0.0020 gram Balance:	<u>0.0021</u>	In OVEN TEMP :	<u>71</u>	Dessicator Time In :	<u>11:16</u>
1.0000 gram Balance:	<u>1.0005</u>	In Time:	<u>10:10</u>		
Bal Check Time:	<u>09:10</u>	Out OVEN TEMP:	<u>71</u>	Dessicator Time Out:	<u>11:45</u>
		Out Time:	<u>11:15</u>		

After Analysis

0.0020 gram Balance:	<u>0.0018</u>	In OVEN TEMP :	<u>71</u>	Dessicator Time In :	<u>12:51</u>
1.0000 gram Balance:	<u>1.0003</u>	In Time:	<u>12:25</u>		
Bal Check Time:	<u>14:05</u>	Out OVEN TEMP:	<u>71</u>	Dessicator Time Out:	<u>13:20</u>
		Out Time:	<u>12:50</u>		