

Laboratory Report: Analysis of Various Oil-Based Mixtures

Experiment ID: Report\_764

Introduction

This report details the comprehensive analysis undertaken to evaluate various oil-based mixtures utilizing a range of sophisticated laboratory instruments. The aim was to glean insights into each sample's characteristics using methods such as Spectrometry, Chromatography, Conductivity, and more.

Experimental Overview

A multitude of devices were employed to ensure a thorough examination of the samples. Each set of ingredients was rigorously tested, yielding numerous observations integral to understanding the properties and behavior of the mixtures.

Analysis and Results

FTIR Spectroscopy

Conductivity Measurement

Ion Chromatography

Instrument	Sample	Observation/Measurement
FTIR-8400	Joboba Oil, Gum, Vitamin E	Peak at 3200 cm <sup>{-1}</sup> )
CM-215	Coconut Oil	1500 μS/cm
IC-2100	Coconut Oil, Vitamin E	0.005 mM

Mass Spectrometry

Liquid Chromatography

Mechanical Properties

UV-Vis Spectroscopy

Sample	Measurement Unit	Value
Jojoba Oil, Gum, Vitamin E	cm <sup>{-1}}</sup>	3200.0
Coconut Oil	μS/cm	1500.0
Almond Oil, Gum	Abs	1.8

Nuclear Magnetic Resonance (NMR)

X-Ray Diffraction

Spectroscopic Observations

Viscosity Measurement

Ingredients	Measurement (cP)
Almond Oil, Beeswax, Vitamin E	7333.82
Almond Oil, Cetyl Alcohol	7136.51
Almond Oil, Gum	7510.67

Conclusion

The analysis elucidated distinct physicochemical properties of each sample. The results provide valuable data for the development and refinement of oil-based products with potential applications in various industries.

Notes