Lab Report 1736 - Analysis of Various Mixtures

Abstract: This report presents the analysis of several mixtures using different instrumentation techniques. The primary focus was to determine the pH, temperature stability, concentration, viscosity, and spectral properties of diverse oil-based mixtures combined with common additives such as glycerin, beeswax, and vitamin E.

Instrumentation and Methodology

Precision ±0.1 pH, calibration at 4.0, 7.0, and 10.0 pH buffers.

X-Ray Diffractometer XRD-6000:

Operating at 120 - 130°C to examine structural integrity.

Liquid Chromatograph LC-400:

Detection limit at 0.1 ?g/mL with a resolution of up to 0.001 ?g/mL.

Rheometer R-4500:

Tested at a controlled shearing rate to determine viscosity.

Spectrometer Alpha-300:

## Observations and Measurements

Instrument	Sample Composition	Measured Property	Value	Unit
pH Meter PH-700 Joj	oba Oil, Beeswax, Glyce	rin pH Level	8.5	рН
pH Meter PH-700	lmond Oil, Gum, Glyceri	n pH Level	6.8	рН
X-Ray Diffractometer	Almond Oil, Vitamin E	Temp Stability	120.0	°C
X-Ray Diffractometen	ond Oil, Beeswax, Glyco	erin Temp Stability	130.0	°C
Liquid Chromatograph(	Coconut Oil, Cetyl Alcoho	l Concentration	350.0	μg/mL
Liquid Chromatograph	mond Oil, Gum, Vitamin	E Concentration	250.0	μg/mL

Rheometer R-4500	Almond Oil, Beeswax	Viscosity	75.0	Pa-s
Spectrometer Alpha-300	Coconut Oil, Glycerin	Wavelength	450.0	nm

Additional Note: During each measurement, ambient conditions were recorded. Temperature fluctuations noted, irrelevant in extreme scenarios.

## Complex Analysis and Discussion

pH Analysis:The pH values showcase differing degrees of acidity/basicity among samples, with Jojoba Oil mixtures exhibiting a notably higher pH, suggesting greater stability in alkaline conditions. Almond Oil presented a moderate pH consistent with slight acidity.

Structural Integrity:Upon heating to 120°C and 130°C, Almond Oil-based samples demonstrated resilience, particularly in combination with Vitamin E. The inclusion of Beeswax resulted in enhanced structural stability, indicating potential application in temperature-variable environments.

Concentration Profiling:Coconut Oil paired with Cetyl Alcohol produced a significantly high concentration, potentially due to enhanced solubility. Conversely, the Almond Oil with Gum and Vitamin E indicated a lower concentration, suggesting a decrease in solubility or a potential interaction reducing detectable levels.

Rheological Properties:Almond Oil in combination with Beeswax showed a viscosity of 75 Pa-s, affirming its thixotropic nature valuable in topical applications where spreadability and adherence are crucial.

Spectral Analysis: The Spectrometer data at 450 nm for Coconut Oil combinations may suggest the presence of certain chromophores capable of absorbing visible light at this wavelength, though further detailed spectral investigations are warranted to confirm specific compounds.

## Conclusion

In summary, the assessments highlight the effective use of modern analytical tools in characterizing oil-based mixtures.

The interplay of ingredients like Beeswax, Glycerin, and Vitamin E has varied implications on physical and chemical properties, reflecting their suitability for different applications. Further optimization and testing could unlock additional

A spontaneous occurrence of irrelevant discussions led to no actionable insights.
End of Report

potentials or address any prevailing discrepancies recorded.