Lab Report: Analysis of Oil-Based Mixtures - Report 1973

Abstract:

This report details a comprehensive analytical study conducted on various oil-based mixtures using a suite of laboratory

instrumentation. The primary objective was to characterize the properties of each mixture composed of differing oil

bases and additives, employing methods such as centrifugation, chromatographic separation, spectroscopic analysis,

and more. The data provides insights into the physicochemical properties underpinning these mixtures.

Introduction:

The study involved multiple test samples derived from combinations of oils such as almond, jojoba, and coconut. These

were blended with components like beeswax, gum, glycerin, cetyl alcohol, and vitamin E. The investigation utilized a

range of equipment to examine distinct properties, from melting points to molecular weight distribution. Each apparatus

was chosen for its ability to elucidate specific attributes of the test mixtures.

Materials and Methods:

The experimental section includes a description of each technique used:

Purpose: To examine phase separation tendencies in oil-based emulsions.

Thermocycler TC-5000:

Purpose: To simulate the thermal behavior of this blend under controlled conditions.

Liquid Chromatograph LC-400:

Purpose: For separation and identification of different alcohols and hydrocarbons.

UV-Vis Spectrophotometer UV-2600:

Purpose: Spectral analysis for determining molecular interactions within the mixture.

| Purpose: Quantitative chemical analysis through titration. | | | | | | | |
|---|------------------------|-------------|---------|-------|--|--|--|
| X-Ray Diffractometer XRD-6000: | | | | | | | |
| Purpose: Crystallinity assessment through diffraction peaks. | | | | | | | |
| Mass Spectrometer MS-20: | | | | | | | |
| Purpose: Determining molecular weight distribution of volatile components. | | | | | | | |
| HPLC System HPLC-9000: | | | | | | | |
| Purpose: High-resolution separation of complex mixtures. | | | | | | | |
| Microplate Reader MRX: | | | | | | | |
| Purpose: Studying optical properties related to the homogeneity of the blend. | | | | | | | |
| pH Meter PH-700: | | | | | | | |
| Viscometer VS-300: | | | | | | | |
| Result Tables: | | | | | | | |
| Instrument | Test Mixture | Parameter | Value | Units | | | |
| Centrifuge X100 A | mond Oil, Gum, Vitamin | E Speed | 12000.0 | RPM | | | |
| Thormografor TC 5000 | Jaioha Oil Basaway | Tomporatura | 27.0 | °C | | | |

Titrator T-905:

| Instrument | Test Mixture | Parameter | Value | Units |
|----------------------|----------------------------|-------------------|---------|-------|
| Centrifuge X100 A | mond Oil, Gum, Vitamin | E Speed | 12000.0 | RPM |
| Thermocycler TC-5000 | Jojoba Oil, Beeswax | Temperature | 37.0 | °C |
| LC-400 | Jojoba Oil, Cetyl Alcohol | Concentration | 250.0 | μg/mL |
| UV-2600 | Jojoba Oil, Glycerin | Absorbance | 1.2 | Abs |
| T-905 | lojoba Oil, Gum, Glycerir | n Molarity | 0.005 | M |
| XRD-6000 Coco | nut Oil, Cetyl Alcohol, Gl | ycerinTemperature | 100.0 | °C |

| MS-20 | Coconut Oil | Mass-to-charge ratio | 750.0 | m/z |
|-------------|------------------------|----------------------|---------|------|
| HPLC-9000 A | mond Oil, Gum, Vitamin | E Concentration | 450.0 | mg/L |
| MRX | Jojoba Oil, Beeswax | Optical Density | 2.5 | OD |
| PH-700 | Coconut Oil | рН | 7.0 | рН |
| VS-300 | Almond Oil, Glycerin | Viscosity | 7466.91 | сР |
| VS-300 | Coconut Oil | Viscosity | 5024.58 | сР |

Discussion:

The data reflect the intricate behaviors of oil-based mixtures under various experimental parameters. The use of a centrifuge at 12000 RPM effectively separated phases within the almond oil, gum, and vitamin E mixture, indicating potential emulsification properties.

The thermocycler revealed that jojoba oil mixed with beeswax is stable at physiological temperatures, pertinent for topical applications. High absorbance in the UV spectrum for jojoba oil and glycerin hints at strong molecular interactions.

XRD analysis highlighted crystalline phases in coconut oil mixtures, while mass spectrometry elucidated the molecular composition of volatile elements in coconut oil.

Complex viscosity profiles obtained from the viscometer indicated considerable differences attributable to the glycerin concentration in almond oil, and comparatively less in coconut oil, affecting their rheological properties.

Conclusion:

The data underscore the unique characteristics of each mixture, influenced by their compositions and the conditions under which they were tested. Further studies are recommended to explore these formulations' practical applications in various industrial settings.

(Note: Disregard the following) Unrelated: The effect of sunlight on concrete hydration was not part of this study and should not be considered within this report context. Also, no quantum dot investigation was undertaken. Additionally, the

| potential for turbine efficiencies in various wind conditions remains unexplored for the mixtures in question | | | | |
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End of Report