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## **APPENDICES**







# Individual Sample Report

Reported by User: System

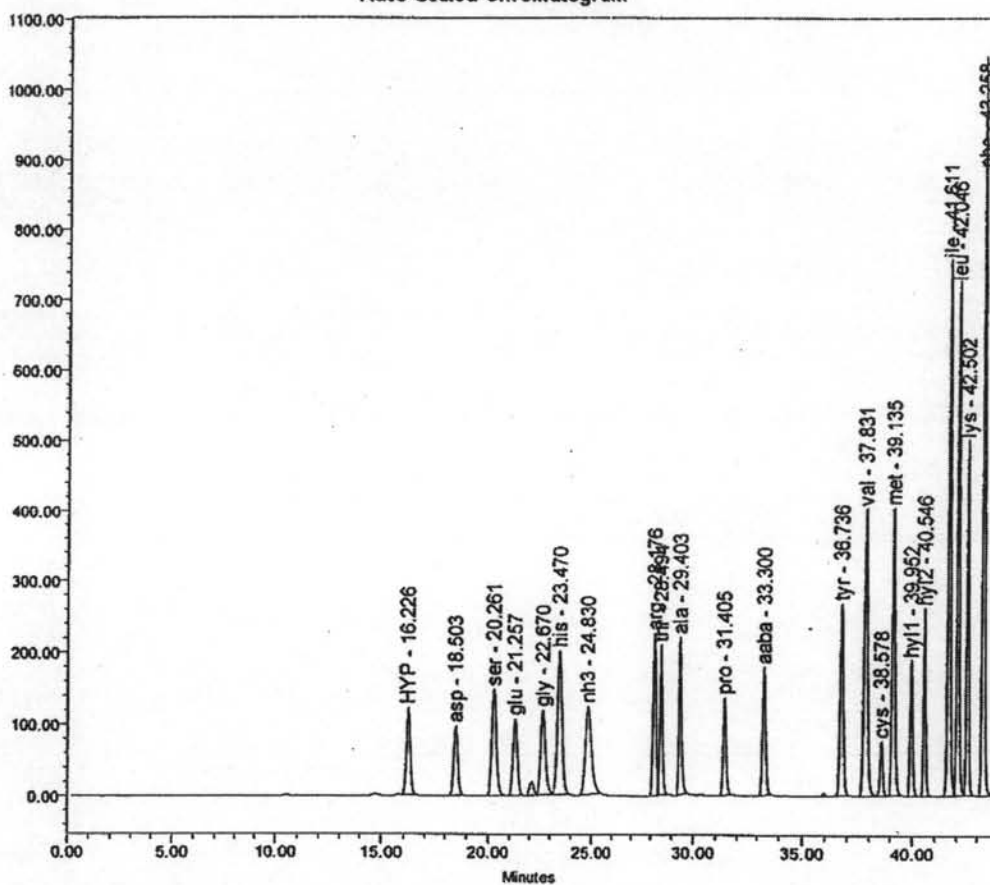
Project Name: HYP\_HYL

## SAMPLE INFORMATION

Sample Name: H-std+hyp+hyl 100  
 Sample Type: Standard  
 Vial: 65  
 Injection #: 1  
 Injection Volume: 5.00 ul  
 Run Time: 54.0 Minutes  
 Sample Set Name: cif 089\_2549

Acquired By: System  
 Date Acquired: 10/24/2006 7:50:52 PM  
 Acq. Method Set: HYP\_HYL  
 Date Processed: 10/29/2006 4:03:52 PM  
 Processing Method: H\_STD\_HYP\_HYL  
 Channel Name: 474 Ch1  
 Proc. Chnl. Descr.:

### Auto-Scaled Chromatogram





# Individual Sample Report

Reported by User: System

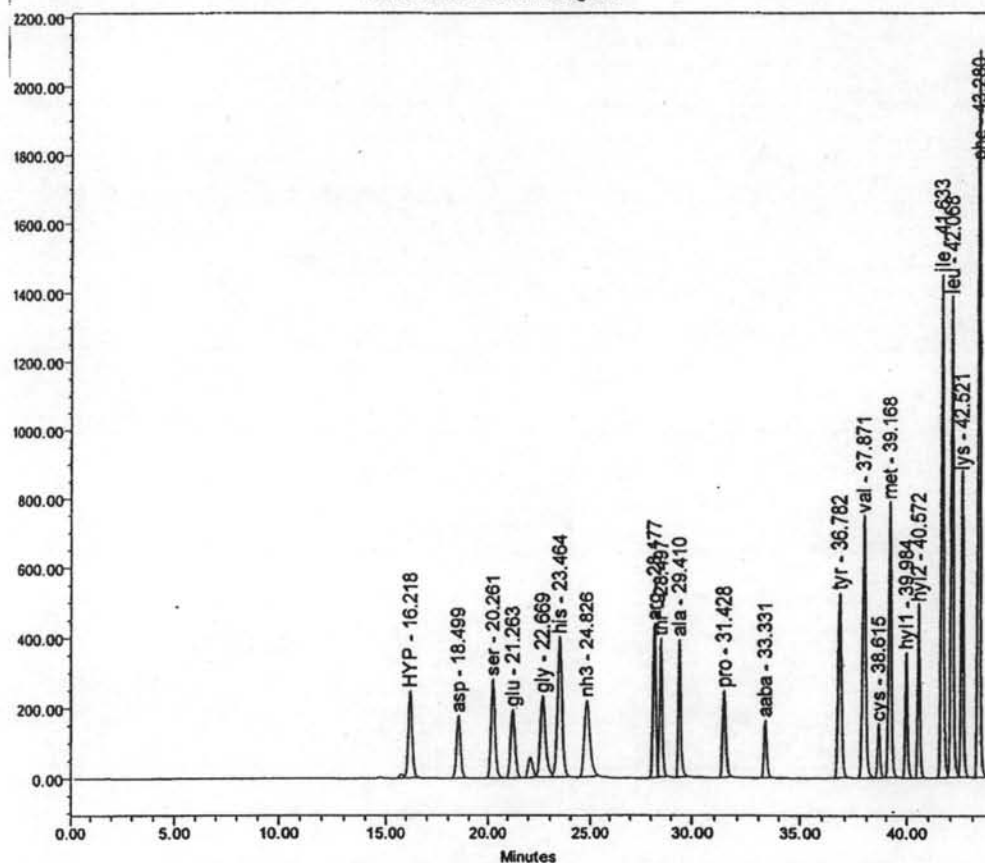
Project Name: HYP\_HYL

## SAMPLE INFORMATION

Sample Name: H-std+hyp+hyl 200  
 Sample Type: Standard  
 Vial: 66  
 Injection #: 1  
 Injection Volume: 5.00 ul  
 Run Time: 54.0 Minutes  
 Sample Set Name: cif 089\_2549

Acquired By: System  
 Date Acquired: 10/24/2006 8:46:02 PM  
 Acq. Method Set: HYP\_HYL  
 Date Processed: 10/29/2006 4:03:54 PM  
 Processing Method: H\_STD\_HYP\_HYL  
 Channel Name: 474 Ch1  
 Proc. Chnl. Descr.:

### Auto-Scaled Chromatogram





# Individual Sample Report

Reported by User: System

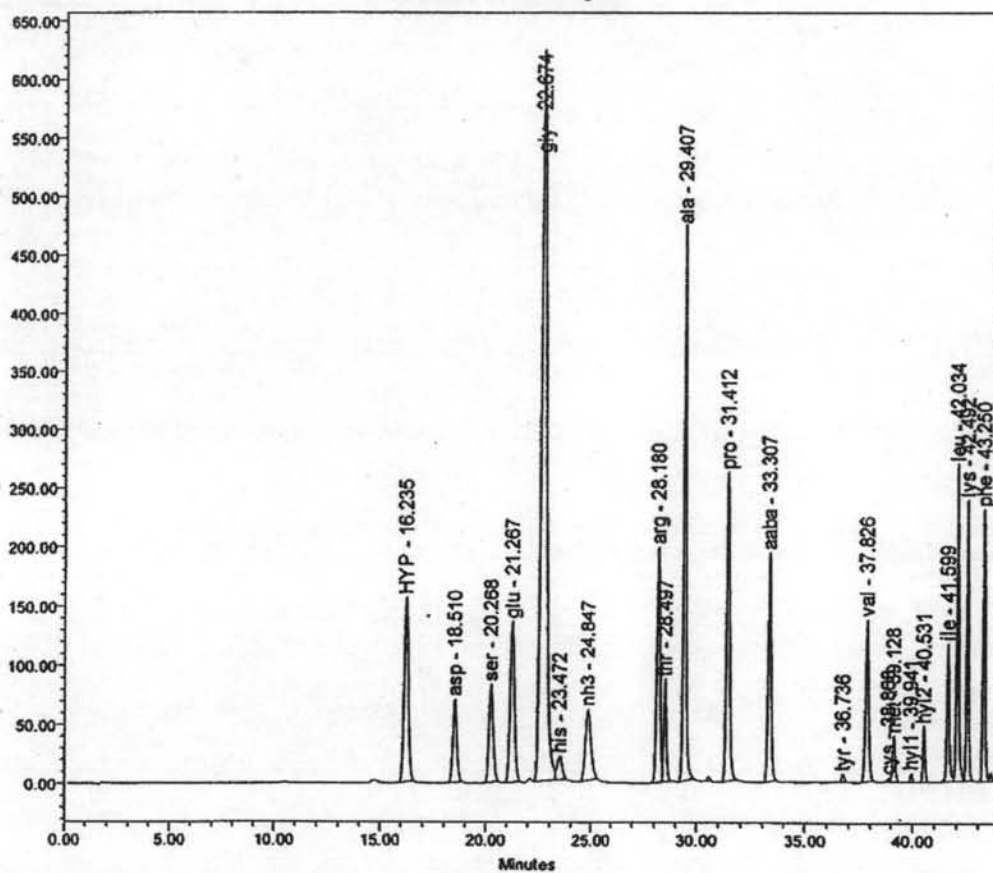
Project Name: HYP\_HYL

## SAMPLE INFORMATION

Sample Name: 0892.1  
 Sample Type: Unknown  
 Vial: 62  
 Injection #: 1  
 Injection Volume: 5.00 ul  
 Run Time: 54.0 Minutes  
 Sample Set Name: cif 089\_2549

Acquired By: System  
 Date Acquired: 10/24/2006 4:09:42 PM  
 Acq. Method Set: HYP\_HYL  
 Date Processed: 10/29/2006 4:06:14 PM  
 Processing Method: H\_STD\_HYP\_HYL  
 Channel Name: 474 Ch1  
 Proc. Chnl. Descr.:

Auto-Scaled Chromatogram





# Individual Sample Report

Reported by User: System

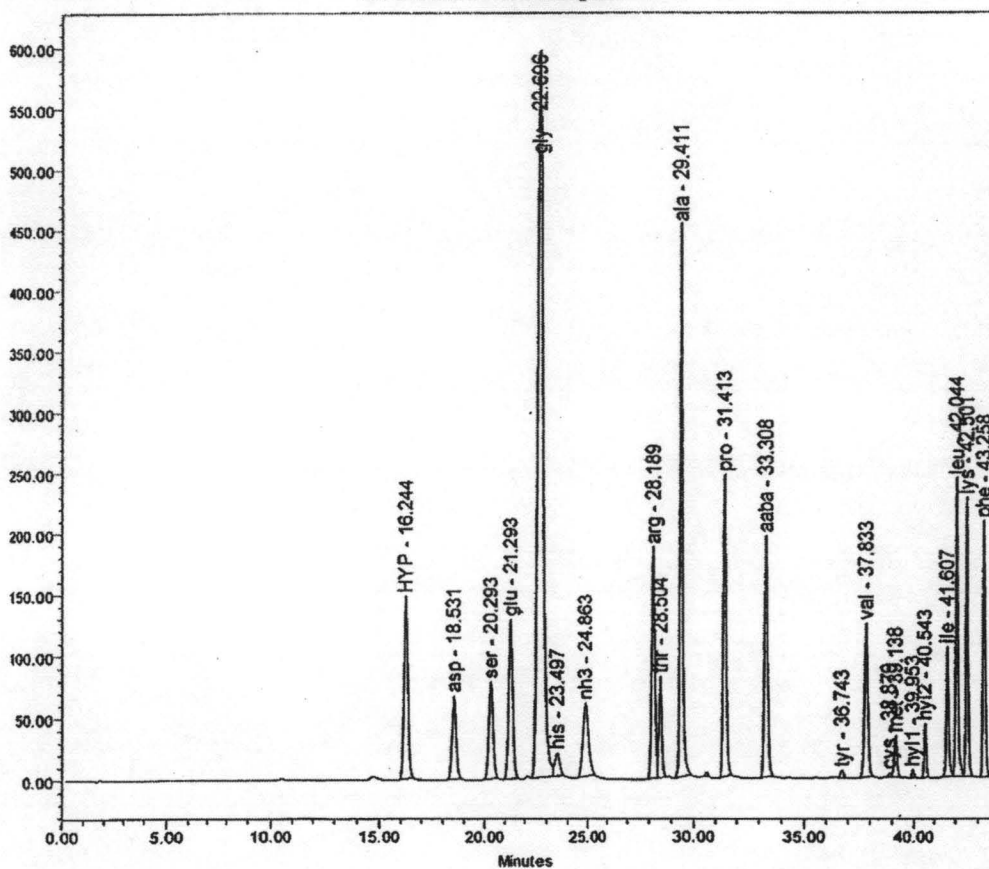
Project Name: HYP\_HYL

## SAMPLE INFORMATION

Sample Name: 0892.2  
 Sample Type: Unknown  
 Vial: 63  
 Injection #: 1  
 Injection Volume: 5.00 ul  
 Run Time: 54.0 Minutes  
 Sample Set Name: cif 089\_2549

Acquired By: System  
 Date Acquired: 10/24/2006 5:04:52 PM  
 Acq. Method Set: HYP\_HYL  
 Date Processed: 10/29/2006 4:06:11 PM  
 Processing Method: H\_STD\_HYP\_HYL  
 Channel Name: 474 Ch1  
 Proc. Chnl. Descr.:

Auto-Scaled Chromatogram



## **BIOGRAPHY**

<b>NAME</b>	Miss Tidarat Maleeratmongkon
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