

EXAMINATION BY MR. YANNACONE

Q. In the regular course of your business as an independent analytical laboratory, have you been advising clients who send you environmental samples, that: One, there are polychlorinated biphenyls; and Two, they might with your technique for the \$25 analysis be interfering or changing somewhat your analytical findings?

A. Well, you have asked for about five things. I don't know whether or not they would all fall under a yes or no answer. If we had them one at a time, maybe I could.

Q. Let's take them one at a time.

Q. The \$25 includes the extraction—

A. Cleanup.

Q. All right. Now, Mr. Coon, when you got that Coho salmon, was it a whole Coho, or a large portion of a Coho?

A. It was the—I didn't see it. I wasn't there.

Q. I'm a little confused. I thought you just testified that it came over to you as head of chemistry, and you assigned it?

A. I did so state that the sample went down to sample entry and came back to me, and I must admit that this would be so routine in our organization that I did not take into account that I happened to be in Frisco that particular week.

Q. All right. Do you know whether or not the sample was eviscerated, or the head cut off?

A. I don't know this for a fact.

Q. Do you know what procedures you went through to extract and make up the sample?

A. Yes.

Q. Tell us.

A. Well, we followed the FDA manual for fish, which is—and consists of an acetonitrile extraction of the fish—

Q. Whole fish?

A. No, in this case we used a portion of the fish, we used a steak.

Q. In other words, this is a portion that would have less fat than you would normally expect to find, or less lipid material than you normally expect to find?

A. I wouldn't have any real knowledge of that. It wouldn't have part of the stomach contents and the rest of the internal tract, no.

Q. It would be a meaty portion of the fish?

A. Yes.

Q. Taken from near the tail section?

A. No, not from the tail section necessarily. We took—if it's a big fish, they have taken it from, I would guess, as near the middle, to get as good a sample as they could get, they took a large portion of the middle of the fish.

Q. All right. Did this include a portion of the backbone?

A. Yes, it would have included a portion of the backbone.

Q. Did it include the skin?

A. It included the skin.

Q. Did it include any of the fatty material which lined the gut?

A. I don't know.

Q. Now, Doctor, I am sure you have seen a live Coho?

A. I have seen a live Coho.

Q. And you have seen some dead Coho?

A. Yes.

Q. And you have seen some eviscerated Coho?

A. Probably not.

Q. All right. Have you seen any eviscerated fish?

A. Yes.

Q. Have you seen an eviscerated lake trout?

A. Yes.

Q. Lake trout is quite, similar in size and body function organ distribution as the Coho, isn't it?

A. I would assume so.

Q. So if you take it from the mid-section, you are taking it from the area toward the head side of the anal fin, aren't you?

A. That I don't know.

Q. In other words, you are taking it from that portion of the body that has the large hollow section, and the steak looks something like a horseshoe with a thickened hand piece or top?

A. That's right.

Q. That sample was then extracted. Do you want to briefly summarize the rest of the procedure? Then we can quit for lunch.

A. Yes. Following the extraction, filtering off of solids, one adds water to the acetonitrile, enough to make it soluble, and then extracts the acetonitrile with hexane. The hexane is concentrated, applied to a florisil column, in our case eluted with the two fractions, sixty-five–ninety-five mixture of ethyl ether hexane and 15–85 percentage mixture of the same two solvents, the individual eluents are taken to near dryness, made to a volume, and injected into the gas chromatograph.

MR. YANNACONE: All right I think this is as good a place as any to break.