

Waste Cooking Oil

DESCRIPTION

Used cooking oil, often containing small food particles, is stored on-site at restaurants and food-preparing institutions in barrels or tanks. Above-ground storage of over 110 lbs and underground storage over 60 lbs is regulated by Wisconsin Department of Natural Resources.¹

CLASSIFICATION

Fats, grease and offals

SOURCE INDUSTRY

Food service

ANNUAL VOLUME GENERATED IN WISCONSIN

Greater than 100 million lbs^{2,3}

CURRENT APPLICATIONS

Disposal, space heating

COST

Disposal/hauling

APPLICABLE BIOREFINING PROCESSES

[Esterification/transesterification](#), [lipid extraction](#), [thermochemical liquefaction](#)

REFERENCES

¹ Wisconsin Department of Commerce. 2002. Used Motor Oil/Waste Oil. www.commerce.state.wi.us/ER/ER-BST-UsedOil.html (26 April 2004).

² U.S. Census Bureau. 2001. State and County Quickfacts. quickfacts.census.gov/qfd/states/55000.html (26 April 2004).

³ United States Department of Agriculture. 2002. Chapter III, Oilseeds, Fats, and Oils. www.usda.gov/nass/pubs/agr02/02_ch3.pdf (9 April 2004).