

Cooking Oil to Biodiesel Programs in NYC

Posted by <u>Glenn</u> on February 24, 2007 - 2:00pm in <u>The Oil Drum: Local</u> Topic: <u>Environment/Sustainability</u> Tags: <u>biodiesel</u>, <u>cooking oil</u>, <u>peak oil</u>, <u>recycling</u> [list all tags]



Up until recently the collection of used cooking oil and its refinement into biodiesel was limited to a few quirky folks that retrofitted their cars and trucks for that purpose. But now, used cooking oil is becoming a hot commodity for prospective biodiesel refiners and distributors looking to and create environmentally friendly businesses. As this biofuel is not primarily produced for energy purposes, but is rather a repurposing of something that might have gone to waste, there are little worries about Energy Return On Energy Invested.

I recently saw that the <u>Doe Fund</u>, the folks that run street cleaning services for many business districts in NYC have started a new venture called <u>RWA Resource Recovery</u> to create good "green collar" jobs in the city by collecting used cooking oil and refining it into biodiesel. They seem to be in the process of getting set up after starting to collect used cooking oil in December 2006.

What is RWA Resource Recovery?



Another operation, Tristate Biodiesel is in full swing and now has biodiesel ready for sale.

Tri-State Biodiesel is proud to be a leader in bringing this great fuel product to New York City, and would like to invite you to join the 600 fleets nation-wide that use Americas cleanest fuel--Biodiesel!

We will have ASTM D6751-03 specification B100 available by the tanker load (6000 Gallons) for \$2.50/gal. plus tax. We could also deliver blended product, such as B20

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(20% biodiesel 80% petro-diesel) and can do onsite fueling. Biodiesel can be used as heating oil as well as on road fuel. Smaller quantities can be delivered as well, but the delivered price may be higher.

One interesting side note to consider down the road a bit is that New York's new transfat ban that comes into effect next year might <u>cause a decline in cooking oil supply</u> [Auto Blog Green].

healthier, trans fat free oil has a longer frying life (see chart after the jump) and therefore will not be replaced as often. As Katie Hagen writes, the oil's extended fry life is more than twice that of traditional canola oil. This means that restaurants managers who decide to switch will be able to offer less waste oil for homebrewers.

If anyone knows about any others, please send them on to me. It's good to see this becoming more mainstream, which brings the question to getting the word out to businesses with deep fryers and places that use a lot of cooking oil. Like what do McDonald's, KFC, etc do with all their cooking oil waste?

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