**I. OILSEED PRESSING DATA**

**Table 1**. Amount of oil and meal produced during the study.

|  |  |  |  |
| --- | --- | --- | --- |
| **Pressing Facility** | **Oilseed Pressed,lbs** | **Oil Extracted, lbs** | **Meal Collected, lbs** |
| BEC | 8,547 | 2,313 | 6,234 |
| Oil Barn | 82,374 | 22,263 | 60,111 |

*Notes: The oil extracted in BEC and meal collected from Oil Barn were estimated by mass balance.*

**Figure 1**. Oil and meal distribution during pressing of safflower oilseed in the BEC facility.

**Figure 2**. Oil and meal distribution during pressing of safflower oilseed in the Oil Barn.

**II. PRODUCTION OF CULINARY OIL AND WVO COLLECTION DATA**

**Table 3**. The flow of safflower oil from pressing facilities to WVO.

|  |  |  |  |
| --- | --- | --- | --- |
| **Pressing Facility** | **Restaurant/Costumer** | **Oil Delivered,** lbs | **WVO Collected,** lbs |
| BEC | MSU-Northern | 1,448 | 1,100 |
| BEC | Uncle Joe's | 141 | 136 |
| BEC | Guadalajara | 494 | 201 |
| BEC | Lion's Club | 387 | 243 |
| Oil Barn | University of Montana | 17,557 | 6,496 |
| Oil Barn | Mas' Loma Café | 4,124 | 2,392 |
| Oil Barn | Bear Paw Café | 582 | 431 |

*Notes: The oil collected from Murpys is not in the table since it was only used for testing.*

**Figure 2**. Amount of oil produced in the BEC facility and WVO collected during the study.

**Figure 3**. Amount of oil produced in the Oil Barn facility and WVO collected during the study.