



Figure S1. ¹H NMR spectra of (A) conjugated soybean oil (CSO), and the soluble material recovered after Soxhlet extraction with CH₂Cl₂ of (B) oat hulls, and (C) a composite prepared from CSO, with a filler/resin ratio of 80/20, cured for 5 hours at 160 °C.

Table S1. Approximate fatty acid composition of commonly used natural oils in the preparation of new bio-based materials.

Oil	Linolenic acid (C _{18:3}) ^a content (%)	Linoleic acid (C _{18:2}) ^a content (%)	Oleic acid (C _{18:1}) ^a content (%)	Stearic acid (C _{18:0}) ^a content (%)	Palmitic acid (C _{16:0}) ^a content (%)	Double bonds per triglyceride ^b
Tung oil ^c	-	6	4	-	6	7.9
Linseed oil	56	15	19	4	6	6.5
Soybean oil	8	54	23	4	11	4.5
Corn oil	1	60	26	2	11	4.5
Fish oil ^d	-	-	11-25	-	10-22	9.9

^a The notation in parentheses (C_{x,y}), after the fatty acid name, denotes the number of carbon atoms (x), followed by the number of carbon-carbon double bonds (y) in the corresponding fatty acid. The carbon-carbon double bonds in these natural oils possess predominantly a *cis* configuration.

^b Average number of carbon-carbon double bonds per triglyceride.

^c Approximately 84 % of the fatty acid chains in tung oil are alpha-eleostearic acid, a naturally conjugated triene.¹⁸

^d Fish oil possesses a high percentage of polyunsaturated fatty acids, containing as many as 5 to 6 non-conjugated carbon-carbon double bonds.²²