

**CPC****COOPERATIVE PATENT CLASSIFICATION****A23D**

**EDIBLE OILS OF FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS** (animal feeding-stuffs [A23K 1/00](#); foods or foodstuffs containing edible oils or fats [A21D](#) , [A23C](#) , [A23G](#) , [A23L](#) ; obtaining, refining, preserving [C11B](#) , [C11C](#) ; hydrogenation [C11C 3/12](#))

**Guidance heading:****A23D 7/00**

**Edible oil or fat compositions containing an aqueous phase, e.g. margarines**

- A23D 7/001 . {[Spread compositions](#) (characterised by ingredients other than fatty acid triglycerides [A23D 7/0056](#)) }
- A23D 7/003 . {[Compositions other than spreads](#) (characterised by ingredients other than fatty acid triglycerides [A23D 7/0053](#)) }
- A23D 7/005 . characterised by ingredients other than fatty acid triglycerides
- A23D 7/0053 .. {[Compositions other than spreads](#) }
- A23D 7/0056 .. {[Spread compositions](#) }
- A23D 7/01 . Other fatty acid esters, e.g. phosphatides
- A23D 7/011 .. {[Compositions other than spreads](#) }
- A23D 7/013 .. {[Spread compositions](#) }
- A23D 7/015 . Reducing calorie content; Reducing fat content, {e.g. "[halvarines](#)" }
- A23D 7/02 . characterised by the production or working-up { ([kneading, forming](#) [A01J 21/00](#)) }
- A23D 7/04 .. Working-up
- A23D 7/05 ... characterised by essential cooling
- A23D 7/06 . Preservation of finished products { ([by using antioxidants or biocides](#) [C11B 5/00](#)) }

**A23D 9/00**

**Other edible oils or fats, e.g. shortenings, cooking oils**

- A23D 9/007 . characterised by ingredients other than fatty acid triglycerides
- A23D 9/013 .. Other fatty acid esters, e.g. phosphatides
- A23D 9/02 . characterised by the production or working-up
- A23D 9/04 .. Working-up
- A23D 9/05 ... Forming free-flowing pieces
- A23D 9/06 . Preservation of finished products { ([by using antioxidants or biocides](#) [C11B 5/00](#)) }