

**CPC****COOPERATIVE PATENT CLASSIFICATION****A23J**

**PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS** (fodder [A23K](#) ; protein compositions or phosphatide compositions for pharmaceuticals [A61K](#) ; phosphatides per se [C07F 9/10](#); proteins per se [C07K](#) )

**A23J 1/00**

**Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites** (preparation of glue [C09H](#) )

- [A23J 1/001](#) . {from waste materials, e.g. kitchen waste }
- [A23J 1/002](#) . . {from animal waste materials ([A23J 1/10](#) takes precedence) }
- [A23J 1/003](#) . . {from animal excrements, e.g. poultry manure }
- [A23J 1/004](#) . . {from waste products of dairy plant (whey [A23J 1/20](#)) }
- [A23J 1/005](#) . . {from vegetable waste materials }
  
- [A23J 1/006](#) . {from vegetable materials ([A23J 1/005](#), [A23J 1/12](#) and [A23J 1/14](#) take precedence) }
- [A23J 1/007](#) . . {from leafy vegetables, e.g. alfalfa, clover, grass }
  
- [A23J 1/008](#) . {from micro-organisms ([A23J 1/18](#) takes precedence) }
  
- [A23J 1/009](#) . {from unicellular algae (seaweed [A23J 1/006](#)) }
  
- [A23J 1/02](#) . from meat
  
- [A23J 1/04](#) . from fish or other sea animals (for animal feeding-stuff [A23K 1/10](#))
  
- [A23J 1/06](#) . from blood (for animal feeding-stuff [A23K 1/04](#); plastic materials from blood [C08H 1/00](#))
  
- [A23J 1/08](#) . from eggs
- [A23J 1/09](#) . . separating yolks from whites
  
- [A23J 1/10](#) . from hair, feathers, horn, skins, leather, bones, or the like
  
- [A23J 1/12](#) . from cereals, wheat, bran, or molasses
- [A23J 1/125](#) . . {by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J 3/34](#)) }
  
- [A23J 1/14](#) . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
- [A23J 1/142](#) . . {by extracting with organic solvents }
- [A23J 1/144](#) . . . {Desolventization }
- [A23J 1/146](#) . . {by using wave energy or electric current }
- [A23J 1/148](#) . . {by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J 3/34](#)) }
  
- [A23J 1/16](#) . from waste water of starch-manufacturing plant or like wastes

- A23J 1/18 . from yeasts
- A23J 1/20 . from milk, e.g. casein (curds or cheese [A23C](#)) ; from whey
- A23J 1/202 .. {Casein or caseinates }
- A23J 1/205 .. {from whey, e.g. lactalbumine }
- A23J 1/207 .. {Co-precipitates of casein and lactalbumine }
- A23J 1/22 .. Drying casein

**A23J 3/00****Working-up of proteins for foodstuffs****NOTE**

In groups [A23J 3/04](#) to [A23J 3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place

- A23J 3/04 . Animal proteins
- A23J 3/06 .. Gelatine
- A23J 3/08 .. Dairy proteins
- A23J 3/10 ... Casein (drying casein [A23J 1/22](#))
- A23J 3/12 .. from blood
- A23J 3/14 . Vegetable proteins
- A23J 3/16 .. from soybean
- A23J 3/18 .. from wheat
- A23J 3/20 . Proteins from micro-organisms or unicellular algae
- A23J 3/22 . by texturising

**NOTE**

Subject matter classified in groups [A23J 3/22](#) to [A23J 3/28](#) is also classified in groups [A23J 3/02](#) to [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups [A23J 3/22](#) to [A23J 3/28](#) already provide for this subject matter }

- A23J 3/222 .. {Texturising casein }
- A23J 3/225 .. {Texturised simulated foods with high protein content (synthetic caviar see [A23L 1/3285](#)) }
- A23J 3/227 ... {Meat-like textured foods (meat extenders [A23L 1/31](#)) }
- A23J 3/24 .. using freezing
- A23J 3/245 ... {Texturising casein using freezing }
- A23J 3/26 .. using extrusion or expansion
- A23J 3/265 ... {Texturising casein using extrusion or expansion }
- A23J 3/28 .. using coagulation from or in a bath, e.g. spun fibres
- A23J 3/285 ... {Texturising casein using coagulation from or in a bath }
- A23J 3/30 . by hydrolysis

**NOTE**

Subject matter classified in groups [A23J 3/30](#) to [A23J 3/34](#) is also classified in groups [A23J 3/04](#) to [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups of [A23J 3/30](#) to [A23J 3/34](#) already provide for this subject matter }

<a href="#">A23J 3/32</a>	..	using chemical agents
<a href="#">A23J 3/325</a>	...	{of casein }
<a href="#">A23J 3/34</a>	...	using enzymes
<a href="#">A23J 3/341</a>	....	{of animal proteins }
<a href="#">A23J 3/342</a>	.....	{of collagen; of gelatin }
<a href="#">A23J 3/343</a>	.....	{of dairy proteins }
<a href="#">A23J 3/344</a>	.....	{of casein }
<a href="#">A23J 3/345</a>	.....	{of blood proteins }
<a href="#">A23J 3/346</a>	....	{of vegetable proteins }
<a href="#">A23J 3/347</a>	....	{of proteins from microorganisms or unicellular algae }
<a href="#">A23J 3/348</a>	....	{of proteins obtained from waste materials ( <a href="#">A23J 3/341</a> , <a href="#">A23J 3/346</a> take precedence) }

**[A23J 7/00](#)**      **Phosphatide compositions for foodstuffs, e.g. lecithin**