

**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}

A23J 3/32 . . using chemical agents

A23J 3/325 . . . {of casein}

A23J 3/34 . . . using enzymes

A23J 3/341 . . . . {of animal proteins}

A23J 3/342 . . . . . {of collagen; of gelatin}

A23J 3/343 . . . . . {of dairy proteins}

A23J 3/344 . . . . . {of casein}

A23J 3/345 . . . . . {of blood proteins}

A23J 3/346 . . . . {of vegetable proteins}

A23J 3/347 . . . . {of proteins from microorganisms or unicellular algae}

A23J 3/348 . . . . {of proteins obtained from waste materials ([A23J 3/341](#), [A23J 3/346](#) take precedence)}

**A23J 7/00                      Phosphatide compositions for foodstuffs, e.g. lecithin**