

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 3/04](#) 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}

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| 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**