

CPC**COOPERATIVE PATENT CLASSIFICATION****A23C**

DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs, {e.g. from milk} , [A23J 1/00](#); preparation of peptides, e.g. of proteins, in general [C07K 1/00](#))

NOTE

This subclass covers:

- the chemical aspects of making dairy products
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying, preservation, or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. [A01J](#) for treatment of milk or cream for manufacture of butter or cheese.

General dairy technology**A23C 1/00**

Concentration, evaporation or drying (products obtained thereby [A23C 9/00](#); making butter powder [A23C 15/14](#), cheese powder [A23C 19/086](#); evaporating in general [B01D 1/00](#))

- [A23C 1/01](#) . Drying in thin layers
- [A23C 1/03](#) . . on drums or rollers
- [A23C 1/04](#) . by spraying into a gas stream
- [A23C 1/045](#) . . {by simultaneously or separately spraying of two different liquid products other than water or steam; by separate addition of additives other than milk products or lactose in the spray-dryer}
- [A23C 1/05](#) . . combined with agglomeration {granulation or coating}
- [A23C 1/06](#) . Concentration by freezing out the water
- [A23C 1/08](#) . . Freeze-drying
- [A23C 1/10](#) . Foam drying ([A23C 1/04](#), [A23C 1/08](#) take precedence)
- [A23C 1/12](#) . Concentration by evaporation
- [A23C 1/14](#) . combined with other treatment ([A23C 3/00](#), [A23C 9/00](#) take precedence)
- [A23C 1/16](#) . . using additives

A23C 3/00

Preservation of milk or milk preparations (of cream [A23C 13/08](#); of butter [A23C 15/18](#); of cheese [A23C 19/097](#))

- [A23C 3/005](#) . {Storing or packaging in a vacuum or in inert or sterile gaseous atmosphere (impregnation with inert gases [A23C 9/1524](#))}
- [A23C 3/02](#) . by heating ([A23C 3/07](#) takes precedence)
- [A23C 3/023](#) . . in packages
- [A23C 3/027](#) . . . progressively transported through the apparatus
- [A23C 3/03](#) . . the materials being loose unpacked

- A23C 3/031 . . . {Apparatus through which the material is transported non progressively; Temperature-maintaining holding tanks or vats with discontinuous filling or discharge}
- A23C 3/033 . . . and progressively transported through the apparatus
- A23C 3/0332 {in contact with multiple heating plates}
- A23C 3/0335 {the milk being heated by electrical or mechanical means, e.g. by friction}
- A23C 3/0337 {the milk flowing through with indirect heat exchange, containing rotating elements, e.g. for improving the heat exchange}
- A23C 3/037 in direct contact with the heating medium, e.g. steam
- A23C 3/0375 {by pulverisation of the milk, including free falling film}
- A23C 3/04 . . by freezing or cooling
- A23C 3/045 . . {Freezing in loose unpacked form}
- A23C 3/05 . . in packages
- A23C 3/055 . . . {Freezing in packages}
- A23C 3/07 . . by irradiation, e.g. by microwaves; {by sonic or ultrasonic waves}
- A23C 3/073 . . {by sonic or ultrasonic waves}
- A23C 3/076 . . {by ultraviolet or infrared radiation}
- A23C 3/08 . . by addition of preservatives (addition of micro-organisms or enzymes [A23C 9/12](#), of other substances [A23C 9/152](#))
- A23C 3/085 . . {Inorganic compounds, e.g. lactoperoxidase - H₂O₂ systems}

A23C 7/00**Other dairy technology**

- A23C 7/02 . . Chemical cleaning of dairy apparatus (cleaning in general [B08B](#), e.g. [B08B 3/08](#)); Use of sterilisation methods therefor (sterilisation methods per se [A61L](#))
- A23C 7/04 . . Removing unwanted substances {other than lactose or milk proteins} from milk (by filtering [A01J 9/02](#), [A01J 11/06](#))
- A23C 7/043 . . {using chemicals in liquid or solid state, e.g. flocculating, adsorbing or extracting agents ([A23C 9/146](#) and [A23C 9/148](#) take precedence)}
- A23C 7/046 . . {by centrifugation without using chemicals, e.g. bactofugation; re-use of bactofugate}

Dairy products; Processes specially adapted therefor**A23C 9/00**

Milk preparations; Milk powder or milk powder preparations ([A23C 21/06](#) takes precedence; preservation [A23C 3/00](#); chocolate milk [A23G 1/00](#); ice-cream, mixtures for preparation of ice-cream [A23G 9/00](#); puddings, dry powder puddings [A23L 1/187](#))

- A23C 9/005 . . {Condensed milk; Sugared condensed milk ([A23C 1/06](#) and [A23C 1/12](#) take precedence)}
- A23C 9/12 . . Fermented milk preparations; Treatment using micro-organisms or enzymes (whey preparations [A23C 21/00](#))
- A23C 9/1203 . . {Addition of, or treatment with, enzymes or micro-organisms other than lactobacteriaceae}

- A23C 9/1206 . . . {Lactose hydrolysing enzymes, e.g. lactase, beta-galactosidase}
- A23C 9/1209 . . . {Proteolytic or milk coagulating enzymes, e.g. trypsin}
- A23C 9/1213 . . . {Oxidation or reduction enzymes, e.g. peroxidase, catalase, dehydrogenase}
- A23C 9/1216 . . . {Other enzymes}
- A23C 9/122 . . {Apparatus for preparing or treating fermented milk products}
- A23C 9/1223 . . . {for making stirred yoghurt; Apparatus with agitating or stirring means; Continuous bulk fermentation, heating or cooling, i.e. continuous inlet and outlet flow of yoghurt}
- A23C 9/1226 . . . {for making set yoghurt in containers without stirring, agitation or transport of the yoghurt or the containers during incubation, heating or cooling; Domestic yoghurt apparatus without agitating means}
- A23C 9/123 . . using only micro-organisms of the genus lactobacteriaceae; Yoghurt ([A23C 9/13 takes precedence](#))
- A23C 9/1232 . . . {in powdered, granulated or dried solid form}
- A23C 9/1234 . . . {characterised by using a Lactobacillus sp. other than Lactobacillus Bulgaricus, including Bifidobacterium sp.}
- A23C 9/1236 . . . {using Leuconostoc, Pediococcus or Streptococcus sp. other than Streptococcus Thermophilus; Artificial sour buttermilk in general ([A23C 9/1234](#) and [A23C 17/02 take precedence](#))}
- A23C 9/1238 . . . {using specific L. bulgaricus or S. thermophilus micro-organisms; using entrapped or encapsulated yoghurt bacteria; Physical or chemical treatment of L. bulgaricus or S. thermophilus cultures; Fermentation only with L. bulgaricus or only with S. thermophilus}
- A23C 9/127 . . using micro-organisms of the genus lactobacteriaceae and other micro-organisms or enzymes e.g. kefir, koumiss ([A23C 9/13 takes precedence](#))
- A23C 9/1275 . . . {using only lactobacteriaceae for fermentation in combination with enzyme treatment of the milk product; using enzyme treated milk products for fermentation with lactobacteriaceae}
- A23C 9/13 . . using additives
- A23C 9/1307 . . . {Milk products or derivatives; Fruit or vegetable juices; Sugars, sugar alcohols, sweeteners; Oligosaccharides; Organic acids or salts thereof or acidifying agents; Flavours, dyes or pigments; Inert or aerosol gases; Carbonation methods}
- A23C 9/1315 . . . {Non-milk proteins or fats; Seeds, pulses, cereals or soja; Fatty acids, phospholipids, mono- or diglycerides or derivatives therefrom; Egg products}
- A23C 9/1322 . . . {Inorganic compounds; Minerals, including organic salts thereof, oligo-elements; Amino-acids, peptides, protein-hydrolysates or derivatives; Nucleic acids or derivatives; Yeast extract or autolysate; Vitamins; Antibiotics; Bacteriocins}
- A23C 9/133 . . . Fruit or vegetables
- A23C 9/137 . . . Thickening substances
- A23C 9/14 . . in which the chemical composition of the milk is modified by non-chemical treatment

NOTE

A23C 9/14

(continued)

When classifying in this group, classification is also made in group [B01D 15/08](#) insofar as subject matter of general interest relating to chromatography is concerned]

- A23C 9/142 . . by dialysis, reverse osmosis or ultrafiltration ([A23C 9/144](#) takes precedence)
- A23C 9/1422 . . . {by ultrafiltration, microfiltration or diafiltration of milk, e.g. for separating protein and lactose; Treatment of the UF permeate}
- A23C 9/1425 . . . {by ultrafiltration, microfiltration or diafiltration of whey, e.g. treatment of the UF permeate}
- A23C 9/1427 . . . {by dialysis, reverse osmosis or hyperfiltration, e.g. for concentrating or desalting}
- A23C 9/144 . . by electrical means, e.g. electrodialysis
- A23C 9/146 . . by ion-exchange
- A23C 9/1465 . . . {Chromatographic separation of protein or lactose fraction; Adsorption of protein or lactose fraction followed by elution}
- A23C 9/148 . . by molecular sieve or gel filtration {or chromatographic treatment ([A23C 9/1465](#) takes precedence)}
- A23C 9/15 . Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins (containing thickening substances [A23C 9/154](#); mixtures of whey, with milk products or milk components [A23C 21/06](#))
- A23C 9/1504 . . {Spreads, semi-solid products}
- A23C 9/1508 . . {Dissolving or reconstituting milk powder; Reconstitution of milk concentrate with water; Standardisation of fat content of milk}
- A23C 9/1512 . . {containing isolated milk or whey proteins, caseinates or cheese; Enrichment of milk products with milk proteins in isolated or concentrated form, e.g. ultrafiltration retentate}
- A23C 9/1516 . . {Enrichment or recombination of milk (excepted whey) with milk fat, cream of butter without using isolated or concentrated milk proteins}
- A23C 9/152 . containing additives (fermented milk preparations containing additives [A23C 9/13](#))
- A23C 9/1522 . . {Inorganic additives, e.g. minerals, trace elements; Chlorination or fluoridation of milk; Organic salts or complexes of metals other than sodium or potassium; Calcium enrichment of milk}
- A23C 9/1524 . . {Inert gases, noble gases, oxygen, aerosol gases; Processes for foaming}
- A23C 9/1526 . . {Amino acids; Peptides; Protein hydrolysates; Nucleic acids; Derivatives thereof}
- A23C 9/1528 . . {Fatty acids; Mono- or diglycerides; Petroleum jelly; Paraffine; Phospholipids; Derivatives thereof}
- A23C 9/154 . . containing thickening substances, eggs or cereal preparations; Milk gels
- A23C 9/1542 . . . {Acidified milk products containing thickening agents or acidified milk gels, e.g. acidified by fruit juices (fermentation [A23C 9/12](#))}
- A23C 9/1544 . . . {Non-acidified gels, e.g. custards, creams, desserts, puddings, shakes or foams, containing eggs or thickening or gelling agents other than sugar; Milk products containing natural or microbial polysaccharides, e.g. cellulose or cellulose derivatives; Milk products containing nutrient fibres}
- A23C 9/1546 {in powdered, granulated or dried solid form}

- A23C 9/1548
 - • • {Non-dried milk gels, creams or semi-solid products obtained by heating milk with a sugar without using gums, e.g. milk jam}
- A23C 9/156
 - • Flavoured milk preparations; {Addition of fruits, vegetables, sugars, sugar alcohols, sweeteners} ([A23C 9/154](#) takes precedence)
- A23C 9/1565
 - • • {Acidified milk products, e.g. milk flavoured with fruit juices ([A23C 9/1542](#) takes precedence; fermentation [A23C 9/12](#))}
- A23C 9/158
 - • containing vitamins or antibiotics
- A23C 9/1585
 - • • {Antibiotics; Bacteriocins; Fungicides from micro-organisms}
- A23C 9/16
 - Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby ([A23C 1/05](#), [A23C 9/18](#) take precedence)
- A23C 9/18
 - Milk in dried and compressed or semi-solid form
- A23C 9/20
 - Dietetic milk products not covered by groups [A23C 9/12](#) to [A23C 9/18](#)
- A23C 9/203
 - • {containing bifidus-active substances, e.g. lactulose; containing oligosaccharides}
- A23C 9/206
 - • {Colostrum; Human milk}
- A23C 11/00**

Milk substitutes, e.g. coffee whitener compositions (cheese substitutes [A23C 20/00](#); butter substitutes [A23D](#); cream substitutes [A23L 1/19](#))
- A23C 11/02
 - containing at least one non-milk component as source of fats or proteins ([A23C 19/055](#), [A23C 21/04](#) take precedence)
- A23C 11/04
 - • containing non-milk fats but no non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- A23C 11/045
 - • • {obtained by mixing the non-fat components in powdered form with the fats or by dry mixing of the components}
- A23C 11/06
 - • containing non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- A23C 11/065
 - • • {Microbial proteins, inactivated yeast or animal proteins}
- A23C 11/08
 - • containing caseinates but no other milk proteins nor milk fats
- A23C 11/10
 - • containing or not lactose but no other milk components as source of fats, carbohydrates or proteins, e.g. soy milk
- A23C 11/103
 - • • {containing only proteins from pulses, oilseeds or nuts, e.g. soy or nut milk}
- A23C 11/106
 - • • • {Addition of, or treatment with, micro-organisms ([A23C 20/025](#) and [A23L 1/2118](#) take precedence)}
- A23C 13/00**

Cream; Cream preparations; Making thereof (coffee whitener compositions [A23C 11/00](#); cream substitutes [A23L 1/19](#))
- A23C 13/08
 - Preservation
- A23C 13/085
 - • {Freezing; Subsequent melting}
- A23C 13/10
 - • by addition of preservatives ([A23C 13/14](#), [A23C 13/16](#) take precedence)
- A23C 13/12
 - Cream preparations ([ice-cream A23G 9/00](#))
- A23C 13/125
 - • {in powdered, granulated or solid form}
- A23C 13/14
 - • containing milk products or {non-fat} milk components
- A23C 13/16
 - • containing, or treated with, micro-organisms, enzymes, or antibiotics; Sour cream
- A23C 13/165
 - • • {Making sour cream by chemical or physical means only}

A23C 15/00	Butter; Butter preparations; Making thereof (butter substitutes A23D)
A23C 15/02	<ul style="list-style-type: none"> • Making thereof
A23C 15/04	<ul style="list-style-type: none"> • . from butter oil or anhydrous butter
A23C 15/06	<ul style="list-style-type: none"> • . Treating cream {or milk} prior to phase inversion
A23C 15/065	<ul style="list-style-type: none"> • . . {Addition of a treatment with micro-organisms or enzymes; Addition of cultured milk products}
A23C 15/12	<ul style="list-style-type: none"> • Butter preparations
A23C 15/123	<ul style="list-style-type: none"> • . {Addition of micro-organisms or cultured milk products; Addition of enzymes; Addition of starter cultures other than destillates}
A23C 15/126	<ul style="list-style-type: none"> • . {Butter containing a minority of vegetable oils; Enrichment of butter with fatty acids}
A23C 15/14	<ul style="list-style-type: none"> • . Butter powder; Butter oil, i.e. melted butter, e.g. ghee; {Anhydrous butter}
A23C 15/145	<ul style="list-style-type: none"> • . . {Removal of steroids, e.g. cholesterol or free acids; Fractionation of anhydrous milkfat by extraction with solvents other than solvent crystallisation or with supercritical gases or by distillation}
A23C 15/16	<ul style="list-style-type: none"> • . Butter having reduced fat content
A23C 15/165	<ul style="list-style-type: none"> • . . {prepared by addition of microorganisms; Cultured spreads}
A23C 15/18	<ul style="list-style-type: none"> • Preservation
A23C 15/20	<ul style="list-style-type: none"> • . by addition of preservatives {or antioxidants}
A23C 17/00	Buttermilk; Buttermilk preparations (A23C 9/14 takes precedence; preservation A23C 3/00)
A23C 17/02	<ul style="list-style-type: none"> • containing, or treated with, micro-organisms or enzymes
A23C 19/00	Cheese; Cheese preparations; Making thereof (cheese substitutes A23C 20/00 ; casein A23J 1/20)
A23C 19/02	<ul style="list-style-type: none"> • Making cheese curd
A23C 19/024	<ul style="list-style-type: none"> • . using continuous procedure
A23C 19/0245	<ul style="list-style-type: none"> • . . {with immobilized enzymes or micro-organisms}
A23C 19/028	<ul style="list-style-type: none"> • . without substantial whey separation from coagulated milk
A23C 19/0285	<ul style="list-style-type: none"> • . . {by dialysis or ultrafiltration}
A23C 19/032	<ul style="list-style-type: none"> • . characterised by the use of specific micro-organisms, or enzymes of microbial origin
A23C 19/0321	<ul style="list-style-type: none"> • . . {Propionic acid bacteria}
A23C 19/0323	<ul style="list-style-type: none"> • . . {using only lactic acid bacteria, e.g. <i>Pediococcus</i> and <i>Leuconostoc</i> species; <i>Bifidobacteria</i>; Microbial starters in general (using moulds A23C 19/0682)}
A23C 19/0325	<ul style="list-style-type: none"> • . . {using yeasts, alone or in combination with lactic acid bacteria or with fungi, without using other bacteria}
A23C 19/0326	<ul style="list-style-type: none"> • . . {Rennet produced by fermentation e.g. microbial rennet; Rennet produced by genetic engineering}
A23C 19/0328	<ul style="list-style-type: none"> • . . {Enzymes other than milk clotting enzymes, e.g. lipase, beta-galactosidase}

- A23C 19/04
 - • characterised by the use of specific enzymes of vegetable or animal origin ([A23C 19/032 takes precedence](#))
- A23C 19/041
 - • • {Proteolytic or milk clotting enzymes from plants or vegetables, e.g. papain, ficin, bromelain}
- A23C 19/043
 - • • {Enzymes other than proteolytic enzymes or milk clotting enzymes, e.g. lipase, lysosyme}
- A23C 19/045
 - • Coagulation of milk without rennet or rennet substitutes {followed by whey separation}
- A23C 19/0455
 - • • {Coagulation by direct acidification without fermentation of the milk, e.g. by chemical or physical means}
- A23C 19/05
 - • Treating milk before coagulation; Separating whey from curd ([A23C 19/097](#), [A23C 19/045](#) take precedence)
- A23C 19/051
 - • • {Acidifying by combination of acid fermentation and of chemical or physical means}
- A23C 19/052
 - • • {Acidifying only by chemical or physical means}
- A23C 19/053
 - • • {Enrichment of milk with whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- A23C 19/054
 - • • {using additives other than acidifying agents, NaCl, CaCl₂, dairy products, proteins, fats, enzymes or micro-organisms}
- A23C 19/055
 - • Addition of non-milk fats or non-milk proteins, {polyol fatty acid polyesters or mineral oils}
- A23C 19/06
 - Treating cheese curd after whey separation; Products obtained thereby ([A23C 19/097 takes precedence](#))
- A23C 19/061
 - • {Addition of, or treatment with, micro-organisms ([A23C 19/0682 takes precedence](#))}
- A23C 19/062
 - • • {using only lactic acid bacteria, e.g. pediococcus, leconostoc or bifidus sp., or propionic acid bacteria; Treatment with non-specified acidifying bacterial cultures}
- A23C 19/063
 - • {Addition of, or treatment with, enzymes or cell-free extracts of micro-organisms}
- A23C 19/064
 - • Salting
- A23C 19/068
 - • Particular types of cheese
- A23C 19/0682
 - • • {Mould-ripened or bacterial surface ripened cheeses}
- A23C 19/0684
 - • • {Soft uncured Italian cheeses, e.g. Mozzarella, Ricotta, Pasta filata cheese; Other similar stretched cheeses}
- A23C 19/0686
 - • • {Cheese from whey, e.g. mysost}
- A23C 19/0688
 - • • {Hard cheese or semi-hard cheese with or without eyes ([A23C 19/072 takes precedence](#))}
- A23C 19/072
 - • • Cheddar type {or similar hard cheeses without eyes}
- A23C 19/076
 - • • Soft unripened cheese, e.g. cottage or cream cheese
- A23C 19/0765
 - • • • {Addition to the curd of additives other than acidifying agents, dairy products, proteins except gelatine, fats, enzymes, micro-organisms, NaCl, CaCl₂ or KCl; Foamed fresh cheese products}
- A23C 19/08
 - • • Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing
- A23C 19/081
 - • • • {Surface melting}

- A23C 19/082 Adding substances to the curd before or during melting; Melting salts
- A23C 19/084 Treating the curd, or adding substances thereto, after melting ([adding non-milk components A23C 19/093](#))
- A23C 19/086 . . Cheese powder; Dried cheese preparations
- A23C 19/09 . . Other cheese preparations; Mixtures of cheese with other foodstuffs ([preservation A23C 19/097](#))
- A23C 19/0904 . . . {Liquid cheese products, e.g. beverages, sauces}
- A23C 19/0908 . . . {Sliced cheese; Multilayered or stuffed cheese; Cheese loaves}
- A23C 19/0912 . . . {Fried, baked or roasted cheese products, e.g. cheese cakes; Foamed cheese products, e.g. souffl  s; Expanded cheese in solid form}
- A23C 19/0917 . . . {Addition, to cheese or curd, of whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- A23C 19/0921 . . . {Addition, to cheese or curd, of minerals, including organic salts thereof, trace elements, amino acids, peptides, protein hydrolysates, nucleic acids, yeast extracts or autolysate, vitamins or derivatives of these compounds}
- A23C 19/0925 . . . {Addition, to cheese or curd, of colours, synthetic flavours or artificial sweeteners, including sugar alcohols}
- A23C 19/093 . . . Addition of non-milk fats or non-milk proteins, {polyol fatty acid polyesters or mineral oils}
- A23C 19/097 . Preservation
- A23C 19/0973 . . {Pasteurisation; Sterilisation; Hot packaging}
- A23C 19/0976 . . {Freezing; Treating cheese in frozen state; Thawing of frozen cheese}
- A23C 19/10 . . Addition of preservatives {(enzymes or micro-organisms, see [A23C 19/032](#), [A23C 19/04](#), [A23C 19/061](#) and [A23C 19/063](#))}
- A23C 19/105 . . . {Inorganic compounds; Inert or noble gases; Carbon dioxide}
- A23C 19/11 . . . of antibiotics {or bacteriocins}
- A23C 19/14 . Treating cheese after having reached its definite form, e.g. ripening, smoking ([preservation A23C 19/097](#))
- A23C 19/16 . . Covering the cheese surface, e.g. with paraffin wax
- A23C 19/163 . . . {with a non-edible liquid or semi-liquid coating, e.g. wax, polymer dispersions ([in combination with an edible coating A23C 19/16](#))}
- A23C 19/166 . . . {with non-edible preformed foils, films or bandages}
- A23C 20/00 Cheese substitutes ([A23C 19/055](#), [A23C 19/093](#) take precedence)**
- A23C 20/005 . {mainly containing proteins from pulses or oilseeds, e.g. soy curd, tofu}
- A23C 20/02 . containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates
- A23C 20/025 . . {mainly containing proteins from pulses or oilseeds, e.g. soy curd, tofu}
- A23C 21/00 Whey; Whey preparations ([A23C 1/00](#), [A23C 3/00](#), [A23C 9/14](#) take precedence)**
- A23C 21/02 . containing, or treated with, micro-organisms or enzymes
- A23C 21/023 . . {Lactose hydrolysing enzymes, e.g. lactase, B-galactosidase}

- A23C 21/026 . . {containing, or treated only with, lactic acid producing bacteria, bifidobacteria or propionic acid bacteria}
- A23C 21/04 . containing non-milk components as source of fats or proteins
- A23C 21/06 . Mixtures of whey with milk products or milk components
- A23C 21/08 . containing other organic additives, e.g. vegetable or animal products
- A23C 21/10 . containing inorganic additives

A23C 23/00 Other dairy products

A23C 2200/00 Special features

A23C 2210/00 Physical treatment of dairy products (not used, see subgroups)

- A23C 2210/05 . Conventional drying followed by fluidised bed drying; Fluidised bed drying at the bottom of a spray-drier
- A23C 2210/10 . General processes or apparatus not classified in [A23C 3/0375](#) for direct contact of a falling film of liquid with steam
- A23C 2210/15 . High pressure treatment
- A23C 2210/20 . Treatment using membranes, including sterile filtration (not used, see subgroups)
- A23C 2210/202 . . Treatment of milk with a membrane before or after fermentation of the milk, e.g. UF or diafiltration
- A23C 2210/204 . . Use of a membrane during fermentation of milk
- A23C 2210/206 . . Membrane filtration of a permeate obtained by ultrafiltration, nanofiltration or microfiltration
- A23C 2210/208 . . Removal of bacteria by membrane filtration; Sterile filtration of milk products
- A23C 2210/25 . Separating and blending (not used, see subgroups)
- A23C 2210/252 . . Separating a milk product in at least two fractions followed by treatment of at least one of the fractions and remixing at least part of the two fractions
- A23C 2210/254 . . Cream is separated from milk, one of the fractions is treated and at least part of the cream is remixed with the milk
- A23C 2210/256 . . Removal or separation of bacteria, or a fraction containing bacteria, by centrifugation; Bactofugation
- A23C 2210/258 . . Separation or recuperation of fats or lipids from whey or whey products
- A23C 2210/30 . Whipping, foaming, frothing or aerating dairy products
- A23C 2210/40 . Microencapsulation; Encapsulation of particles

A23C 2220/00 Biochemical treatment (not used, see subgroups below)

- A23C 2220/10 . Enzymatic treatment (not used, see subgroups below)
- A23C 2220/102 . . Enzymatic treatment in diffusion reactors, e.g. membrane reactors, without immobilisation of the enzyme
- A23C 2220/104 . . Enzymatic treatment with immobilised enzymes
- A23C 2220/106 . . Enzymatic treatment with enzymes in microgranules or soluble matrices; Entrapment of enzymes or making enzyme aggregates for delayed solubility; Complexation of enzymes
- A23C 2220/20 . Treatment with micro-organisms (not used, see subgroups below)

A23C 2220/202	• • Genetic engineering of microorganisms used in dairy technology
A23C 2220/204	• • Use of bacteria which are encapsulated, entrapped or immobilised; Fermentation with these bacteria
A23C 2220/206	• • Slime forming bacteria; Exopolysaccharide or thickener producing bacteria, ropy cultures, so-called filant strains
A23C 2220/208	• • Fermentation of skim milk or milk and its addition in a small quantity to unfermented skim milk or milk, e.g. cheese milk; Addition of yoghurt to cheese milk
A23C 2230/00	Aspects relating to animal feed or genotype (not used, see subgroups below)
A23C 2230/05	• Milk or milk products from transgenic animals
A23C 2230/10	• Animal milk with modified composition due to a specific feed
A23C 2230/15	• Animal milk with modified composition due to manipulation of the animal, e.g. animal milk comprising antibodies, selection of animals having specific genotypes
A23C 2240/00	Use or particular additives or ingredients (not used, see subgroups below)
A23C 2240/05	• Milk products enriched with milk fat globule membrane
A23C 2240/10	• Dairy products containing sterols or sterol derivatives
A23C 2240/15	• Use of plant extracts, including purified and isolated derivatives thereof, as ingredient in dairy products
A23C 2240/20	• Inert gas treatment, using e.g. noble gases or CO ₂ , including CO ₂ liberated by chemical reaction; Carbonation of milk products
A23C 2250/00	Particular aspects related to cheese (not used, see subgroups below)
A23C 2250/05	• Emulsifying cheese (not used, see subgroups below)
A23C 2250/052	• • Emulsifying cheese below melting or pasteurisation temperature, e.g. below about 60 degrees
A23C 2250/054	• • Emulsifying cheese without melting or emulsifying salts, e.g. citrates or (poly-) phosphates or alkali metal (bi-) carbonates or sodium or calcium salts of organic acids
A23C 2250/10	• Cheese characterised by a specific form
A23C 2250/15	• Shredded non-dried cheese
A23C 2250/20	• Compacting shredded or ground cheese other than curd or small cheese pieces without melting
A23C 2250/25	• Cheese with fat content lower than 0.5%, including cheese from skim milk, i.e. no addition of fats
A23C 2250/30	• Blue veined cheeses, e.g. Roquefort, Gorgonzola, Stilton
A23C 2250/35	• Smoking of cheese or curd; Smoked cheeses; Smoking of milk components before conversion to cheese
A23C 2250/40	• Breaded cheese products, e.g. coating with a batter mix or other adhesive material followed by breading with crumbs or other particulate coating
A23C 2250/45	• Cheese from buttermilk
A23C 2260/00	Particular aspects or types of dairy products (not used, see subgroups below)

- A23C 2260/05
 - Concentrated yoghurt products, e.g. labneh, yoghurt cheese, non-dried non-frozen solid or semi-solid yoghurt products other than spreads; Strained yoghurt; Removal of whey from yoghurt
- A23C 2260/10
 - Spreadable dairy products ([not used, see subgroups below](#))
- A23C 2260/102
 - . Spreadable fermented dairy product; Dairy spreads prepared by fermentation or containing microorganisms; Cultured spreads; Dairy spreads containing fermented milk products
- A23C 2260/104
 - . Water-continuous butterlike spreads; spreads from cream prepared without phase inversion
- A23C 2260/15
 - Frozen dairy products ([not used, see subgroups below](#))
- A23C 2260/152
 - . Frozen fermented milk products e.g. frozen yoghurt or yoghurt ice cream; Frozen milk products containing living microorganisms.
- A23C 2260/154
 - . Frozen non-fermented milk products
- A23C 2260/20
 - Dry foaming beverage creamer or whitener, e.g. gas injected or containing carbonation or foaming agents, for causing foaming when reconstituted
- A23C 2260/25
 - Dairy compositions providing for tooth protective effects, e.g. anticariogenic effects
- A23C 2270/00**
 - Aspects relating to packaging ([not used, see subgroups below](#))**
- A23C 2270/05
 - Gelled or liquid milk product e.g. yoghurt, cottage cheese or pudding being one of the separate layers of a multilayered soft or liquid food product
- A23C 2270/10
 - Dairy products filled into pressurised containers with dispensing means for atomisation or foaming
- A23C 2270/15
 - Separate packaging or storing of foodstuffs or ingredients to be mixed prior to use or serving e.g. storing into separate compartments of a single container or into separate containers