

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

EDIBLE OILS OF FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS (animal feeding-stuffs [A23K 10/00-A23K 20/30](#), [A23K 30/00-A23K 50/90](#); foods or foodstuffs containing edible oils or fats [A21D](#), [A23C](#), [A23G](#), [A23L](#); obtaining, refining, preserving [C11B](#), [C11C](#); hydrogenation [C11C 3/12](#))

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](#))}