

CPC**COOPERATIVE PATENT CLASSIFICATION****A23B**

PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general [A23L 3/00](#); preserving in general [A61L](#); applying food preservatives in packages [B65D 81/28](#))

A23B 4/00

General methods for preserving meat, sausages, fish or fish products

A23B 4/002

- {Preservation in association with shaping ([A23B 4/0053](#), [A23B 4/01](#), [A23B 4/062](#) and [A23B 4/066](#) take precedence)}

A23B 4/005

- Preserving by heating

A23B 4/0053

- • {with gas or liquids, with or without shaping, e.g. in form of powder, granules or flakes}

NOTE

The heating means for the gas or liquid are not classified

A23B 4/0056

- • • {with packages, or with shaping in the form of blocks or portions}

A23B 4/01

- • by irradiation or electric treatment {with or without shaping, e.g. in form of powder, granules or flakes}

A23B 4/012

- • • {with packages, or with shaping in the form of blocks or portions}

A23B 4/015

- Preserving by irradiation or electric treatment without heating effect

A23B 4/02

- Preserving by means of inorganic salts ([apparatus therefor A23B 4/26](#), [A23B 4/32](#))

A23B 4/021

- • {with apparatus adapted for gaseous preserving agents}

A23B 4/023

- • by kitchen salt or mixtures thereof with inorganic or organic compounds

A23B 4/0235

- • • {with organic compounds or biochemical products}

A23B 4/027

- • by inorganic salts other than kitchen salt, or mixtures thereof with organic compounds, e.g. biochemical compounds

A23B 4/03

- Drying; Subsequent reconstitution {(drying apparatus in general [F26B](#))}

A23B 4/031

- • {Apparatus for drying ([A23B 4/037](#) takes precedence)}

A23B 4/033

- • with addition of chemicals ([A23B 4/037](#) takes precedence)

A23B 4/037

- • Freeze-drying, {i.e. cryodesiccation, lyophilisation; Apparatus therefor}

A23B 4/044

- Smoking; Smoking devices

A23B 4/048

- • with addition of chemicals other than natural smoke

A23B 4/052

- • Smoke generators; {Smoking apparatus ([A23B 4/056](#) takes precedence)}

A23B 4/0523

- • • {Smoke generators using wood-pyrolysis or wood-friction}

A23B 4/0526

- • • {Smoke generators or smoking apparatus using liquid smoke in gaseous or liquid form}

A23B 4/056

- • Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking; {Apparatus therefor}

A23B 4/06

- Freezing; Subsequent thawing; Cooling

- A23B 4/062
 - . . {the materials being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes (moving on the spot only [A23B 4/066](#))}
- A23B 4/064
 - . . . {with packages or with shaping in the form of blocks or portions}
- A23B 4/066
 - . . {the materials not being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes}
- A23B 4/068
 - . . . {with packages or with shaping in the form of blocks or portions}
- A23B 4/07
 - . . Thawing subsequent to freezing
- A23B 4/08
 - . . with addition of chemicals {or treatment with chemicals} before or during cooling, {e.g. in the form of an ice coating or frozen block}
- A23B 4/09
 - . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature
- A23B 4/10
 - . Coating with a protective layer; Compositions or apparatus therefor {([A23B 4/08](#) takes precedence)}
- A23B 4/12
 - . Preserving with acids; Acid fermentation
- A23B 4/14
 - . Preserving with chemicals not covered by groups [A23B 4/02](#) or [A23B 4/12](#)
- A23B 4/16
 - . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- A23B 4/18
 - . . in the form of liquids or solids (apparatus therefor [A23B 4/26](#), [A23B 4/32](#))
- A23B 4/20
 - . . . Organic compounds; Micro-organisms; Enzymes (acid fermentation [A23B 4/12](#))
- A23B 4/22
 - Micro-organisms; Enzymes; {Antibiotics}
- A23B 4/24
 - . . . Inorganic compounds
- A23B 4/26
 - . Apparatus for preserving using liquids; {Methods therefor}
- A23B 4/28
 - . . by injection of liquids
- A23B 4/285
 - . . . {with inorganic salts}
- A23B 4/30
 - . . by spraying of liquids
- A23B 4/305
 - . . . {with inorganic salts}
- A23B 4/32
 - . Apparatus for preserving using solids
- A23B 4/325
 - . . {with inorganic salts}
- A23B 5/00**
 - Preservation of eggs or egg products (preserving dough or bakery products [A21D](#))**
- A23B 5/005
 - . Preserving by heating
- A23B 5/0052
 - . . {in the shell}
- A23B 5/0055
 - . . {without the shell}
- A23B 5/0057
 - . . . {with packages}
- A23B 5/01
 - . . by irradiation or electric treatment
- A23B 5/015
 - . Preserving by irradiation or electric treatment without heating effect
- A23B 5/02
 - . Drying; Subsequent reconstitution
- A23B 5/022
 - . . {Drying with use of gas or vacuum}
- A23B 5/025
 - . . {Drying} with addition of chemicals ([A23B 5/03](#), [A23B 5/035](#) take precedence)
- A23B 5/0255
 - . . . {Drying with use of liquids, e.g. by extraction}

A23B 5/03	• • Freeze-drying, {i.e. cryodessication, lyophilisation; Apparatus therefor}
A23B 5/035	• • Spray-drying
A23B 5/04	• Freezing; Subsequent thawing; Cooling
A23B 5/041	• • {Freezing or cooling without shell (A23B 5/05 takes precedence)}
A23B 5/043	• • • {with packages}
A23B 5/045	• • Thawing subsequent to freezing
A23B 5/05	• • {Freezing or cooling} with addition of chemicals
A23B 5/055	• • • with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
A23B 5/06	• Coating eggs with a protective layer; Compositions or apparatus therefor
A23B 5/065	• • {Apparatus for coating}
A23B 5/08	• Preserving with chemicals
A23B 5/10	• • in the form of gases, e.g. fumigation; Compositions or apparatus therefor
A23B 5/12	• • in the form of liquids or solids
A23B 5/14	• • • Organic compounds; Micro-organisms; Enzymes
A23B 5/16	• • • • Micro-organisms; Enzymes
A23B 5/18	• • • Inorganic compounds
A23B 5/20	• • • Apparatus for preserving using liquids
A23B 5/22	• • • Apparatus for preserving using solids
A23B 7/00	Preservation or chemical ripening of fruit or vegetables
A23B 7/005	• Preserving by heating
A23B 7/0053	• • {by direct or indirect contact with heating gases or liquids}
A23B 7/0056	• • • {with packages}
A23B 7/01	• • by irradiation or electric treatment
A23B 7/012	• • • {with packages}
A23B 7/015	• Preserving by irradiation or electric treatment without heating effect
A23B 7/02	• Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216)
A23B 7/0205	• • {by contact of the material with fluids, e.g. drying gas or extracting liquids}
A23B 7/021	• • {Foam drying}
A23B 7/0215	• • {Post-treatment of dried fruits or vegetables}
A23B 7/022	• • with addition of chemicals {before or during drying, e.g. semi-moist products} (A23B 7/024 - A23B 7/028 take precedence)
A23B 7/024	• • Freeze-drying, {i.e. cryodessication or lyophilisation}
A23B 7/026	• • Spray-drying
A23B 7/028	• • Thin layer-, drum- or roller-drying {or by contact with a hot surface}
A23B 7/03	• • Drying raw potatoes
A23B 7/04	• Freezing; Subsequent thawing; Cooling
A23B 7/0408	• • {the material being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes (A23B 7/05 takes precedence; moving on the spot only A23B 7/0425)}

- A23B 7/0416 . . . {with packages or with shaping in the form of blocks or portions}
- A23B 7/0425 . . {the material not being transported through or in the apparatus, with or without shaping, e.g. in the form of powder, granules or flakes ([A23B 7/05 takes precedence](#))}
- A23B 7/0433 . . . {with packages or with shaping in the form of blocks or portions}
- A23B 7/0441 . . {Treatment other than blanching preparatory to freezing}
- A23B 7/045 . . Thawing subsequent to freezing
- A23B 7/05 . . with addition of chemicals {or treatment with chemicals other than cryogenics, before or during cooling, e.g. in the form of an ice coating or frozen block}
- A23B 7/055 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
- A23B 7/06 . Blanching ([machines therefor A23N 12/00](#))
- A23B 7/08 . Preserving with sugars ([marmalade, jam, fruit jellies A23L 1/06](#))
- A23B 7/085 . . {in a solution of sugar}
- A23B 7/10 . Preserving with acids; Acid fermentation
- A23B 7/105 . . {Leaf vegetables, e.g. sauerkraut}
- A23B 7/12 . . Apparatus for compressing sauerkraut
- A23B 7/14 . Preserving or ripening with chemicals not covered by groups [A23B 7/08](#) or [A23B 7/10](#)
- A23B 7/144 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor {(cooling without control of atmosphere composition [A23B 7/04](#))}
- A23B 7/148 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
- A23B 7/152 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O; {Elimination of such other gases}
- A23B 7/153 . . in the form of liquids or solids
- A23B 7/154 . . . Organic compounds; Micro-organisms; Enzymes ([acid fermentation A23B 7/10](#))
- A23B 7/155 Micro-organisms; Enzymes; {Antibiotics}
- A23B 7/157 . . . Inorganic compounds
- A23B 7/158 . . . Apparatus for preserving using liquids
- A23B 7/159 . . . Apparatus for preserving using solids
- A23B 7/16 . Coating with a protective layer; Compositions or apparatus therefor ([A23B 7/08 takes precedence](#))
- A23B 9/00** **Preservation of edible seeds, e.g. cereals**
- A23B 9/005 . {Processes or apparatus using pressure variation or mechanical force, e.g. shock, acceleration, shear stress, contortion}
- A23B 9/02 . Preserving by heating
- A23B 9/025 . . {with use of gases}
- A23B 9/04 . . by irradiation or electric treatment
- A23B 9/06 . Preserving by irradiation or electric treatment without heating effect
- A23B 9/08 . Drying; Subsequent reconstitution

- A23B 9/10 . Freezing; Subsequent thawing; Cooling
- A23B 9/12 . . Thawing subsequent to freezing
- A23B 9/14 . Coating with a protective layer; Compositions or apparatus therefor
- A23B 9/16 . Preserving with chemicals
- A23B 9/18 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- A23B 9/20 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
- A23B 9/22 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O
- A23B 9/24 . . in the form of liquids or solids
- A23B 9/26 . . . Organic compounds; Micro-organisms; Enzymes
- A23B 9/28 Micro-organisms; Enzymes; {Antibiotics}
- A23B 9/30 . . . Inorganic compounds
- A23B 9/32 . . . Apparatus for preserving using liquids
- A23B 9/34 . . . Apparatus for preserving using solids