

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](#))

- 4/00 General methods for preserving meat, sausages, fish or fish products**
- 4/002
 - . {Preservation in association with shaping ([A23B 4/0053](#), [A23B 4/01](#), [A23B 4/062](#) and [A23B 4/066](#) take precedence)}
- 4/005
 - . Preserving by heating
- 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
- 4/0056
 - . . . {with packages, or with shaping in the form of blocks or portions}
- 4/01
 - . . by irradiation or electric treatment {with or without shaping, e.g. in form of powder, granules or flakes}
- 4/012
 - . . . {with packages, or with shaping in the form of blocks or portions}
- 4/015
 - . Preserving by irradiation or electric treatment without heating effect
- 4/02
 - . Preserving by means of inorganic salts ([apparatus therefor A23B 4/26](#), [A23B 4/32](#))
- 4/021
 - . . {with apparatus adapted for gaseous preserving agents}
- 4/023
 - . . by kitchen salt or mixtures thereof with inorganic or organic compounds
- 4/0235
 - . . . {with organic compounds or biochemical products}
- 4/027
 - . . by inorganic salts other than kitchen salt, or mixtures thereof with organic compounds, e.g. biochemical compounds
- 4/03
 - . Drying; Subsequent reconstitution ({[drying apparatus in general F26B](#)})
- 4/031
 - . . {Apparatus for drying ([A23B 4/037](#) takes precedence)}
- 4/033
 - . . with addition of chemicals ([A23B 4/037](#) takes precedence)
- 4/037
 - . . Freeze-drying, {i.e. cryodesiccation, lyophilisation; Apparatus therefor}
- 4/044
 - . Smoking; Smoking devices
- 4/048
 - . . with addition of chemicals other than natural smoke
- 4/052
 - . . Smoke generators; {Smoking apparatus ([A23B 4/056](#) takes precedence)}
- 4/0523
 - . . . {Smoke generators using wood-pyrolysis or wood-friction}
- 4/0526
 - . . . {Smoke generators or smoking apparatus using liquid smoke in gaseous or liquid form}
- 4/056
 - . . Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking; {Apparatus therefor}
- 4/06
 - . Freezing; Subsequent thawing; Cooling
- 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](#))}
- 4/064
 - . . . {with packages or with shaping in the form of blocks or portions}
- 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}
- 4/068
 - . . . {with packages or with shaping in the form of blocks or portions}
- 4/07
 - . . Thawing subsequent to freezing
- 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}
- 4/09
 - . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature
- 4/10
 - . Coating with a protective layer; Compositions or apparatus therefor ({[A23B 4/08](#) takes precedence})
- 4/12
 - . Preserving with acids; Acid fermentation
- 4/14
 - . Preserving with chemicals not covered by groups [A23B 4/02](#) or [A23B 4/12](#)
- 4/16
 - . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- 4/18
 - . . in the form of liquids or solids ([apparatus therefor A23B 4/26](#), [A23B 4/32](#))
- 4/20
 - . . . Organic compounds; Micro-organisms; Enzymes ([acid fermentation A23B 4/12](#))
- 4/22
 - Micro-organisms; Enzymes; {Antibiotics}
- 4/24
 - . . . Inorganic compounds
- 4/26
 - . Apparatus for preserving using liquids; {Methods therefor}
- 4/28
 - . . by injection of liquids
- 4/285
 - . . . {with inorganic salts}
- 4/30
 - . . by spraying of liquids
- 4/305
 - . . . {with inorganic salts}
- 4/32
 - . Apparatus for preserving using solids
- 4/325
 - . . {with inorganic salts}
- 5/00 Preservation of eggs or egg products** ([preserving dough or bakery products A21D](#))
- 5/005
 - . Preserving by heating
- 5/0052
 - . . {in the shell}
- 5/0055
 - . . {without the shell}
- 5/0057
 - . . . {with packages}
- 5/01
 - . . by irradiation or electric treatment
- 5/015
 - . Preserving by irradiation or electric treatment without heating effect
- 5/02
 - . Drying; Subsequent reconstitution
- 5/022
 - . . {Drying with use of gas or vacuum}
- 5/025
 - . . {Drying} with addition of chemicals ([A23B 5/03](#), [A23B 5/035](#) take precedence)
- 5/0255
 - . . . {Drying with use of liquids, e.g. by extraction}

- 5/03 . . Freeze-drying, {i.e. cryodesiccation, lyophilisation; Apparatus therefor}
- 5/035 . . Spray-drying
- 5/04 . Freezing; Subsequent thawing; Cooling
- 5/041 . . {Freezing or cooling without shell ([A23B 5/05 takes precedence](#))}
- 5/043 . . . {with packages}
- 5/045 . . Thawing subsequent to freezing
- 5/05 . . {Freezing or cooling} with addition of chemicals
- 5/055 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
- 5/06 . Coating eggs with a protective layer; Compositions or apparatus therefor
- 5/065 . . {Apparatus for coating}
- 5/08 . Preserving with chemicals
- 5/10 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- 5/12 . . in the form of liquids or solids
- 5/14 . . . Organic compounds; Micro-organisms; Enzymes
- 5/16 Micro-organisms; Enzymes
- 5/18 . . . Inorganic compounds
- 5/20 . . . Apparatus for preserving using liquids
- 5/22 . . . Apparatus for preserving using solids
- 7/00 Preservation or chemical ripening of fruit or vegetables**
- 7/005 . Preserving by heating
- 7/0053 . . {by direct or indirect contact with heating gases or liquids}
- 7/0056 . . . {with packages}
- 7/01 . . by irradiation or electric treatment
- 7/012 . . . {with packages}
- 7/015 . Preserving by irradiation or electric treatment without heating effect
- 7/02 . Dehydrating; Subsequent reconstitution ([dried cooked potatoes A23L 19/12](#))
- 7/0205 . . {by contact of the material with fluids, e.g. drying gas or extracting liquids}
- 7/021 . . {Foam drying}
- 7/0215 . . {Post-treatment of dried fruits or vegetables}
- 7/022 . . with addition of chemicals {before or during drying, e.g. semi-moist products} ([A23B 7/024 - A23B 7/028 take precedence](#))
- 7/024 . . Freeze-drying, {i.e. cryodesiccation or lyophilisation}
- 7/026 . . Spray-drying
- 7/028 . . Thin layer-, drum- or roller-drying {or by contact with a hot surface}
- 7/03 . . Drying raw potatoes
- 7/04 . Freezing; Subsequent thawing; Cooling
- 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](#))}
- 7/0416 . . . {with packages or with shaping in the form of blocks or portions}
- 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](#))}
- 7/0433 . . . {with packages or with shaping in the form of blocks or portions}
- 7/0441 . . {Treatment other than blanching preparatory to freezing}
- 7/045 . . Thawing subsequent to freezing
- 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}
- 7/055 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
- 7/06 . Blanching ([machines therefor A23N 12/00](#))
- 7/08 . Preserving with sugars ([marmalade, jam or fruit jellies A23L 21/10](#))
- 7/085 . . {in a solution of sugar}
- 7/10 . Preserving with acids; Acid fermentation
- 7/105 . . {Leaf vegetables, e.g. sauerkraut}
- 7/12 . . Apparatus for compressing sauerkraut
- 7/14 . Preserving or ripening with chemicals not covered by groups [A23B 7/08](#) or [A23B 7/10](#)
- 7/144 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor {(cooling without control of atmosphere composition [A23B 7/04](#))}
- 7/148 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
- 7/152 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O; {Elimination of such other gases}
- 7/153 . . in the form of liquids or solids
- 7/154 . . . Organic compounds; Micro-organisms; Enzymes ([acid fermentation A23B 7/10](#))
- 7/155 Micro-organisms; Enzymes; {Antibiotics}
- 7/157 . . . Inorganic compounds
- 7/158 . . . Apparatus for preserving using liquids
- 7/159 . . . Apparatus for preserving using solids
- 7/16 . Coating with a protective layer; Compositions or apparatus therefor ([A23B 7/08 takes precedence](#))
- 9/00 Preservation of edible seeds, e.g. cereals**
- 9/005 . {Processes or apparatus using pressure variation or mechanical force, e.g. shock, acceleration, shear stress, contortion}
- 9/02 . Preserving by heating
- 9/025 . . {with use of gases}
- 9/04 . . by irradiation or electric treatment
- 9/06 . Preserving by irradiation or electric treatment without heating effect
- 9/08 . Drying; Subsequent reconstitution
- 9/10 . Freezing; Subsequent thawing; Cooling
- 9/12 . . Thawing subsequent to freezing
- 9/14 . Coating with a protective layer; Compositions or apparatus therefor
- 9/16 . Preserving with chemicals
- 9/18 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- 9/20 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
- 9/22 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O
- 9/24 . . in the form of liquids or solids
- 9/26 . . . Organic compounds; Micro-organisms; Enzymes

- 9/28 Micro-organisms; Enzymes; {Antibiotics}
- 9/30 Inorganic compounds
- 9/32 Apparatus for preserving using liquids
- 9/34 Apparatus for preserving using solids