

CPC COOPERATIVE PATENT CLASSIFICATION

A23L FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES [A23B](#) - [A23J](#); THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, [A23P](#)); PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL

2/00	Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates A23L 23/10 ; preparation of non-alcoholic beverages by removal of alcohol (C12G 3/08))	2/76	. . by removal of gases
2/02	. containing fruit or vegetable juices	2/78	. . by ion-exchange
2/04	. . Extraction of juices (machines or apparatus for extracting juice A23N 1/00 , A47J 19/00)	2/80	. . by adsorption
2/06	. . . from citrus fruits	2/82	. . by flocculation
2/08	. . Concentrating or drying of juices	2/84	. . using micro-organisms or biological material, e.g. enzymes
2/082	. . . {by membrane processes}	3/00	Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread A21D ; processes specially adapted for particular foods or foodstuffs in A23 ; preserving foods or foodstuffs in association with packaging B65B 55/00 ; preservation of alcoholic beverages C12H)
2/085 {by osmosis, reverse osmosis, electrodialysis}	3/001	. {Details of apparatus, e.g. for transport, for loading or unloading manipulation, pressure feed valves}
2/087 {by ultrafiltration, microfiltration}	3/003	. {Control or safety devices for sterilisation or pasteurisation systems}
2/10	. . . by heating or contact with dry gases	3/005	. by heating using irradiation or electric treatment (drying or kilning A23L 3/40)
2/102 {Spray-drying}	3/0055	. . {with infra-red rays}
2/105 {Foam-drying}	3/01	. . using micro-waves or dielectric heating
2/107 {Electric or wave heating}	3/015	. by treatment with pressure variation, shock, acceleration or shear stress {or cavitation}
2/12	. . . by freezing	3/0155	. . {using sub- or super-atmospheric pressures, or pressure variations transmitted by a liquid or gas}
2/14	. . . and sublimation	3/02	. by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/005 takes precedence)
2/38	. Other non-alcoholic beverages	3/022	. . {with packages moving on the spot while being transported}
2/382	. . {fermented (fermented nut meats or seeds A23L 25/40 ; fermented milk preparations A23C 9/12 ; addition of bacteria for nutritional purposes A23L 33/135)}	3/025	. . {with packages on a drum with horizontal axis (A23L 3/022 takes precedence)}
2/385	. Concentrates of non-alcoholic beverages	3/027	. . . {transported in a hydrostatic chamber}
2/39	. . Dry compositions	3/04	. . with packages on endless chain or band conveyors {(A23L 3/022 takes precedence)}
2/395	. . . in a particular shape or form	3/045	. . . {transported in a hydrostatic chamber}
2/40	. Effervescence-generating compositions	3/06	. . with packages transported along a helical path {(A23L 3/022 takes precedence)}
2/42	. Preservation of non-alcoholic beverages	3/065	. . . {transported in a hydrostatic chamber}
2/44	. . by adding preservatives	3/08	. . with packages on a revolving platform {(A23L 3/022 takes precedence)}
2/46	. . by heating	3/085	. . . {transported in a hydrostatic chamber}
2/48	. . . by irradiation or electric treatment	3/10	. by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence)
2/50	. . by irradiation or electric treatment without heating	3/12	. . with packages in intercommunicating chambers through which the heating medium is circulated
2/52	. Adding ingredients (adding preservatives A23L 2/44)	3/14	. . with packages moving on the spot
2/54	. . Mixing with gases	3/16	. by heating loose, unpacked materials (A23L 3/005 takes precedence)
2/56	. . Flavouring or bittering agents (sweeteners A23L 2/60)		
2/58	. . Colouring agents		
2/60	. . Sweeteners		
2/62	. . Clouding agents; Agents to improve the cloud-stability		
2/64	. . Re-adding volatile aromatic ingredients		
2/66	. . Proteins		
2/68	. . Acidifying substances		
2/70	. Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water C02F , e.g. by ion-exchange C02F 1/42)		
2/72	. . by filtration		
2/74	. . . using membranes, e.g. osmosis, ultrafiltration		

- 3/165 . . {in solid state}
 - 3/18 . . while they are progressively transported through the apparatus
 - 3/185 . . . {in solid state}
 - 3/20 . . . with transport along plates
 - 3/205 {in solid state}
 - 3/22 . . . with transport through tubes
 - 3/225 {in solid state}
 - 3/24 . . with the materials in spray form
 - 3/245 . . . {in solid state}
 - 3/26 . . by irradiation without heating
 - 3/263 . . {with corpuscular or ionising radiation, i.e. X, alpha, beta or omega radiation (laser plasma radiation [A23L 3/26](#))}
 - 3/266 . . {with corona irradiation}
 - 3/28 . . with ultra-violet light
 - 3/30 . . by treatment with ultrasonic waves
 - 3/32 . . by treatment with electric currents without heating effect
 - 3/325 . . {by electrolysis}
 - 3/34 . . by treatment with chemicals
 - 3/3409 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
 - 3/34095 . . . {Details of apparatus for generating or regenerating gases}
 - 3/3418 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
 - 3/3427 in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids [B65D 81/26](#))
 - 3/3436 Oxygen absorbent
 - 3/3445 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O
 - 3/3454 . . in the form of liquids or solids
 - 3/3463 . . . Organic compounds; Micro-organisms; Enzymes
 - 3/34635 {Antibiotics}
- NOTE**
- In groups [A23L 3/3472](#) - [A23L 3/3562](#), in the absence of an indication to the contrary, classification is made in the last appropriate place
- 3/3472 Compounds of undetermined constitution obtained from animals or plants
 - 3/3481 Organic compounds containing oxygen
 - 3/349 with singly-bound oxygen
 - 3/3499 with doubly-bound oxygen
 - 3/3508 containing carboxyl groups
 - 3/3517 Carboxylic acid esters
 - 3/3526 Organic compounds containing nitrogen
 - 3/3535 Organic compounds containing sulfur
 - 3/3544 Organic compounds containing hetero rings
 - 3/3553 Organic compounds containing phosphorus
 - 3/3562 Sugars; Derivatives thereof
 - 3/3571 Micro-organisms; Enzymes
 - 3/358 . . . Inorganic compounds
 - 3/3589 . . . Apparatus for preserving using liquids
 - 3/3598 . . . Apparatus for preserving using solids
 - 3/36 . . Freezing; Subsequent thawing; Cooling

- 3/361 . . {the materials being transported through or in the apparatus, with or without shaping, e.g. in form of powder, granules, or flakes (moving on the spot only [A23L 3/363](#))}
 - 3/362 . . . {with packages or with shaping in form of blocks or portions}
 - 3/363 . . {the materials not being transported through or in the apparatus with or without shaping, e.g. in form of powder, granules, or flakes}
 - 3/364 . . . {with packages or with shaping in form of blocks or portions}
 - 3/365 . . Thawing subsequent to freezing
 - 3/37 . . with addition of {or treatment with} chemicals
 - 3/375 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
 - 3/40 . . by drying or kilning; Subsequent reconstitution
 - 3/405 . . {Fractionated crystallisation}
 - 3/42 . . with addition of chemicals before or during drying
 - 3/44 . . Freeze-drying
 - 3/46 . . Spray-drying
 - 3/48 . . Thin layer-, drum- or roller-drying
 - 3/485 . . . {Drum- or roller-drying}
 - 3/50 . . Fluidised-bed drying
 - 3/52 . . Foam-drying
 - 3/54 . . using irradiation or electrical treatment, e.g. ultrasonic waves
- 5/00 Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor (preservation thereof in general [A23L 3/00](#))**
- WARNING**
- Group [A23L 5/00](#) is impacted by the reclassification into groups [A23L 7/00](#), [A23L 9/00](#) and [A23L 21/00](#).
- Groups [A23L 5/00](#), [A23L 7/00](#), [A23L 9/00](#), and [A23L 21/00](#) should be considered in order to perform a complete search.
- 5/10 . . General methods of cooking foods, e.g. by roasting or frying
 - 5/11 . . {using oil}
 - 5/12 . . . {Processes other than deep-frying or float-frying using cooking oil in direct contact with the food}
 - 5/13 . . {using water or steam}
 - 5/15 . . {using wave energy, irradiation, electrical means or magnetic fields, e.g. oven cooking or roasting using radiant dry heat}
 - 5/17 . . {in a gaseous atmosphere with forced air or gas circulation, in vacuum or under pressure}
 - 5/19 . . {using chemicals before or during cooking, e.g. liquid cooking media other than water or oil; Cooking using inert particles, e.g. fluidised bed cooking (using additives to cooking oil [A23L 5/11](#))}
 - 5/20 . . Removal of unwanted matter, e.g. deodorisation or detoxification (removing undesirable, e.g. bitter, substances from pulses or legumes [A23L 11/30](#))
 - 5/21 . . {by heating without chemical treatment, e.g. steam treatment, cooking}
 - 5/23 . . {by extraction with solvents}

- 5/25 . . {using enzymes}
- 5/27 . . {by chemical treatment, by adsorption or by absorption}
- 5/273 . . . {using adsorption or absorption agents, resins, synthetic polymers, or ion exchangers}
- 5/276 . . . {Treatment with inorganic compounds ([A23L 5/273 takes precedence](#))}
- 5/28 . . {using micro-organisms}
- 5/30 . Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation ([preservation A23L 3/00, A23B; cooking A23L 5/10](#))
- 5/32 . . {using phonon wave energy, e.g. sound or ultrasonic waves}
- 5/34 . . {using microwaves}
- 5/36 . . {using irradiation with frequencies of more than 10 MHz}
- 5/40 . Colouring or decolouring of foods
- 5/41 . . Retaining or modifying natural colour by use of additives, e.g. optical brighteners ([A23L 5/42 takes precedence](#))
- 5/42 . . Addition of dyes or pigments, e.g. in combination with optical brighteners
- 5/43 . . . using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives
- 5/44 using carotenoids or xanthophylls
- 5/46 . . . using dyes or pigments of microbial or algal origin
- 5/47 . . . using synthetic organic dyes or pigments not covered by groups [A23L 5/43 - A23L 5/46](#)
- 5/48 Compounds of unspecified constitution characterised by the chemical process for their preparation
- 5/49 . . Removing colour by chemical reaction, e.g. bleaching
- 5/51 . {Concentration}
- 5/55 . {Rehydration or dissolving of foodstuffs}
- 5/57 . {Chemical peeling or cleaning of harvested fruits, vegetables or other foodstuffs ([mechanical aspect A23N, A23P](#))}
- 7/00 Cereal-derived products; Malt products ([malt products of pulses A23L 11/20](#)); Preparation or treatment thereof ([preparation of malt for brewing C12C](#))**
WARNING
 Group [A23L 7/00](#) is incomplete pending reclassification of documents from group [A23L 5/00](#).
 Groups [A23L 5/00](#) and [A23L 7/00](#) should be considered in order to perform a complete search.
- 7/10 . Cereal-derived products
- 7/101 . . {Addition of antibiotics, vitamins, amino-acids, or minerals}
- 7/104 . . Fermentation of farinaceous cereal or cereal material; Addition of enzymes or micro-organisms ([A23L 7/109, A23L 7/20 take precedence; Soya sauce A23L 27/50](#))
- 7/107 . . . {Addition or treatment with enzymes not combined with fermentation with micro-organisms}
- 7/109 . . Types of pasta, e.g. macaroni or noodles
- 7/11 . . . {Filled, stuffed or multilayered pasta}
- 7/111 . . . {Semi-moist pasta, i.e. containing about 20% of moist; Moist packaged or frozen pasta; Pasta fried or pre-fried in a non-aqueous frying medium, e.g. oil; Packaged pasta to be cooked directly in the package}
- 7/113 . . . Parboiled or instant pasta
- 7/115 . . {Cereal fibre products, e.g. bran, husk}
- 7/117 . . Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor ([A23L 7/143, A23L 7/152 take precedence](#))
- 7/122 . . . Coated, filled, multilayered or hollow ready-to-eat cereals
- 7/126 . . . Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars
- 7/13 . . . Snacks or the like obtained by oil frying of a formed cereal dough
- 7/135 . . . Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals
- 7/139 made from wholegrain or grain pieces without preparation of meal or dough
- 7/143 . . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products
- 7/148 . . . made from wholegrain or grain pieces without preparation of meal or dough
- 7/152 . . Cereal germ products
- 7/157 . . Farinaceous granules for dressing meat, fish or the like
- 7/161 . . Puffed cereals, e.g. popcorn or puffed rice
- 7/165 . . . Preparation of puffed cereals involving preparation of meal or dough as an intermediate step
- 7/17 by extrusion
- 7/174 . . . Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough
- 7/178 by pressure release with or without heating
- 7/183 by heating without using a pressure release device
- 7/187 Discontinuously-working apparatus
- 7/191 . . . After-treatment of puffed cereals, e.g. coating or salting
- 7/196 . . Products in which the original granular shape is maintained, e.g. parboiled rice
- 7/1963 . . . {coated with a layer}
- 7/1965 . . . {Cooked; Precooked; Fried or pre-fried in a non-aqueous liquid frying medium, e.g. oil}
- 7/197 . . {Treatment of whole grains not provided for in groups [A23L 7/117 - A23L 7/196](#) ([preservation A23B 9/00](#))}
- 7/1975 . . . {Cooking or roasting}
- 7/198 . . {Dry unshaped finely divided cereal products, not provided for in groups [A23L 7/117 - A23L 7/196](#) and [A23L 29/00](#), e.g. meal, flour, powder, dried cereal creams or extracts}
- 7/20 . Malt products ([malt products of pulses A23L 11/20; preparation of malt for brewing C12C](#))
- 7/25 . . Fermentation of cereal malt or of cereal by malting

9/00	Puddings; Cream substitutes; Preparation or treatment thereof	13/20	<ul style="list-style-type: none"> from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 13/60)
	WARNING	13/30	<ul style="list-style-type: none"> Meat extracts
	Group A23L 9/00 is incomplete pending reclassification of documents from group A23L 5/00 .	13/40	<ul style="list-style-type: none"> containing additives
	Groups A23L 5/00 and A23L 9/00 should be considered in order to perform a complete search.	13/42	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Additives other than enzymes or micro-organisms in meat products or meat meals}
9/10	<ul style="list-style-type: none"> Puddings; Dry powder puddings 	13/422	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums}
9/12	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Ready-to-eat liquid or semi-liquid desserts, e.g. puddings, not to be mixed with liquids, e.g. water, milk} 	13/424	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from micro-organisms, yeasts or fungi}
9/20	<ul style="list-style-type: none"> Cream substitutes 	13/426	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols (A23L 13/422 takes precedence)}
9/22	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {containing non-milk fats but no proteins other than milk proteins} 	13/428	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of flavours, spices, colours, amino acids or their salts, peptides, vitamins, yeast extract or autolysate, nucleic acid or derivatives, organic acidifying agents or their salts or acidogens, sweeteners, e.g. sugars or sugar alcohols; Addition of alcohol-containing products}
9/24	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {containing non-milk fats and non-milk proteins, e.g. eggs or soybeans} 		
11/00	Pulses, i.e. fruits of leguminous plants, for production of fodder or food; Products from legumes; Preparation or treatment thereof, e.g. treatment with phosphates		
11/01	<ul style="list-style-type: none"> {Pulses or legumes in form of whole pieces or fragments thereof, without mashing or comminuting (A23L 11/10 – A23L 11/37 take precedence)} 	13/43	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids}
11/03	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Soya beans, e.g. full-fat soya bean flakes or grits} 	13/432	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of inorganic compounds, e.g. minerals; oligo-elements}
11/05	<ul style="list-style-type: none"> {Mashed or comminuted pulses or legumes; Products made therefrom (A23L 11/30 takes precedence; soya milk A23C 11/103; tofu or soya cheese A23C 20/025)} 	13/45	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of, or treatment with, micro-organisms (A23L 13/74 takes precedence)}
11/07	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Soya beans, e.g. oil-extracted soya bean flakes (A23L 11/30 takes precedence)} 	13/46	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures}
11/09	<ul style="list-style-type: none"> {Fermented pulses or legumes, e.g. miso, tempeh; Addition of micro-organisms (A23L 11/30 takes precedence; soya sauce A23L 27/50; fermented soya milk A23C 11/103; cheese-like products A23C 20/025)} 	13/48	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Addition of, or treatment with, enzymes (A23L 13/74 takes precedence)}
11/10	<ul style="list-style-type: none"> Rapid cooking pulses 	13/50	<ul style="list-style-type: none"> Poultry products, e.g. poultry sausages
11/20	<ul style="list-style-type: none"> Malt products; Fermented malt products (flavouring agents or condiments A23L 27/00; malt products of cereals A23L 7/20) 	13/52	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat}
11/30	<ul style="list-style-type: none"> Removing undesirable substances, e.g. bitter substances 	13/55	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Treatment of original pieces or parts (binding meat pieces in a compact form A23L 13/52)}
11/31	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {by heating without chemical treatment, e.g. steam treatment, cooking} 	13/57	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Coating with a layer or stuffing}
11/32	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {by extraction with solvents} 	13/60	<ul style="list-style-type: none"> Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
11/33	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {using enzymes; Enzymatic transformation of pulses or legumes} 	13/62	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Coating with a layer, stuffing or laminating}
11/34	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {using chemical treatment, adsorption or absorption} 	13/65	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Sausages}
11/35	<ul style="list-style-type: none"> <ul style="list-style-type: none"> <ul style="list-style-type: none"> {combined with heat treatment} 	13/67	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Reformed meat products other than sausages}
11/36	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {using irradiation, e.g. with wave energy; Using electrical means or magnetic fields} 	13/70	<ul style="list-style-type: none"> Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions
11/37	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {using micro-organisms} 	13/72	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {using additives, e.g. injection solutions}
13/00	Meat products; Meat meal; Preparation or treatment thereof	13/74	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {using micro-organisms or enzymes}
13/03	<ul style="list-style-type: none"> {Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces} 	13/76	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {by treatment in a gaseous atmosphere, e.g. aging, ripening; By electrical treatment, irradiation or wave treatment}
13/06	<ul style="list-style-type: none"> {with gravy or sauce} 	15/00	Egg products; Preparation or treatment thereof
13/10	<ul style="list-style-type: none"> Meat meal or powder; Granules, agglomerates or flakes 	15/10	<ul style="list-style-type: none"> Egg rolls
		15/20	<ul style="list-style-type: none"> {Addition of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates}
		15/25	<ul style="list-style-type: none"> {Addition or treatment with micro-organisms or enzymes}

- 15/30 . {Addition of substances other than those covered by [A23L 15/20](#) – [A23L 15/25](#)}
- 15/35 . {Egg substitutes}
- 17/00 Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof**
- 17/10 . Fish meal or powder; Granules, agglomerates or flakes
- 17/20 . Fish extracts
- 17/30 . Fish eggs, e.g. caviar; Fish-egg substitutes
- 17/35 . . {Fish-egg substitutes}
- 17/40 . Shell-fish
- 17/50 . Molluscs
- 17/60 . Edible seaweed
- 17/65 . {Addition of, or treatment with, micro-organisms or enzymes}
- 17/70 . {Comminuted, e.g. emulsified, fish products; Processed products therefrom such as pastes, reformed or compressed products ([A23L 17/65](#), [A23L 17/10](#), [A23L 17/20](#), [A23L 17/40](#), [A23L 17/50](#) take precedence)}
- 17/75 . {Coating with a layer, stuffing, laminating, binding or compressing of original fish pieces}
- 19/00 Products from fruits or vegetables; Preparation or treatment thereof (of pulses [A23L 11/00](#); marmalades, jams, jellies or the like [A23L 21/10](#); treating harvested fruit or vegetables in bulk [A23N](#))**
- 19/01 . {Instant products; Powders; Flakes; Granules ([A23L 19/10](#) – [A23L 19/12](#) take precedence)}
- 19/03 . {consisting of whole pieces or fragments without mashing the original pieces}
- 19/05 . . {Stuffed or cored products; Multilayered or coated products; Binding or compressing of original pieces}
- 19/07 . . {Fruit waste products, e.g. from citrus peel or seeds}
- 19/09 . {Mashed or comminuted products, e.g. pulp, purée, sauce, or products made therefrom, e.g. snacks ([A23L 19/01](#), [A23L 19/10](#), [A23L 27/63](#) and [A23L 21/00](#) take precedence)}
- 19/10 . of tuberous or like starch containing root crops
- 19/105 . . {Sweet potatoes}
- 19/11 . . {Cassava, manioc, tapioca, or fermented products thereof, e.g. gari}
- 19/115 . . {Konjak; Konntaku}
- 19/12 . . of potatoes
- 19/13 . . . {Mashed potato products}
- 19/135 {Preformed edible shells filled with mashed potatoes; Stuffed mashed potato products}
- 19/14 . . . {Original non-roasted or non-fried potato pieces}
- 19/15 . . . Unshaped dry products, e.g. powders, flakes, granules or agglomerates
- 19/18 . . . Roasted or fried products, e.g. snacks or chips
- 19/19 {from powdered or mashed potato products ([A23L 19/135](#) takes precedence)}
- 19/20 . by pickling, e.g. sauerkraut or pickles

- 21/00 Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof**
- WARNING**
- Group [A23L 21/00](#) is incomplete pending reclassification of documents from group [A23L 5/00](#).
- Groups [A23L 5/00](#) and [A23L 21/00](#) should be considered in order to perform a complete search.
- 21/10 . Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products
- 21/11 . . {obtained by enzymatic digestion of fruit or vegetable compositions}
- 21/12 . . derived from fruit or vegetable solids
- 21/15 . . derived from fruit or vegetable juice
- 21/18 . . Simulated fruit products
- 21/20 . Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor
- 21/25 . . Honey; Honey substitutes
- 21/27 . . . {Honey substitutes}
- 23/00 Soups; Sauces ([A23L 27/50](#), [A23L 27/60](#) take precedence); Preparation or treatment thereof**
- 23/10 . Soup concentrates, e.g. powders or cakes
- 25/00 Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof**
- 25/10 . Peanut butter
- 25/20 . {consisting of whole seeds or seed fragments}
- 25/25 . . {coated with a layer}
- 25/30 . {Mashed or comminuted products, e.g. pulp, pastes, meal, powders; Products made therefrom, e.g. blocks, flakes, snacks; Liquid or semi-liquid products ([A23L 25/10](#) and [A23L 25/40](#) take precedence)}
- 25/40 . {Fermented products; Products treated with micro-organisms or enzymes}
- 27/00 Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof**
- 27/10 . Natural spices, flavouring agents or condiments; Extracts thereof
- 27/105 . . {obtained from liliaceae, e.g. onions, garlic}
- 27/11 . . {obtained by solvent extraction}
- 27/115 . . {obtained by distilling, stripping, or recovering of volatiles}
- 27/12 . . from fruit, e.g. essential oils
- 27/13 . . . {from citrus fruits}
- 27/14 . . Dried spices
- 27/16 . . . Onions
- 27/18 . . Mustard
- 27/20 . Synthetic spices, flavouring agents or condiments
- 27/201 . . {Compounds of unspecified constitution characterised by the chemical reaction for their preparation ([A23L 27/215](#) takes precedence)}
- 27/202 . . {Aliphatic compounds}
- 27/2022 . . . {containing sulfur}
- 27/2024 . . . {having oxygen as the only hetero atom}
- 27/2026 {Hydroxy compounds}
- 27/2028 {Carboxy compounds}
- 27/203 . . {Alicyclic compounds}
- 27/204 . . {Aromatic compounds}
- 27/205 . . {Heterocyclic compounds}

27/2052	. . . {having oxygen or sulfur as the only hetero atoms}	29/04	. . . {Fatty acids or derivatives}
27/2054	. . . {having nitrogen as the only hetero atom}	29/045	. . {containing nitrogen as heteroatom}
27/2056	. . . {having at least two different hetero atoms, at least one being an nitrogen atom}	29/05	. . {containing phosphorus as heteroatom}
27/206	. . {Dairy flavours}	29/055	. . {containing sulfur as heteroatom}
27/21	. . containing amino acids	29/06	. {Enzymes}
27/215	. . . {heated in the presence of reducing sugars, e.g. Maillard's non-enzymatic browning}	29/065	. {Micro-organisms (addition of bacteria for nutritional purposes A23L 33/135)}
27/22	. . . containing glutamic acids	29/10	. containing emulsifiers
27/23	. . containing nucleotides	29/20	. containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10)
27/235	. . . {containing also amino acids}	29/206	. . of vegetable origin
27/24	. . prepared by fermentation	29/212	. . . Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, A23L 29/30)
27/25	. . . {Dairy flavours}	29/219 Chemically modified starch; Reaction or complexation products of starch with other chemicals
27/26	. . Meat flavours	29/225 Farinaceous thickening agents other than isolated starch or derivatives
27/27	. . Smoke flavours	29/231	. . . Pectin; Derivatives thereof
27/28	. . Coffee or cocoa flavours	29/238	. . . from seeds, e.g. locust bean gum or guar gum (A23L 29/212 , A23L 29/231 take precedence)
27/29	. . Fruit flavours	29/244	. . . from corms, tubers or roots, e.g. glucomannan (A23L 29/212 takes precedence)
27/30	. Artificial sweetening agents	29/25	. . . Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth
27/31	. . {containing amino acids, nucleotides, peptides or derivatives}	29/256	. . . from seaweeds, e.g. alginates, agar or carrageenan
27/32	. . . {containing dipeptides or derivatives}	29/262	. . . Cellulose; Derivatives thereof, e.g. ethers
27/33	. . {containing sugars or derivatives}	29/269	. . of microbial origin, e.g. xanthan or dextran
27/34	. . . {Sugar alcohols}	29/27	. . . {Xanthan not combined with other microbial gums}
27/35	. . . {Starch hydrolysates}	29/271	. . . {Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes}
27/36	. . . {Terpene glycosides}	29/272	. . . {Gellan}
27/37	. . . {Halogenated sugars}	29/273	. . . {Dextran; Polysaccharides produced by leuconostoc}
27/38	. . . {L-sugars}	29/274	. . . {Pullulan}
27/39	. . {Addition of sweetness inhibitors}	29/275	. . of animal origin, e.g. chitin
27/40	. Table salts; Dietetic salt substitutes	29/281	. . . Proteins, e.g. gelatin or collagen
27/45	. . {Salt substitutes completely devoid of sodium chloride}	29/284 {Gelatin; Collagen}
27/50	. Soya sauce	29/288	. . Synthetic resins, e.g. polyvinylpyrrolidone
27/60	. Salad dressings; Mayonnaise; Ketchup	29/294	. . Inorganic additives, e.g. silica
27/63	. . {Ketchup}	29/30	. containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (A23L 21/20 takes precedence; artificial sweetening agents A23L 27/30)
27/66	. . {Use of milk products or milk derivatives in the preparation of dressings}		
27/70	. {Fixation, conservation, or encapsulation of flavouring agents}		
27/72	. . {Encapsulation}		
27/74	. . {with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers}		
27/75	. . {the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors}		
27/77	. . {Use of inorganic solid carriers, e.g. silica}		
27/79	. . {in the form of films}		
27/80	. {Emulsions}		
27/82	. {Acid flavourants}		
27/84	. {Flavour masking or reducing agents}		
27/86	. {Addition of bitterness inhibitors}		
27/88	. {Taste or flavour enhancing agents}		
29/00	Foods or foodstuffs containing additives (containing additives for modifying the nutritive qualities A23L 33/10 ; containing substantially indigestive additives, e.g. dietary fibres, A23L 33/21); Preparation or treatment thereof		
29/015	. {Inorganic compounds}	29/32	. . {Processes or apparatus for dissolving of sugars (dissolving or refining raw sugar C13B 30/14)}
29/03	. {Organic compounds}	29/35	. . {Degradation products of starch, e.g. hydrolysates, dextrins; Enzymatically modified starches}
29/035	. . {containing oxygen as heteroatom (gums A23L 29/25 ; sugar or sugar alcohols A23L 29/30)}	29/37	. . {Sugar alcohols}

WARNING

Group [A23L 29/30](#) is impacted by reclassification into group [A23L 33/125](#).

Groups [A23L 29/30](#) and [A23L 33/125](#) should be considered in order to perform a complete search.

31/00 Edible extracts or preparations of fungi; Preparation or treatment thereof

WARNING

Group [A23L 31/00](#) is impacted by reclassification into groups [A23L 31/10](#) and [A23L 31/15](#).

Groups [A23L 31/00](#), [A23L 31/10](#) and [A23L 31/15](#) should be considered in order to perform a complete search.

31/10 . Yeasts or derivatives thereof

WARNING

Group [A23L 31/10](#), is incomplete pending reclassification of documents from group [A23L 31/00](#).

Groups [A23L 31/00](#) and [A23L 31/10](#) should be considered in order to perform a complete search.

31/15 . . Extracts

WARNING

Group [A23L 31/15](#) is incomplete pending reclassification of documents from group [A23L 31/00](#).

Groups [A23L 31/00](#) and [A23L 31/15](#) should be considered in order to perform a complete search.

33/00 Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof

33/10 . using additives ([A23L 33/21](#) takes precedence)

33/105 . . Plant extracts, their artificial duplicates or their derivatives

33/11 . . . Plant sterols or derivatives thereof, e.g. phytosterols

33/115 . . Fatty acids or derivatives thereof; Fats or oils

33/12 . . . Fatty acids or derivatives thereof

33/125 . . containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates ([indigestible substances A23L 33/21](#))

WARNING

Group [A23L 33/125](#) is incomplete pending reclassification of documents from group [A23L 29/30](#).

Groups [A23L 29/30](#) and [A23L 33/125](#) should be considered in order to perform a complete search.

33/127 . . {Antibiotics}

33/13 . . Nucleic acids or derivatives thereof ([A23L 33/145](#) takes precedence)

33/135 . . Bacteria or derivatives thereof, e.g. probiotics

33/14 . . Yeasts or derivatives thereof

33/145 . . . Extracts

33/15 . . Vitamins

33/155 . . . Vitamins A or D

33/16 . . Inorganic salts, minerals or trace elements

33/165 . . . Complexes or chelates

33/17 . . Amino acids, peptides or proteins

33/175 . . . Amino acids

33/18 . . . Peptides; Protein hydrolysates

33/185 . . . Vegetable proteins

33/19 . . . Dairy proteins

33/195 . . . Proteins from micro-organisms

33/20 . Reducing nutritive value; Dietetic products with reduced nutritive value

33/21 . . Addition of substantially indigestible substances, e.g. dietary fibres ([addition of gelling or thickening agents A23L 29/20](#))

33/22 . . . Comminuted fibrous parts of plants, e.g. bagasse or pulp

33/24 . . . Cellulose or derivatives thereof

33/25 . . . Synthetic polymers, e.g. vinylic or acrylic polymers

33/26 Polyol polyesters, e.g. sucrose polyesters; Synthetic sugar polymers, e.g. polydextrose

33/28 . . . Substances of animal origin, e.g. gelatin or collagen

33/29 . . . Mineral substances, e.g. mineral oils or clays

33/30 . {Dietetic or nutritional methods, e.g. for losing weight ([A23L 33/10](#) takes precedence)}

33/40 . {Complete food formulations for specific consumer groups or specific purposes, e.g. infant formula}

35/00 Food or foodstuffs not provided for in groups [A23L 5/00](#) – [A23L 33/00](#); Preparation or treatment thereof

35/10 . {Emulsified foodstuffs}

35/20 . {No-fat spreads}