

# CPC COOPERATIVE PATENT CLASSIFICATION

## A23J PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS (fodder [A23K](#); protein compositions or phosphatide compositions for pharmaceuticals [A61K](#); phosphatides [per se C07F 9/10](#); proteins [per se C07K](#))

- 1/00** Obtaining protein compositions for foodstuffs;  
Bulk opening of eggs and separation of yolks from whites (preparation of glue [C09H](#))
- 1/001 . {from waste materials, e.g. kitchen waste}
- 1/002 . . {from animal waste materials ([A23J 1/10](#) takes precedence)}
- 1/003 . . {from animal excrements, e.g. poultry manure}
- 1/004 . . {from waste products of dairy plant (whey [A23J 1/20](#))}
- 1/005 . . {from vegetable waste materials}
- 1/006 . {from vegetable materials ([A23J 1/005](#), [A23J 1/12](#) and [A23J 1/14](#) take precedence)}
- 1/007 . . {from leafy vegetables, e.g. alfalfa, clover, grass}
- 1/008 . {from micro-organisms ([A23J 1/18](#) takes precedence)}
- 1/009 . {from unicellular algae (seaweed [A23J 1/006](#))}
- 1/02 . from meat
- 1/04 . from fish or other sea animals (for animal feeding-stuff [A23K 10/20](#))
- 1/06 . from blood (for animal feeding-stuff [A23K 10/24](#); plastic materials from blood [C08H 1/00](#))
- 1/08 . from eggs
- 1/09 . . separating yolks from whites
- 1/10 . from hair, feathers, horn, skins, leather, bones, or the like
- 1/12 . from cereals, wheat, bran, or molasses
- 1/125 . . {by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J 3/34](#))}
- 1/14 . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
- 1/142 . . {by extracting with organic solvents}
- 1/144 . . . {Desolventization}
- 1/146 . . {by using wave energy or electric current}
- 1/148 . . {by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J 3/34](#))}
- 1/16 . from waste water of starch-manufacturing plant or like wastes
- 1/18 . from yeasts
- 1/20 . from milk, e.g. casein (curds or cheese [A23C](#)); from whey
- 1/202 . . {Casein or caseinates}
- 1/205 . . {from whey, e.g. lactalbumine}
- 1/207 . . {Co-precipitates of casein and lactalbumine}
- 1/22 . . Drying casein

### 3/00 Working-up of proteins for foodstuffs

#### NOTE

In groups [A23J 3/04](#) - [A23J 3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place

- 3/04 . Animal proteins
- 3/06 . . Gelatine
- 3/08 . . Dairy proteins
- 3/10 . . . Casein ([drying casein A23J 1/22](#))
- 3/12 . . from blood
- 3/14 . Vegetable proteins
- 3/16 . . from soybean
- 3/18 . . from wheat
- 3/20 . Proteins from micro-organisms or unicellular algae
- 3/22 . by texturising

#### NOTE

Subject matter classified in groups [A23J 3/22](#) - [A23J 3/28](#) is also classified in groups [A23J 3/04](#) - [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups [A23J 3/22](#) - [A23J 3/28](#) already provide for this subject matter}

- 3/222 . . {Texturising casein}
- 3/225 . . {Texturised simulated foods with high protein content (synthetic caviar [see A23L 17/35](#))}
- 3/227 . . . {Meat-like textured foods (meat extenders [A23L 13/00](#))}
- 3/24 . . using freezing
- 3/245 . . . {Texturising casein using freezing}
- 3/26 . . using extrusion or expansion
- 3/265 . . . {Texturising casein using extrusion or expansion}
- 3/28 . . using coagulation from or in a bath, e.g. spun fibres
- 3/285 . . . {Texturising casein using coagulation from or in a bath}
- 3/30 . by hydrolysis

#### NOTE

Subject matter classified in groups [A23J 3/30](#) - [A23J 3/34](#) is also classified in groups [A23J 3/04](#) - [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups of [A23J 3/30](#) - [A23J 3/34](#) already provide for this subject matter}

- 3/32 . . using chemical agents
- 3/325 . . . {of casein}
- 3/34 . . . using enzymes
- 3/341 . . . . {of animal proteins}
- 3/342 . . . . . {of collagen; of gelatin}
- 3/343 . . . . . {of dairy proteins}
- 3/344 . . . . . {of casein}
- 3/345 . . . . . {of blood proteins}
- 3/346 . . . . {of vegetable proteins}
- 3/347 . . . . {of proteins from microorganisms or unicellular algae}

## A23J

3/348 . . . . {of proteins obtained from waste materials  
([A23J 3/341](#), [A23J 3/346](#) take precedence)}

**7/00      Phosphatide compositions for foodstuffs, e.g.  
             lecithin**