

# CPC COOPERATIVE PATENT CLASSIFICATION

## C CHEMISTRY; METALLURGY

(NOTES omitted)

### CHEMISTRY

## C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

(NOTES omitted)

## C12H PASTEURISATION; STERILISATION; PRESERVATION; PURIFICATION; CLARIFICATION; AGEING

### NOTE

When classifying in this subclass, classification is also made in group [B01D 15/08](#) insofar as subject matter of general interest relating to chromatography is concerned.

### WARNING

The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

<a href="#">C12H 1/044-C12H 1/048</a>	covered by
<a href="#">C12H 1/052-C12H 1/056</a>	covered by
<a href="#">C12H 1/065</a>	covered by
<a href="#">C12H 1/07-C12H 1/075</a>	covered by
<a href="#">C12H 1/15</a>	covered by
<a href="#">C12H 3/00-C12H 3/04</a>	covered by

- 1/00 Pasteurisation, sterilisation, preservation, purification, clarification, or ageing of alcoholic beverages (simulating ageing by flavouring [C12G 3/06](#))**
- 1/003 . {by a biochemical process}
  - 1/006 . . {using bacterial cultures}
  - 1/02 . combined with removal of precipitate or added materials, e.g. adsorption material
  - 1/04 . . with the aid of ion-exchange material or inert clarification material, e.g. adsorption material
  - 1/0408 . . . {with the aid of inorganic added material}
  - 1/0416 . . . {with the aid of organic added material}
  - 1/0424 . . . . {with the aid of a polymer}
  - 1/0432 . . . {with the aid of ion-exchange material}
  - 1/06 . . Precipitation by physical means, e.g. by irradiation, vibrations
  - 1/061 . . . {Separation by centrifugation}
  - 1/063 . . . {Separation by filtration}
  - 1/08 . . . by heating
  - 1/10 . . Precipitation by chemical means
  - 1/12 . without precipitation
  - 1/14 . . with non-precipitating compounds, e.g. sulfiting; Sequestration, e.g. with chelate-producing compounds
  - 1/16 . . by physical means, e.g. irradiation
  - 1/165 . . . {by irradiation}
  - 1/18 . . . by heating
  - 1/20 . . . . in containers allowing for expansion of the contents
  - 1/22 . Ageing or ripening by storing, e.g. lagering of beer