

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

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](#))

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

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| <p>1/00 Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue C09H)</p> <p>1/001 . {from waste materials, e.g. kitchen waste}</p> <p>1/002 . . {from animal waste materials (A23J 1/10 takes precedence)}</p> <p>1/003 . . {from animal excrements, e.g. poultry manure}</p> <p>1/004 . . {from waste products of dairy plant (whey A23J 1/20)}</p> <p>1/005 . . {from vegetable waste materials}</p> <p>1/006 . {from vegetable materials (A23J 1/005, A23J 1/12 and A23J 1/14 take precedence)}</p> <p>1/007 . . {from leafy vegetables, e.g. alfalfa, clover, grass}</p> <p>1/008 . {from microorganisms (A23J 1/18 takes precedence)}</p> <p>1/009 . {from unicellular algae (seaweed A23J 1/006)}</p> <p>1/02 . from meat</p> <p>1/04 . from fish or other sea animals (for animal feeding-stuff A23K 10/20)</p> <p>1/06 . from blood (for animal feeding-stuff A23K 10/24; plastic materials from blood C08H 1/00)</p> <p>1/08 . from eggs</p> <p>1/09 . . separating yolks from whites</p> <p>1/10 . from hair, feathers, horn, skins, leather, bones, or the like</p> <p>1/12 . from cereals, wheat, bran, or molasses</p> <p>1/125 . . {by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34)}</p> <p>1/14 . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds</p> <p>1/142 . . {by extracting with organic solvents}</p> <p>1/144 . . . {Desolventization}</p> <p>1/146 . . {by using wave energy or electric current}</p> <p>1/148 . . {by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34)}</p> <p>1/16 . from waste water of starch-manufacturing plant or like wastes</p> <p>1/18 . from yeasts</p> | <p>1/20 . from milk, e.g. casein (curds or cheese A23C); from whey</p> <p>1/202 . . {Casein or caseinates}</p> <p>1/205 . . {from whey, e.g. lactalbumine}</p> <p>1/207 . . {Co-precipitates of casein and lactalbumine}</p> <p>1/22 . . Drying casein</p> <p>3/00 Working-up of proteins for foodstuffs</p> <p><u>NOTE</u></p> <p>In groups A23J 3/04 - A23J 3/20, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.</p> <p>3/04 . Animal proteins</p> <p>3/06 . . Gelatine</p> <p>3/08 . . Dairy proteins</p> <p>3/10 . . . Casein (drying casein A23J 1/22)</p> <p>3/12 . . from blood</p> <p>3/14 . Vegetable proteins</p> <p>3/16 . . from soybean</p> <p>3/18 . . from wheat</p> <p>3/20 . Proteins from microorganisms or unicellular algae</p> <p>3/22 . by texturing</p> <p><u>NOTE</u></p> <p>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}</p> <p>3/222 . . {Texturising casein}</p> <p>3/225 . . {Texturised simulated foods with high protein content (synthetic caviar see A23L 17/35)}</p> <p>3/227 . . . {Meat-like textured foods (meat extenders A23L 13/00)}</p> <p>3/24 . . using freezing</p> <p>3/245 . . . {Texturising casein using freezing}</p> |
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A23J

- 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}
 - 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**