

# 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.

<b>1/00</b>	<b>Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue <a href="#">C09H</a>)</b>	<b>1/20</b>	• from milk, e.g. casein ( <a href="#">curds or cheese A23C</a> ); from whey
1/001	• {from waste materials, e.g. kitchen waste}	1/202	• • {Casein or caseinates}
1/002	• • {from animal waste materials ( <a href="#">A23J 1/10</a> takes precedence)}	1/205	• • {from whey, e.g. lactalbumine}
1/003	• • {from animal excrements, e.g. poultry manure}	1/207	• • {Co-precipitates of casein and lactalbumine}
1/004	• • {from waste products of dairy plant ( <a href="#">whey A23J 1/20</a> )}	1/22	• • Drying casein
1/005	• • {from vegetable waste materials}	<b>3/00</b>	<b>Working-up of proteins for foodstuffs</b>
1/006	• {from vegetable materials ( <a href="#">A23J 1/005</a> , <a href="#">A23J 1/12</a> and <a href="#">A23J 1/14</a> take precedence)}	<b><u>NOTE</u></b>	In groups <a href="#">A23J 3/04</a> - <a href="#">A23J 3/20</a> , 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.
1/007	• • {from leafy vegetables, e.g. alfalfa, clover, grass}		
1/008	• {from microorganisms ( <a href="#">A23J 1/18</a> takes precedence)}	<b>3/04</b>	• Animal proteins
1/009	• {from unicellular algae ( <a href="#">seaweed A23J 1/006</a> )}	<b>3/06</b>	• • Gelatine
1/02	• from meat	<b>3/08</b>	• • Dairy proteins
1/04	• from fish or other sea animals ( <a href="#">for animal feeding-stuff A23K 10/20</a> )	<b>3/10</b>	• • • Casein ( <a href="#">drying casein A23J 1/22</a> )
1/06	• from blood ( <a href="#">for animal feeding-stuff A23K 10/24</a> ; <a href="#">plastic materials from blood C08H 1/00</a> )	<b>3/12</b>	• • from blood
1/08	• from eggs	<b>3/14</b>	• Vegetable proteins
1/09	• • separating yolks from whites	<b>3/16</b>	• • from soybean
1/10	• from hair, feathers, horn, skins, leather, bones, or the like	<b>3/18</b>	• • from wheat
1/12	• from cereals, wheat, bran, or molasses	<b>3/20</b>	• Proteins from microorganisms or unicellular algae
1/125	• • {by treatment involving enzymes or microorganisms ( <a href="#">enzymatic hydrolysis of proteins A23J 3/34</a> )}	<b>3/22</b>	• by texturising
1/14	• from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds	<b><u>NOTE</u></b>	Subject matter classified in groups <a href="#">A23J 3/22</a> - <a href="#">A23J 3/28</a> is also classified in groups <a href="#">A23J 3/04</a> - <a href="#">A23J 3/20</a> , if the nature of the protein is of interest {except if subgroups <a href="#">A23J 3/22</a> - <a href="#">A23J 3/28</a> already provide for this subject matter}
1/142	• • {by extracting with organic solvents}		
1/144	• • • {Desolventization}	<b>3/222</b>	• • {Texturising casein}
1/146	• • {by using wave energy or electric current}	<b>3/225</b>	• • {Texturised simulated foods with high protein content ( <a href="#">synthetic caviar see A23L 17/35</a> )}
1/148	• • {by treatment involving enzymes or microorganisms ( <a href="#">enzymatic hydrolysis of proteins A23J 3/34</a> )}	<b>3/227</b>	• • • {Meat-like textured foods ( <a href="#">meat extenders A23L 13/00</a> )}
1/16	• from waste water of starch-manufacturing plant or like wastes	<b>3/24</b>	• • using freezing
1/18	• from yeasts	<b>3/245</b>	• • • {Texturising casein using freezing}

## 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**