

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

(NOTE omitted)

#### 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

##### 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><b>2/00</b> Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates <a href="#">A23L 23/10</a>; preparation of non-alcoholic beverages by removal of alcohol {<a href="#">C12H 3/00</a>})</p> <p>2/02 . containing fruit or vegetable juices</p> <p>2/04 . . Extraction of juices (machines or apparatus for extracting juice <a href="#">A23N 1/00</a>, <a href="#">A47J 19/00</a>)</p> <p>2/06 . . . from citrus fruits</p> <p>2/08 . . Concentrating or drying of juices</p> <p>2/082 . . . {by membrane processes}</p> <p>2/085 . . . . {by osmosis, reverse osmosis, electrodialysis}</p> <p>2/087 . . . . {by ultrafiltration, microfiltration}</p> <p>2/10 . . . by heating or contact with dry gases</p> <p>2/102 . . . . {Spray-drying}</p> <p>2/105 . . . . {Foam-drying}</p> <p>2/107 . . . . {Electric or wave heating}</p> <p>2/12 . . . by freezing</p> <p>2/14 . . . . and sublimation</p> <p>2/38 . Other non-alcoholic beverages</p> <p>2/382 . . {fermented (fermented nut meats or seeds <a href="#">A23L 25/40</a>; fermented milk preparations <a href="#">A23C 9/12</a>; addition of bacteria for nutritional purposes <a href="#">A23L 33/135</a>)}</p> <p>2/385 . Concentrates of non-alcoholic beverages</p> <p>2/39 . . Dry compositions</p> <p>2/395 . . . in a particular shape or form</p> <p>2/40 . Effervescence-generating compositions</p> <p>2/42 . Preservation of non-alcoholic beverages</p> <p>2/44 . . by adding preservatives</p> <p>2/46 . . by heating</p> <p>2/48 . . . by irradiation or electric treatment</p> <p>2/50 . . by irradiation or electric treatment without heating</p> <p>2/52 . Adding ingredients (adding preservatives <a href="#">A23L 2/44</a>)</p> <p>2/54 . . Mixing with gases</p> | <p>2/56 . . Flavouring or bittering agents (sweeteners <a href="#">A23L 2/60</a>)</p> <p>2/58 . . Colouring agents</p> <p>2/60 . . Sweeteners</p> <p>2/62 . . Clouding agents; Agents to improve the cloud-stability</p> <p>2/64 . . Re-adding volatile aromatic ingredients</p> <p>2/66 . . Proteins</p> <p>2/68 . . Acidifying substances</p> <p>2/70 . Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water <a href="#">C02F</a>, e.g. by ion-exchange <a href="#">C02F 1/42</a>)</p> <p>2/72 . . by filtration</p> <p>2/74 . . . using membranes, e.g. osmosis, ultrafiltration</p> <p>2/76 . . by removal of gases</p> <p>2/78 . . by ion-exchange</p> <p>2/80 . . by adsorption</p> <p>2/82 . . by flocculation</p> <p>2/84 . . using microorganisms or biological material, e.g. enzymes</p> <p><b>3/00</b> Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread <a href="#">A21D</a>; processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in <a href="#">A23</a>; preserving foods or foodstuffs in association with packaging <a href="#">B65B 55/00</a>; preservation of alcoholic beverages <a href="#">C12H</a>)</p> <p><u>NOTE</u></p> <p>In groups <a href="#">A23L 3/3472</a> - <a href="#">A23L 3/3562</a>, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place. {This Note corresponds to IPC Note (1) relating to <a href="#">A23L 3/3472</a> - <a href="#">A23L 3/3562</a>}</p> <p>3/001 . {Details of apparatus, e.g. for transport, for loading or unloading manipulation, pressure feed valves}</p> |
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- 3/003 . {Control or safety devices for sterilisation or pasteurisation systems}
- 3/005 . by heating using irradiation or electric treatment (drying or kilning [A23L 3/40](#))
- 3/0055 . . {with infra-red rays}
- 3/01 . . using microwaves or dielectric heating
- 3/015 . by treatment with pressure variation, shock, acceleration or shear stress {or cavitation}
- 3/0155 . . {using sub- or super-atmospheric pressures, or pressure variations transmitted by a liquid or gas}
- 3/02 . by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus ([A23L 3/005 takes precedence](#))
- 3/022 . . {with packages moving on the spot while being transported}
- 3/025 . . {with packages on a drum with horizontal axis ([A23L 3/022 takes precedence](#))}
- 3/027 . . . {transported in a hydrostatic chamber}
- 3/04 . . with packages on endless chain or band conveyors {([A23L 3/022 takes precedence](#))}
- 3/045 . . . {transported in a hydrostatic chamber}
- 3/06 . . with packages transported along a helical path {([A23L 3/022 takes precedence](#))}
- 3/065 . . . {transported in a hydrostatic chamber}
- 3/08 . . with packages on a revolving platform {([A23L 3/022 takes precedence](#))}
- 3/085 . . . {transported in a hydrostatic chamber}
- 3/10 . by heating materials in packages which are not progressively transported through the apparatus ([A23L 3/005 takes precedence](#))
- 3/12 . . with packages in intercommunicating chambers through which the heating medium is circulated
- 3/14 . . with packages moving on the spot
- 3/16 . by heating loose, unpacked materials ([A23L 3/005 takes precedence](#))
- 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 CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O
- 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 CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O
- 3/3454 . . . in the form of liquids or solids
- 3/3463 . . . Organic compounds; Microorganisms; Enzymes
- 3/34635 . . . . {Antibiotics}
- 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 . . . . Microorganisms; 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 microorganisms}
- 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 microorganisms ([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 microorganisms}
- 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**
- WARNING**
- Group [A23L 9/00](#) is incomplete pending reclassification of documents from group [A23L 5/00](#).
- Groups [A23L 5/00](#) and [A23L 9/00](#) should be considered in order to perform a complete search.
- 9/10 . Puddings; Dry powder puddings
- 9/12 . . {Ready-to-eat liquid or semi-liquid desserts, e.g. puddings, not to be mixed with liquids, e.g. water, milk}
- 9/20 . Cream substitutes
- 9/22 . . {containing non-milk fats but no proteins other than milk proteins}
- 9/24 . . {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 . {Pulses or legumes in form of whole pieces or fragments thereof, without mashing or comminuting ([A23L 11/10](#) - [A23L 11/37](#) take precedence)}
- 11/03 . . {Soya beans, e.g. full-fat soya bean flakes or grits}
- 11/05 . {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](#))}
- 11/07 . . {Soya beans, e.g. oil-extracted soya bean flakes ([A23L 11/30](#) takes precedence)}
- 11/09 . {Fermented pulses or legumes, e.g. miso, tempeh; Addition of microorganisms ([A23L 11/30](#) takes precedence; soya sauce [A23L 27/50](#); fermented soya milk [A23C 11/103](#); cheese-like products [A23C 20/025](#))}
- 11/10 . Rapid cooking pulses
- 11/20 . Malt products; Fermented malt products (flavouring agents or condiments [A23L 27/00](#); malt products of cereals [A23L 7/20](#))
- 11/30 . Removing undesirable substances, e.g. bitter substances
- 11/31 . . {by heating without chemical treatment, e.g. steam treatment, cooking}
- 11/32 . . {by extraction with solvents}
- 11/33 . . {using enzymes; Enzymatic transformation of pulses or legumes}
- 11/34 . . {using chemical treatment, adsorption or absorption}
- 11/35 . . . {combined with heat treatment}
- 11/36 . . {using irradiation, e.g. with wave energy; Using electrical means or magnetic fields}
- 11/37 . . {using microorganisms}
- 13/00 Meat products; Meat meal; Preparation or treatment thereof**
- 13/03 . {Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces}
- 13/06 . {with gravy or sauce}
- 13/10 . Meat meal or powder; Granules, agglomerates or flakes
- 13/20 . from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat [A23L 13/60](#))
- 13/30 . Meat extracts
- 13/40 . containing additives
- 13/42 . . {Additives other than enzymes or microorganisms in meat products or meat meals}
- 13/422 . . . {Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums}
- 13/424 . . . {Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from microorganisms, yeasts or fungi}
- 13/426 . . . {Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols ([A23L 13/422](#) takes precedence)}
- 13/428 . . . {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}
- 13/43 . . . {Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids}
- 13/432 . . . {Addition of inorganic compounds, e.g. minerals; oligo-elements}



- 13/45 . . {Addition of, or treatment with, microorganisms ([A23L 13/74](#) takes precedence)}
- 13/46 . . . {Addition of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures}
- 13/48 . . {Addition of, or treatment with, enzymes ([A23L 13/74](#) takes precedence)}
- 13/50 . Poultry products, e.g. poultry sausages
- 13/52 . . {Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat}
- 13/55 . . {Treatment of original pieces or parts ([binding meat pieces in a compact form \[A23L 13/52\]\(#\)](#))}
- 13/57 . . . {Coating with a layer or stuffing}
- 13/60 . Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
- 13/62 . . {Coating with a layer, stuffing or laminating}
- 13/65 . . {Sausages}
- 13/67 . . {Reformed meat products other than sausages}
- 13/70 . Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions
- 13/72 . . {using additives, e.g. injection solutions}
- 13/74 . . . {using microorganisms or enzymes}
- 13/76 . . {by treatment in a gaseous atmosphere, e.g. aging, ripening; By electrical treatment, irradiation or wave treatment}
- 15/00 Egg products; Preparation or treatment thereof**
- 15/10 . Egg rolls
- 15/20 . {Addition of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates}
- 15/25 . {Addition or treatment with microorganisms 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, microorganisms 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 juices
- 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	<ul style="list-style-type: none"> <li>• {Mashed or comminuted products, e.g. pulp, pastes, meal, powders; Products made therefrom, e.g. blocks, flakes, snacks; Liquid or semi-liquid products (<a href="#">A23L 25/10</a> and <a href="#">A23L 25/40</a> take precedence)}</li> </ul>	27/40	<ul style="list-style-type: none"> <li>• Table salts; Dietetic salt substitutes</li> </ul>
25/40	<ul style="list-style-type: none"> <li>• {Fermented products; Products treated with microorganisms or enzymes}</li> </ul>	27/45	<ul style="list-style-type: none"> <li>• • {Salt substitutes completely devoid of sodium chloride}</li> </ul>
<b>27/00</b>	<b>Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof</b>	27/50	<ul style="list-style-type: none"> <li>• Soya sauce</li> </ul>
27/10	<ul style="list-style-type: none"> <li>• Natural spices, flavouring agents or condiments; Extracts thereof</li> </ul>	27/60	<ul style="list-style-type: none"> <li>• Salad dressings; Mayonnaise; Ketchup</li> </ul>
27/105	<ul style="list-style-type: none"> <li>• • {obtained from liliaceae, e.g. onions, garlic}</li> </ul>	27/63	<ul style="list-style-type: none"> <li>• • {Ketchup}</li> </ul>
27/11	<ul style="list-style-type: none"> <li>• • {obtained by solvent extraction}</li> </ul>	27/66	<ul style="list-style-type: none"> <li>• • {Use of milk products or milk derivatives in the preparation of dressings}</li> </ul>
27/115	<ul style="list-style-type: none"> <li>• • {obtained by distilling, stripping, or recovering of volatiles}</li> </ul>	27/70	<ul style="list-style-type: none"> <li>• {Fixation, conservation, or encapsulation of flavouring agents}</li> </ul>
27/12	<ul style="list-style-type: none"> <li>• • from fruit, e.g. essential oils</li> </ul>	27/72	<ul style="list-style-type: none"> <li>• • {Encapsulation}</li> </ul>
27/13	<ul style="list-style-type: none"> <li>• • • {from citrus fruits}</li> </ul>	27/74	<ul style="list-style-type: none"> <li>• • {with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers}</li> </ul>
27/14	<ul style="list-style-type: none"> <li>• • Dried spices</li> </ul>	27/75	<ul style="list-style-type: none"> <li>• • {the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors}</li> </ul>
27/16	<ul style="list-style-type: none"> <li>• • • Onions</li> </ul>	27/77	<ul style="list-style-type: none"> <li>• • {Use of inorganic solid carriers, e.g. silica}</li> </ul>
27/18	<ul style="list-style-type: none"> <li>• • Mustard</li> </ul>	27/79	<ul style="list-style-type: none"> <li>• • {in the form of films}</li> </ul>
27/20	<ul style="list-style-type: none"> <li>• Synthetic spices, flavouring agents or condiments</li> </ul>	27/80	<ul style="list-style-type: none"> <li>• {Emulsions}</li> </ul>
27/201	<ul style="list-style-type: none"> <li>• • {Compounds of unspecified constitution characterised by the chemical reaction for their preparation (<a href="#">A23L 27/215</a> takes precedence)}</li> </ul>	27/82	<ul style="list-style-type: none"> <li>• {Acid flavourants}</li> </ul>
27/202	<ul style="list-style-type: none"> <li>• • {Aliphatic compounds}</li> </ul>	27/84	<ul style="list-style-type: none"> <li>• {Flavour masking or reducing agents}</li> </ul>
27/2022	<ul style="list-style-type: none"> <li>• • • {containing sulfur}</li> </ul>	27/86	<ul style="list-style-type: none"> <li>• {Addition of bitterness inhibitors}</li> </ul>
27/2024	<ul style="list-style-type: none"> <li>• • • {having oxygen as the only hetero atom}</li> </ul>	27/88	<ul style="list-style-type: none"> <li>• {Taste or flavour enhancing agents}</li> </ul>
27/2026	<ul style="list-style-type: none"> <li>• • • • {Hydroxy compounds}</li> </ul>	<b>29/00</b>	<b>Foods or foodstuffs containing additives (containing additives for modifying the nutritive qualities <a href="#">A23L 33/10</a>; containing substantially indigestive additives, e.g. dietary fibres, <a href="#">A23L 33/21</a>); Preparation or treatment thereof</b>
27/2028	<ul style="list-style-type: none"> <li>• • • • {Carboxy compounds}</li> </ul>	29/015	<ul style="list-style-type: none"> <li>• {Inorganic compounds}</li> </ul>
27/203	<ul style="list-style-type: none"> <li>• • {Alicyclic compounds}</li> </ul>	29/03	<ul style="list-style-type: none"> <li>• {Organic compounds}</li> </ul>
27/204	<ul style="list-style-type: none"> <li>• • {Aromatic compounds}</li> </ul>	29/035	<ul style="list-style-type: none"> <li>• • {containing oxygen as heteroatom (gums <a href="#">A23L 29/25</a>; sugar or sugar alcohols <a href="#">A23L 29/30</a>)}</li> </ul>
27/205	<ul style="list-style-type: none"> <li>• • {Heterocyclic compounds}</li> </ul>	29/04	<ul style="list-style-type: none"> <li>• • • {Fatty acids or derivatives}</li> </ul>
27/2052	<ul style="list-style-type: none"> <li>• • • {having oxygen or sulfur as the only hetero atoms}</li> </ul>	29/045	<ul style="list-style-type: none"> <li>• • {containing nitrogen as heteroatom}</li> </ul>
27/2054	<ul style="list-style-type: none"> <li>• • • {having nitrogen as the only hetero atom}</li> </ul>	29/05	<ul style="list-style-type: none"> <li>• • {containing phosphorus as heteroatom}</li> </ul>
27/2056	<ul style="list-style-type: none"> <li>• • • {having at least two different hetero atoms, at least one being a nitrogen atom}</li> </ul>	29/055	<ul style="list-style-type: none"> <li>• • {containing sulfur as heteroatom}</li> </ul>
27/206	<ul style="list-style-type: none"> <li>• • {Dairy flavours}</li> </ul>	29/06	<ul style="list-style-type: none"> <li>• {Enzymes}</li> </ul>
27/21	<ul style="list-style-type: none"> <li>• • containing amino acids</li> </ul>	29/065	<ul style="list-style-type: none"> <li>• {Microorganisms (addition of bacteria for nutritional purposes <a href="#">A23L 33/135</a>)}</li> </ul>
27/215	<ul style="list-style-type: none"> <li>• • • {heated in the presence of reducing sugars, e.g. Maillard's non-enzymatic browning}</li> </ul>	29/10	<ul style="list-style-type: none"> <li>• containing emulsifiers</li> </ul>
27/22	<ul style="list-style-type: none"> <li>• • • containing glutamic acids</li> </ul>	29/20	<ul style="list-style-type: none"> <li>• containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions <a href="#">A23L 21/10</a>)</li> </ul>
27/23	<ul style="list-style-type: none"> <li>• • containing nucleotides</li> </ul>	29/206	<ul style="list-style-type: none"> <li>• • of vegetable origin</li> </ul>
27/235	<ul style="list-style-type: none"> <li>• • • {containing also amino acids}</li> </ul>	29/212	<ul style="list-style-type: none"> <li>• • • Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, <a href="#">A23L 29/30</a>)</li> </ul>
27/24	<ul style="list-style-type: none"> <li>• • prepared by fermentation</li> </ul>	29/219	<ul style="list-style-type: none"> <li>• • • • Chemically modified starch; Reaction or complexation products of starch with other chemicals</li> </ul>
27/25	<ul style="list-style-type: none"> <li>• • • {Dairy flavours}</li> </ul>	29/225	<ul style="list-style-type: none"> <li>• • • • Farinaceous thickening agents other than isolated starch or derivatives</li> </ul>
27/26	<ul style="list-style-type: none"> <li>• • Meat flavours</li> </ul>	29/231	<ul style="list-style-type: none"> <li>• • • Pectin; Derivatives thereof</li> </ul>
27/27	<ul style="list-style-type: none"> <li>• • Smoke flavours</li> </ul>	29/238	<ul style="list-style-type: none"> <li>• • • from seeds, e.g. locust bean gum or guar gum (<a href="#">A23L 29/212</a>, <a href="#">A23L 29/231</a> take precedence)</li> </ul>
27/28	<ul style="list-style-type: none"> <li>• • Coffee or cocoa flavours</li> </ul>	29/244	<ul style="list-style-type: none"> <li>• • • from corms, tubers or roots, e.g. glucomannan (<a href="#">A23L 29/212</a> takes precedence)</li> </ul>
27/29	<ul style="list-style-type: none"> <li>• • Fruit flavours</li> </ul>	29/25	<ul style="list-style-type: none"> <li>• • • Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth</li> </ul>
27/30	<ul style="list-style-type: none"> <li>• Artificial sweetening agents</li> </ul>	29/256	<ul style="list-style-type: none"> <li>• • • from seaweeds, e.g. alginates, agar or carrageenan</li> </ul>
27/31	<ul style="list-style-type: none"> <li>• • {containing amino acids, nucleotides, peptides or derivatives}</li> </ul>	29/262	<ul style="list-style-type: none"> <li>• • • Cellulose; Derivatives thereof, e.g. ethers</li> </ul>
27/32	<ul style="list-style-type: none"> <li>• • • {containing dipeptides or derivatives}</li> </ul>		
27/33	<ul style="list-style-type: none"> <li>• • {containing sugars or derivatives}</li> </ul>		
27/34	<ul style="list-style-type: none"> <li>• • • {Sugar alcohols}</li> </ul>		
27/35	<ul style="list-style-type: none"> <li>• • • {Starch hydrolysates}</li> </ul>		
27/36	<ul style="list-style-type: none"> <li>• • • {Terpene glycosides}</li> </ul>		
27/37	<ul style="list-style-type: none"> <li>• • • {Halogenated sugars}</li> </ul>		
27/38	<ul style="list-style-type: none"> <li>• • • {L-sugars}</li> </ul>		
27/39	<ul style="list-style-type: none"> <li>• • {Addition of sweetness inhibitors}</li> </ul>		

- 29/269 . . of microbial origin, e.g. xanthan or dextran
- 29/27 . . . {Xanthan not combined with other microbial gums}
- 29/271 . . . {Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes}
- 29/272 . . . {Gellan}
- 29/273 . . . {Dextran; Polysaccharides produced by leuconostoc}
- 29/274 . . . {Pullulan}
- 29/275 . . of animal origin, e.g. chitin
- 29/281 . . . Proteins, e.g. gelatin or collagen
- 29/284 . . . . {Gelatin; Collagen}
- 29/288 . . Synthetic resins, e.g. polyvinylpyrrolidone
- 29/294 . . Inorganic additives, e.g. silica
- 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](#))

**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.

- 29/32 . . {Processes or apparatus for dissolving of sugars (dissolving or refining raw sugar [C13B 30/14](#))}
- 29/35 . . {Degradation products of starch, e.g. hydrolysates, dextrans; Enzymatically modified starches}
- 29/37 . . {Sugar alcohols}

**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 microorganisms
- 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}