

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.

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