

# 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><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></p> <p>1/001    . {from waste materials, e.g. kitchen waste}</p> <p>1/002    . . {from animal waste materials (<a href="#">A23J 1/10</a> takes precedence)}</p> <p>1/003    . . {from animal excrements, e.g. poultry manure}</p> <p>1/004    . . {from waste products of dairy plant (whey <a href="#">A23J 1/20</a>)}</p> <p>1/005    . . {from vegetable waste materials}</p> <p>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)}</p> <p>1/007    . . {from leafy vegetables, e.g. alfalfa, clover, grass}</p> <p>1/008    . {from microorganisms (<a href="#">A23J 1/18</a> takes precedence)}</p> <p>1/009    . {from unicellular algae (seaweed <a href="#">A23J 1/006</a>)}</p> <p>1/02    . from meat</p> <p>1/04    . from fish or other sea animals (for animal feeding-stuff <a href="#">A23K 10/20</a>)</p> <p>1/06    . from blood (for animal feeding-stuff <a href="#">A23K 10/24</a>; plastic materials from blood <a href="#">C08H 1/00</a>)</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 <a href="#">A23J 3/34</a>)}</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 <a href="#">A23J 3/34</a>)}</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 <a href="#">A23C</a>); 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><b>3/00</b>    <b>Working-up of proteins for foodstuffs</b></p> <p><u>NOTE</u></p> <p>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.</p> <p>3/04    . Animal proteins</p> <p>3/06    . . Gelatine</p> <p>3/08    . . Dairy proteins</p> <p>3/10    . . . Casein (drying casein <a href="#">A23J 1/22</a>)</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 <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}</p> <p>3/222    . . {Texturising casein}</p> <p>3/225    . . {Texturised simulated foods with high protein content (synthetic caviar <a href="#">see A23L 17/35</a>)}</p> <p>3/227    . . . {Meat-like textured foods (meat extenders <a href="#">A23L 13/00</a>)}</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**