

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>2/00 Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates A23L 23/10; preparation of non-alcoholic beverages by removal of alcohol {C12H 3/00})</p> <p>2/02 . containing fruit or vegetable juices</p> <p>2/04 . . Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00)</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 A23L 25/40; fermented milk preparations A23C 9/12; addition of bacteria for nutritional purposes A23L 33/135)}</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 A23L 2/44)</p> <p>2/54 . . Mixing with gases</p> | <p>2/56 . . Flavouring or bittering agents (sweeteners A23L 2/60)</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 C02F, e.g. by ion-exchange C02F 1/42)</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>3/00 Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread A21D; processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in A23; preserving foods or foodstuffs in association with packaging B65B 55/00; preservation of alcoholic beverages C12H)</p> <p><u>NOTE</u></p> <p>In groups A23L 3/3472 - A23L 3/3562, 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 A23L 3/3472 - A23L 3/3562}</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 CO₂, N₂, O₂ or H₂O
- 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 CO₂, N₂, O₂ or H₂O
- 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](#))**
- 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](#))**
- 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}	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)
7/20	. Malt products (malt products of pulses A23L 11/20 ; preparation of malt for brewing C12C)	13/30	. Meat extracts
7/25	. . Fermentation of cereal malt or of cereal by malting	13/40	. containing additives
9/00	Puddings; Cream substitutes; Preparation or treatment thereof	13/42	. . {Additives other than enzymes or microorganisms in meat products or meat meals}
9/10	. Puddings; Dry powder puddings	13/422	. . . {Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums}
9/12	. . {Ready-to-eat liquid or semi-liquid desserts, e.g. puddings, not to be mixed with liquids, e.g. water, milk}	13/424	. . . {Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from microorganisms, yeasts or fungi}
9/20	. Cream substitutes	13/426	. . . {Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols (A23L 13/422 takes precedence)}
9/22	. . {containing non-milk fats but no proteins other than milk proteins}	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}
9/24	. . {containing non-milk fats and non-milk proteins, e.g. eggs or soybeans}	13/43	. . . {Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids}
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	13/432	. . . {Addition of inorganic compounds, e.g. minerals; oligo-elements}
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)}	13/45	. . {Addition of, or treatment with, microorganisms (A23L 13/74 takes precedence)}
11/03	. . {Soya beans, e.g. full-fat soya bean flakes or grits}	13/46	. . . {Addition of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures}
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)}	13/48	. . {Addition of, or treatment with, enzymes (A23L 13/74 takes precedence)}
11/07	. . {Soya beans, e.g. oil-extracted soya bean flakes (A23L 11/30 takes precedence)}	13/50	. Poultry products, e.g. poultry sausages
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)}	13/52	. . {Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat}
11/10	. Rapid cooking pulses	13/55	. . {Treatment of original pieces or parts (binding meat pieces in a compact form A23L 13/52)}
11/20	. Malt products; Fermented malt products (flavouring agents or condiments A23L 27/00 ; malt products of cereals A23L 7/20)	13/57	. . . {Coating with a layer or stuffing}
11/30	. Removing undesirable substances, e.g. bitter substances	13/60	. Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
11/31	. . {by heating without chemical treatment, e.g. steam treatment, cooking}	13/62	. . {Coating with a layer, stuffing or laminating}
11/32	. . {by extraction with solvents}	13/65	. . {Sausages}
11/33	. . {using enzymes; Enzymatic transformation of pulses or legumes}	13/67	. . {Reformed meat products other than sausages}
11/34	. . {using chemical treatment, adsorption or absorption}	13/70	. Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions
11/35	. . . {combined with heat treatment}	13/72	. . {using additives, e.g. injection solutions}
11/36	. . {using irradiation, e.g. with wave energy; Using electrical means or magnetic fields}	13/74	. . . {using microorganisms or enzymes}
11/37	. . {using microorganisms}	13/76	. . {by treatment in a gaseous atmosphere, e.g. aging, ripening; By electrical treatment, irradiation or wave treatment}
13/00	Meat products; Meat meal; Preparation or treatment thereof	15/00	Egg products; Preparation or treatment thereof
13/03	. {Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces}	15/10	. Egg rolls
13/06	. {with gravy or sauce}	15/20	. {Addition of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates}
13/10	. Meat meal or powder; Granules, agglomerates or flakes	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 }	21/11	• • {obtained by enzymatic digestion of fruit or vegetable compositions}
15/35	• {Egg substitutes}	21/12	• • derived from fruit or vegetable solids
17/00	Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof	21/15	• • derived from fruit or vegetable juices
17/10	• Fish meal or powder; Granules, agglomerates or flakes	21/18	• • Simulated fruit products
17/20	• Fish extracts	21/20	• Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor
17/30	• Fish eggs, e.g. caviar; Fish-egg substitutes	21/25	• • Honey; Honey substitutes
17/35	• • {Fish-egg substitutes}	21/27	• • • {Honey substitutes}
17/40	• Shell-fish	23/00	Soups; Sauces (A23L 27/50, A23L 27/60 take precedence); Preparation or treatment thereof
17/50	• Molluscs	23/10	• Soup concentrates, e.g. powders or cakes
17/60	• Edible seaweed	25/00	Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof
17/65	• {Addition of, or treatment with, microorganisms or enzymes}	25/10	• Peanut butter
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)}	25/20	• {consisting of whole seeds or seed fragments}
17/75	• {Coating with a layer, stuffing, laminating, binding or compressing of original fish pieces}	25/25	• • {coated with a layer}
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)	25/30	• {Mashed or comminuted products, e.g. pulp, pastes, meal, powders; Products made therefrom, e.g. blocks, flakes, snacks; Liquid or semi-liquid products (A23L 25/10 and A23L 25/40 take precedence)}
19/01	• {Instant products; Powders; Flakes; Granules (A23L 19/10 – A23L 19/12 take precedence)}	25/40	• {Fermented products; Products treated with microorganisms or enzymes}
19/03	• {consisting of whole pieces or fragments without mashing the original pieces}	27/00	Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof
19/05	• • {Stuffed or cored products; Multilayered or coated products; Binding or compressing of original pieces}	27/10	• Natural spices, flavouring agents or condiments; Extracts thereof
19/07	• • {Fruit waste products, e.g. from citrus peel or seeds}	27/105	• • {obtained from liliaceae, e.g. onions, garlic}
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)}	27/11	• • {obtained by solvent extraction}
19/10	• of tuberous or like starch containing root crops	27/115	• • {obtained by distilling, stripping, or recovering of volatiles}
19/105	• • {Sweet potatoes}	27/12	• • from fruit, e.g. essential oils
19/11	• • {Cassava, manioc, tapioca, or fermented products thereof, e.g. gari}	27/13	• • • {from citrus fruits}
19/115	• • {Konjak; Konntaku}	27/14	• • Dried spices
19/12	• • of potatoes	27/16	• • • Onions
19/13	• • • {Mashed potato products}	27/18	• • Mustard
19/135	• • • • {Preformed edible shells filled with mashed potatoes; Stuffed mashed potato products}	27/20	• Synthetic spices, flavouring agents or condiments
19/14	• • • {Original non-roasted or non-fried potato pieces}	27/201	• • {Compounds of unspecified constitution characterised by the chemical reaction for their preparation (A23L 27/215 takes precedence)}
19/15	• • • Unshaped dry products, e.g. powders, flakes, granules or agglomerates	27/202	• • • {Aliphatic compounds}
19/18	• • • Roasted or fried products, e.g. snacks or chips	27/2022	• • • • {containing sulfur}
19/19	• • • • {from powdered or mashed potato products (A23L 19/135 takes precedence)}	27/204	• • • • {having oxygen as the only hetero atom}
19/20	• by pickling, e.g. sauerkraut or pickles	27/206	• • • • {Hydroxy compounds}
21/00	Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof	27/208	• • • • {Carboxy compounds}
21/10	• Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products	27/203	• • {Alicyclic compounds}
		27/204	• • {Aromatic compounds}
		27/205	• • {Heterocyclic compounds}
		27/2052	• • • {having oxygen or sulfur as the only hetero atoms}
		27/2054	• • • • {having nitrogen as the only hetero atom}
		27/2056	• • • • {having at least two different hetero atoms, at least one being a nitrogen atom}
		27/206	• • {Dairy flavours}
		27/21	• • containing amino acids
		27/215	• • • {heated in the presence of reducing sugars, e.g. Maillard's non-enzymatic browning}
		27/22	• • • containing glutamic acids
		27/23	• • containing nucleotides

27/235	. . . {containing also amino acids}	29/206	. . . of vegetable origin
27/24	. . prepared by fermentation	29/212	. . . Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, A23L 29/30)
27/25	. . . {Dairy flavours}		
27/26	. . Meat flavours	29/219 Chemically modified starch; Reaction or complexation products of starch with other chemicals
27/27	. . Smoke flavours	29/225 Farinaceous thickening agents other than isolated starch or derivatives
27/28	. . Coffee or cocoa flavours	29/231	. . . Pectin; Derivatives thereof
27/29	. . Fruit flavours	29/238	. . . from seeds, e.g. locust bean gum or guar gum (A23L 29/212, A23L 29/231 take precedence)
27/30	. Artificial sweetening agents	29/244	. . . from corms, tubers or roots, e.g. glucomannan (A23L 29/212 takes precedence)
27/31	. . {containing amino acids, nucleotides, peptides or derivatives}	29/25	. . . Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth
27/32	. . . {containing dipeptides or derivatives}	29/256	. . . from seaweeds, e.g. alginates, agar or carrageenan
27/33	. . {containing sugars or derivatives}	29/262	. . . Cellulose; Derivatives thereof, e.g. ethers
27/34	. . . {Sugar alcohols}	29/269	. . of microbial origin, e.g. xanthan or dextran
27/35	. . . {Starch hydrolysates}	29/27	. . . {Xanthan not combined with other microbial gums}
27/36	. . . {Terpene glycosides}	29/271	. . . {Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes}
27/37	. . . {Halogenated sugars}	29/272	. . . {Gellan}
27/38	. . . {L-sugars}	29/273	. . . {Dextran; Polysaccharides produced by leuconostoc}
27/39	. . {Addition of sweetness inhibitors}	29/274	. . . {Pullulan}
27/40	. Table salts; Dietetic salt substitutes	29/275	. . of animal origin, e.g. chitin
27/45	. . {Salt substitutes completely devoid of sodium chloride}	29/281	. . . Proteins, e.g. gelatin or collagen
27/50	. Soya sauce	29/284 {Gelatin; Collagen}
27/60	. Salad dressings; Mayonnaise; Ketchup	29/288	. . Synthetic resins, e.g. polyvinylpyrrolidone
27/63	. . {Ketchup}	29/294	. . Inorganic additives, e.g. silica
27/66	. . {Use of milk products or milk derivatives in the preparation of dressings}	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)
27/70	. {Fixation, conservation, or encapsulation of flavouring agents}	29/32	. . {Processes or apparatus for dissolving of sugars (dissolving or refining raw sugar C13B 30/14)}
27/72	. . {Encapsulation}	29/35	. . {Degradation products of starch, e.g. hydrolysates, dextrins; Enzymatically modified starches}
27/74	. . {with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers}	29/37	. . {Sugar alcohols}
27/75	. . {the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors}		
27/77	. . {Use of inorganic solid carriers, e.g. silica}		
27/79	. . {in the form of films}		
27/80	. {Emulsions}		
27/82	. {Acid flavourants}		
27/84	. {Flavour masking or reducing agents}		
27/86	. {Addition of bitterness inhibitors}		
27/88	. {Taste or flavour enhancing agents}		
29/00	Foods or foodstuffs containing additives (containing additives for modifying the nutritive qualities A23L 33/10; containing substantially indigestive additives, e.g. dietary fibres, A23L 33/21); Preparation or treatment thereof	31/00	Edible extracts or preparations of fungi; Preparation or treatment thereof
29/015	. {Inorganic compounds}	31/10	. Yeasts or derivatives thereof
29/03	. {Organic compounds}	31/15	. . Extracts
29/035	. . {containing oxygen as heteroatom (gums A23L 29/25; sugar or sugar alcohols A23L 29/30)}	33/00	Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof
29/04	. . . {Fatty acids or derivatives}	33/10	. using additives (A23L 33/21 takes precedence)
29/045	. . {containing nitrogen as heteroatom}	33/105	. . Plant extracts, their artificial duplicates or their derivatives
29/05	. . {containing phosphorus as heteroatom}	33/11	. . . Plant sterols or derivatives thereof, e.g. phytosterols
29/055	. . {containing sulfur as heteroatom}	33/115	. . Fatty acids or derivatives thereof; Fats or oils
29/06	. {Enzymes}	33/12	. . . Fatty acids or derivatives thereof
29/065	. {Microorganisms (addition of bacteria for nutritional purposes A23L 33/135)}	33/125	. . containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates (indigestible substances A23L 33/21)
29/10	. containing emulsifiers	33/127	. . {Antibiotics}
29/20	. containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10)		

- 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}