

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(NOTE omitted)

A23F COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots [A47G 19/14](#); tea infusers [A47G 19/16](#); apparatus for making beverages, e.g. coffee or tea, [A47J 31/00](#); coffee mills [A47J 42/00](#))

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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|-------------|--|-------------|---|
| 3/00 | Tea; Tea substitutes; Preparations thereof | 3/36 | • Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof |
| 3/06 | • Treating tea before extraction (reducing or removing alkaloid content A23F 3/36); Preparations produced thereby (tea extract preparations A23F 3/16) | 3/363 | • • {by addition of alkaloid neutralising or complexing agents (A23F 3/166 takes precedence)} |
| 3/08 | • • Oxidation; Fermentation | 3/366 | • • {by extraction of the leaves with selective solvents} |
| 3/10 | • • • Fermentation with addition of microorganisms or enzymes | 3/38 | • • Reducing or removing alkaloid content from tea extract |
| 3/12 | • • Rolling or shredding tea leaves | 3/385 | • • • {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers} |
| 3/14 | • • Tea preparations, e.g. using additives (flavouring A23F 3/40) | 3/40 | • Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 27/20) |
| 3/16 | • Tea extraction; Tea extracts; Treating tea extract; Making instant tea | 3/405 | • • {Flavouring with flavours other than natural tea flavour or tea oil} |
| 3/163 | • • {Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules} | 3/42 | • • Isolation {or recuperation} of tea flavour or tea oil |
| 3/166 | • • {Addition of, or treatment with, enzymes or microorganisms} | 3/423 | • • • {by solvent extraction; Tea flavour from tea oil} |
| 3/18 | • • Extraction of water soluble tea constituents (A23F 3/166 takes precedence); isolation of tea flavour or tea oil (A23F 3/42) | 3/426 | • • • {by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil A23F 3/423)} |
| 3/20 | • • Removing unwanted substances (A23F 3/166 takes precedence); reducing or removing alkaloid content (A23F 3/38) | 5/00 | Coffee; Coffee substitutes; Preparations thereof |
| 3/205 | • • • {Using flocculating or adsorbing agents} | 5/02 | • Treating green coffee; Preparations produced thereby (roasting A23F 5/04 ; removing unwanted substances A23F 5/16 ; reducing or removing alkaloid content A23F 5/20 ; extraction A23F 5/24) |
| 3/22 | • • Drying or concentrating tea extract (A23F 3/166 takes precedence) | 5/04 | • Methods of roasting coffee (machines therefor A23N 12/00) |
| 3/225 | • • • {by evaporation, e.g. drying in thin layers, foam drying (A23F 3/26 and A23F 3/28 take precedence)} | 5/043 | • • {in the presence of inert particles} |
| 3/24 | • • • by freezing out the water | 5/046 | • • {with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting (A23F 5/043 takes precedence)} |
| 3/26 | • • • by lyophilisation | 5/06 | • • of roasting extracted coffee {; Caramelisation of coffee extract } |
| 3/28 | • • • by spraying into a gas stream | 5/08 | • Methods of grinding coffee (coffee mills A47J 42/00) |
| 3/30 | • • Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea (A23F 3/166 takes precedence); flavouring A23F 3/40) | | |
| 3/32 | • • • Agglomerating, flaking or tableting {or granulating} | | |
| 3/34 | • Tea substitutes, e.g. maté; Extracts or infusions thereof | | |

- 5/10 . Treating roasted coffee; Preparations produced thereby ([removing unwanted substances A23F 5/16](#); [reducing or removing alkaloid content A23F 5/20](#); [coffee extraction, making instant coffee A23F 5/24](#))
- 5/105 . . {Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}
- 5/12 . . Agglomerating, flaking or tableting ([of coffee extract or instant coffee A23F 5/38](#))
- 5/125 . . . {Tablets or other similar solid forms}
- 5/14 . . using additives, e.g. milk, sugar; Coating, e.g. for preserving ([flavouring A23F 5/46](#))
- 5/145 . . . {Coating whole beans with a layer}
- 5/16 . Removing unwanted substances ([reducing or removing alkaloid content A23F 5/20](#))
- 5/163 . . {using enzymes or microorganisms}
- 5/166 . . {by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/18 . . from coffee extract ({[A23F 5/163 takes precedence](#)})
- 5/185 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/20 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- 5/202 . . {by addition of alkaloid neutralising or complexing agents}
- 5/204 . . {using enzymes or microorganisms}
- 5/206 . . {by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/208 . . {by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract}
- 5/22 . . Reducing or removing alkaloid content from coffee extract
- 5/223 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/226 . . . {by extraction with selective solvents}
- 5/24 . Extraction of coffee; Coffee extracts ([with reduced alkaloid content A23F 5/20](#)); Making instant coffee ([methods of roasting extracted coffee A23F 5/06](#))
- 5/243 . . {Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ([A23F 5/246 takes precedence](#))}
- 5/246 . . {Addition of, or treatment with, enzymes or microorganisms ([A23F 5/163 and A23F 5/204 take precedence](#))}
- 5/26 . . Extraction of water-soluble constituents ({[A23F 5/246 takes precedence](#)}; isolation of coffee flavour or coffee oil [A23F 5/48](#))
- 5/262 . . . {the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns}
- 5/265 . . . {the solid substances are transported through the apparatus during the extraction cycle}
- 5/267 . . . {using additives, specific extraction media or specific coffee blends}
- 5/28 . . Drying or concentrating coffee extract ({[A23F 5/246 takes precedence](#)})
- 5/285 . . . {by evaporation, e.g. drying in thin layers, foam drying ([A23F 5/32 and A23F 5/34 take precedence](#))}
- 5/30 . . . by freezing out the water
- 5/32 . . . by lyophilisation
- 5/34 . . . by spraying into a gas stream
- 5/36 . . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ({[A23F 5/246 takes precedence](#)}; removing unwanted substances [A23F 5/18](#); flavouring [A23F 5/46](#))
- 5/38 . . . Agglomerating, flaking or tableting {or granulating}
- 5/385 {Tablets or other similar solid forms}
- 5/40 . . . using organic additives, e.g. milk, sugar
- 5/405 {comprising ground coffee or ground coffee substitute particles}
- 5/42 . . . using inorganic additives
- 5/44 . Coffee substitutes
- 5/46 . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract ([synthetic coffee flavours A23L 27/28](#))
- 5/465 . . {Flavouring with flavours other than natural coffee flavour or coffee oil}
- 5/48 . . Isolation {or recuperation} of coffee flavour or coffee oil
- 5/483 . . . {by solvent extraction of the beans, ground or not}
- 5/486 . . . {by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}
- 5/50 . . . from coffee extract
- 5/505 {by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}

2200/00 Special features