

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A23 FOODS OR FOODSTUFFS; TREATMENT THEREOF, 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](#))

1/001 . {from waste materials, e.g. kitchen waste}

1/002 . . {from animal waste materials ([A23J 1/10](#) takes precedence)}

1/003 . . {from animal excrements, e.g. poultry manure}

1/004 . . {from waste products of dairy plant (whey [A23J 1/20](#))}

1/005 . . {from vegetable waste materials}

1/006 . {from vegetable materials ([A23J 1/005](#), [A23J 1/12](#) and [A23J 1/14](#) take precedence)}

1/007 . . {from leafy vegetables, e.g. alfalfa, clover, grass}

1/008 . {from microorganisms ([A23J 1/18](#) takes precedence)}

1/009 . {from unicellular algae (seaweed [A23J 1/006](#))}

1/02 . from meat

1/04 . from fish or other sea animals (for animal feeding-stuff [A23K 10/20](#))

1/06 . from blood (for animal feeding-stuff [A23K 10/24](#); plastic materials from blood [C08H 1/00](#))

1/08 . from eggs

1/09 . . separating yolks from whites

1/10 . from hair, feathers, horn, skins, leather, bones, or the like

1/12 . from cereals, wheat, bran, or molasses

1/125 . . {by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins [A23J 3/34](#))}

1/14 . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds

1/142 . . {by extracting with organic solvents}

1/144 . . . {Desolventization}

1/146 . . {by using wave energy or electric current}

1/148 . . {by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins [A23J 3/34](#))}

1/16 . from waste water of starch-manufacturing plant or like wastes

1/18 . from yeasts

1/20 . from milk, e.g. casein (curds or cheese [A23C](#)); from whey

1/202 . . {Casein or caseinates}

1/205 . . {from whey, e.g. lactalbumine}

1/207 . . {Co-precipitates of casein and lactalbumine}

1/22 . . Drying casein

#### **3/00 Working-up of proteins for foodstuffs**

##### NOTE

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.

3/04 . Animal proteins

3/06 . . Gelatine

3/08 . . Dairy proteins

3/10 . . . Casein (drying casein [A23J 1/22](#))

3/12 . . from blood

3/14 . Vegetable proteins

3/16 . . from soybean

3/18 . . from wheat

3/20 . Proteins from microorganisms or unicellular algae

3/22 . by texturing

##### NOTE

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}

3/222 . . {Texturising casein}

3/225 . . {Texturised simulated foods with high protein content (synthetic caviar [see A23L 17/35](#))}

3/227 . . . {Meat-like textured foods (meat extenders [A23L 13/00](#))}

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**