

# CPC COOPERATIVE PATENT CLASSIFICATION

## C CHEMISTRY; METALLURGY

(NOTES omitted)

### CHEMISTRY

## C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

(NOTES omitted)

## C12H PASTEURISATION, STERILISATION, PRESERVATION, PURIFICATION, CLARIFICATION OR AGEING OF ALCOHOLIC BEVERAGES; METHODS FOR ALTERING THE ALCOHOL CONTENT OF FERMENTED SOLUTIONS OR ALCOHOLIC BEVERAGES (simulation ageing by flavouring [C12G 3/06](#))

### NOTE

When classifying in this subclass, classification is also made in group [B01D 15/08](#) insofar as subject matter of general interest relating to chromatography is concerned.

### WARNING

The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

<a href="#">C12H 1/044</a> - <a href="#">C12H 1/048</a>	covered by	<a href="#">C12H 1/0408</a>
<a href="#">C12H 1/052</a>	covered by	<a href="#">C12H 1/0416</a>
<a href="#">C12H 1/056</a>	covered by	<a href="#">C12H 1/0424</a>
<a href="#">C12H 1/065</a>	covered by	<a href="#">C12H 1/061</a>
<a href="#">C12H 1/07</a> - <a href="#">C12H 1/075</a>	covered by	<a href="#">C12H 1/063</a>
<a href="#">C12H 1/15</a>	covered by	<a href="#">C12H 1/003</a>

### 1/00 Pasteurisation, sterilisation, preservation, purification, clarification, or ageing of alcoholic beverages (simulating ageing by flavouring [C12G 3/06](#))

- 1/003 . {by a biochemical process}
- 1/006 . . {using bacterial cultures}
- 1/02 . combined with removal of precipitate or added materials, e.g. adsorption material
- 1/04 . . with the aid of ion-exchange material or inert clarification material, e.g. adsorption material
- 1/0408 . . . {with the aid of inorganic added material}
- 1/0416 . . . {with the aid of organic added material}
- 1/0424 . . . . {with the aid of a polymer}
- 1/0432 . . . {with the aid of ion-exchange material}
- 1/06 . . Precipitation by physical means, e.g. by irradiation, vibrations
- 1/061 . . . {Separation by centrifugation}
- 1/063 . . . {Separation by filtration}
- 1/08 . . . by heating
- 1/10 . . Precipitation by chemical means
- 1/12 . without precipitation
- 1/14 . . with non-precipitating compounds, e.g. sulfiting; Sequestration, e.g. with chelate-producing compounds
- 1/16 . . by physical means, e.g. irradiation
- 1/165 . . . {by irradiation}
- 1/18 . . . by heating
- 1/20 . . . . in containers allowing for expansion of the contents

- 1/22 . Ageing or ripening by storing, e.g. lagering of beer

### 3/00 Methods for reducing the alcohol content of fermented solutions or alcoholic beverage to obtain low alcohol or non-alcoholic beverages

- 3/02 . by evaporating
- 3/04 . using semi-permeable membranes

### 6/00 Methods for increasing the alcohol content of fermented solutions or alcoholic beverages

- 6/02 . by distillation
- 6/04 . by freezing