

# 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>

<b>1/00</b>	<b>Pasteurisation, sterilisation, preservation, purification, clarification, or ageing of alcoholic beverages (simulating ageing by flavouring <a href="#">C12G 3/06</a>)</b>	<b>1/22</b>	• Ageing or ripening by storing, e.g. lagering of beer
<b>1/003</b>	• {by a biochemical process}	<b>3/00</b>	<b>Methods for reducing the alcohol content of fermented solutions or alcoholic beverage to obtain low alcohol or non-alcoholic beverages</b>
<b>1/006</b>	• • {using bacterial cultures}	<b>3/02</b>	• by evaporating
<b>1/02</b>	• combined with removal of precipitate or added materials, e.g. adsorption material	<b>3/04</b>	• using semi-permeable membranes
<b>1/04</b>	• • with the aid of ion-exchange material or inert clarification material, e.g. adsorption material	<b>6/00</b>	<b>Methods for increasing the alcohol content of fermented solutions or alcoholic beverages</b>
<b>1/0408</b>	• • • {with the aid of inorganic added material}	<b>6/02</b>	• by distillation
<b>1/0416</b>	• • • {with the aid of organic added material}	<b>6/04</b>	• by freezing
<b>1/0424</b>	• • • • {with the aid of a polymer}		
<b>1/0432</b>	• • • {with the aid of ion-exchange material}		
<b>1/06</b>	• • Precipitation by physical means, e.g. by irradiation, vibrations		
<b>1/061</b>	• • • {Separation by centrifugation}		
<b>1/063</b>	• • • {Separation by filtration}		
<b>1/08</b>	• • • by heating		
<b>1/10</b>	• • Precipitation by chemical means		
<b>1/12</b>	• without precipitation		
<b>1/14</b>	• • with non-precipitating compounds, e.g. sulfiting; Sequestration, e.g. with chelate-producing compounds		
<b>1/16</b>	• • by physical means, e.g. irradiation		
<b>1/165</b>	• • • {by irradiation}		
<b>1/18</b>	• • • by heating		
<b>1/20</b>	• • • • in containers allowing for expansion of the contents		