

# CPC COOPERATIVE PATENT CLASSIFICATION

## C CHEMISTRY; METALLURGY

(NOTES omitted)

### CHEMISTRY

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

(NOTES omitted)

## C12G WINE; PREPARATION THEREOF; ALCOHOLIC BEVERAGES (beer [C12C](#)); PREPARATION OF ALCOHOLIC BEVERAGES NOT PROVIDED FOR IN SUBCLASSES [C12C](#) OR [C12H](#)

### 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="#">C12G 1/022</a>	covered by	<a href="#">C12G 1/0203</a>
<a href="#">C12G 1/024</a>	covered by	<a href="#">C12G 1/0209</a>
<a href="#">C12G 1/026</a>	covered by	<a href="#">C12G 1/02</a>
<a href="#">C12G 1/028</a>	covered by	<a href="#">C12G 1/0213</a>
<a href="#">C12G 1/032</a>	covered by	<a href="#">C12G 1/0216</a>
<a href="#">C12G 1/036</a>	covered by	<a href="#">C12G 1/0206</a>
<a href="#">C12G 1/067</a>	covered by	<a href="#">C12G 1/06</a>
<a href="#">C12G 1/073</a>	covered by	<a href="#">C12G 1/06</a> , <a href="#">C12G 1/064</a>
<a href="#">C12G 1/09</a>	covered by	<a href="#">C12G 1/08</a>
<a href="#">C12G 1/10</a>	covered by	<a href="#">C12G 1/00</a> , <a href="#">C12H 1/10</a> , <a href="#">C12H 1/18</a>
<a href="#">C12G 1/12</a>	covered by	<a href="#">C12G 1/00</a>

<b>1/00</b>	<b>Preparation of wine or sparkling wine</b>	3/02	. by fermentation
1/005	. {Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation}	3/021	. . of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn
1/02	. Preparation of must from grapes; Must treatment and fermentation	3/022	. . . of botanical genus Oryza, e.g. rice
1/0203	. . {by microbiological or enzymatic treatment}	3/023	. . of botanical family Solanaceae, e.g. potato
1/0206	. . {using a home wine making vessel}	3/024	. . of fruits other than botanical genus Vitis
1/0209	. . {in a horizontal or rotatably mounted vessel ( <a href="#">C12G 1/0206</a> takes precedence)}	3/025	. . Low-alcohol beverages ( <a href="#">methods for reducing the alcohol content after fermentation C12H 3/00</a> )
1/0213	. . {with thermal treatment of the vintage ( <a href="#">C12G 1/0206</a> takes precedence)}	3/026	. . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage
1/0216	. . {with recirculation of the must for pomage extraction}	3/04	. by mixing, e.g. for preparation of liqueurs
1/04	. . Sulfiting the must; Desulfiting	3/05	. . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides
1/06	. Preparation of sparkling wine; Impregnation of wine with carbon dioxide ( <a href="#">methods for reducing the alcohol content after fermentation C12H 3/00</a> ; <a href="#">methods for increasing the alcohol content after fermentation C12H 6/00</a> )	3/055	. . . extracted from plants
1/062	. . {Agitation, centrifugation, or vibration of bottles}	3/06	. . with flavouring ingredients
1/064	. . {using enclosed yeast}	3/07	. . . Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor
1/08	. Removal of yeast ["degorgeage"]	3/08	. by methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups <a href="#">C12G 3/02</a> - <a href="#">C12G 3/07</a> ( <a href="#">methods for reducing the alcohol content of fermented solutions or alcoholic beverages C12H 3/00</a> ; <a href="#">methods for increasing the alcohol content of fermented solutions or alcoholic beverages C12H 6/00</a> )
1/14	. Preparation of wine or sparkling wine with low alcohol content ( <a href="#">methods for reducing the alcohol content after fermentation C12H 3/00</a> )		
<b>3/00</b>	<b>Preparation of other alcoholic beverages</b>		
3/005	. Solid or pasty alcoholic beverage-forming compositions		

**2200/00**   **Special features**

- 2200/05   . Use of particular microorganisms in the preparation of wine
- 2200/11   . Use of genetically modified microorganisms in the preparation of wine
- 2200/15   . Use of particular enzymes in the preparation of wine
- 2200/21   . Wine additives, e.g. flavouring or colouring agents
- 2200/25   . Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- 2200/31   . Wine making devices having compact design or adapted for home use