

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

(NOTE omitted)

#### A23C DAIRY PRODUCTS, e.g. MILK, BUTTER OR CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs [A23J 1/00](#))

##### NOTE

This subclass covers:

- the chemical aspects of making dairy products
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying, preservation, or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. [A01J](#) for treatment of milk or cream for manufacture of butter or cheese.

##### General dairy technology

##### 1/00 Concentration, evaporation or drying ([A23C 3/00](#) takes precedence; products obtained thereby [A23C 9/00](#))

- 1/01 . Drying in thin layers
- 1/03 . . on drums or rollers
- 1/04 . by spraying into a gas stream
- 1/045 . . {by simultaneously or separately spraying of two different liquid products other than water or steam; by separate addition of additives other than milk products or lactose in the spray-dryer}
- 1/05 . . combined with agglomeration {granulation or coating}
- 1/06 . Concentration by freezing out the water
- 1/08 . . Freeze-drying
- 1/10 . Foam drying ([A23C 1/04](#), [A23C 1/08](#) take precedence)
- 1/12 . Concentration by evaporation
- 1/14 . combined with other treatment
- 1/16 . . using additives

##### 3/00 Preservation of milk or milk preparations (of cream [A23C 13/08](#); of butter [A23C 15/18](#); of cheese [A23C 19/097](#))

- 3/005 . {Storing or packaging in a vacuum or in inert or sterile gaseous atmosphere (impregnation with inert gases [A23C 9/1524](#))}
- 3/02 . by heating ([A23C 3/07](#) takes precedence)
- 3/023 . . in packages
- 3/027 . . . progressively transported through the apparatus
- 3/03 . . the materials being loose unpacked
- 3/031 . . . {Apparatus through which the material is transported non progressively; Temperature-maintaining holding tanks or vats with discontinuous filling or discharge}
- 3/033 . . . and progressively transported through the apparatus
- 3/0332 . . . . {in contact with multiple heating plates}

- 3/0335 . . . . {the milk being heated by electrical or mechanical means, e.g. by friction}
- 3/0337 . . . . {the milk flowing through with indirect heat exchange, containing rotating elements, e.g. for improving the heat exchange}
- 3/037 . . . . in direct contact with the heating medium, e.g. steam
- 3/0375 . . . . . {by pulverisation of the milk, including free falling film}
- 3/04 . by freezing or cooling
- 3/045 . . {Freezing in loose unpacked form}
- 3/05 . . in packages
- 3/055 . . . {Freezing in packages}
- 3/07 . by irradiation, e.g. by microwaves {; by sonic or ultrasonic waves}
- 3/073 . . {by sonic or ultrasonic waves}
- 3/076 . . {by ultraviolet or infrared radiation}
- 3/08 . by addition of preservatives (additions of microorganisms or enzymes [A23C 9/12](#), of other substances [A23C 9/152](#))
- 3/085 . . {Inorganic compounds, e.g. lactoperoxidase - H<sub>2</sub>O<sub>2</sub> systems}

##### 7/00 Other dairy technology

- 7/02 . Chemical cleaning of dairy apparatus; Use of sterilisation methods therefor
- 7/04 . Removing unwanted substances {other than lactose or milk proteins} from milk
- 7/043 . . {using chemicals in liquid or solid state, e.g. flocculating, adsorbing or extracting agents ([A23C 9/146](#) and [A23C 9/148](#) take precedence)}
- 7/046 . . {by centrifugation without using chemicals, e.g. bactofugation; re-use of bactofugate}

##### Dairy products; Processes specially adapted therefor

- 9/00 Milk preparations; Milk powder or milk powder preparations (mixtures of whey with milk products or milk components [A23C 21/06](#))

- 9/005 . . {Condensed milk; Sugared condensed milk  
([A23C 1/06](#) and [A23C 1/12](#) take precedence)}
- 9/12 . Fermented milk preparations; Treatment using microorganisms or enzymes
- 9/1203 . . {Addition of, or treatment with, enzymes or microorganisms other than lactobacteriaceae}
- 9/1206 . . . {Lactose hydrolysing enzymes, e.g. lactase, beta-galactosidase}
- 9/1209 . . . {Proteolytic or milk coagulating enzymes, e.g. trypsin}
- 9/1213 . . . {Oxidation or reduction enzymes, e.g. peroxidase, catalase, dehydrogenase}
- 9/1216 . . . {Other enzymes}
- 9/122 . . {Apparatus for preparing or treating fermented milk products}
- 9/1223 . . . {for making stirred yoghurt; Apparatus with agitating or stirring means; Continuous bulk fermentation, heating or cooling, i.e. continuous inlet and outlet flow of yoghurt}
- 9/1226 . . . {for making set yoghurt in containers without stirring, agitation or transport of the yoghurt or the containers during incubation, heating or cooling; Domestic yoghurt apparatus without agitating means}
- 9/123 . . using only microorganisms of the genus lactobacteriaceae; Yoghurt ([A23C 9/13](#) takes precedence)
- 9/1232 . . . {in powdered, granulated or dried solid form}
- 9/1234 . . . {characterised by using a Lactobacillus sp. other than Lactobacillus Bulgaricus, including Bifidobacterium sp.}
- 9/1236 . . . {using Leuconostoc, Pediococcus or Streptococcus sp. other than Streptococcus Thermophilus; Artificial sour buttermilk in general ([A23C 9/1234](#) and [A23C 17/02](#) take precedence)}
- 9/1238 . . . {using specific L. bulgaricus or S. thermophilus microorganisms; using entrapped or encapsulated yoghurt bacteria; Physical or chemical treatment of L. bulgaricus or S. thermophilus cultures; Fermentation only with L. bulgaricus or only with S. thermophilus}
- 9/127 . . using microorganisms of the genus lactobacteriaceae and other microorganisms or enzymes, e.g. kefir, koumiss ([A23C 9/13](#) takes precedence)
- 9/1275 . . . {using only lactobacteriaceae for fermentation in combination with enzyme treatment of the milk product; using enzyme treated milk products for fermentation with lactobacteriaceae}
- 9/13 . . using additives
- 9/1307 . . . {Milk products or derivatives; Fruit or vegetable juices; Sugars, sugar alcohols, sweeteners; Oligosaccharides; Organic acids or salts thereof or acidifying agents; Flavours, dyes or pigments; Inert or aerosol gases; Carbonation methods}
- 9/1315 . . . {Non-milk proteins or fats; Seeds, pulses, cereals or soja; Fatty acids, phospholipids, mono- or diglycerides or derivatives therefrom; Egg products}
- 9/1322 . . . {Inorganic compounds; Minerals, including organic salts thereof, oligo-elements; Amino-acids, peptides, protein-hydrolysates or derivatives; Nucleic acids or derivatives; Yeast extract or autolysate; Vitamins; Antibiotics; Bacteriocins}
- 9/133 . . . Fruit or vegetables
- 9/137 . . . Thickening substances
- 9/14 . in which the chemical composition of the milk is modified by non-chemical treatment
- 9/142 . . by dialysis, reverse osmosis or ultrafiltration ([A23C 9/144](#) takes precedence)
- 9/1422 . . . {by ultrafiltration, microfiltration or diafiltration of milk, e.g. for separating protein and lactose; Treatment of the UF permeate}
- 9/1425 . . . {by ultrafiltration, microfiltration or diafiltration of whey, e.g. treatment of the UF permeate}
- 9/1427 . . . {by dialysis, reverse osmosis or hyperfiltration, e.g. for concentrating or desalting}
- 9/144 . . by electrical means, e.g. electrodialysis
- 9/146 . . by ion-exchange
- 9/1465 . . . {Chromatographic separation of protein or lactose fraction; Adsorption of protein or lactose fraction followed by elution}
- 9/148 . . by molecular sieve or gel filtration {or chromatographic treatment ([A23C 9/1465](#) takes precedence)}
- 9/15 . Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins
- 9/1504 . . {Spreads, semi-solid products}
- 9/1508 . . {Dissolving or reconstituting milk powder; Reconstitution of milk concentrate with water; Standardisation of fat content of milk}
- 9/1512 . . {containing isolated milk or whey proteins, caseinates or cheese; Enrichment of milk products with milk proteins in isolated or concentrated form, e.g. ultrafiltration retentate}
- 9/1516 . . {Enrichment or recombination of milk (excepted whey) with milk fat, cream of butter without using isolated or concentrated milk proteins}
- 9/152 . containing additives ([fermented milk preparations containing additives A23C 9/13](#))
- 9/1522 . . {Inorganic additives, e.g. minerals, trace elements; Chlorination or fluoridation of milk; Organic salts or complexes of metals other than sodium or potassium; Calcium enrichment of milk}
- 9/1524 . . {Inert gases, noble gases, oxygen, aerosol gases; Processes for foaming}
- 9/1526 . . {Amino acids; Peptides; Protein hydrolysates; Nucleic acids; Derivatives thereof}
- 9/1528 . . {Fatty acids; Mono- or diglycerides; Petroleum jelly; Paraffine; Phospholipids; Derivatives thereof}
- 9/154 . . containing thickening substances, eggs or cereal preparations; Milk gels
- 9/1542 . . . {Acidified milk products containing thickening agents or acidified milk gels, e.g. acidified by fruit juices ([fermentation A23C 9/12](#))}

- 9/1544 . . . {Non-acidified gels, e.g. custards, creams, desserts, puddings, shakes or foams, containing eggs or thickening or gelling agents other than sugar; Milk products containing natural or microbial polysaccharides, e.g. cellulose or cellulose derivatives; Milk products containing nutrient fibres}
- 9/1546 . . . . {in powdered, granulated or dried solid form}
- 9/1548 . . . {Non-dried milk gels, creams or semi-solid products obtained by heating milk with a sugar without using gums, e.g. milk jam}
- 9/156 . . Flavoured milk preparations {; Addition of fruits, vegetables, sugars, sugar alcohols or sweeteners}
- 9/1565 . . . {Acidified milk products, e.g. milk flavoured with fruit juices ([A23C 9/1542](#) takes precedence; fermentation [A23C 9/12](#))}
- 9/158 . . containing vitamins or antibiotics
- 9/1585 . . . {Antibiotics; Bacteriocins; Fungicides from microorganisms}
- 9/16 . Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby ([A23C 9/18](#) takes precedence)
- 9/18 . Milk in dried and compressed or semi-solid form
- 9/20 . Dietetic milk products not covered by groups [A23C 9/12](#) - [A23C 9/18](#)
- 9/203 . . {containing bifidus-active substances, e.g. lactulose; containing oligosaccharides}
- 9/206 . . {Colostrum; Human milk}
- 11/00 Milk substitutes, e.g. coffee whitener compositions** (cheese substitutes [A23C 20/00](#); butter substitutes [A23D](#))
- 11/02 . containing at least one non-milk component as source of fats or proteins (addition of non-milk fats or non-milk proteins in making cheese curd [A23C 19/055](#); whey or whey preparations containing non-milk components as source of fats or proteins [A23C 21/04](#))
- 11/04 . . containing non-milk fats but no non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- 11/045 . . . {obtained by mixing the non-fat components in powdered form with the fats or by dry mixing of the components}
- 11/06 . . containing non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- 11/065 . . . {Microbial proteins, inactivated yeast or animal proteins}
- 11/08 . . containing caseinates but no other milk proteins nor milk fats
- 11/10 . . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins
- 11/103 . . . {containing only proteins from pulses, oilseeds or nuts, e.g. nut milk}
- 11/106 . . . . {Addition of, or treatment with, microorganisms ([A23C 20/025](#) takes precedence)}
- 13/00 Cream; Cream preparations (ice-cream [A23G 9/00](#)); Making thereof**
- 13/08 . Preservation
- 13/085 . . {Freezing; Subsequent melting}
- 13/10 . . by addition of preservatives ([A23C 13/14](#), [A23C 13/16](#) take precedence)
- 13/12 . Cream preparations
- 13/125 . . {in powdered, granulated or solid form}
- 13/14 . . containing milk products or {non-fat} milk components
- 13/16 . . containing, or treated with, microorganisms, enzymes, or antibiotics; Sour cream
- 13/165 . . . {Making sour cream by chemical or physical means only}
- 15/00 Butter; Butter preparations; Making thereof** (butter substitutes [A23D](#))
- 15/02 . Making thereof
- 15/04 . . from butter oil or anhydrous butter
- 15/06 . . Treating cream {or milk} prior to phase inversion
- 15/065 . . . {Addition of a treatment with microorganisms or enzymes; Addition of cultured milk products}
- 15/12 . Butter preparations
- 15/123 . . {Addition of microorganisms or cultured milk products; Addition of enzymes; Addition of starter cultures other than destillates}
- 15/126 . . {Butter containing a minority of vegetable oils; Enrichment of butter with fatty acids}
- 15/14 . . Butter powder; Butter oil, i.e. melted butter, e.g. ghee {; Anhydrous butter}
- 15/145 . . . {Removal of steroids, e.g. cholesterol or free acids; Fractionation of anhydrous milkfat by extraction with solvents other than solvent crystallisation or with supercritical gases or by distillation}
- 15/16 . . Butter having reduced fat content
- 15/165 . . . {prepared by addition of microorganisms; Cultured spreads}
- 15/18 . Preservation
- 15/20 . . by addition of preservatives {or antioxidants}
- 17/00 Buttermilk; Buttermilk preparations (milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment [A23C 9/14](#))**
- 17/02 . containing, or treated with, microorganisms or enzymes
- 19/00 Cheese; Cheese preparations; Making thereof** (cheese substitutes [A23C 20/00](#))
- 19/02 . Making cheese curd
- 19/024 . . using continuous procedure
- 19/0245 . . . {with immobilized enzymes or microorganisms}
- 19/028 . . without substantial whey separation from coagulated milk
- 19/0285 . . . {by dialysis or ultrafiltration}
- 19/032 . . characterised by the use of specific microorganisms, or enzymes of microbial origin
- 19/0321 . . . {Propionic acid bacteria}
- 19/0323 . . . {using only lactic acid bacteria, e.g. *Pediococcus* and *Leuconostoc* species; *Bifidobacteria*; Microbial starters in general (using moulds [A23C 19/0682](#))}
- 19/0325 . . . {using yeasts, alone or in combination with lactic acid bacteria or with fungi, without using other bacteria}

- 19/0326 . . . {Rennet produced by fermentation, e.g. microbial rennet; Rennet produced by genetic engineering}
- 19/0328 . . . {Enzymes other than milk clotting enzymes, e.g. lipase, beta-galactosidase}
- 19/04 . . characterised by the use of specific enzymes of vegetable or animal origin ([A23C 19/032 takes precedence](#))
- 19/041 . . . {Proteolytic or milk clotting enzymes from plants or vegetables, e.g. papain, ficin, bromelain}
- 19/043 . . . {Enzymes other than proteolytic enzymes or milk clotting enzymes, e.g. lipase, lysosyme}
- 19/045 . . Coagulation of milk without rennet or rennet substitutes
- 19/0455 . . . {Coagulation by direct acidification without fermentation of the milk, e.g. by chemical or physical means}
- 19/05 . . Treating milk before coagulation; Separating whey from curd ([A23C 19/097 takes precedence](#))
- 19/051 . . . {Acidifying by combination of acid fermentation and of chemical or physical means}
- 19/052 . . . {Acidifying only by chemical or physical means}
- 19/053 . . . {Enrichment of milk with whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- 19/054 . . . {using additives other than acidifying agents, NaCl, CaCl<sub>2</sub>, dairy products, proteins, fats, enzymes or microorganisms}
- 19/055 . . Addition of non-milk fats or non-milk proteins {, polyol fatty acid polyesters or mineral oils}
- 19/06 . Treating cheese curd after whey separation; Products obtained thereby ([A23C 19/097 takes precedence](#))
- 19/061 . . {Addition of, or treatment with, microorganisms ([A23C 19/0682 takes precedence](#))}
- 19/062 . . . {using only lactic acid bacteria, e.g. pediococcus, leconostoc or bifidus sp., or propionic acid bacteria; Treatment with non-specified acidifying bacterial cultures}
- 19/063 . . {Addition of, or treatment with, enzymes or cell-free extracts of microorganisms}
- 19/064 . . Salting
- 19/068 . . Particular types of cheese
- 19/0682 . . . {Mould-ripened or bacterial surface ripened cheeses}
- 19/0684 . . . {Soft uncured Italian cheeses, e.g. Mozzarella, Ricotta, Pasta filata cheese; Other similar stretched cheeses}
- 19/0686 . . . {Cheese from whey, e.g. mysost}
- 19/0688 . . . {Hard cheese or semi-hard cheese with or without eyes ([A23C 19/072 takes precedence](#))}
- 19/072 . . . Cheddar type {or similar hard cheeses without eyes}
- 19/076 . . . Soft unripened cheese, e.g. cottage or cream cheese
- 19/0765 . . . . {Addition to the curd of additives other than acidifying agents, dairy products, proteins except gelatine, fats, enzymes, microorganisms, NaCl, CaCl<sub>2</sub> or KCl; Foamed fresh cheese products}
- 19/08 . . . Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing
- 19/081 . . . . {Surface melting}
- 19/082 . . . . Adding substances to the curd before or during melting; Melting salts
- 19/084 . . . . Treating the curd, or adding substances thereto, after melting ([adding non-milk components A23C 19/093](#))
- 19/086 . . Cheese powder; Dried cheese preparations
- 19/09 . . Other cheese preparations; Mixtures of cheese with other foodstuffs ([preservation A23C 19/097](#))
- 19/0904 . . . {Liquid cheese products, e.g. beverages, sauces}
- 19/0908 . . . {Sliced cheese; Multilayered or stuffed cheese; Cheese loaves}
- 19/0912 . . . {Fried, baked or roasted cheese products, e.g. cheese cakes; Foamed cheese products, e.g. soufflés; Expanded cheese in solid form}
- 19/0917 . . . {Addition, to cheese or curd, of whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- 19/0921 . . . {Addition, to cheese or curd, of minerals, including organic salts thereof, trace elements, amino acids, peptides, protein hydrolysates, nucleic acids, yeast extracts or autolysate, vitamins or derivatives of these compounds}
- 19/0925 . . . {Addition, to cheese or curd, of colours, synthetic flavours or artificial sweeteners, including sugar alcohols}
- 19/093 . . . Addition of non-milk fats or non-milk proteins
- 19/097 . Preservation
- 19/0973 . . {Pasteurisation; Sterilisation; Hot packaging}
- 19/0976 . . {Freezing; Treating cheese in frozen state; Thawing of frozen cheese}
- 19/10 . . Addition of preservatives
- 19/105 . . . {Inorganic compounds; Inert or noble gases; Carbon dioxide}
- 19/11 . . . of antibiotics {or bacteriocins}
- 19/14 . Treating cheese after having reached its definite form, e.g. ripening, smoking ([preservation A23C 19/097](#))
- 19/16 . . Covering the cheese surface, e.g. with paraffin wax
- 19/163 . . . {with a non-edible liquid or semi-liquid coating, e.g. wax, polymer dispersions ([in combination with an edible coating A23C 19/16](#))}
- 19/166 . . . {with non-edible preformed foils, films or bandages}
- 20/00 Cheese substitutes ([A23C 19/055](#), [A23C 19/093 take precedence](#))**
- 20/005 . {mainly containing proteins from pulses or oilseeds}
- 20/02 . containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates
- 20/025 . . {mainly containing proteins from pulses or oilseeds}



<b>21/00</b>	<b>Whey; Whey preparations</b> (concentration, evaporation or drying <a href="#">A23C 1/00</a> ; preservation of milk or milk preparations <a href="#">A23C 3/00</a> ; milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment <a href="#">A23C 9/14</a> )	<b>2220/102</b>	<ul style="list-style-type: none"> <li>Enzymatic treatment in diffusion reactors, e.g. membrane reactors, without immobilisation of the enzyme</li> </ul>
21/02	<ul style="list-style-type: none"> <li>containing, or treated with, microorganisms or enzymes</li> </ul>	<b>2220/104</b>	<ul style="list-style-type: none"> <li>Enzymatic treatment with immobilised enzymes</li> </ul>
21/023	<ul style="list-style-type: none"> <li>{Lactose hydrolysing enzymes, e.g. lactase, B-galactosidase}</li> </ul>	<b>2220/106</b>	<ul style="list-style-type: none"> <li>Enzymatic treatment with enzymes in microgranules or soluble matrices; Entrapment of enzymes or making enzyme aggregates for delayed solubility; Complexation of enzymes</li> </ul>
21/026	<ul style="list-style-type: none"> <li>{containing, or treated only with, lactic acid producing bacteria, bifidobacteria or propionic acid bacteria}</li> </ul>	<b>2220/20</b>	<ul style="list-style-type: none"> <li>Treatment with microorganisms</li> </ul>
21/04	<ul style="list-style-type: none"> <li>containing non-milk components as source of fats or proteins</li> </ul>	<b>2220/202</b>	<ul style="list-style-type: none"> <li>Genetic engineering of microorganisms used in dairy technology</li> </ul>
21/06	<ul style="list-style-type: none"> <li>Mixtures of whey with milk products or milk components</li> </ul>	<b>2220/204</b>	<ul style="list-style-type: none"> <li>Use of bacteria which are encapsulated, entrapped or immobilised; Fermentation with these bacteria</li> </ul>
21/08	<ul style="list-style-type: none"> <li>containing other organic additives, e.g. vegetable or animal products</li> </ul>	<b>2220/206</b>	<ul style="list-style-type: none"> <li>Slime forming bacteria; Exopolysaccharide or thickener producing bacteria, ropy cultures, so-called filant strains</li> </ul>
21/10	<ul style="list-style-type: none"> <li>containing inorganic additives</li> </ul>	<b>2220/208</b>	<ul style="list-style-type: none"> <li>Fermentation of skim milk or milk and its addition in a small quantity to unfermented skim milk or milk, e.g. cheese milk; Addition of yoghurt to cheese milk</li> </ul>
<b>23/00</b>	<b>Other dairy products</b>	<b>2230/00</b>	<b>Aspects relating to animal feed or genotype</b>
<b>2200/00</b>	<b>Special features</b>	<b>2230/05</b>	<ul style="list-style-type: none"> <li>Milk or milk products from transgenic animals</li> </ul>
<b>2210/00</b>	<b>Physical treatment of dairy products</b>	<b>2230/10</b>	<ul style="list-style-type: none"> <li>Animal milk with modified composition due to a specific feed</li> </ul>
2210/05	<ul style="list-style-type: none"> <li>Conventional drying followed by fluidised bed drying; Fluidised bed drying at the bottom of a spray-drier</li> </ul>	<b>2230/15</b>	<ul style="list-style-type: none"> <li>Animal milk with modified composition due to manipulation of the animal, e.g. animal milk comprising antibodies, selection of animals having specific genotypes</li> </ul>
2210/10	<ul style="list-style-type: none"> <li>General processes or apparatus not classified in <a href="#">A23C 3/0375</a> for direct contact of a falling film of liquid with steam</li> </ul>	<b>2240/00</b>	<b>Use or particular additives or ingredients</b>
2210/15	<ul style="list-style-type: none"> <li>High pressure treatment</li> </ul>	<b>2240/05</b>	<ul style="list-style-type: none"> <li>Milk products enriched with milk fat globule membrane</li> </ul>
2210/20	<ul style="list-style-type: none"> <li>Treatment using membranes, including sterile filtration</li> </ul>	<b>2240/10</b>	<ul style="list-style-type: none"> <li>Dairy products containing sterols or sterol derivatives</li> </ul>
2210/202	<ul style="list-style-type: none"> <li>Treatment of milk with a membrane before or after fermentation of the milk, e.g. UF of diafiltration</li> </ul>	<b>2240/15</b>	<ul style="list-style-type: none"> <li>Use of plant extracts, including purified and isolated derivatives thereof, as ingredient in dairy products</li> </ul>
2210/204	<ul style="list-style-type: none"> <li>Use of a membrane during fermentation of milk</li> </ul>	<b>2240/20</b>	<ul style="list-style-type: none"> <li>Inert gas treatment, using, e.g. noble gases or CO<sub>2</sub>, including CO<sub>2</sub> liberated by chemical reaction; Carbonation of milk products</li> </ul>
2210/206	<ul style="list-style-type: none"> <li>Membrane filtration of a permeate obtained by ultrafiltration, nanofiltration or microfiltration</li> </ul>	<b>2250/00</b>	<b>Particular aspects related to cheese</b>
2210/208	<ul style="list-style-type: none"> <li>Removal of bacteria by membrane filtration; Sterile filtration of milk products</li> </ul>	<b>2250/05</b>	<ul style="list-style-type: none"> <li>Emulsifying cheese</li> </ul>
2210/25	<ul style="list-style-type: none"> <li>Separating and blending</li> </ul>	<b>2250/052</b>	<ul style="list-style-type: none"> <li>Emulsifying cheese below melting or pasteurisation temperature, e.g. below about 60 degrees</li> </ul>
2210/252	<ul style="list-style-type: none"> <li>Separating a milk product in at least two fractions followed by treatment of at least one of the fractions and remixing at least part of the two fractions</li> </ul>	<b>2250/054</b>	<ul style="list-style-type: none"> <li>Emulsifying cheese without melting or emulsifying salts, e.g. citrates or (poly-) phosphates or alkali metal (bi-) carbonates or sodium or calcium salts of organic acids</li> </ul>
2210/254	<ul style="list-style-type: none"> <li>Cream is separated from milk, one of the fractions is treated and at least part of the cream is remixed with the milk</li> </ul>	<b>2250/10</b>	<ul style="list-style-type: none"> <li>Cheese characterised by a specific form</li> </ul>
2210/256	<ul style="list-style-type: none"> <li>Removal or separation of bacteria, or a fraction containing bacteria, by centrifugation; Bactofugation</li> </ul>	<b>2250/15</b>	<ul style="list-style-type: none"> <li>Shredded non-dried cheese</li> </ul>
2210/258	<ul style="list-style-type: none"> <li>Separation or recuperation of fats or lipids from whey or whey products</li> </ul>	<b>2250/20</b>	<ul style="list-style-type: none"> <li>Compacting shredded or ground cheese other than curd or small cheese pieces without melting</li> </ul>
2210/30	<ul style="list-style-type: none"> <li>Whipping, foaming, frothing or aerating dairy products</li> </ul>	<b>2250/25</b>	<ul style="list-style-type: none"> <li>Cheese with fat content lower than 0.5%, including cheese from skim milk, i.e. no addition of fats</li> </ul>
2210/40	<ul style="list-style-type: none"> <li>Microencapsulation; Encapsulation of particles</li> </ul>	<b>2250/30</b>	<ul style="list-style-type: none"> <li>Blue veined cheeses, e.g. Roquefort, Gorgonzola, Stilton</li> </ul>
<b>2220/00</b>	<b>Biochemical treatment</b>	<b>2250/35</b>	<ul style="list-style-type: none"> <li>Smoking of cheese or curd; Smoked cheeses; Smoking of milk components before conversion to cheese</li> </ul>
2220/10	<ul style="list-style-type: none"> <li>Enzymatic treatment</li> </ul>	<b>2250/40</b>	<ul style="list-style-type: none"> <li>Breaded cheese products, e.g. coating with a batter mix or other adhesive material followed by breading with crumbs or other particulate coating</li> </ul>
		<b>2250/45</b>	<ul style="list-style-type: none"> <li>Cheese from buttermilk</li> </ul>

**2260/00 Particular aspects or types of dairy products**

- 2260/05 . Concentrated yoghurt products, e.g. labneh, yoghurt cheese, non-dried non-frozen solid or semi-solid yoghurt products other than spreads; Strained yoghurt; Removal of whey from yoghurt
- 2260/10 . Spreadable dairy products
- 2260/102 . . Spreadable fermented dairy product; Dairy spreads prepared by fermentation or containing microorganisms; Cultured spreads; Dairy spreads containing fermented milk products
- 2260/104 . . Water-continuous butterlike spreads; spreads from cream prepared without phase inversion
- 2260/15 . Frozen dairy products
- 2260/152 . . Frozen fermented milk products, e.g. frozen yoghurt or yoghurt ice cream; Frozen milk products containing living microorganisms
- 2260/154 . . Frozen non-fermented milk products
- 2260/20 . Dry foaming beverage creamer or whitener, e.g. gas injected or containing carbonation or foaming agents, for causing foaming when reconstituted
- 2260/25 . Dairy compositions providing for tooth protective effects, e.g. anticariogenic effects

**2270/00 Aspects relating to packaging**

- 2270/05 . Gelled or liquid milk product, e.g. yoghurt, cottage cheese or pudding being one of the separate layers of a multilayered soft or liquid food product
- 2270/10 . Dairy products filled into pressurised containers with dispensing means for atomisation or foaming
- 2270/15 . Separate packaging or storing of foodstuffs or ingredients to be mixed prior to use or serving, e.g. storing into separate compartments of a single container or into separate containers