

ECLA EUROPEAN CLASSIFICATION

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 [C07F9/10](#); proteins per se [C07K](#))

A23J1/00 **Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites** (preparation of glue [C09H](#))

- A23J1/00B . [N: from waste materials, e.g. kitchen waste]
- A23J1/00B2 . . [N: from animal waste materials ([A23J1/10](#) takes precedence)]
- A23J1/00B4 . . [N: from animal excrements, e.g. poultry manure]
- A23J1/00B6 . . [N: from waste products of dairy plant (whey [A23J1/20](#))]
- A23J1/00B10 . . [N: from vegetable waste materials]

- A23J1/00F . [N: from vegetable materials ([A23J1/00B10](#), [A23J1/12](#) and [A23J1/14](#) take precedence)]
- A23J1/00F2 . . [N: from leafy vegetables, e.g. alfalfa, clover, grass]

- A23J1/00M . [N: from micro-organisms ([A23J1/18](#) takes precedence)]

- A23J1/00P . [N: from unicellular algae (seaweed [A23J1/00F](#))]

- A23J1/02 . from meat

- A23J1/04 . from fish or other sea animals (for animal feeding-stuff [A23K1/10](#))

- A23J1/06 . from blood (for animal feeding-stuff [A23K1/04](#); plastic materials from blood [C08H1/00](#))

- A23J1/08 . from eggs
- A23J1/09 . . separating yolks from whites

- A23J1/10 . from hair, feathers, horn, skins, leather, bones, or the like

- A23J1/12 . from cereals, wheat, bran, or molasses
- A23J1/12B . . [N: by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J3/34](#))]

- A23J1/14 . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
- A23J1/14C . . [N: by extracting with organic solvents]
- A23J1/14C2 . . . [N: Desolventization]
- A23J1/14D . . [N: by using wave energy or electric current]
- A23J1/14P . . [N: by treatment involving enzymes or micro-organisms (enzymatic hydrolysis of proteins [A23J3/34](#))]

- A23J1/16 . from waste water of starch-manufacturing plant or like wastes

- A23J1/18 . from yeasts
- A23J1/20 . from milk, e.g. casein ([curds or cheese A23C](#)); from whey
- A23J1/20B . . [N: Casein or caseinates]
- A23J1/20C . . [N: from whey, e.g. lactalbumine]
- A23J1/20D . . [N: Co-precipitates of casein and lactalbumine]
- A23J1/22 . . Drying casein

A23J3/00 Working-up of proteins for foodstuffs

Note

In groups [A23J3/04](#) to [A23J3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place

- A23J3/04 . Animal proteins
- A23J3/06 . . Gelatine
- A23J3/08 . . Dairy proteins
- A23J3/10 . . . Casein ([drying casein A23J1/22](#))
- A23J3/12 . . from blood
- A23J3/14 . Vegetable proteins
- A23J3/16 . . from soybean
- A23J3/18 . . from wheat
- A23J3/20 . Proteins from micro-organisms or unicellular algae
- A23J3/22 . by texturising

Note

Subject matter classified in groups [A23J3/22](#) to [A23J3/28](#) is also classified in groups [A23J3/02](#) to [A23J3/20](#), if the nature of the protein is of interest [N: except if subgroups [A23J3/22](#) to [A23J3/28](#) already provide for this subject matter]

- A23J3/22B . . [N: Texturising casein]
- A23J3/22C . . [N: Texturised simulated foods with high protein content ([synthetic caviar see A23L1/328B](#))]
- A23J3/22C2 . . . [N: Meat-like textured foods ([meat extenders A23L1/31](#))]
- A23J3/24 . . using freezing
- A23J3/24B . . . [N: Texturising casein using freezing]
- A23J3/26 . . using extrusion or expansion
- A23J3/26B . . . [N: Texturising casein using extrusion or expansion]
- A23J3/28 . . using coagulation from or in a bath, e.g. spun fibres
- A23J3/28B . . . [N: Texturising casein using coagulation from or in a bath]
- A23J3/30 . by hydrolysis

Note

Subject matter classified in groups [A23J3/30](#) to [A23J3/34](#) is also classified in groups

[A23J3/04](#) to [A23J3/20](#), if the nature of the protein is of interest [N: except if subgroups of [A23J3/30](#) to [A23J3/34](#) already provide for this subject matter]

- [A23J3/32](#) . . . using chemical agents
- [A23J3/32B](#) [N: of casein]
- [A23J3/34](#) . . . using enzymes
- [A23J3/34B](#) [N: of animal proteins]
- [A23J3/34B2](#) [N: of collagen; of gelatin]
- [A23J3/34B4](#) [N: of dairy proteins]
- [A23J3/34B4B](#) [N: of casein]
- [A23J3/34B6](#) [N: of blood proteins]
- [A23J3/34C](#) [N: of vegetable proteins]
- [A23J3/34D](#) [N: of proteins from microorganisms or unicellular algae]
- [A23J3/34E](#) [N: of proteins obtained from waste materials ([A23J3/34B](#), [A23J3/34C](#) take precedence)]

[A23J7/00](#) Phosphatide compositions for foodstuffs, e.g. lecithin