

ECLA**EUROPEAN CLASSIFICATION****A23D**

EDIBLE OILS OF FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS (animal feeding-stuffs [A23K1/00](#); foods or foodstuffs containing edible oils or fats [A21D](#), [A23C](#), [A23G](#), [A23L](#); obtaining, refining, preserving [C11B](#), [C11C](#); hydrogenation [C11C3/12](#))

A23D7/00

Edible oil or fat compositions containing an aqueous phase, e.g. margarines

A23D7/00B

- [N: Spread compositions (characterised by ingredients other than fatty acid triglycerides [A23D7/005S](#))][\[C0312\]](#)

A23D7/00D

- [N: Compositions other than spreads (characterised by ingredients other than fatty acid triglycerides [A23D7/005N](#))][\[C0312\]](#)

A23D7/005

- characterised by ingredients other than fatty acid triglycerides[\[N0312\]](#)

[N:
In this group classification is made in the last appropriate place
]

A23D7/005N

- • [N: Compositions other than spreads][\[N0312\]](#)

A23D7/005S

- • [N: Spread compositions][\[N0312\]](#)

A23D7/01

- Other fatty acid esters, e.g. phosphatides [\[N0312\]](#) [\[C0505\]](#)

A23D7/01N

- • [N: Compositions other than spreads][\[N0312\]](#)

A23D7/01S

- • [N: Spread compositions][\[N0312\]](#)

A23D7/015

- Reducing calorie content; Reducing fat content, [N: e.g. "halvarines"]

A23D7/02

- characterised by the production or working-up [N: (kneading, forming [A01J21/00](#))]

A23D7/04

- • Working-up

A23D7/05

- • • characterised by essential cooling

A23D7/06

- Preservation of finished products [N: (by using antioxidants or biocides [C11B5/00](#))]

A23D9/00

Other edible oils or fats, e.g. shortenings, cooking oils

A23D9/007

- characterised by ingredients other than fatty acid triglycerides

A23D9/013

- • Other fatty acid esters, e.g. phosphatides

A23D9/02

- characterised by the production or working-up

A23D9/04

- • Working-up

A23D9/05

- • • Forming free-flowing pieces

A23D9/06

- Preservation of finished products [N: (by using antioxidants or biocides [C11B5/00](#))]