

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](#))]