# EUROPEAN PATENT OFFICE U.S. PATENT AND TRADEMARK OFFICE

#### CPC NOTICE OF CHANGES 1069

DATE: MAY 1, 2021

#### PROJECT MP0455

# The following classification changes will be effected by this Notice of Changes:

Action	Subclass	Group(s)	
SCHEME:			
Titles Changed:	A23B	Subclass	
	A23B	4/20	
	A23B	5/00	
	A23B	7/144	
	A23B	7/154	
	A23F	Subclass	
	A23F	5/26	
	A23J	Subclass	
	A23J	1/00	
	A23J	1/04	
	A23J	1/06	
	A23L	2/70	
	A23L	3/00	
	A61K	8/00	
	A61K	9/00	
	A61K	9/0092	
	A61K	9/70	
	A61Q	17/00	
	A62D	7/02	
	A62D	9/00	
Warnings Modified:	A23B	Subclass	
warmings woulded.	A23F	Subclass	
	A23J	Subclass	
<b>DEFINITIONS:</b>			
Definitions New:	A23B	4/20	
	A23B	7/144	
	A23B	7/154	
	A23J	1/06	
	A61K	9/70	
Definitions Modified:	A01N	25/18	
	A23B	Subclass	
	A23F	Subclass	
	A23F	5/26	
	A23J	Subclass	
	A23L	3/00	
	A61K	8/00	
	A61Q	17/00	

#### DATE: MAY 1, 2021

#### PROJECT MP0455

This Notice of Changes includes the following [Check the ones included]:

1. C	CLASSII	FICATION SCHEME CHANGES
	$\boxtimes$	A. New, Modified or Deleted Group(s)
	$\boxtimes$	B. New, Modified or Deleted Warning(s)
		C. New, Modified or Deleted Note(s)
		D. New, Modified or Deleted Guidance Heading(s)
2. D	DEFINIT	TIONS
	$\boxtimes$	A. New or Modified Definitions (Full definition template)
		B. Modified or Deleted Definitions (Definitions Quick Fix)
3. [	RE	VISION CONCORDANCE LIST (RCL)
4. [	CH.	ANGES TO THE CPC-TO-IPC CONCORDANCE LIST (CICL)
5. <b>Г</b>	CH.	ANGES TO THE CROSS-REFERENCE LIST (CRL)

DATE: MAY 1, 2021

#### PROJECT MP0455

#### 1. CLASSIFICATION SCHEME CHANGES

#### A. New, Modified or Deleted Group(s)

SUBCLASS A23B - PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general A23L 3/00; preserving in general A61L; applying food preservatives in packages B65D 81/28)

Type*	<u>Symbol</u>	Indent   Level   Number   of dots   (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	Comments
M	A23B	Subclass	PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS	
M	A23B4/20	3	Organic compounds; Microorganisms; Enzymes	
M	A23B5/00	0	Preservation of eggs or egg products	
M	A23B7/144	2	in the form of gases, e.g. fumigation; Compositions or apparatus therefor	
M	A23B7/154	3	Organic compounds; Microorganisms; Enzymes	

SUBCLASS A23F - COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots A47G 19/14; tea infusers A47G 19/16; apparatus for making beverages, e.g. coffee or tea, A47J 31/00; coffee mills A47J 42/00)

Type*	Symbol	Indent Level Number of dots (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	<u>Comments</u>
M	A23F	Subclass	COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR	
			INFUSION THEREOF	
M	A23F5/26	2	Extraction of water-soluble constituents	<u> </u>
			{(A23F5/246 takes precedence)}	

DATE: MAY 1, 2021

#### PROJECT MP0455

SUBCLASS 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 C07F 9/10; proteins per se C07K)

Type*	Symbol	Indent Level Number of dots (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	<u>Comments</u>
M	A23J	Subclass	PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE	
M	A23J1/00	0	COMPOSITIONS FOR FOODSTUFFS  Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites	
M	A23J1/04	1	from fish or other sea animals	
M	A23J1/06	1	from blood	

SUBCLASS A23L - FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A23B - A23J; THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, A23P); PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL

Type*	<u>Symbol</u>	Indent Level Number of dots (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	<u>Comments</u>
M	A23L2/70	1	Clarifying or fining of non-alcoholic beverages; Removing unwanted matter	
M	A23L3/00	0	Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preserving foods or foodstuffs in association with packaging B65B55/00)	

DATE: MAY 1, 2021

#### PROJECT MP0455

SUBCLASS A61K - PREPARATIONS FOR MEDICAL, DENTAL, OR TOILET PURPOSES (devices or methods specially adapted for bringing pharmaceutical products into particular physical or administering forms A61J 3/00; chemical aspects of, or use of materials for deodorisation of air, for disinfection or sterilisation, or for bandages, dressings, absorbent pads or surgical articles A61L; soap compositions C11D)

Type*	<u>Symbol</u>	Indent Level Number of dots (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	<u>Comments</u>
M	A61K8/00	0	Cosmetics or similar toilet preparations	
М	A61K9/00	0	Medicinal preparations characterised by special physical form {(nuclear magnetic resonance contrast preparations or magnetic resonance imaging contrast preparations A61K 49/18; preparations containing radioactive substances A61K 51/12)}	
M	A61K9/0092	2	{Hollow drug-filled fibres, tubes of the core- shell type, coated fibres, coated rods, microtubules or nanotubes}	
M	A61K9/70	1	Web, sheet or filament bases {; Films; Fibres of the matrix type containing drug (hollow drug-filled fibres A61K9/0092)}	

## SUBCLASS A61Q - SPECIFIC USE OF COSMETICS OR SIMILAR TOILET PREPARATIONS

Type*	<u>Symbol</u>	Indent Level Number of dots (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	<u>Comments</u>
M	A61Q17/00	0	Barrier preparations; Preparations brought into direct contact with the skin for affording protection against external influences, e.g. sunlight, X-rays or other harmful rays, corrosive materials, bacteria or insect stings	

DATE: MAY 1, 2021

#### PROJECT MP0455

# SUBCLASS A62D - CHEMICAL MEANS FOR EXTINGUISHING FIRES OR FOR COMBATING OR PROTECTING AGAINST HARMFUL CHEMICAL AGENTS; CHEMICAL MATERIALS FOR USE IN BREATHING APPARATUS

Туре*	<u>Symbol</u>	Indent Level Number of dots (e.g. 0, 1, 2)	Title  "CPC only" text should normally be enclosed in {curly brackets}**	<u>Comments</u>
M	A62D7/02	1	Clear-view sheets which prevent the formation of water drops or ice	
M	A62D9/00	0	Composition of chemical substances for use in breathing apparatus	

<sup>\*</sup>N = new entries where reclassification into entries is involved; C = entries with modified file scope where reclassification of documents from the entries is involved; Q = new entries which are firstly populated with documents via administrative transfers from deleted (D) entries. Afterwards, the transferred documents into the Q entry will either stay or be moved to more appropriate entries, as determined by intellectual reclassification; T= existing entries with enlarged file scope, which receive documents from C or D entries, e.g. when a limiting reference is removed from the entry title; M = entries with no change to the file scope (no reclassification); D = deleted entries; F = frozen entries will be deleted once reclassification of documents from the entries is completed; U = entries that are unchanged.

#### NOTES:

- \*\*No {curly brackets} are used for titles in CPC only <u>subclasses</u>, e.g. C12Y, A23Y; 2000 series symbol titles of groups found at the end of schemes (orthogonal codes); or the Y section titles. The {curly brackets} <u>are</u> used for 2000 series symbol titles found interspersed throughout the main trunk schemes (breakdown codes).
- U groups: it is obligatory to display the required "anchor" symbol (U group), i.e. the entry immediately preceding a new group or an array of new groups to be created (in case new groups are not clearly subgroups of C-type groups). Always include the symbol, indent level and title of the U group in the table above.
- All entry types should be included in the scheme changes table above for better understanding of the overall scheme change picture.
   Symbol, indent level, and title are required for all types.
- "Transferred to" column <u>must</u> be completed for all C, D, F, and Q type entries. F groups will be deleted once reclassification is completed.
- When multiple symbols are included in the "Transferred to" column, avoid using ranges of symbols in order to be as precise as
  possible
- For administrative transfer of documents, the following text should be used: "< administrative transfer to XX>", "<administrative transfer to XX and YY simultaneously>", or "<administrative transfer to XX, YY, ...and ZZ simultaneously>" when administrative transfer of the same documents is to more than one place.
- Administrative transfer to main trunk groups is assumed to be the source allocation type, unless otherwise indicated.
- Administrative transfer to 2000/Y series groups is assumed to be "additional information".
- If needed, instructions for allocation type should be indicated within the angle brackets using the abbreviations "ADD" or "INV": <administrative transfer to XX ADD>, <administrative transfer to XX ADD, YY INV, ... and ZZ ADD simultaneously>.
- In certain situations, the "D" entries of 2000-series or Y-series groups may not require a destination ("Transferred to") symbol, however it is required to specify "<no transfer>" in the "Transferred to" column for such cases.
- For finalisation projects, the deleted "F" symbols should have <no transfer> in the "Transferred to" column.
- For more details about the types of scheme change, see CPC Guide.

DATE: MAY 1, 2021

#### PROJECT MP0455

#### B. New, Modified or Deleted Warning(s)

SUBCLASS A23B--PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general A23L 3/00; preserving in general A61L; applying food preservatives in packages B65D 81/28)

Type*	<b>Location</b>	Old Warning	New/Modified Warning
M	A23B	In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.	Replace the existing warning with the following updated warning.  {In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.}

SUBCLASS A23F--COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots A47G 19/14; tea infusers A47G 19/16; apparatus for making beverages, e.g. coffee or tea, A47J 31/00; coffee mills A47J 42/00)

Type*	<b>Location</b>	Old Warning	New/Modified Warning
M	A23F	In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.	Replace the existing warning with the following updated warning.  {In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.}

SUBCLASS 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 C07F 9/10; proteins per se C07K)

Type*	<b>Location</b>	Old Warning	New/Modified Warning
M	A23J	In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.	Replace the existing warning with the following updated warning.  {In this subclass, non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.}

<sup>\*</sup>N = new warning, M = modified warning, D = deleted warning

NOTE: The "Location" column only requires the symbol PRIOR to the location of the warning. No further directions such as "before" or "after" are required.

DATE: MAY 1, 2021

#### PROJECT MP0455

# 2. A. DEFINITIONS (new)

Insert the following new definitions.

#### A23B 4/20

#### References

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Acid fermentation	A23B 4/12
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#### A23B 7/144

#### References

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Freezing; Subsequent thawing; Cooling	A23B 7/04
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#### A23B 7/154

### References

# Informative references

Attention is drawn to the following places, which may be of interest for search:

Preserving with acids; Acid fermentation	A23B 7/10
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DATE: MAY 1, 2021

#### PROJECT MP0455

# A23J 1/06

#### References

#### **Informative references**

Attention is drawn to the following places, which may be of interest for search:

Animal feeding stuff from blood	A23K 10/24
Macromolecular products derived from proteins	C08H 1/00

## A61K 9/70

#### References

# **Limiting references**

This place does not cover:

Hollow drug-filled fibres	A61K 9/0092
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# **Informative references**

Attention is drawn to the following places, which may be of interest for search:

Bandages, dressings or absorbent pads	A61F 13/00
Chemical aspects thereof	A61L 15/00

DATE: MAY 1, 2021

#### PROJECT MP0455

# 2. A. DEFINITIONS (modified)

#### A01N25/18

Replace: The existing reference in the "Informative references" table with the

following updated reference.

Fumigators; Apparatus for distributing gases	A01M 13/00
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#### **A23B**

<u>Delete</u>: The <u>entire</u> existing "Limiting references" section.

#### Informative references

<u>Insert</u>: The following <u>new</u> references in the existing "Informative references" table.

Biocides	A01N
Preservation of plants or parts thereof	A01N3/00
Preservation of foods or foodstuffs in general	A23L3/00
Sterilising and disinfecting of non-food material	A61L2/00
Preserving foods or foodstuffs in association with packaging method	B65B55/00
Preservation associated with packaging (entity)	B65D81/24, B65D81/26, B65D81/28

#### A23F

<u>Delete</u>: The <u>entire</u> existing "Limiting references" section.

DATE: MAY 1, 2021

#### PROJECT MP0455

# **Informative references**

<u>Insert</u>: The following <u>new</u> references in the existing "Informative references" table.

A01D46/04
A01D46/06
A23L27/20
A23L27/28
A23L33/105
A23N12/00
A47J42/00
A61K8/97
A61K36/00, A61K36/28, A61K36/74, A61K36/82,
B01
C07, C08

DATE: MAY 1, 2021

#### PROJECT MP0455

#### A23F5/26

#### **Limiting references**

#### Replace:

In the "Limiting references" table the <u>two existing references</u>: "Extraction ... beans A23F5/02, A23F 5/48" and "Isolation of coffee flavor or coffee oil... A23F5/48" with the following one new reference.

Addition of, or treatment with, enzymes or	A23F5/246
microorganisms	

#### Insert:

The following new "Informative references" section.

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Extraction of constituents from coffee cherries or non-roasted coffee beans	A23F5/02
Isolation of coffee flavor or coffee oil	A23F5/48

#### **A23J**

#### **Definition statement**

#### Replace:

In the existing "Definition statement" section the <u>third</u> paragraph: "Working-up of proteins ... agents or enzymes." with the following updated paragraph.

Working-up of proteins for foodstuffs, e.g. by texturizing using freezing, extrusion, expansion, coagulation from or in a bath; by hydrolysis using chemical agents or enzymes.

DATE: MAY 1, 2021

#### PROJECT MP0455

<u>Delete</u>: The <u>entire</u> existing "Limiting references" section.

## **Informative references**

Replace:

<u>All</u> of the existing references in the "Informative references" table with the following <u>updated</u> references.

Treatment of flour or dough by adding proteins before or during baking	A21D 2/26
Dairy products, e.g. milk, butter, cheese; milk or cheese substitutes; making thereof	A23C 9/00, A23C 11/00, A23C 17/00, A23C 23/00
Cocoa products	A23G 1/44
Sweetmeats, confectionery or marzipan	A23G 3/44
Chewing gum	A23G 4/14
Frozen sweets containing peptides or proteins	A23G 9/38
Fodder	A23K
Animal feeding-stuff	A23K 10/00
Proteins as adding ingredients for non-alcoholic beverages	A23L 2/66
Emulsifiers for foodstuffs	A23L 29/10
Food or foodstuffs containing proteins as gelling or thickening agents	A23L 29/281
Dietetic products containing proteins as additive	A23L 33/17

#### DATE: MAY 1, 2021

#### PROJECT MP0455

Protein compositions or phosphatide compositions for pharmaceuticals or cosmetics	A61K 8/64, A61K 9/28, A61K 9/50
Use of substances as emulsifying, wetting, dispersing or foam-producing agents	B01F 17/00
Phosphatides per se	C07F 9/10
Proteins per se	C07K
General processes for the preparation of peptides	C07K 1/00
Peptides e.g. oligopeptides, proteins	C07K 4/00, C07K 14/00
Immunoglobulins	C07K 16/00
Carrier-bound or immobilised peptides and preparation thereof	C07K 17/00
Hybridpeptides	C07K 19/00
Macromolecular materials from blood	C08H 1/00
Preparation of glue	С09Н
Gelatin not for foodstuffs	C09H 1/00, C09H 9/04
Enzymes and preparation thereof	C12N 9/00
Preparation of peptides or proteins using fermentation or enzymes	C12P 21/00
Analysis of food	G01N 33/02

DATE: MAY 1, 2021

#### PROJECT MP0455

#### A23L3/00

Delete:

#### **Limiting references**

The following two references from the existing "Limiting references" table.

Sterilising and disinfecting of non-food material	A61L 2/00
Preservation associated with packaging (entity)	B65D 81/24

#### Informative references

The following reference from the existing "Informative references" table. Delete:

Disinfecting, sterilizing in general	A61L 2/00
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#### Insert:

The following two new references in the existing "Informative references" table.

Sterilising and disinfecting of non-food material	A61L 2/00
Applications to the container or packaging material of food preservatives, fungicides, pesticides or animal repellants	B65D 81/24

# **Special rules of classification**

#### Replace:

All of the text in the existing "Special rules of classification" section with the following updated text.

A23L 3/00: general preservations methods for food. Specific methods for vegetables, meat, fish, eggs, cereals: A23B. Double classification (A23B, A23L 3/00) is sometimes necessary.

Non-limiting examples of situations where double classification is necessary:

General method for preserving food but with specific examples for fish, meat;

DATE: MAY 1, 2021

#### PROJECT MP0455

 Specific method for preserving vegetables but a more specific subgroup exists in A23L 3/00 for the preservation method e.g. highpressure treatment.

Sterilisation and packaging: sterilisation of the food product before packaging (aseptic filling): B65B 55/00, sterilisation after packaging: A23L 3/00.

A61L 2/00 for general (non-food) preservation methods.

Beverage preservation is generally classified both in A23L 2/42 (et seq.) and A23L 3/00, when the preservation method is not strictly limited to non-alcoholic beverages. Same rule apply in A23C (milk preservation).

When classifying in A23L 3/00, A23V 2002/00 indexing system should also be used when appropriate, in accordance with A23V 2002/00 classification rules.

#### A61K8/00

<u>Delete</u>: The <u>entire</u> existing "Limiting references" section.

#### Informative references

Replace:

<u>ALL</u> of the references in the existing "Informative references" table with the following updated references.

Casings or accessories for storing or handling of solid or pasty toilet or cosmetic substances	A45D 40/00
Medicinal preparation characterised by physical form	A61K 9/00, A61K 47/00
Medicinal preparation characterised by chemical ingredients	A61K 31/00 - A61K 51/00
Preparations for dentistry	A61K 6/00
Artificial eyelash or hair	A41G 5/00
Artificial nails	A45D 31/00

#### DATE: MAY 1, 2021

#### PROJECT MP0455

Artificial skin	A61F 2/105, A61L 27/60
Deodorisation of air	A61L 9/00
Chemical compounds as such	C01 - C09
Essential oils or perfumes per-se	C11B 9/00
Bar soap	C11D 17/0047
Dyeing of wool	D06P 3/14

#### Special rules of classification

#### Replace:

In the "Special rules of classification" section the existing <u>third</u> paragraph: "Only relevant compounds or ... to assess the core of the invention (see\* in Glossary of terms)" with the following <u>updated</u> paragraph.

Only relevant compounds or pertinent physical form, i.e. compounds in the composition or specific form (example: emulsion, foam) linked to the effect aimed, i.e. "core of the invention" (see \* in Glossary of terms). To classify a patent document, the claims, the description and the examples have to be checked to assess the core of the invention (see\* in Glossary of terms).

#### Replace:

In the "Special rules of classification" section the paragraph: "This subclass is considered as additional information (see\*\* in Glossary of terms)...indicated as eventual application(s) for the composition." with the following <u>updated</u> paragraph.

A61Q is considered as additional information (see\*\* in Glossary of terms), i.e. obligatory supplementary classification of subject matter already classified in A61K 8/00 and A61Q if applicable. This subclass concerns cosmetic uses that are indicated as eventual application(s) for the composition.

DATE: MAY 1, 2021

#### PROJECT MP0455

# A61Q17/00

Replace:

# **Informative references**

The existing reference in the existing "Informative references" table with the following <u>two</u> references.

For treating wounds, ulcers, burns, scars, keloids, or the like	A61P 17/02
Chemical means for combating harmful chemical agents	A62D 3/00