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

# CPC NOTICE OF CHANGES 1219

DATE: JANUARY 1, 2022

# PROJECT MP0532

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

Action	Subclass	Group(s)
SCHEME:		
Titles Changed:	A23C	Subclass
	A23C	1/00, 1/14, 7/02, 7/04, 9/00, 9/12,
		9/15, 9/156, 9/16, 11/00, 11/02,
		13/00, 13/12, 17/00, 19/00, 19/045,
		19/05, 19/093, 19/10, 21/00
Warnings Deleted:	A23C	Subclass
Notes Deleted:	A23C	9/14
DEFINITIONS:		
Definitions New:	A23C	Subclass
Definitions Modified:	A23C	1/00, 1/14, 3/08, 7/00, 7/02, 7/04,
		9/00, 9/12, 9/1203, 9/14, 9/15,
		9/1504, 9/156, 9/16, 11/00, 13/00,
		13/12, 15/00, 15/12, 17/00, 19/00,
		19/05, 19/10, 21/00

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

1. CLA	ASSIF	ICATION SCHEME CHANGES
	$\boxtimes$	A. New, Modified or Deleted Group(s)
	$\boxtimes$	B. New, Modified or Deleted Warning(s)
	$\boxtimes$	C. New, Modified or Deleted Note(s)
		D. New, Modified or Deleted Guidance Heading(s)
2. DEF	FINIT	IONS
	$\boxtimes$	A. New or Modified Definitions (Full definition template)
		B. Modified or Deleted Definitions (Definitions Quick Fix)
3. 🗌	REV	ISION CONCORDANCE LIST (RCL)
4.	CHA	NGES TO THE CPC-TO-IPC CONCORDANCE LIST (CICL)
5. 🗌	CHA	NGES TO THE CROSS-REFERENCE LIST (CRL)

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# 1. CLASSIFICATION SCHEME CHANGES

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

# SUBCLASS A23C - DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs, {e.g. from milk}, A23J 1/00)

Type*	Symbol	Indent	<u>Title</u>	Transferred to#
1,100	<u>D y III DOI</u>	Level	"CPC only" text should normally be	1141151011040
		Number	enclosedin {curly brackets}**	
		of dots	-	
		(e.g. 0, 1,		
		<u>2)</u>		
M	A23C	Subclass	DAIRY PRODUCTS, e.g. MILK, BUTTER	
			OR CHEESE; MILK OR CHEESE	
			SUBSTITUTES; MAKINGTHEREOF	
			(obtaining protein compositions for foodstuffs	
M	A 22C	0	A23J 1/00)	
M	A23C 1/00	0	Concentration, evaporation or drying (A23C 3/00 takes precedence; products obtained	
	1/00		thereby A23C9/00)	
M	A23C	1	combined with other treatment	
1,1	1/14	1	combined with other freatment	
M	A23C	1	Chemical cleaning of dairy apparatus; Use of	
	7/02		sterilisation methods therefor	
M	A23C	1	Removing unwanted substances {other than	
	7/04	_	lactose or milk proteins } from milk	
M	A23C	0	Milk preparations; Milk powder or milk	
	9/00		powder preparations (mixtures of whey with	
			milk products or milk components A23C	
M	A23C	1	21/06)	
IVI	9/12	1	Fermented milk preparations; Treatment using microorganisms or enzymes	
M	A23C	1	Reconstituted or recombined milk products	
141	9/15	1	containing neither non-milk fat nor non-milk	
			proteins	
M	A23C	2	Flavoured milk preparations {; Addition of	
	9/156		fruits, vegetables, sugars, sugar alcohols or	
			sweeteners}	
M	A23C	1	Agglomerating or granulating milk powder;	
	9/16		Making instant milk powder; Products	
			obtained thereby (A23C9/18 takes	
M	A 22C	0	precedence) Milk substitutes a granffee whitener	
M	A23C 11/00	0	Milk substitutes, e.g. coffee whitener compositions (cheese substitutes A23C 20/00;	
	11/00		butter substitutes A23D)	
M	A23C	1	containing at least one non-milk component	
.=	11/02		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 A23C21/04)	2

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Type*	Symbol	<u>Indent</u>	<u>Title</u>	Transferred to#
		<u>Level</u>	"CPC only" text should normally be	
		<u>Number</u>	<pre>enclosed in {curly brackets}**</pre>	
		of dots		
		(e.g. 0, 1,		
		<u>2)</u>		
M	A23C	0	Cream; Cream preparations (ice-cream A23G	
	13/00		9/00); Making thereof	
M	A23C	1	Cream preparations	
	13/12			
M	A23C	0	Buttermilk; Buttermilk preparations (milk	
	17/00		preparations, milk powder or milk powder	
			preparations in which the chemical	
			composition of the milk is modified by non-	
			chemical treatment A23C 9/14)	
M	A23C	0	Cheese; Cheese preparations; Making thereof	
	19/00	_	(cheese substitutes A23C 20/00)	
M	A23C	2	Coagulation of milk without rennet or rennet	
	19/045		substitutes	
M	A23C	2	Treating milk before coagulation; Separating	
	19/05		whey from curd (A23C 19/097 takes	
			precedence)	
M	A23C	3	Addition of non-milk fats or non-milk	
	19/093		proteins	
M	A23C	2	Addition of preservatives	
	19/10		***	
M	A23C	0	Whey; Whey preparations (concentration,	
	21/00		evaporation or drying A23C 1/00;	
			preservation of milk or milk preparations	
			A23C 3/00; milk preparations, milk powder	
			or milk powder preparations in which the	
			chemical composition of the milk is modified	
			by non-chemical treatment A23C9/14)	

<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.

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- 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 INV>, or < 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.

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

SUBCLASS A23C - DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs,  $\{e.g.\,from\,milk\}$ , A23J 1/00)

Type*	<u>Location</u>	Old Warning	New/Modified Warning
D	A23C	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.	Delete the entire existing Warning

<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.

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# C. New, Modified or Deleted Note(s)

# SUBCLASS A23C - DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs, $\{e.g.\ from\ milk\}$ , A23J 1/00)

<u>Type</u> *	<u>Location</u>	Old Note	New/Modified Note
D	A23C 9/14	When classifying in this group, classification is also made in group B01D 15/08 insofar as subject matter of general interest relating to chromatography is concerned	Delete the entire existing Note.

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

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

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# 2. A. DEFINITIONS (new)

Insert: The following new Definitions.

**A23C** 

# References

# **Limiting references**

This place does not cover:

Obtaining protein compositions for foodstuffs  A23J 1/00
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# Informative references

Preparation of peptides, e.g. of proteins, in general	C07K 1/00
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# 2. A. DEFINITIONS (modified)

# A23C 1/00

# References

# **Limiting references**

This place does not cover:

Replace: The existing Limiting references table with the following updated table.

Preservation of milk or milk preparations	A23C 3/00
Products obtained thereby	A23C 9/00

# Informative references

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

Insert: The following two new references in the existing Informative references table.

Making butter powder	A23C 15/14
Making cheese powder	A23C 19/086
Evaporation in general	B01D 1/00

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# A23C 1/14

Delete: The entire Limiting references section.

# A23C 3/08

# References

# **Limiting references**

This place does not cover:

<u>Delete</u>: The following reference from the Limiting references table.

Addition of antibiotics	A23C 9/1585
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# A23C 7/00

# References

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

Insert: The following new Informative references section and table.

#### Informative references

Apparatus for homogenising milk	A01J 11/16
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# A23C 7/02

# References

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

Insert: The following new Informative references section and table.

#### Informative references

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

Sterilisation methods per se	A61L
Cleaning in general	B08B, B08B 3/08

# A23C 7/04

# References

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

Insert: The following new Informative references section and table.

# Informative references

By filtering	A01J 9/02
By filtering	A01J 11/06

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# A23C 9/00

# References

# **Limiting references**

This place does not cover:

Replace: The existing Limiting references table with the following updated table.

Mixtures of whey with milk products or milk	A23C 21/06
components	

Insert: The following new Informative references section and table.

# Informative references

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

Preservation	A23C 3/00
Chocolate milk	A23G 1/00
Ice-cream or mixtures for the preparation of ice-cream	A23G 9/00
Puddings and dry powder puddings	A23L 9/10

# A23C 9/12

# References

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

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# Informative references

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

Replace: The existing Informative references table with the following updated table.

Whey preparations	A23C 21/00
Cream preparations	A23C 13/00
Butter preparations	A23C 15/00
Buttermilk preparations	A23C 17/00
Cheese and cheese preparations	A23C 19/00
Propagation of microorganisms in general	C12N 1/00
Enzymes in general	C12N 9/00
Mutation or genetic engineering of microorganisms in general	C12N 15/00

# A23C 9/1203

# References

Delete: The entire Limiting references section.

Insert: The following new Informative references section and table.

# Informative references

Fermentation using lactobacteriaceae (i.e. lactic	A23C 9/123
acid bacteria)	

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# A23C 9/14

Delete: The entire Relationships with other classification places section.

#### References

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

#### Informative references

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

Replace: The existing Informative references table with the following updated table.

Appliances for aerating or de-aerating milk	A01J 11/04
Milk centrifuges	B04B

Insert: The following new Special rules of classification section.

# Special rules of classification

When classifying in this group, classification is also made in group B01D 15/08 insofar as subject matter of general interest relating to chromatography is concerned.

# A23C 9/15

#### References

Delete: The entire Limiting references section.

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Insert: The following new Informative references section.

# Informative references

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

Containing thickening substances	A23C 9/154
Mixtures of whey, with milk products or milk components	A23C 21/06

# A23C 9/1504

# References

Delete: The entire Limiting references section.

Insert: The following new Informative references section.

# Informative references

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

Cultured butter based spreads	A23C 15/165
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# A23C 9/156

#### References

Delete: The entire Limiting references section.

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Insert: The following new Informative references section.

# Informative references

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

Containing thickening substances, eggs or cereal	A23C 9/154
preparations; Milk gels	

# A23C 9/16

# References

# **Limiting references**

This place does not cover:

Delete: The following row from the Limiting references table.

Spray-drying combined with agglomeration,	A23C 1/05
granulation or coating	

Insert: The following new Informative references section.

# Informative references

Concentration, evaporation or drying combined	A23C 1/05
with agglomeration	

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# A23C 11/00

# References

# **Limiting references**

This place does not cover:

<u>Delete</u>: The following reference from the Limiting references table.

Cream substitutes	A23L 9/20
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Insert: The following new Informative references section.

# Informative references

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

Cream substitutes	A23L 9/20

# A23C 13/00

#### References

# **Limiting references**

This place does not cover:

Replace: The existing Limiting references table with the following updated table.

Ice-cream	A23G 9/00
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#### Informative references

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

Replace: The existing Informative references table with the following updated table.

Cream substitutes	A23L 9/20
Coffee whiteners compositions	A23C 11/00

# A23C 13/12

# References

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

<u>Insert</u>: The following new Informative references section and table.

# Informative references

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

loo oroom	A22C0/00
Ice-cream	A23G9/00

# A23C 15/00

#### References

# **Limiting references**

This place does not cover:

Delete: The following reference from the Limiting references table.

Apparatus for manufacturing butter	A01J 15/00

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# A23C 15/12

#### References

Delete: The entire Limiting references section.

Insert: The following new Informative references section and table.

# Informative references

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

Sauces	A23L 23/00
Use of milk products or milk derivatives in the preparation of (salad) dressings	A23L 27/66

# A23C 17/00

# References

# **Limiting references**

This place does not cover:

Replace: The existing Limiting references table with the following updated table.

Milk preparations, milk powder or milk powder	A23C 9/14
preparations in which the chemical composition of	
the milk is modified by non-chemical treatment	

# Informative references

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

Insert: The following new reference in the Informative references table.

Preservations	A23C 3/00
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# A23C 19/00

# References

# **Limiting references**

This place does not cover:

Delete: The following two references from the Limiting references table.

Apparatus for use in cheese making	A01J 25/00
Milk derived casein per se and methods for obtaining milk derived casein	A23J 1/20

# Informative references

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

Insert: The following new reference in the Informative references table.

Casein	A23J 1/20
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# A23C 19/05

#### References

# **Limiting references**

This place does not cover:

Delete: The following two references from the Limiting references table.

Treatment of milk by untrafiltration, microfiltration or diafiltration	A23C 9/1422
Coagulation of milk without rennet or rennet substitutes	A23C 19/045

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Insert: The following new Informative references section and table.

# Informative references

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

Preservations	A23C 3/00
Treatment of milk by ultrafiltration, microfiltration or diafiltration	A23C 9/1422
Preparation of butter	A23C 15/00
Coagulation of milk without rennet or rennet substitutes	A23C 19/045

# A23C 19/10

# References

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

Insert: The following new Informative references section and table.

#### Informative references

Use of enzymes or microorganisms in cheese	A23C 19/032,
making	A23C 19/04,
	A23C 19/061,
	A23C 19/063

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# A23C 21/00

# References

# **Limiting references**

This place does not cover:

Replace: The existing Limiting references table with the following updated table.

Methods for concentration, evaporation or drying	A23C 1/00
Preservation of milk and milk preparations	A23C 3/00
Methods for preparing milk (powder) preparations wherein the chemical composition of the milk (or whey) is modified by non-chemical treatment (e.g. ultrafiltration, microfiltration)	A23C 9/14

Insert: The following new Informative references section and table.

# Informative references

Obtaining dairy proteins from foodstuffs from	A23J 1/20
milk or whey (e.g. casein or caseinates)	