

A23L

FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES [A21D](#) OR [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

Definition statement

This place covers:

This subclass is residual to food, foodstuff and non-alcoholic beverages covered by subclasses [A21D](#) or [A23B](#) - [A23J](#).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass

- Foods or foodstuffs containing gelling or thickening agents;
- Marmalades, jams, jellies or similar products;
- Honey, royal jelly or other apiculture products;
- Cereal-derived products including pasta;
- Malt products, puddings or cream substitutes;
- Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts;
- Meat, poultry, egg, fish or seafood products;
- Food consisting mainly of nut meat or seeds, e.g. peanut butter;
- Soups or sauces; and
- Non-alcoholic beverages, e.g. fruit or vegetable juices; dry compositions or concentrates thereof; preparation thereof.

Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:

- Cooking e.g. by roasting or frying;
- Removing unwanted matter;
- Physical treatment e.g. with wave energy, electric or magnetic fields;
- Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles;
- Colouring or decolouring; and
- Modifying the nutritive qualities, e.g. by adding vitamins, minerals or dietary fibres.

Modification of such foods or beverages to change their nutritional content for dietary reasons, and these modified foods or beverages per se.

Preservation of foods or foodstuffs in general, e.g. by pasteurising, sterilising, heating, freezing, drying, pressurising, irradiation or treatment with chemicals, specially adapted for foods or foodstuffs.

Relationships with other classification places

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this subclass is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

In relation to preservation of foods or foodstuffs in general, this subclass is the primary home for this subject-matter. However, preservation subject matter specifically adapted for certain foods is classified in the corresponding subclasses, respectively. For example:

Relationships with other classification places

- preservation of flour, dough or bakery products is subject-matter for subclass [A21D](#), e.g. preserving flour or dough before baking ([A21D 4/00](#)) or preserving finished bakery products ([A21D 15/00](#))
- preservation of meat, fish, eggs, fruit, vegetables and edible seeds e.g. cereals is subject matter for subclass [A23B](#)
- preservation of dairy products, e.g. milk, cream, butter, cheese, is subject matter for subclass [A23C](#), e.g. preservation of milk or milk preparation ([A23C 3/00](#)).

[A23L](#) covers preservation of non-alcoholic beverages whereas preservation specially adapted for alcoholic beverages is covered by [C12H 1/00](#).

In relation to preservation, deciding between this subclass and the other subclasses listed above is generally a matter of function or application (see paragraphs 85-87 of the Guide). Where the particular preservation technology is the main point of interest, classification is made in this subclass, and where the application to particular foodstuffs is the main interest, classification is made in the subclasses listed above. Some double-classification is evident.

References

Limiting references

This place does not cover:

Treating harvested fruit or vegetables in bulk	A23N
Machines or apparatus for extracting juice	A23N 1/00 , A47J 19/00
Shaping or working of foodstuffs not fully covered by this subclass	A23P
Preserving foods or foodstuffs in association with packaging	B65B 55/00
Packages for foodstuffs with provision for absorbing fluids	B65D 81/26
Preparation of malt for brewing	C12C
Preparation of non-alcoholic beverages by removal of alcohol	C12H 3/00

Application-oriented references

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Edible extracts or preparations for medicinal purposes	A61K
Preservation of alcoholic beverages	C12H 1/00

References out of a residual place

Examples of places in relation to which this place is residual:

Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof	A21D
Preserving, e.g. by canning, meat, fish, eggs, fruit, vegetables or edible seeds; Chemical ripening of fruit or vegetables; The preserved, ripened or canned products	A23B
Dairy products, e.g. milk, butter or cheese; Milk or cheese substitutes; making thereof	A23C
Edible oils or fats, e.g. margarines, shortenings or cooking oils	A23D
Coffee; Tea; Their substitutes; Manufacture, preparation or infusion thereof	A23F

References out of a residual place

Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof	A23G
Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs	A23J

Informative references

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

Soy bean sprouts per se or cultivation thereof	A01G 22/40
Apiculture	A01K 47/00 - A01K 59/00
Machines or equipment for making or processing doughs	A21C
Animal foods	A23K
Apparatus for baking, roasting, grilling or frying	A47J 37/00
Purifying water, e.g. by ion-exchange	C02F , C02F 1/42
Emulsifiers in general	C09K 23/00
Essential oils in general	C11B 9/00
Devices for drying foodstuffs	F26B

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Food	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
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A23L 2/00

Non-alcoholic beverages; Dry compositions or concentrates therefor (soup concentrates [A23L 23/10](#)); Their preparation (preparation of non-alcoholic beverages by removal of alcohol [C12H 3/00](#))

Definition statement

This place covers:

Non-alcoholic beverages

- Processing, technological aspects other than apparatuses as such, juice extraction, clarification, filtration, other physical treatments.
- Beverages formulations
- Incorporation of additives e.g. sweetening agents, clouding agents, preservatives, gases.

Relationships with other classification places

[A23L 2/00](#) covers non-alcoholic beverages not covered by other specific subclasses :

[A23C](#) (milk, milk preparations, yogurt), [A23F](#) (coffee, tea), [A23G 9/045](#) (semi-frozen beverages), [A23K](#) (animal food), [A23L 23/10](#) (soups).

References

Limiting references

This place does not cover:

Soup concentrates	A23L 23/10
Introducing gases into liquids in general, apparatus for impregnating liquids with gases per se,	B01F 23/23
Preparation of non-alcoholic beverages by removal of alcohol	C12H 3/00

Informative references

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

Milk products	A23C
Milk preparations	A23C 9/00
Milk substitutes, coffee whitener compositions	A23C 11/00
Coffee, tea or their substitutes	A23F
Chocolate, cocoa drink	A23G 1/56
Semi-frozen beverages	A23G 9/045
Machines for extracting juices	A23N 1/00
Apparatus for making beverages	A47J 31/00
Preparations for medical purpose	A61K
Apparatus for dispensing beverages	B67D
Purifying water, e.g. by ion-exchange	C02F , C02F 1/42
Essential oils in general	C11B 9/00
Alcoholic beverages	C12G
Analysing food	G01N 33/02

Special rules of classification

All specific examples should be classified as additional information e.g. formulation example of a new sweetener in a beverage composition should be classified in the corresponding subclass in addition to the classification for the sweetener itself.

Drink compositions (formulations) are classified in [A23L 2/38](#) or [A23L 2/52](#). [A23L 2/38](#) covers beverages that do not contain fruit or vegetable juices (which are classified in [A23L 2/02](#));

[A23L 2/52](#) covers beverages that may contain fruit or vegetable juices in addition to other ingredients.

If a beverage contains both fruit or vegetable juices and other ingredients, it will be classified in both [A23L 2/02](#) and [A23L 2/52](#).

Gas containing (e.g. soda) : [A23L 2/54](#)

When classifying in [A23L 2/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate, in accordance with [A23V 2002/00](#) classification rules.

A23L 2/38

Other non-alcoholic beverages (drinks from legumes [A23L 11/60](#))

References

Limiting references

This place does not cover:

Drinks from legumes	A23L 11/60
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References out of a residual place

Examples of places in relation to which this place is residual:

Milk substitutes, containing or not lactose, but no other milk components as source of fats, carbohydrates or proteins	A23C 11/10
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A23L 3/00

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 [B65B 55/00](#))

Definition statement

This place covers:

Preservation of foods or foodstuffs in general, e.g. by pasteurising, sterilising, heating, freezing, drying, pressurising, irradiation or treatment with chemicals, specially adapted for foods or foodstuffs.

Relationships with other classification places

In relation to preservation of foods or foodstuffs in general, this main group is the primary home for this subject-matter. However, preservation subject matter specifically adapted for certain foods can also be found in subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)). For example, preservation of flour or dough or bakery products is subject-matter for subclass [A21D](#), and preservation of meat, fish, eggs, fruit, vegetables and edible seeds e.g. cereals is subject matter for subclass [A23B](#). Preservation of milk or milk preparations is subject matter for subclass [A23C](#).

In relation to preservation, deciding between this main group and the other subclasses listed above is generally a matter of function or application. Where the particular preservation technology is the main point of interest classification is made in this main group, and where the application to particular foodstuffs is the main interest classification is made in the subclasses listed above. Some double-classification is evident, see also special rules of classification below.

References

Limiting references

This place does not cover:

Preserving foods or foodstuffs in association with packaging method	B65B 55/00
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References out of a residual place

Examples of places in relation to which this place is residual:

Preservation of bakery products	A21D
Preservation of milk or dairy products	A23C

Informative references

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

General methods for cooking foods	A23L 5/10
Cleaning vegetables, fruits and other foodstuffs	A23L 5/57
Machines and equipments for baking	A21B
Kitchen equipment	A47J
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
Packages for foodstuffs with provision for absorbing fluids	B65D 81/26
Antioxidant compositions	C09K 15/00
Preserving fats, oils by using additives	C11B 5/00
Preservation of alcoholic beverages	C12H
Refrigeration machines, cooling freezing	F25B , F25D
Devices for drying foodstuffs	F26B
Heat exchange in general	F28
Heating by electric, magnetic, or electromagnetic fields	H05B 6/00

Special rules of classification

[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;
- Specific method for preserving vegetables but a more specific subgroup exists in [A23L 3/00](#) for the preservation method e.g. high pressure 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.

A23L 5/00

Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor

Definition statement

This place covers:

Any foods, foodstuffs that are not covered by the following subclasses:

- [A21D](#)(Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof)
- [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)
- [A23C](#) (Dairy products, e.g. milk, butter, cheese; Milk or cheese substitutes; Making thereof)
- [A23D](#) (Edible oils or fats, e.g. margarines, shortenings, cooking oils)
- [A23F](#) (Coffee; Tea; Their substitutes; Manufacture, preparation, or infusion thereof)
- [A23G](#) (Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof)
- [A23J](#) (Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass are: Foods or foodstuffs containing gelling or thickening agents;

- Marmalades, jams, jellies or similar products;
- Honey, royal jelly or other apiculture products;
- Cereal-derived products including pasta;
- Malt products, puddings or cream substitutes;
- Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts; colouring agents;
- Meat, poultry, egg, fish or seafood products;
- Food consisting mainly of nut meat or seeds, e.g. peanut butter; Soups or sauces; and
- Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:
 - Processing, technological aspects other than apparatuses as such, cooking, shaping, physical treatments of food not covered by other specific subclasses.
 - Cooking e.g. by roasting or frying;
 - Removing unwanted matter;
 - Physical treatment e.g. with wave energy, electric or magnetic fields;
 - Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles;
 - Colouring or decolouring; and
 - Modifying the nutritive qualities, e.g. by adding vitamins, minerals or dietary fibres.
 - Modification of such foods or beverages to change their nutritional content for dietary reasons, and these modified foods or beverages per se.
 - Dietetic methods, functional foods, food or nutritional supplements

Relationships with other classification places

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this main group is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

References

References out of a residual place

Examples of places in relation to which this place is residual:

Bakery products	A21D
Milk preparations	A23C 9/00
Milk substitutes, coffee whitener compositions	A23C 11/00
Natural coffee or tea flavour	A23F 3/40 , A23F 5/46
Working-up proteins for foodstuffs	A23J 3/00

Informative references

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

Preservation of foods or foodstuffs in general	A23L 3/00
Apiculture	A01K 47/00 - A01K 59/00
Machines and equipments for baking	A21B
Machines and equipments for making doughs	A21C
(Mechanical) processing meat or fish products	A22C
Animal foods	A23K
Kitchen equipment	A47J
Apparatus for baking, roasting, grilling or frying	A47J 37/00
Sugars and derivatives, nucleotides	C07H
Polysaccharides	C08L
Perfumes, essential oils	C09B
Emulsifiers in general	C09K 23/00
Microorganisms and processes using them	C12N - C12R
Processing sugar	C13B - C13K
Analysing food	G01N 33/02

Special rules of classification

All specific examples should be classified as additional information e.g. formulation examples of a new sweetener in a chewing gum formulation, bakery product, yogurt, ice cream, chocolate, beverage should be classified in the corresponding subclasses in addition to the relevant subgroup for the sweetener itself.

Dietetic beverages should also be classified in [A23L 33/00](#) or lower subgroups (in addition to [A23L 2/00](#))

When classifying in [A23L 5/00](#), [A23V 2002/00](#) indexing system should also be used

when appropriate in accordance with [A23V 2002/00](#) classification rules.

Processes, apparatus/device for shaping food in general should be classified in [A23P](#).

- [A23L 27/75](#): includes cyclodextrin complexes
- [A23L 27/79](#): includes dissolvable flavoured films to placed in the mouth

Special rules of classification

- [A23L 27/30](#): concerns sweetening agents. Sugars or other carbohydrates used for non-sweetening purposes (e.g. freezing point reducing agent, filler) are classified in
- [A23L 29/30](#), double classification is occasionally possible.
- [A23L 33/00](#): modification of nutritive value without additive e.g. by selection, specific treatment (e.g. cultivation, cooking, processing)
- [A23L 33/30](#): only dietetic methods e.g. special dietetic or dietary regimens, not only for losing weight
- [A23L 33/40](#): food formulations comprising at least all macronutrients (proteins, lipids, carbohydrates). Pre- or post-operative nutritional compositions, complete foods formulations for special purposes or population (infant, elderly, pregnancy, etc.)
- [A23L 33/10](#): Functional food (food or dietary supplement with dietetic or therapeutic indication) are classified in [A23L 33/10](#) which is the main group for functional foods.
- [A23L 33/10](#) Also includes mixtures of additives and other additives not covered by subgroups [A23L 33/105](#) - [A23L 33/26](#). Those additives may also be classified in appropriate subgroups of [A23L 5/00](#) (e.g. [A23L 29/30](#) for sugars, [A23L 31/00](#) for fungi).

Multiple classification for combination of ingredients is preferred when the ingredients are essential for the invention.

In addition, Indexing Codes [A23V 2002/00](#) should be used for indicating a combination of additives and possibly together with their the function.

- [A23L 33/135](#): is used for microorganism having an effect on health, generally probiotics.
- [A23L 29/065](#) is used when the microorganism is used for other purposes, e.g. flavouring, bioconversion of substances, fermentation.
- [A23L 13/42](#): comminuted meat is optional; additives in whole meat pieces are also classified here

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Food	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
Functional food /dietetic food / nutraceutical	food composition, formulation or supplement having an alleged effect on health or prevention of diseases.
Essential oil	A concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
Nutritive value	The nutritive value represents the energetic or calorific content of nutrition

A23L 5/20

Removal of unwanted matter, e.g. deodorisation or detoxification

References

Application-oriented references

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Removing undesirable, e.g. bitter substances from pulses or legumes	A23L 11/30
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A23L 5/30

Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (cooking [A23L 5/10](#))

References

Limiting references

This place does not cover:

Cooking	A23L 5/10
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References out of a residual place

Examples of places in relation to which this place is residual:

Preserving, e.g. by canning, meat, fish, eggs, fruit, vegetables, edible seeds	A23B
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Informative references

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

Preservation of foods or foodstuffs, in general, e.g. pasteurising or sterilising, specially adapted for foods or foodstuffs	A23L 3/00
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A23L 7/00

Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing [C12C](#))

References

Limiting references

This place does not cover:

Preparation of malt for brewing	C12C
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Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Meal	The edible whole or coarsely ground grains of a cereal grass
Farinaceous	Made from, rich in, or consisting of starch, having a mealy or powdery texture
Snack	Food products with low water content and a long shelf life
Semi-finished or partly finished products	Food products that need an extra step, e.g. frying in oil, before being ready-to-eat

A23L 7/122

Coated, filled, multilayered or hollow ready-to-eat cereals

Definition statement

This place covers:

Ready-to-eat cereals that are coated, filled, multilayered or hollow, e.g. a cheese snack comprising a cereal-based core and a cheese coating.

A23L 7/126

Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars

Definition statement

This place covers:

Cereals grains or pieces bonded, shaped or compacted to form snacks, e.g. cereal bars with or without fruits, baked snack comprising fibrous cereals, apple.

A23L 7/13

Snacks or the like obtained by oil frying of a formed cereal dough

Definition statement

This place covers:

Formed cereal dough fried oil to make snacks, e.g. corn-based snack made by frying a corkscrew-shaped food piece, crisp-fried tortilla chips.

References

References out of a residual place

Examples of places in relation to which this place is residual:

Donuts, churros and soft tortillas, not considered as snacks as they contain higher water content compared to snack	A21D 13/00
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A23L 7/135

Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals

Definition statement

This place covers:

Flakes, granules in individual form, loose blends of individual pieces not agglomerated, e.g. cereal-based flakes easily dispersed in a cold liquid.

A23L 7/139

made from wholegrain or grain pieces without preparation of meal or dough

Definition statement

This place covers:

Individual flakes made from wholegrain or grains pieces, e.g. cereal grains.

A23L 7/161

Puffed cereals, e.g. popcorn or puffed rice

Definition statement

This place covers:

Puffed cereals, e.g. "natural" release of pressure from the cereals under heat.

A23L 7/165

Preparation of puffed cereals involving preparation of meal or dough as an intermediate step

Definition statement

This place covers:

Puffed cereals preparation comprising a step comprising meal or dough making before the final step for obtaining the aerated cereals.

A23L 7/17

by extrusion

Definition statement

This place covers:

Puffed cereals prepared with a step involving meal or dough making followed by a step of extrusion.

A23L 7/174

Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough

Definition statement

This place covers:

Puffed cereals prepared from whole grain or grain pieces with no step of meal or dough making.

A23L 7/178**by pressure release with or without heating****Definition statement**

This place covers:

Puffed cereals prepared from whole grain or grain pieces by pressure release, i.e. external pressure, e.g. mechanical, being applied and released, e.g. puffed-food starch material snack prepared from starch material grain such as corn and expansion of the food starch in a puffing chamber.

A23L 7/183**by heating without using a pressure release device****Definition statement**

This place covers:

Puffed cereals prepared from whole grain or grain pieces by heating without the use of external pressurizing device, e.g. process for the preparation of expanded millets comprising the step of treating dried polished grains at high temperature in order to obtain the puffed millets.

A23L 7/187**Discontinuously-working apparatus****Definition statement**

This place covers:

Puffed cereals prepared from whole grain or grain pieces by heating without pressure release in an apparatus working intermittently, e.g. domestic apparatus for making pop-corn.

Industrial processes, i.e. continuous processes for making popcorn are not classified in this group.

A23L 11/00**Pulses, i.e. fruits of leguminous plants, for production of food; Products from legumes; Preparation or treatment thereof****Definition statement**

This place covers:

Pulses, i.e. fruits of leguminous plants, for production of fodder or food; Products from legumes; Preparation or treatment thereof e.g. treatment with phosphates.

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Legume, Legumes	Plant in the family Fabaceae or Leguminosae
Soy bean or soya bean, Soy bean, soya bean, Soy beans, soya beans	The bean of Glycine max

A23L 11/40**Pulse curds****References****References out of a residual place**

Examples of places in relation to which this place is residual:

Cheese substitutes, containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates	A23C 20/02
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A23L 11/50

Fermented pulses or legumes; Fermentation of pulses or legumes based on the addition of microorganisms (removing undesirable substances [A23L 11/30](#); soy sauce [A23L 27/50](#))

References**Limiting references**

This place does not cover:

Removing undesirable substances	A23L 11/30
Soy sauce	A23L 27/50

A23L 11/60

Drinks from legumes, e.g. lupine drinks

References**References out of a residual place**

Examples of places in relation to which this place is residual:

Cheese substitutes, containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates	A23C 11/10
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A23L 11/70

Germinated pulse products, e.g. from soy bean sprouts

References**Informative references**

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

Soy bean sprouts per se or cultivation thereof	A01G 22/40
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A23L 19/00

Products from fruits or vegetables; Preparation or treatment thereof (marmalades, jams, jellies or the like [A23L 21/10](#); treating harvested fruit or vegetables in bulk [A23N](#))

References

Limiting references

This place does not cover:

Marmalades, jams, jellies or the like	A23L 21/10
Treating harvested fruit or vegetables in bulk	A23N

Informative references

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

Preparation or treatment of pulses	A23L 11/00
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A23L 27/12

from fruit, e.g. essential oils

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Essential oil	A concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
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A23L 33/20

Reducing nutritive value; Dietetic products with reduced nutritive value

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Nutritive value	The nutritive value represents the energetic or calorific content of nutrition
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A23L 33/21

Addition of substantially indigestible substances, e.g. dietary fibres

References

Informative references

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

Addition of gelling or thickening agents	A23L 29/20
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