

EUROPEAN PATENT OFFICE
U.S. PATENT AND TRADEMARK OFFICE

CPC NOTICE OF CHANGES 1222

DATE: JANUARY 1, 2022

PROJECT MP0537

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

<u>Action</u>	<u>Subclass</u>	<u>Group(s)</u>
SCHEME:		
Titles Changed:	A23L	Subclass
	A23L	2/00, 3/02, 3/10, 3/16, 5/00, 5/20, 5/30, 7/00, 7/104, 7/117, 7/20, 19/00, 23/00, 29/238, 29/244, 29/30, 33/10, 33/21
Warnings Modified:	A23L	Subclass
DEFINITIONS:		
Definitions New:	A23L	5/20, 5/30, 7/126, 7/13, 7/135, 7/161, 7/178, 7/183, 19/00, 33/21
Definitions Modified:	A23L	Subclass
	A23L	2/00, 2/38, 3/00, 5/00, 7/00, 11/40, 11/60

No other subclasses/groups are impacted by this Notice of Changes.

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

1. CLASSIFICATION SCHEME CHANGES

- A. New, Modified or Deleted Group(s)
- B. New, Modified or Deleted Warning(s)
- C. New, Modified or Deleted Note(s)
- D. New, Modified or Deleted Guidance Heading(s)

2. DEFINITIONS

- A. New or Modified Definitions (Full definition template)
- B. Modified or Deleted Definitions (Definitions Quick Fix)

3. REVISION CONCORDANCE LIST (RCL)

4. CHANGES TO THE CPC-TO-IPC CONCORDANCE LIST (CICL)

5. CHANGES TO THE CROSS-REFERENCE LIST (CRL)

CPC NOTICE OF CHANGES 1222

DATE: JANUARY 1, 2022

PROJECT MP0537

1. CLASSIFICATION SCHEME CHANGES

A. New, Modified or Deleted Group(s)

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

<u>Type*</u>	<u>Symbol</u>	<u>Indent Level Number of dots (e.g. 0, 1, 2)</u>	<u>Title</u> “CPC only” text should normally be enclosed in {curly brackets}**	<u>Transferred to#</u>
M	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	
M	A23L 2/00	0	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)	
M	A23L 3/02	1	by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus	
M	A23L 3/10	1	by heating materials in packages which are not progressively transported through the apparatus	
M	A23L 3/16	1	by heating loose unpacked materials	
M	A23L 5/00	0	Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor	
M	A23L 5/20	1	Removal of unwanted matter, e.g. deodorisation or detoxification	
M	A23L 5/30	1	Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (cooking A23L 5/10)	
M	A23L 7/00	0	Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing C12C)	
M	A23L 7/104	2	Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms	

CPC NOTICE OF CHANGES 1222

DATE: JANUARY 1, 2022

PROJECT MP0537

<u>Type*</u>	<u>Symbol</u>	<u>Indent Level Number of dots (e.g. 0, 1, 2)</u>	<u>Title</u> <u>“CPC only” text should normally be enclosed in {curly brackets}**</u>	<u>Transferred to#</u>
M	A23L 7/117	2	Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor (cereal granules or flakes to be cooked and eaten hot A23L 7/143; cereal germ products A23L 7/152)	
M	A23L 7/20	1	Malt products (preparation of malt for brewing C12C)	
M	A23L 19/00	0	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)	
M	A23L 23/00	0	Soups; Sauces (soya sauce A23L 27/50; salad dressings, mayonnaise or ketchup A23L 27/60); Preparation or treatment thereof	
M	A23L 29/238	3	from seeds, e.g. locust bean gum or guar gum (starch A23L 29/212; pectin A23L 29/231)	
M	A23L 29/244	3	from corms, tubers or roots, e.g. glucomannan (starch A23L 29/212)	
M	A23L 29/30	1	containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (products from apiculture A23L 21/20; artificial sweetening agents A23L 27/30)	
M	A23L 33/10	1	using additives (addition of substantially indigestible substances A23L 33/21)	
M	A23L 33/21	2	Addition of substantially indigestible substances, e.g. dietary fibres	

*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 subclasses, 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} are 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.

CPC NOTICE OF CHANGES 1222

DATE: JANUARY 1, 2022

PROJECT MP0537

- 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 must 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 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.

CPC NOTICE OF CHANGES 1222

DATE: JANUARY 1, 2022

PROJECT MP0537

B. New, Modified or Deleted Warning(s)

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

<u>Type*</u>	<u>Location</u>	<u>Old Warning</u>	<u>New/Modified Warning</u>
M	A23L	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.	{ 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. }

*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.

2. A. DEFINITIONS (new)

Insert: The following new Definitions.

A23L 5/20

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
---	------------

A23L 5/30

References

Limiting references

This place does not cover:

Cooking	A23L 5/10
---------	-----------

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
--	------

DATE: JANUARY 1, 2022

PROJECT MP0537

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
--	---------------------------

[A23L 7/126](#)

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](#)

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
---	----------------------------

DATE: JANUARY 1, 2022

PROJECT MP0537

A23L 7/135

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 7/161

Definition statement

This place covers:

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

A23L 7/178

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.

DATE: JANUARY 1, 2022

PROJECT MP0537

A23L 7/183

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 19/00

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
------------------------------------	----------------------------

A23L 33/21

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
--	----------------------------

2. A. DEFINITIONS (modified)

A23L

Definition statement

Delete: The term “are” in the line that begins with “Examples of foods...” so that the updated line of text reads as follows.

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

Relationships with other classification places

Replace: The existing Relationships with other classification places text with the following updated text.

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:

- 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](#)

DATE: JANUARY 1, 2022

PROJECT MP0537

- 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:

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

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

DATE: JANUARY 1, 2022

PROJECT MP0537

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:

Insert: The following new reference in the existing Application-oriented references table.

Preservation of alcoholic beverages	C12H 1/00
-------------------------------------	-----------

References out of a residual place

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

Replace: The text in the existing References out of a residual place table with the following updated text.

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
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

DATE: JANUARY 1, 2022

PROJECT MP0537

Informative references

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

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

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
Emulsifiers in general	B01F 17/00
Purifying water, e.g. by ion-exchange	C02F, C02F 1/42
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:

Replace: The text in the existing Glossary of terms table with the following updated text.

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.
------	---

DATE: JANUARY 1, 2022

PROJECT MP0537

A23L 2/00

References

Limiting references

This place does not cover:

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

Soup concentrates	A23L 23/10
Preparation of non-alcoholic beverages by removal of alcohol	C12H 3/00

A23L 2/38

References

Limiting references

This place does not cover:

Replace: The term “legume” with “legumes” in the Limiting references table.

Drinks from legumes	A23L 11/60
---------------------	------------

Delete: The entire Informative references section and table.

DATE: JANUARY 1, 2022

PROJECT MP0537

Insert: The following new References out of a residual place section and table.

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
--	------------

A23L 3/00

References

Insert: The following new References out of a residual place section and table.

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:

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

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

DATE: JANUARY 1, 2022

PROJECT MP0537

A23L 5/00**References**

Delete: The entire Limiting references section and table.

Insert: The following new References out of a residual place section and table.

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:

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

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
Preservation of foods or foodstuffs in general	A23L 3/00

DATE: JANUARY 1, 2022

PROJECT MP0537

Kitchen equipment	A47J
Apparatus for baking, roasting, grilling or frying	A47J 37/00
Emulsifiers in general	B01F 17/00
Sugars and derivatives, nucleotides	C07H
Polysaccharides	C08L
Perfumes, essential oils	C09B
Microorganisms and processes using them	C12N - C12R
Processing sugar	C13B - C13K
Analysing food	G01N 33/02

Special rules of classification

Delete: The third incomplete paragraph of text that reads:

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

A23L 7/00

References

Limiting references

This place does not cover:

Delete: The following row from the Limiting references table.

Malt products of pulses	A23L 11/70
-------------------------	------------

DATE: JANUARY 1, 2022

PROJECT MP0537

A23L 11/40

References

Delete: The entire Informative references section and table.

Insert: The following new References out of a residual place section and table.

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
---	----------------------------

A23L 11/60

References

Delete: The entire Informative references section and table.

Insert: The following new References out of a residual place section and table.

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
---	----------------------------