

EUROPEAN PATENT OFFICE
U.S. PATENT AND TRADEMARK OFFICE

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

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:	A23F	3/00, 3/163, 3/18, 3/20, 3/22, 3/30, 3/32, 3/42
	A23F	5/00, 5/06, 5/208, 5/14, 5/24, 5/26, 5/262, 5/265, 5/285, 5/36, 5/38, 5/48, 5/486
Warnings New:	A23F	3/00
		5/00
DEFINITIONS:		
Definitions Deleted: (no frozen (F) symbol definitions should be deleted)	A23F	3/30, 3/426
		5/04, 5/08, 5/46
Definitions Modified:	A23F	3/00, 3/06, 3/10, 3/14, 3/16, 3/163, 3/18, 3/20, 3/24, 3/28, 3/34, 3/36, 3/40, 3/423
	A23F	5/02, 5/10, 5/105, 5/14, 5/16, 5/24, 5/243, 5/26, 5/30, 5/34, 5/36, 5/40, 5/405, 5/42, 5/44, 5/465, 5/486, 5/505

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 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

1. CLASSIFICATION SCHEME CHANGES

A. New, Modified or Deleted Group(s)**SUBCLASS A23F - COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF**

<u>Type*</u>	<u>Symbol</u>	<u>Indent Level</u> <u>Number of</u> <u>dots (e.g. 0,</u> <u>1, 2)</u>	<u>Title</u> <u>“CPC only” text should normally be</u> <u>enclosed in {curly brackets}**</u>	<u>Transferred to#</u>
C	A23F3/00	0	Tea; Tea substitutes; Preparations thereof (preservation of tea, tea substitutes or herbal tea A23B85/00)	A23F3/00, A23B85/00
C	A23F3/06	1	Treating tea before extraction (reducing or removing alkaloid content A23F3/36); Preparations produced thereby (tea extract preparations A23F3/16)	A23F3/06, A23B85/00
C	A23F3/08	2	Oxidation; Fermentation	A23F3/08, A23B85/00
C	A23F3/10	3	Fermentation with addition of microorganisms or enzymes	A23F3/10, A23B85/00
C	A23F3/12	2	Rolling or shredding tea leaves	A23F3/12, A23B85/00
C	A23F3/14	2	Tea preparations, e.g. using additives (flavouring A23F3/40)	A23F3/14, A23B85/00
C	A23F3/16	1	Tea extraction; Tea extracts; Treating tea extract; Making instant tea	A23F3/16, A23B85/00
C	A23F3/163	2	{Liquid or semi-liquid tea extract preparations, e.g. gels or liquid extracts in solid capsules }	A23F3/163, A23B85/00
C	A23F3/166	2	{Addition of, or treatment with, enzymes or microorganisms }	A23F3/166, A23B85/00
C	A23F3/18	2	Extraction of water soluble tea constituents ({A23F3/166 takes precedence; }isolation of tea flavour or tea oil A23F3/42)	A23F3/18, A23B85/00
C	A23F3/20	2	Removing unwanted substances ({A23F3/166 takes precedence; }reducing or removing alkaloid content A23F3/38)	A23F3/20, A23B85/00
C	A23F3/205	3	{Using flocculating or adsorbing agents }	A23F3/205, A23B85/00
C	A23F3/22	2	Drying or concentrating tea extract { (A23F3/166 takes precedence)}	A23F3/22, A23B85/00
C	A23F3/225	3	{by evaporation, e.g. drying in thin layers, foam drying (A23F3/26 and A23F3/28 take precedence)}	A23F3/225, A23B85/00
C	A23F3/24	3	by freezing out the water	A23F3/24, A23B85/00
C	A23F3/26	3	by lyophilisation	A23F3/26, A23B85/00
C	A23F3/28	3	by spraying into a gas stream	A23F3/28, A23B85/00
C	A23F3/30	2	Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ({A23F3/166 takes precedence; }flavouring A23F3/40)	A23F3/30, A23B85/00

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

C	A23F3/32	3	Agglomerating, flaking or tableting{ or granulating}	A23F3/32, A23B85/00
C	A23F3/34	1	Tea substitutes, e.g. matè; Extracts or infusions thereof	A23F3/34, A23B85/00
C	A23F3/36	1	Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof	A23F3/36, A23B85/00
C	A23F3/363	2	{by addition of alkaloid neutralising or complexing agents (A23F3/166 takes precedence)}	A23F3/363, A23B85/00
C	A23F3/366	2	{by extraction of the leaves with selective solvents}	A23F3/366, A23B85/00
C	A23F3/38	2	Reducing or removing alkaloid content from tea extract	A23F3/38, A23B85/00
C	A23F3/385	3	{using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}	A23F3/385, A23B85/00
C	A23F3/40	1	Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L27/20)	A23F3/40, A23B85/00
C	A23F3/405	2	{Flavouring with flavours other than natural tea flavour or tea oil}	A23F3/405, A23B85/00
C	A23F3/42	2	Isolation { or recuperation} of tea flavour or tea oil	A23F3/42, A23B85/00
C	A23F3/423	3	{by solvent extraction; Tea flavour from tea oil}	A23F3/423, A23B85/00
C	A23F3/426	3	{by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil A23F3/423)}	A23F3/426, A23B85/00
C	A23F5/00	0	Coffee; Coffee substitutes; Preparations thereof (preservation of coffee or coffee substitutes A23B90/00)	A23F5/00, A23B90/00
C	A23F5/02	1	Treating green coffee; Preparations produced thereby (roasting A23F5/04; removing unwanted substances A23F5/16; reducing or removing alkaloid content A23F5/20; extraction A23F5/24)	A23F5/02, A23B90/00
C	A23F5/04	1	Methods of roasting coffee (machines therefor A23N12/00)	A23F5/04, A23B90/00
C	A23F5/043	2	{in the presence of inert particles}	A23F5/043, A23B90/00
C	A23F5/046	2	{with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting (A23F5/043 takes precedence)}	A23F5/046, A23B90/00
C	A23F5/06	2	of roasting extracted coffee{; Caramelisation of coffee extract}	A23F5/06, A23B90/00
C	A23F5/08	1	Methods of grinding coffee (coffee mills A47J42/00)	A23F5/08, A23B90/00
C	A23F5/10	1	Treating roasted coffee; Preparations produced thereby (removing unwanted substances A23F5/16; reducing or removing alkaloid content A23F5/20; coffee extraction, making instant coffee A23F5/24)	A23F5/10, A23B90/00
C	A23F5/105	2	{Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}	A23F5/105, A23B90/00
C	A23F5/12	2	Agglomerating, flaking or tableting (of coffee extract or instant coffee A23F5/38)	A23F5/12, A23B90/00
C	A23F5/125	3	{Tablets or other similar solid forms}	A23F5/125, A23B90/00

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

C	A23F5/14	2	using additives, e.g. milk or sugar; Coating (flavouring A23F5/46)	A23F5/14, A23B90/00
C	A23F5/145	3	{Coating whole beans with a layer}	A23F5/145, A23B90/00
C	A23F5/16	1	Removing unwanted substances (reducing or removing alkaloid content A23F5/20)	A23F5/16, A23B90/00
C	A23F5/163	2	{using enzymes or microorganisms}	A23F5/163, A23B90/00
C	A23F5/166	2	{by extraction of the beans, ground or not, with selective solvents other than water or a aqueous bean extracts, including supercritical gases}	A23F5/166, A23B90/00
C	A23F5/18	2	from coffee extract {(A23F5/163 takes precedence)}	A23F5/18, A23B90/00
C	A23F5/185	3	{using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}	A23F5/185, A23B90/00
C	A23F5/20	1	Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof	A23F5/20, A23B90/00
C	A23F5/202	2	{by addition of alkaloid neutralising or complexing agents}	A23F5/202, A23B90/00
C	A23F5/204	2	{using enzymes or microorganisms}	A23F5/204, A23B90/00
C	A23F5/206	2	{by extraction of the beans with selective solvents other than water or a aqueous bean extracts, including supercritical gases}	A23F5/206, A23B90/00
C	A23F5/208	2	{by extraction of the beans with water, aqueous solutions without organic or inorganic solvents or a aqueous coffee extract}	A23F5/208, A23B90/00
C	A23F5/22	2	Reducing or removing alkaloid content from coffee extract	A23F5/22, A23B90/00
C	A23F5/223	3	{using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}	A23F5/223, A23B90/00
C	A23F5/226	3	{by extraction with selective solvents}	A23F5/226, A23B90/00
C	A23F5/24	1	Extraction of coffee (isolation of coffee flavour or coffee oil A23F5/48); Coffee extracts (with reduced alkaloid content A23F5/20); Making instant coffee (methods of roasting extracted coffee A23F5/06)	A23F5/24, A23B90/00
C	A23F5/243	2	{Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules (A23F5/246 takes precedence)}	A23F5/243, A23B90/00
C	A23F5/246	2	{Addition of, or treatment with, enzymes or microorganisms (A23F5/163 and A23F5/204 take precedence)}	A23F5/246, A23B90/00
C	A23F5/26	2	Extraction of water soluble constituents { (A23F5/246 takes precedence)}	A23F5/26, A23B90/00
C	A23F5/262	3	{the extraction liquid flowing through a stationary bed of solid substances, e.g. in percolation columns}	A23F5/262, A23B90/00
C	A23F5/265	3	{the solid substances being transported through the apparatus during the extraction cycle}	A23F5/265, A23B90/00
C	A23F5/267	3	{using additives, specific extraction media or specific coffee blends}	A23F5/267, A23B90/00

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

C	A23F5/28	2	Drying or concentrating coffee extract {(A23F5/246 takes precedence)}	A23F5/28, A23B90/00
C	A23F5/285	3	{by evaporation, e.g. drying in thin layers or foam drying (A23F5/32, A23F5/34 take precedence)}	A23F5/285, A23B90/00
C	A23F5/30	3	by freezing out the water	A23F5/30, A23B90/00
C	A23F5/32	3	by lyophilisation	A23F5/32, A23B90/00
C	A23F5/34	3	by spraying into a gas stream	A23F5/34, A23B90/00
C	A23F5/36	2	Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ({A23F5/246 takes precedence; }removing unwanted substances A23F5/18; flavouring A23F5/46)	A23F5/36, A23B90/00
C	A23F5/38	3	Agglomerating, flaking or tableting{ or granulating}	A23F5/38, A23B90/00
C	A23F5/385	4	{Tablets or other similar solid forms}	A23F5/385, A23B90/00
C	A23F5/40	3	using organic additives, e.g. milk, sugar	A23F5/40, A23B90/00
C	A23F5/405	4	{comprising ground coffee or ground coffee substitute particles}	A23F5/405, A23B90/00
C	A23F5/42	3	using inorganic additives	A23F5/42, A23B90/00
C	A23F5/44	1	Coffee substitutes	A23F5/44, A23B90/00
C	A23F5/46	1	Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L27/28)	A23F5/46, A23B90/00
C	A23F5/465	2	{Flavouring with flavours other than natural coffee flavour or coffee oil}	A23F5/465, A23B90/00
C	A23F5/48	2	Isolation { or recuperation} of coffee flavour or coffee oil	A23F5/48, A23B90/00
C	A23F5/483	3	{by solvent extraction of the beans, ground or not}	A23F5/483, A23B90/00
C	A23F5/486	3	{by distillation from beans that are ground or not ground, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}	A23F5/486, A23B90/00
C	A23F5/50	3	from coffee extract	A23F5/50, A23B90/00
C	A23F5/505	4	{by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}	A23F5/505, A23B90/00

*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:

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

- **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.
- 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 finalization 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 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

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

SUBCLASS A23F - COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF

Type*	Location	Old Warning notice	New/Modified Warning
N	A23F3/00		Groups A23F3/00 - A23F3/426 are impacted by reclassification into group A23B85/00. All groups listed should be considered in order to perform a complete search.
N	A23F5/00		Groups A23F5/00 - A23F5/505 are impacted by reclassification into group A23B90/00. All groups listed should be considered in order to perform a complete search.

*N = new warning, M = modified warning, D = deleted warning

2. A. DEFINITIONS (modified)

A23F3/00

References

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

Preservation of tea, tea substitutes or herbal tea	A23B85/00
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Replace: The existing Glossary of terms table with the following updated table.

Glossary of terms

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

tea	camellia sinensis
tea substitute	non-camellia sinensis composition intended for producing a beverage by steeping in hot water

A23F3/06

References

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

Tea extract preparations	A23F3/16
Reducing or removing alkaloid content	A23F3/36

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F3/10

Insert: A period at the end of the existing Definition statement so that the updated Definition statement appears as follows.

Definition statement

Post-fermentation of dried, rolled leaves (Puer tea).

A23F3/14

Replace: The existing Definition statement with the following updated statement.

Definition statement

Leaf tea compositions per se, which may contain non-flavouring additives.

References

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

Limiting references

Instant tea compositions	A23F3/30
Herbal tea compositions not based on Camellia sinensis	A23F3/34

Insert: The following new Informative references section.

Informative references

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

Instant tea compositions	A23F3/30
Herbal tea compositions not based on Camellia sinensis	A23F3/34

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F3/16

Replace: The semicolon with a period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Extraction of non-water soluble tea constituents, using e.g. solvent.

References

Delete: The existing 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:

Extraction of water soluble tea constituents	A23F3/18
Isolation of tea flavour	A23F3/40

A23F3/163

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

Glossary of terms

tea juice	juice obtained by pressing fresh or partly processed tea leaves
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DATE: JANUARY 1, 2025

PROJECT RP12381

Replace: The existing Synonyms and Keywords table with the following updated table.

Synonyms and Keywords

In patent documents, the following abbreviations are often used:

RTD	Ready-to-Drink
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A23F3/18

Replace: The existing Definition statement with the following updated statement.

Definition statement

Brewing, steeping, infusing or extracting leaf tea material with hot or cold water or with a polar solvent.

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

Addition of, or treatment with, enzymes or microorganisms	A23F3/166
Isolation of tea flavour or tea oil	A23F3/42

A23F3/20

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Removing unwanted substances other than caffeine from tea extracts or infusions.

DATE: JANUARY 1, 2025

PROJECT RP12381

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

Addition of, or treatment with, enzymes or microorganisms	A23F3/166
Reducing or removing alkaloid content	A23F3/38

A23F3/24

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Freeze concentration.

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:

Freeze-drying	A23F3/26
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DATE: JANUARY 1, 2025

PROJECT RP12381

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

Glossary of terms

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

freeze concentration	tea extract is cooled down to form ice crystals, which are then separated
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A23F3/28

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Spray drying.

A23F3/34

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:

Mixtures of camellia sinensis with herbal tea constituents	A23F3/14
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DATE: JANUARY 1, 2025

PROJECT RP12381

A23F3/36

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Decaffeinated tea.

A23F3/40

References

Insert: A “u” into “Flavourings” in the Informative references table, so that the updated table appears as follows.

Informative references

Flavourings for non-alcoholic beverages	A23L2/56
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A23F3/423

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

Glossary of terms

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

stripping	removing volatile constituents from tea leaves by passing a hot gas (e.g. steam) through the leaves
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DATE: JANUARY 1, 2025

PROJECT RP12381

A23F5/02

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Coffee processing steps prior to roasting, including harvesting, washing, drying, fermentation, mucilage removal, hulling, polishing, sorting, grading and aging steps; extracting constituents from coffee cherry fruit or non-roasted coffee beans.

References

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

Limiting references

Roasting	A23F5/04
Removing unwanted substances	A23F5/16
Reducing or removing alkaloid contents or caffeine	A23F5/20
Extraction	A23F5/24

Insert: The following new Informative references section.

Informative references

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

Grinding non-roasted beans	A23F5/08
Washing apparatus for coffee cherries and beans	A23N12/02

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F5/10

Replace: The existing Definition statement with the following updated statement.

Definition statement

Processes for treating roasted coffee.

All roasted coffee compositions, except flavoured roasted coffee composition. Those roasted coffee compositions may be characterised by e.g. physical properties such as particle size distribution, density or moisture content.

References

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

Limiting references

Removing unwanted substances	A23F5/16
Reducing or removing alkaloid contents or caffeine	A23F5/20
Coffee extraction, making instant coffee	A23F5/24

Insert: The following new Informative references section.

Informative references

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

Flavoured roasted coffee composition	A23F5/46
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A23F5/105

References

Delete: The entire Limiting references section.

DATE: JANUARY 1, 2025

PROJECT RP12381

Insert: The following new Informative references section.

Informative references

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

Capsules, pads, pods or cartridges for use in coffee making machines	B65D85/804
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A23F5/14

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Roast coffee compositions containing additives; coated roasted coffee beans.

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

Flavouring	A23F5/46
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A23F5/16

References

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

Limiting references

Reducing or removing alkaloid contents or caffeine	A23F5/20
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DATE: JANUARY 1, 2025

PROJECT RP12381

Insert: The following new Informative references section.

Informative references

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

Removing mucilage	A23F5/02
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A23F5/24

References

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

Limiting references

Methods of roasting extracted coffee	A23F5/06
Reducing or removing alkaloid contents or caffeine	A23F5/20
Isolation of coffee flavour or coffee oil	A23F5/48

Insert: The following new Informative references section.

Informative references

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

Extracts from coffee cherries or non-roasted coffee beans	A23F5/02
Adding ingredients to non-alcoholic beverages	A23L2/52
Foods containing plants extracts additives, e.g. tea or coffee	A23L33/105
Cosmetic preparation containing material of vegetable origin	A61K8/97
Constituents isolated from coffee extract and used for medicinal purposes	A61K36/742

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F5/243

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Ready-to-drink coffee beverages in e.g. cans or bottles; liquid coffee extract concentrates.

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

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

Replace: The existing Synonyms and Keywords table with the following updated table.

Synonyms and Keywords

In patent documents, the following abbreviations are often used:

RTD beverage	Ready-to-drink beverage
--------------	-------------------------

A23F5/26

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Brewing, steeping and infusion methods for producing a coffee beverage from roasted coffee beans.

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F5/30

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Freeze or chill concentration; cryogenic methods in which a cryogenic gas is sprayed onto liquid coffee extract.

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:

Freeze-drying	A23F5/32
---------------	--------------------------

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

Glossary of terms

freeze or chill concentration	coffee extract is cooled down to form ice crystals, which are then separated
-------------------------------	--

A23F5/34

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Spray drying.

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F5/36

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Instant coffee products.

References

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

Limiting references

Removing unwanted substances	A23F5/18
Addition of, or treatment with, enzymes or microorganisms	A23F5/246
Flavouring	A23F5/46

A23F5/40

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Instant coffee mixtures containing organic additives such as milk powder, whitener, creamer, sugar, sweetener and foaming agents, including instant cappuccino products.

References

Delete: The entire Limiting references section.

DATE: JANUARY 1, 2025

PROJECT RP12381

Insert: The following new Informative references section.

Informative references

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

Coffee whitener compositions	A23C11/00
------------------------------	---------------------------

A23F5/405

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Mixtures or blends of instant coffee with ground roasted coffee (substitute).

A23F5/42

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Instant coffee mixtures, including instant cappuccino products, containing inorganic additives, e.g. foaming agents.

A23F5/44

Insert: A period at the end of the existing Definition statement, so that the updated statement appears as follows.

Definition statement

Coffee substitutes, typically based on roasted chicory, roasted cereals or guarana, for preparing a beverage by adding hot water for brewing or infusion; any beverage product explicitly described as a coffee substitute or analog.

References

Delete: The entire Limiting references section.

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

Informative references

Treating roasted coffee using additives	A23F5/14
Treatment of dried coffee extract using organic additives comprising ground coffee or ground coffee substitute particles	A23F5/405
Non-alcoholic beverages	A23L2/38

[A23F5/465](#)

Replace: The existing Definition statement with the following updated statement.

Definition statement

Flavouring with artificial or natural substances that do not have a coffee flavour or aroma or that cannot be obtained naturally from coffee.

[A23F5/486](#)

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

Glossary of terms

stripping	removing volatile constituents from coffee beans by passing a hot gas (e.g. steam) through the beans
-----------	--

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

A23F5/505

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

Glossary of terms

stripping	removing volatile constituents from coffee extract by passing a hot gas (e.g. steam) through the liquid or dried beans
-----------	--

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

2. B. DEFINITIONS QUICK FIX

Symbol	Location of change (e.g., section title)	Existing reference symbol or text	Action; New symbol; New text
A23F3/30			Delete entire Definition
A23F3/426			Delete entire Definition
A23F5/04			Delete entire Definition
A23F5/08			Delete entire Definition
A23F5/46			Delete entire Definition

Notes:

Use this Definitions Quick Fix (DQF) table to:

- Delete an entire definition
- Delete an entire section
- Change a reference symbol
- Delete a reference symbol
- Delete text in a References section
- Correct one error in spelling, article use, or verb tense

Otherwise, use the standard template.

Reminder: Never delete F symbol definitions.

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

3. REVISION CONCORDANCE LIST (RCL)

Type*	From CPC Symbol (existing)	To CPC Symbol(s)
C	A23F3/00	A23F3/00, A23B85/00
C	A23F3/06	A23F3/06, A23B85/00
C	A23F3/08	A23F3/08, A23B85/00
C	A23F3/10	A23F3/10, A23B85/00
C	A23F3/12	A23F3/12, A23B85/00
C	A23F3/14	A23F3/14, A23B85/00
C	A23F3/16	A23F3/16, A23B85/00
C	A23F3/163	A23F3/163, A23B85/00
C	A23F3/166	A23F3/166, A23B85/00
C	A23F3/18	A23F3/18, A23B85/00
C	A23F3/20	A23F3/20, A23B85/00
C	A23F3/205	A23F3/205, A23B85/00
C	A23F3/22	A23F3/22, A23B85/00
C	A23F3/225	A23F3/225, A23B85/00
C	A23F3/24	A23F3/24, A23B85/00
C	A23F3/26	A23F3/26, A23B85/00
C	A23F3/28	A23F3/28, A23B85/00
C	A23F3/30	A23F3/30, A23B85/00
C	A23F3/32	A23F3/32, A23B85/00
C	A23F3/34	A23F3/34, A23B85/00
C	A23F3/36	A23F3/36, A23B85/00
C	A23F3/363	A23F3/363, A23B85/00
C	A23F3/366	A23F3/366, A23B85/00
C	A23F3/38	A23F3/38, A23B85/00
C	A23F3/385	A23F3/385, A23B85/00
C	A23F3/40	A23F3/40, A23B85/00
C	A23F3/405	A23F3/405, A23B85/00
C	A23F3/42	A23F3/42, A23B85/00
C	A23F3/423	A23F3/423, A23B85/00
C	A23F3/426	A23F3/426, A23B85/00
C	A23F5/00	A23F5/00, A23B90/00
C	A23F5/02	A23F5/02, A23B90/00
C	A23F5/04	A23F5/04, A23B90/00
C	A23F5/043	A23F5/043, A23B90/00
C	A23F5/046	A23F5/046, A23B90/00
C	A23F5/06	A23F5/06, A23B90/00
C	A23F5/08	A23F5/08, A23B90/00
C	A23F5/10	A23F5/10, A23B90/00
C	A23F5/105	A23F5/105, A23B90/00
C	A23F5/12	A23F5/12, A23B90/00
C	A23F5/125	A23F5/125, A23B90/00
C	A23F5/14	A23F5/14, A23B90/00
C	A23F5/145	A23F5/145, A23B90/00
C	A23F5/16	A23F5/16, A23B90/00
C	A23F5/163	A23F5/163, A23B90/00
C	A23F5/166	A23F5/166, A23B90/00
C	A23F5/18	A23F5/18, A23B90/00
C	A23F5/185	A23F5/185, A23B90/00
C	A23F5/20	A23F5/20, A23B90/00

CPC NOTICE OF CHANGES 1707

DATE: JANUARY 1, 2025

PROJECT RP12381

Type*	From CPC Symbol (existing)	To CPC Symbol(s)
C	A23F5/202	A23F5/202, A23B90/00
C	A23F5/204	A23F5/204, A23B90/00
C	A23F5/206	A23F5/206, A23B90/00
C	A23F5/208	A23F5/208, A23B90/00
C	A23F5/22	A23F5/22, A23B90/00
C	A23F5/223	A23F5/223, A23B90/00
C	A23F5/226	A23F5/226, A23B90/00
C	A23F5/24	A23F5/24, A23B90/00
C	A23F5/243	A23F5/243, A23B90/00
C	A23F5/246	A23F5/246, A23B90/00
C	A23F5/26	A23F5/26, A23B90/00
C	A23F5/262	A23F5/262, A23B90/00
C	A23F5/265	A23F5/265, A23B90/00
C	A23F5/267	A23F5/267, A23B90/00
C	A23F5/28	A23F5/28, A23B90/00
C	A23F5/285	A23F5/285, A23B90/00
C	A23F5/30	A23F5/30, A23B90/00
C	A23F5/32	A23F5/32, A23B90/00
C	A23F5/34	A23F5/34, A23B90/00
C	A23F5/36	A23F5/36, A23B90/00
C	A23F5/38	A23F5/38, A23B90/00
C	A23F5/385	A23F5/385, A23B90/00
C	A23F5/40	A23F5/40, A23B90/00
C	A23F5/405	A23F5/405, A23B90/00
C	A23F5/42	A23F5/42, A23B90/00
C	A23F5/44	A23F5/44, A23B90/00
C	A23F5/46	A23F5/46, A23B90/00
C	A23F5/465	A23F5/465, A23B90/00
C	A23F5/48	A23F5/48, A23B90/00
C	A23F5/483	A23F5/483, A23B90/00
C	A23F5/486	A23F5/486, A23B90/00
C	A23F5/50	A23F5/50, A23B90/00
C	A23F5/505	A23F5/505, A23B90/00

* 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; D = deleted entries; F = frozen entries will be deleted once reclassification of documents from the entries is completed.

NOTES:

- Only C, D, F, and Q type entries are included in the table above.
- When multiple symbols are included in the “To” column, do not use ranges of symbols.
- 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 (“To”) symbol, however it is required to specify “<no transfer>” in the “To” column for such cases.
- RCL is not needed for finalisation projects.