

EUROPEAN PATENT OFFICE
U.S. PATENT AND TRADEMARK OFFICE

CPC NOTICE OF CHANGES 1767

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

<u>Action</u>	<u>Subclass</u>	<u>Group(s)</u>
DEFINITIONS:		
Definitions Modified:	A01F	SUBCLASS
	A01N	SUBCLASS
	A23B	SUBCLASS
	A23C	1/00
	A23C	11/00
	A23C	19/00
	A23D	SUBCLASS
	A23F	SUBCLASS
	A23F	3/00, 3/34
	A23F	5/26, 5/44
	A23K	SUBCLASS
	A23K	10/30
	A23L	SUBCLASS
	A23L	5/00
	A23L	5/30
	A61L	SUBCLASS
	B65G	SUBCLASS
	C12H	SUBCLASS
	G21H	SUBCLASS

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)

2. A. DEFINITIONS (modified)

A01F

Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

Threshing

Main groups [A01F 5/00](#) - [A01F 12/00](#) and [A01F 17/00](#) - [A01F 21/00](#) provide for threshing devices and for accessories that are directly connected with threshing. Combines and details of combines that are not directly connected with the threshing action (e.g. mowing, feeding or vehicular features) are covered by subclass [A01D](#).

Baling

Main groups [A01F 13/00](#) - [A01F 21/00](#) are application-oriented places for methods or apparatus for baling that are specially adapted for straw, hay or like harvested products of plant origin. Baling of compressible fibrous material in general is provided for in group [B65B 27/12](#). Baling presses in general is provided for in group [B30B 9/30](#). Bales of material are provided for in group [B65D 71/00](#).

Bundling

Main group [A01F 1/00](#) is an application-oriented place for stationary apparatus or hand tools for bundling, which are specially adapted for straw, hay or like harvested products of plant origin. Binding of harvested products by mobile apparatus in the field is provided for in subclass [A01D](#), for example in groups [A01D 37/00](#), [A01D 39/00](#) and [A01D 59/00](#). Bundling of compressible fibrous material in general is provided for in group [B65B 27/12](#). Bundling of articles in general is provided for in group [B65B 13/00](#).

Cutting

Main groups [A01F 3/00](#) and [A01F 29/00](#) are application-oriented places for apparatus or methods that are specially adapted for cutting up or disintegrating straw, hay or like already harvested products of plant origin. Mowing and other cutting down of standing plants is covered by subclasses [A01D](#) and [A01G](#). Cutting in general is covered

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by class [B26](#). Disintegrating in general, e.g. by rotating knives, is covered by subclass [B02C](#).

Storing

Main group [A01F 25/00](#) is an application-oriented place for mechanical aspects (e.g. material handling aspects) of apparatus or methods that are specially adapted for storing harvested agricultural or horticultural crops. Containers for storage of articles or materials in general is covered by subclass [B65D](#). Storing and associated handling of bulk material or articles in general is covered by subclass [B65G](#). Civil-engineering aspects of silos or similar bulk storage containers are covered by section [E](#), for example group [E04H 7/00](#).

References

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

Limiting references

This place does not cover:

Threshing

Separation of grains or seeds from plants in the place where they grow	A01D
Combines, i.e. harvesters or mowers combined with threshing devices	A01D 41/00
Combines which thresh before the stalk is cut	A01D 41/08
Harvesting of standing crops	A01D 45/00
Picking of fruits, vegetables, hops or the like; Devices for shaking trees or shrubs	A01D 46/00
Delivering mechanisms for harvesters or mowers	A01D 57/00

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Elevators or conveyors for binders or combines	A01D 61/00
Accessories for harvesters or mowers	A01D 75/00
Field threshers with windrow pick-up apparatus	A01D 41/10
Pick-ups for harvested crop	A01D 89/00
Machines for coring or stoning of fruit	A23N 3/00
Machines for removing seed-containing sections from fruit	A23N 4/00
Hulling, husking or cracking of nuts	A23N 5/00
Peeling fruit and removing seed-containing sections	A23N 7/08
Devices for stoning fruit	A47J 23/00
Devices for coring fruit	A47J 25/00
Nutcrackers	A47J 43/26

Baling

Arrangements for making or setting stacks	A01D 85/00
Pick-ups for harvested crop	A01D 89/00

Bundling

Arrangements for making or setting stacks in connection with harvesting	A01D 85/00
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Cutting

Cutting or disintegrating in combination with mowing	A01D 43/08
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Pick-ups for harvested crop	A01D 89/00
Shredding tea leaves	A23F 3/12
Fodder mashers for preparing animal feeding-stuffs	A23N 17/02
Cutting tobacco	A24B 7/00
Spice mills	A47J 42/00

Storing

Arrangements for making or setting stacks, used in connection with harvesting	A01D 85/00
Devices for preserving flowers	A01G 5/06
Arrangements in barns for treatment of tobacco	A24B 1/02
Suspending devices for tobacco leaves	A24B 1/08
Cabinets for perishable goods	A47B 71/00
Fruit or potato storage cabinets, racks or tray for domestic use	A47B 75/00
Closed containers for foodstuffs	A47J 47/02
Drying hops	C12C 3/02
Storing hops	C12C 3/04
Civil engineering aspects of bulk storage containers, e.g. silos	E04H 7/00

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

Informative references

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

Threshing

Hulling, husking, decorticating or removing awns otherwise than in connection with threshing	B02B 3/00
Separating solids using pneumatic tables or jigs	B03B
Separating solids from solids by dry methods, in general	B07B
Conveying in general	B65G

Baling

Reaper-binders	A01D 37/00
Independent binders, e.g. for hay; Binders attachable to mowers	A01D 39/00
Components of harvesters or mowers for grass or cereals	A01D 57/00 - A01D 75/00
Loaders for bales	A01D 87/12
Vehicles for carrying harvested crops with bale-forming means additionally used for loading	A01D 90/08
Baling presses in general	B30B 9/30
Baling of compressible fibrous material in general	B65B 27/12
Bales of material	B65D 71/00
Conveying in general	B65G

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Bundling

Hand-operated baling apparatus	A01F 13/00
Baling presses for straw, hay or the like	A01F 15/00
Reaper-binders for use while harvesting	A01D 37/00
Independent binders, e.g. for hay; Binders attachable to mowers	A01D 39/00
Components of harvesters or mowers for grass or cereals	A01D 57/00 - A01D 75/00
Loaders for sheaves	A01D 87/12
Bundling of articles in general	B65B 13/00
Bundling of compressible fibrous material in general	B65B 27/12

Cutting

Mowing	A01D
Cutting implements specially adapted for horticultural purposes, e.g. flower shears, fruit shears, secateurs or hedge shears	A01G 3/00
Apparatus for destruction of unwanted vegetation	A01M 21/00
Household implements for mashing potatoes or other foodstuffs	A47J 19/04
Disintegrating in general	B02C
Hand-held cutting tools	B26B
Cutting in general	B26D
Conveying in general	B65G

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Storing

Protecting growing plants	A01G 13/00
Preservation of plants or parts thereof	A01N 3/00
Preservation of foods or foodstuffs in general	A23B 2/00
Preservation of fruits or vegetables	A23B 7/00
Preservation of edible seeds	A23B 9/00
Preservation of edible oils or fats	A23B 20/00
Preservation of flour or dough before baking by storage in an inert atmosphere	A23B 40/60
Preservation of materials to produce animal feeding stuffs	A23K 30/00
Containers for storage of articles or materials in general	B65D
Storage and associated handling of bulk material or articles in general	B65G
Conserving hops	C12C 3/04
Refrigerators, cold rooms or the like	F25D
Drying in general	F26B

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:

bale	("bale" as a noun) a compressed, solid package of harvested material, which is either held together by thread or webs or formed by the material itself (with or without additives) to maintain its shape
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bundle	(noun) a relatively loose package of harvested material, normally consisting of straws or stalks that are oriented in parallel to each other. It can either be held together by thread or webs or be formed by the material itself.
combine	(noun) harvester or mower combined with a threshing device
harvest	(verb) separate useful parts from growing plants in situ, mow plants or gather whole plants or their useful parts from the ground or from where the plants grow, with the intention to make use of the separated, mown or gathered plant material
mow	("mow" as a verb) cut down grass, cereals or other standing plants
threshing	separation of grains or seeds from harvested plants or plant parts (e.g. cereals, maize/corn, peas, beans or pine cones) by mechanical action (e.g. shaking, stamping, rubbing, beating or applying intermittent pressure)

A01N

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

Definition statement

This place covers:

Compositions, physical forms thereof, and the application or method of use of specific materials, compositions or single compounds for the following purposes:

- preserving or preventing the decay of dead human or animal bodies or parts thereof;
- preserving living parts of human or animal bodies;
- preserving or maintaining the freshness of plants or plant parts;
- reducing the noxious effect of active ingredients on organisms other than unwanted organisms;
- killing or preventing the growth or proliferation of unwanted organisms (e.g. insects, weeds or microorganisms);
- repelling (i.e. resisting or warding off) or luring pests;
- affecting plant growth through a chemical modification of the metabolism of plants using plant growth regulators, such as auxins.

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Compositions used to protect the wound and scions of newly grafted plants or to cover the wounds on pruned plants (i.e. grafting wax).

Chemical agents used for the sexual sterilisation of invertebrates (e.g. insects).

Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

While substances that chemically modify a plant's metabolism are classified in subclass [A01N](#), compositions that affect the growth of a plant solely by supplying nutrients ordinarily required for growth, e.g. fertilizer or plant food, are classified in class [C05](#). Materials used to prevent or cure mineral deficiencies in plants, such as iron chelates used to cure iron chlorosis, are also classified in class [C05](#).

The activities (e.g. rodenticidal or herbicidal) of biocidal, pest repellent, pest attractant or plant growth regulatory preparations must also be classified in subclass [A01P](#), when such activities are determined to be invention information.

When biocides, pest repellants, pest attractants or plant growth regulators are compounds or contain compounds which are determined to be invention information, the compounds must also be classified in classes [C01](#), [C07](#), [C08](#) or subclass [C12N](#).

Subclass [A01N](#) may overlap with many other subclasses relating to the use of biocides. In general, classification in subclass [A01N](#) is given to documents which are relevant for biocidal compositions or methods which are used on non-living subjects, plants, humans or animals when the desired effect is not mainly pharmaceutical or cosmetic. For example, compositions for protecting pets against insect pests are classified in subclass [A01N](#), whereas anthelmintic compositions are classified in subclass [A61K](#).

Insect repellent compositions or anti-lice shampoos are classified in subclass [A01N](#), whereas compositions where such an effect is only optional are classified in subclass [A61K](#).

Further, documents in which the disinfectant or biocidal effect depends on the application of a particular method or apparatus are classified in the relevant classes such as subclass [A61L](#) (disinfectant methods) or subclass [B27K](#) (wood impregnation). Only when a document relates to technical features that are essentially chemical (and biocidal) in nature should it be classified in subclass [A01N](#).

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Documents disclosing chemical substances and/or the preparation thereof only are classified in subclass **A01N** in cases where the biocidal or pesticidal effect is an essential part of the disclosure, for example when it is demonstrated in an example.

References

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

Limiting references

This place does not cover:

Preservation of foods, foodstuffs or non-alcoholic beverages	A23B
Preservation or chemical ripening of harvested fruits or vegetables	A23B 7/00
Processes specially adapted for the preservation of materials in order to produce animal feeding-stuffs	A23K 30/00
Compositions for medical, dental or toiletry purposes which kill or prevent the growth or proliferation of unwanted organisms	A61K
Sex sterilants for animals other than invertebrates	A61K

Replace: The existing Application-oriented references table with the following updated table.

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:

Fungicidal, bactericidal, insecticidal, disinfecting or antiseptic paper	D21H
Biocidal agents, e.g. fungicidal, bactericidal, insecticidal agents which are in or on a paper	D21H 21/36

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

Informative references

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

Apparatus, or methods of use thereof, for testing or treating seed, roots or the like; coating or dressing of seed	A01C
Plant grafting	A01G 2/30
Devices for preserving flowers	A01G 5/06
Treatment of plants with carbon dioxide	A01G 7/02
Electric or magnetic treatment of plants for promoting growth	A01G 7/04
Sterilizing soil by steam	A01G 11/00
Protecting plants (e.g. protective covers, devices for generating heat, smoke or fog or devices protecting against animals)	A01G 13/00
Stationary means for catching or killing insects	A01M 1/00
Catching insects in fields, gardens, or forests by movable appliances	A01M 5/00
Apparatus for destroying vermin in soil or foodstuffs	A01M 17/00
Apparatus for the destruction of vegetation	A01M 21/00
Scaring devices e.g. bird-scaring apparatus	A01M 29/00
Hunting decoys	A01M 31/06
Methods or apparatus for disinfecting or sterilising materials or objects other than foodstuffs or contact lenses	A61L 2/00
Methods or apparatus for disinfecting or sterilising contact lenses	A61L 12/00
Impregnating wood	B27K

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Treatment of water, waste water or sewage	C02F 1/00
Mixtures of fertilizers with pesticides	C05G
Coating compositions	C09D
Paints containing biocides, e.g. fungicides, insecticides or pesticides	C09D 5/14
Anti-fouling paints and underwater paints	C09D 5/16
Soil-conditioning materials or soil-stabilizing materials	C09K 17/00
Detergent compositions based essentially on surface-active compounds; use of these compounds as detergent	C11D
Microorganisms, e.g. protozoa, fungi, bacteria; compositions thereof	C12N 1/00
Undifferentiated human, animal or plant cells or tissues and their cultivation and maintenance	C12N 5/00
Enzymes or proenzymes; compositions thereof	C12N 9/00
Recombinant DNA-technology	C12N 15/00
Treating fibres, yarns, fabrics or fibrous goods made from such materials with inorganic materials	D06M 11/00
Treating fibres, threads, yarns, fabrics or fibrous goods made from such materials with non-macromolecular organic compounds	D06M 13/00

Replace: The existing Special rules text with the following updated text.

Special rules of classification

In groups [A01N 27/00](#) - [A01N 65/00](#), in the absence of an indication to the contrary, classification is made in the last appropriate place for an active ingredient.

A composition, i.e. a mixture of two or more active ingredients is classified in the last of groups [A01N 27/00](#) - [A01N 65/00](#) that provides for at least one of these active ingredients.

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Any part of a composition which is not identified by classification according to the last appropriate place of an active ingredient, and which itself is determined to be novel and non-obvious, must also be classified. The part can be either a single ingredient or a composition in itself.

Any part of a composition which is not identified by the classification according to the last appropriate place, and which is considered to represent information of interest for search, may also be classified. This can for example be the case when it is considered of interest to enable searching of compositions using a combination of classification symbols. Such non-obligatory classification should be given as "additional information".

Where a compound is described as existing in tautomeric forms, it is classified as if existing in the form that is classified last in the system.

Compounds covered by different main groups according to alternatively specified parts of their formulae are classified in all of the relevant main groups.

Salts formed between two or more organic compounds are classified as the compound providing the essential ion and it is also classified as the compound providing the other ion.

Salts or metal chelates of an organic compound are classified as that compound.

In this subclass, a foodstuff is not considered to be an active ingredient.

Different materials applied in sequence, at different times, are considered as a mixture of all materials employed.

Synergistic or potentiated compositions are classified as if the synergist or potentiator is an active ingredient.

In groups [A01N 25/00](#) - [A01N 65/00](#) the symbol X means nitrogen, oxygen, sulfur or a halogen; Y means nitrogen, oxygen or sulfur. A dotted line between atoms by itself indicates an optional bond, e.g.

(



) indicates one or two single bonds or a double bond.

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Orthogonal indexing symbol [A01N 2300/00](#) shall not be used as a single symbol and is only used as a subsequent symbol in a C-Set. The information about how to use orthogonal indexing symbol [A01N 2300/00](#) in a C-Set can be found in C-Sets classification in group [A01N 27/00](#).

Combination sets [C-Sets] classification:

In this subclass, C-Sets classification is applied to the following groups listed in the table below if the document discloses a pertinent combination of technical features that cannot be covered by the allocation of a single symbol. The fourth column of the table indicates the place where the detailed information about the C-Sets construction and the associated syntax rules can be found, in the definition section "Special rules of classification".

C-SETS ID	BASE SYMBOL	SUBSEQUENT SYMBOLS	C-SETS FORMULA; LOCATION OF C-SETS RULES
#A1Na1	A01N 25/00 - A01N 25/34	A01N 25/00 - A01N 65/48	(A01N 25/00 - A01N 25/34 , A01N 25/00 - A01N 65/48) Specific formulation or formulation auxiliaries; see A01N 25/00
#A1Na2	A01N 27/00 - A01N 65/48	A01N 25/00 - A01N 25/34	(A01N 27/00 - A01N 65/48 , A01N 25/00 – A01N 25/34) Defined active ingredient in a formulation or with formulation auxiliaries; see A01N 27/00
#A1Nb	A01N 27/00 - A01N 65/48	A01N 27/00 - A01N 65/48	(A01N 27/00 - A01N 65/48 , A01N 27/00 - A01N 65/48) Mixture or combined application of defined active ingredients; see A01N 27/00
#A1Nb(2300)	A01N 27/00 - A01N 65/48	A01N 2300/00	(A01N 27/00 – A01N 65/48 , A01N 2300/00) Mixture or combined application of at least one defined active ingredient with an undefined active ingredient; see A01N 27/00

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#A1Nc	A01N 63/50 or A01N 63/60	A01N 63/00-A01N 63/40	(A01N 63/50 – A01N 63/60, A01N 63/00 – A01N 63/40) Isolated enzyme, protein, or nucleic acid active ingredient, and its origin; see A01N 63/50
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The specific C-Sets rule is located at only one place of the base symbol in the section "Special rules of classification" in the definition. If the C-Sets rule is applicable to all groups of a subclass, it is located at the subclass level only. If the same C-Sets rule is applicable to multiple groups or subgroups within the same subclass, the C-Sets rule is placed at the highest group or subgroup of the multiple groups.

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:

acaricide	any substance or mixture of substances intended for preventing or destroying mites and ticks or making them less harmful
alkali metal	one of the following elements: Li, Na, K, Rb, Cs or Fr
alkaline earth metal	one of the following elements: Ca, Sr, Ba or Ra
arthropodicide	any substance or mixture of substances intended for preventing or destroying arthropods, e.g. insects, arachnids, crustaceans or making them less harmful
biocide	any substance or mixture of substances intended for preventing, destroying or mitigating any living organism (e.g. plant or animal). Examples of a biocide are: acaricide, arthropodicide, fungicide, insecticide, molluscicide or rodenticide (see Synonyms and Keywords).
disinfectant	any substance or mixture of substances intended for preventing, destroying or mitigating microorganisms

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fungicide	any substance or mixture of substances intended for preventing or destroying moulds and fungi or making them less harmful
halogen	one of the following elements: F, Cl, Br, I or At
heavy metal	metal other than light metal
herbicide	any substance or mixture of substances intended for preventing or destroying plant life or making them less harmful
insecticide	any substance or mixture of substances intended for preventing or destroying insects or making them less harmful
light metal	one of the following elements: alkali metal, alkaline earth metal, Be, Al or Mg
metal	element other than non-metal
molluscicide	any substance or mixture of substances intended for preventing or destroying molluscs, e.g. snails, clams or making them less harmful
non-metal	one of the following elements: H, B, C, Si, N, P, O, S, Se, Te, noble gas or halogen
pesticide	any substance or mixture of substances intended for preventing or destroying any pest (e.g., insects, rodents) or making them less harmful
plant	young tree, shrub, vegetable or flower newly planted or intended for planting
plant growth regulator	materials which alter the plant or may affect plant growth through a chemical modification of the plant metabolism, such as auxins
rodenticide	any substance or mixture of substances intended for preventing or destroying rodents, e.g. rats or mice, or making them less harmful

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

Definition statement

This place covers:

Processes or apparatus for the 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 and where the nature of the product is not relevant or specified.

Processes for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables (preservation of raw potatoes), edible seeds, milk, dairy products, edible oils or fats, flour, dough before baking, finished bakery products, non-alcoholic beverages, beverages from legumes, cocoa or cocoa products, tea, tea substitutes, herbal tea, tea containing beverages, coffee, coffee substitutes or coffee containing beverages by heating, drying, freezing, irradiating, smoking, using chemicals or microorganisms and compositions therefor.

Apparatus for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds using liquids, solids or gases.

Apparatus, processes and compositions for coating meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds with a protective layer.

Apparatus for compressing sauerkraut.

Chemical ripening of fruit or vegetables with liquids, solids or gases.

Preserved, ripened or canned products (i.e. meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables, edible seed, milk, dairy products, edible oils or fats, flour, dough before baking, finished bakery products, non-alcoholic beverages, beverages from legumes, cocoa or cocoa products, tea, tea substitutes, herbal tea, tea containing beverages, coffee, coffee substitutes or coffee containing beverages), per se.

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Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

Preserving, protecting or purifying packages or package contents in association with packaging and apparatus therefor are classified in group [B65B 55/00](#). Preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables, edible seeds milk, dairy products, edible oil or fats, flour, dough before baking, finished bakery products, non-alcoholic beverages, beverages from legumes, cocoa or cocoa products, tea, tea substitutes, herbal tea, tea containing beverages, coffee, coffee substitutes or coffee containing beverages and apparatus therefor not restricted to packaging are classified in subclass [A23B](#).

Group [B65D 81/00](#) deals with containers, packaging elements or packages, for contents presenting particular transport or storage problems or adapted to be used for non-packaging purposes after removal of contents. More specifically, group [B65D 81/28](#) deals with applications of food preservatives, fungicides, pesticides or animal repellants to the container or the packaging material, per se to prevent deterioration or decay.

The preservation of alcoholic beverages is classified in group [C12H 1/00](#) and the preservation of non-alcoholic beverages by removal of alcohol is classified in group [C12H 3/00](#).

References

Insert: The following new Application-oriented references section.

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:

Applying food preservatives in packages	B65D 81/28
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Replace: The existing Informative references table with the following updated table.

Informative references

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

Biocides	A01N
Preservation of plants or parts thereof	A01N 3/00
Treatment of flour or dough for baking; Baking; Bakery products	A21D
Dairy products; Milk or cheese substitutes	A23C
Tea; Tea substitutes; Preparations thereof	A23F 3/00
Coffee; Coffee substitutes; Preparations thereof	A23F 5/00
General methods for cooking foods	A23L 5/10
Cleaning vegetables, fruits and other foodstuffs	A23L 5/57
Meat products in general	A23L 13/00
Egg products in general	A23L 15/00
Food-from-the-sea products, fish products	A23L 17/00
Preparation of fruits and vegetables	A23L 19/00
Dried cooked potatoes	A23L 19/12
Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products; Their preparation or treatment	A23L 21/10
Food consisting mainly of nut meats or seeds	A23L 25/00
Machines for washing or blanching fruits or vegetables in bulk in combination with subsequent drying	A23N 12/06
Machines for drying or roasting fruits or vegetables in bulk	A23N 12/08
Shaping foods in general	A23P 10/00

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Kitchen equipment	A47J
Sterilising and disinfecting of non-food material	A61L 2/00
Preserving foods or foodstuffs in association with packaging method	B65B 55/00
Applications to the container or packaging material of food preservatives	B65D 81/24
Antioxidant compositions	C09K 15/00
Preserving fats or oils by using additives	C11B 5/00
Preservation of alcoholic beverages	C12H
Refrigeration machines, plants or systems; Combined heating and refrigeration systems	F25B
Refrigerators, cold rooms, ice-boxes, cooling or freezing apparatus not otherwise provided for	F25D
Devices for drying foodstuffs	F26B
Heat exchange in general	F28
Heating by electric, magnetic or electromagnetic fields	H05B 6/00

Replace: The existing Special rules text with the following updated text.

Special rules of classification

Group [A23B 2/00](#) covers processes or apparatus for the preservation of foods or foodstuffs, in general, i.e. where the nature of the product is not relevant or not specified.

In groups [A23B 2/733](#) - [A23B 2/779](#), the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place.

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

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When classifying in subclass [A23B](#), [A23V 2200/00](#) indexing schemes relating to food composition, food ingredients and processes and [A23V 2400/00](#) indexing schemes relating to lactic or propionic acid bacteria used in foodstuffs or food preparation should also be used, in accordance with indexing schemes [A23V 2200/00](#) and [A23V 2400/00](#) classification rules (at the end of the definition).

It should be observed, however, that the indexing scheme [A23V 2400/00](#) is not specifically associated with the subclass [A23B](#), but may be used in combination with other food-related subclasses such as subclass [A23C](#).

Insert: The following new Glossary of terms section.

Glossary of terms

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

coffee	stimulant product or beverage made from roasted seeds that are commonly called coffee beans and come from a plant of the genus <i>Coffea</i> , e.g. <i>Coffea arabica</i> or <i>Coffea canephora</i>
coffee substitutes	coffee substitutes (solid or liquid) are non-coffee products normally without caffeine, used to substitute coffee while preserving its taste. Grain coffee and other substitutes can be made by roasting or decocting various organic substances. Common ingredients include acorn, barley and malt, beech nut, chicory root, corn, fig or rye.
edible oil	edible or cooking oil that is a fat of plant, animal or microbial origin, is liquid at room temperature and is suitable for food use. Some of the many different kinds of edible vegetable oils include: olive oil, palm oil, soybean oil, canola oil, pumpkin seed oil, corn oil, sunflower oil, safflower oil, peanut oil, grape seed oil, sesame oil, argan oil and rice bran oil. Many other types of vegetable oil are also used in cooking. The generic expression “vegetable oil”, when used to characterise an oil-based cooking product, refers to a blend of different oils, often based on palm, corn, soy or

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	sunflower oils. Fish oil is an example of an edible oil of animal origin. Microbial oils are also included in this category.
egg product	all or a portion of the contents found inside eggs that have been separated from the shell. They may be pasteurised in a food processing plant, with or without added ingredients and are intended for human consumption, such as dried, frozen or liquid eggs. Egg products do not include food that contains eggs only in a relatively small proportion, such as cake mixes.
fat	unctuous substance of little consistency that melts easily, known in chemistry as body fat and present in various parts of the human or animal body. Fats consist of a wide group of compounds that are generally soluble in organic solvents and largely insoluble in water. Chemically, fats are generally triesters of glycerol and fatty acids. Fats may be either solid or liquid at normal room temperature, depending on their structure and composition. Although the terms "oils", "fats" and "lipids" are all used to refer to fats, "oils" is usually used to refer to fats that are liquids at normal room temperature, while "fats" is usually used to refer to fats that are solids at normal room temperature. The term "lipids" is used to refer to both liquid and solid fats, along with other related substances. Fats form a category of lipids that are distinguished from other lipids by their chemical structure and physical properties. This category of molecules is important for many forms of life, serving both structural and metabolic functions. They are an important part of the diet of most heterotrophs (including humans). Fats or lipids are broken down in the body by enzymes called lipases produced in the pancreas.
fish	any fish, including shellfish, crustaceans and marine animals (marine being defined as "of, found in or produced by the sea"), and any parts, products or by-products thereof
fish product	product containing a predominant amount of fish

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oil	substance that is in a viscous liquid state ("oily") at ambient temperatures or slightly warmer and is both hydrophobic (immiscible with water) and lipophilic (miscible with other oils). This general definition includes compound classes with otherwise unrelated chemical structures, properties and uses, including vegetable oils, petrochemical oils and volatile essential oils. Oil is a nonpolar substance. The term "oil" is used for any substance that does not mix with water and has a greasy feel, such as petroleum (or crude oil) and heating oil, regardless of its chemical structure.
herbal tea	any <i>Camellia sinensis</i> -free product or beverage prepared by hot water infusion of plant material, usually leaves but also including fruits, flowers and possibly even bark or other parts. Herbal teas are belonging to the group of tea substitutes.
tea	stimulant product or beverage made from the leaves of the traditional tea plant (<i>Camellia sinensis</i>)
tea substitutes	tea substitutes (solid or liquid) are non-tea products, i.e. not coming from the traditional tea plant (<i>Camellia sinensis</i> , e.g. mate (<i>Ilex paraguariensis</i>), lemon balm (<i>Melissa officinalis</i>) or rose hips (<i>Rosa canina</i>); cf. "herbal tea"

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A23C 1/00**References**

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

Limiting references

This place does not cover:

Milk preparations; Milk powder or milk powder preparations	A23C 9/00
--	-----------

Replace: The text in the third row of the Informative references table.

Informative references

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

Evaporating in general	B01D 1/00
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A23C 11/00**References**

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

Informative references

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

Making cheese powder	A23C 19/086
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A23C 19/00

References

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

Informative references

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

Cream substitutes	A23L 9/20
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A23D

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

Definition statement

This place covers:

- Edible oil or fat compositions containing an aqueous phase, e.g. margarines and their working-up.
- Other edible oils or fats, e.g. shortenings, cooking oils or microbial oils, and their working-up.
- Water and oil compositions, generally emulsions, that are suitable for use in foods. Additionally covered are processes for manufacturing.
- Spread compositions (generally water in oil emulsions), which constitute a large part of the subclass.
- Other non-spread compositions, which include mayonnaises (generally water in oil emulsions) or dressings, with no classification distinctions being made among emulsion types.

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Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

- Foods or foodstuffs containing edible oils or fats are classified in the relevant parts of subclasses [A21D](#), [A23G](#) and [A23L](#). Fats derived from milk are classified in subclass [A23C](#) (e.g. in groups [A23C 13/00](#) and [A23C 15/00](#)).
- Subclass [C07C](#) covers acyclic and carbocyclic compounds, e.g. esters of carboxylic acids ([C07C 69/00](#)), but not their use in foodstuffs, which is covered by subclass [A23D](#).
- Subclass [C11B](#) covers the production and purification/refining of oils and fats as well as their recovery from waste material, but is not limited to those oils and fats that are suitable for use in foodstuffs. Subclass [C11B](#) does not cover mixtures of fats or oils with water or other edible oils or fats, which are covered by subclass [A23D](#).
- Subclass [C11C](#) covers fatty acids that were never or are no longer esterified with glycerol (although the process or esterification of said fatty acids with glycerol is covered) and their modifications, as well as candles.
- Group [A23L 33/00](#) covers food with modified nutritive qualities, e.g. dietetic food or functional food.

References

Replace: The second reference with the following updated reference in the Limiting references table.

Limiting references

This place does not cover:

Producing, refining or preserving fats or fatty substances	C11B
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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:

oil	substance that is in a viscous liquid state ("oily") at ambient temperatures or slightly warmer, and is both hydrophobic (immiscible with water) and lipophilic (miscible with other oils). This general definition includes compound classes with otherwise unrelated chemical structures, properties and uses, including vegetable oils, petrochemical oils and volatile essential oils. Oil is a nonpolar substance. The term "oil" is used for any substance that does not mix with water and has a greasy feel, such as petroleum (or crude oil) and heating oil, regardless of its chemical structure.
edible oil	edible or cooking oil that is a fat of plant, animal or microbial origin, is liquid at room temperature and is suitable for food use. Some of the many different kinds of edible vegetable oils include: olive oil, palm oil, soybean oil, canola oil, pumpkin seed oil, corn oil, sunflower oil, safflower oil, peanut oil, grape seed oil, sesame oil, argan oil and rice bran oil. Many other kinds of vegetable oils are also used for cooking. The generic expression "vegetable oil" when used to characterise an oil-based cooking product, refers to a blend of a variety of oils often based on palm, corn, soybean or sunflower oils. Fish oil is an example of an edible oil of animal origin. Microbial oils are also included in this category.
fat	unctuous substance of little consistency that melts easily, known in chemistry as body fat and present in various parts of the human or animal body. Fats consist of a wide group of compounds that are generally soluble in organic solvents and largely insoluble in water. Chemically, fats are generally triesters of glycerol and fatty acids. Fats may be either solid or liquid at normal room temperature, depending on their structure and composition. Although the words "oils", "fats" and "lipids" are all used to refer to fats, "oils" is usually used to refer to fats that are liquids at normal room temperature, while "fats" is usually used to refer to lipids that are solids at normal room temperature. The term "lipids" is used to refer to both liquid and solid fats, along with other related substances. Fats form a category of lipids that are distinguished from other lipids by their chemical structure and physical properties. This category of molecules is important for many forms of life, serving both structural and metabolic functions. They are an important part of the diet

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	of most heterotrophs (including humans). Fats or lipids are broken down in the body by enzymes called lipases produced in the pancreas.
shortening	fat that is used in food preparation, especially baked goods, and is called shortening because it promotes a "short" or crumbly texture (as in shortbread). The term "shortening" can be used more broadly to apply to any fat that is used for baking and that is solid at room temperature, such as lard, but as used in recipes it refers to a hydrogenated vegetable oil that is solid at room temperature. Shortening generally has a higher smoke point than butter and margarine, and it may have 100% fat content, compared to about 80% for butter and margarine.

Insert: The following new Synonyms and Keywords section.

Synonyms and Keywords

In patent documents, the following words/expressions are often used as synonyms:

- “freeze-drying” and “lyophilisation”

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A23F

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

Definition statement

This place covers:

- Tea;
- Tea substitutes, e.g. mate, lemon balm or rose hips;
- Extracts or infusions of tea and tea substitutes;
- Tea flavour, tea oil;
- Methods of manufacturing, preparing and modifying tea and tea substitutes, e.g. oxidation, fermentation, removing caffeine, extraction, drying, concentrating or flavouring;
- Coffee;
- Coffee substitutes, e.g. grain coffee;
- Extracts or infusions of coffee and coffee substitutes;
- Coffee flavour, coffee oil; and
- Methods of manufacturing, preparing and modifying coffee and coffee substitutes, e.g. treating green coffee, roasting, grinding, removing caffeine, extraction, drying or concentrating.

Insert: The following new Relationships section.

Relationships with other classification places

This subclass does not cover chemical compounds, e.g. alkaloids such as caffeine, theophylline, theobromine, or their preparation as such, which subject matter is covered by classes C07 (organic chemistry) and C08 (organic macromolecular compounds).

Physical or chemical processes or apparatus in general, e.g. boiling, extraction or filtration, are covered by class B01.

Group A23B 85/00 covers preservation of tea, tea substitutes or herbal tea.

Group A23B 90/00 covers preservation of coffee or coffee substitutes.

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ReferencesInsert: The following new Limiting references section.***Limiting references****This place does not cover:*

Synthetic spices, flavouring agents or condiments, e.g. synthetic tea flavours	A23L 27/20
Synthetic coffee flavours	A23L 27/28
Machines for cleaning, blanching, drying or roasting fruits or vegetables, e.g. coffee	A23N 12/00
Coffee mills	A47J 42/00

Replace: The existing Informative references table with the following updated table.***Informative references****Attention is drawn to the following places, which may be of interest for search:*

Picking of tea	A01D 46/04
Picking of coffee	A01D 46/06
Preservation of foods or foodstuffs or non-alcoholic beverages	A23B
Chocolate, confectionery or ice-cream containing coffee or tea	A23G
Foods, foodstuffs or non-alcoholic beverages, not otherwise provided for; Preparation or treatment thereof	A23L
Non-alcoholic beverages	A23L 2/38
Foods containing plants extracts additives, e.g. tea or coffee	A23L 33/105

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Shaping or working of foodstuffs, not fully covered by a single other subclass, e.g. agglomerating, granulating or tableting	A23P
Coffee or tea pots	A47G 19/14
Tea infusers, e.g. egg-shaped infusers	A47G 19/16
Tea or coffee pot cosies	A47G 19/20
Apparatus for making beverages, e.g. coffee or tea; Vending machines for tea or coffee	A47J 31/00, A47J 31/40
Cosmetic preparation containing material of vegetable origin	A61K 8/97
Medicinal preparations containing plant material from algae, lichens, fungi, plants or derivatives thereof	A61K 36/00
Medicinal preparations containing plant material from Asteraceae or Compositae, e.g. chamomile, feverfew, yarrow or echinacea	A61K 36/28
Medicinal preparations containing plant material from Coffea	A61K 36/742
Medicinal preparations containing plant material from Theaceae (Tea family)	A61K 36/82
Physical or chemical processes or apparatus in general, e.g. boiling, extraction or filtration	B01
Packaging of substances, e.g. tea, that are intended to be infused in the package, i.e. filling tea bags	B65B 29/02
Attaching, or forming and attaching, string handles or tags to tea bags	B65B 29/04
Disposable containers or packages with contents that are infused or dissolved in situ	B65D 85/804
Disposable tea bags	B65D 85/808
Chemical compounds e.g. alkaloids such as caffeine, theophylline or theobromine or their preparation as such	C07, C08

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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:

alkaloid	stimulant xanthine drugs caffeine, theobromine and theophylline contained in coffee beans and/or tea leaves
coffee	stimulant product or beverage made from roasted seeds, commonly called coffee beans, which come from a plant of the genus Coffea, e.g. Coffea arabica or Coffea canephora
coffee substitutes	coffee substitutes (solid or liquid) are non-coffee products that normally do not contain caffeine and are used to substitute for coffee while preserving its taste. Grain coffee and other substitutes can be made by roasting or decocting various organic substances. Common ingredients include acorn, barley and malt, beech nut, chicory root, corn, fig or rye.
decaffeination	process of removing the alkaloid caffeine from coffee beans or tea leaves
herbal tea, tisane, ptisan	any Camellia sinensis-free product or beverage prepared by hot water infusion of plant material, usually leaves, but also fruits, flowers and possibly even bark or other parts. Herbal teas belong to the group of tea substitutes.
tea	stimulant product or beverage made from the leaves of the traditional tea plant (Camellia sinensis)
tea substitutes	tea substitutes (solid or liquid) are non-tea products, i.e. are not derived from the traditional tea plant (Camellia sinensis), and include mate (Ilex paraguariensis), lemon balm (Melissa officinalis) or rose hips (Rosa canina); cf. "herbal tea"

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

Synonyms and Keywords

In patent documents, the following words/expressions are often used as synonyms:

- "freeze-drying" and "lyophilisation"

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A23F 3/00

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 substitutes	tea substitutes (solid or liquid) are non-tea products, i.e. are not derived from the traditional tea plant (Camellia sinensis), and include mate (Ilex paraguariensis), lemon balm (Melissa officinalis) or rose hips (Rosa canina); cf. “herbal tea”

A23F 3/34

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

Informative references

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

Mixtures of Camellia sinensis with herbal tea constituents	A23F 3/14
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A23F 5/26

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

Informative references

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

Extraction of constituents from coffee cherries or non-roasted coffee beans	A23F 5/02
Isolation of coffee flavour or coffee oil	A23F 5/48

A23F 5/44

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

Definition statement

This place covers:

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 analogue.

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A23K

Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

Animal feeding-stuffs

This subclass only covers feeding-stuffs that are disclosed as being specially adapted, processed or formulated for non-human animals. Foods or foodstuffs that are of unspecified use or specially adapted for human beings are covered by other subclasses for foodstuffs, for example, the other subclasses of class [A23](#).

Production of animal feeding-stuffs

Processes for production of foods or foodstuffs that are of unspecified use, or specially adapted for human beings, are covered by the relevant subclasses therefor.

Apparatus that is specially adapted for production of animal feeding-stuffs is covered by group [A23N 17/00](#).

Mechanical aspects that are of general utility are covered by other subclasses.

Preservation of materials in order to produce animal feeding-stuffs

This subclass only covers processes for preservation that are specially adapted for production of animal feeding-stuffs. Preservation of foods or food-stuffs that are of unspecified use or specially adapted for human beings are covered by the relevant subclasses therefor, for example, subclass [A23B](#) (e.g. group [A23B 2/00](#)).

Mechanical aspects of processes for preservation of materials in order to produce animal feeding-stuffs are classified in other subclasses, for example, in subclasses [A01F](#) (e.g. group [A01F 25/00](#)) and [F26B](#).

Haymaking

Haymakers, i.e. apparatus for working on mown forage crops lying on the ground with the intention to make hay, are classified in groups [A01D 76/00](#) - [A01D 84/00](#).

Haymakers may include means for mechanical treatment of mown crops in the field, for example, for crop-conditioning.

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References

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

Informative references

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

Storing agricultural or horticultural crops (e.g. in silos)	A01F 25/00
Apparatus specially adapted for cutting or disintegrating straw, hay or like harvested products of plant origin	A01F 29/00
Manufacture of dairy products	A01J
Animal husbandry; Care of birds, fishes or insects	A01K
Preparation of bait for angling	A01K 97/04
Preservation of plants in general	A01N 3/00
Biocides, pest repellents or pest attractants	A01N 25/00
Machines or equipment for making or processing doughs	A21C
Treating of flour or dough	A21D
Processing meat, poultry or fish	A22C
Preservation of foods, foodstuffs or non-alcoholic beverages, in general	A23B
Dairy products; Making dairy products	A23C
Edible oils or fats	A23D
Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs	A23J

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Preparation or treatment of foods or foodstuffs in general	A23L 5/00
Machines or apparatus for treating harvested fruit or vegetables in bulk, not otherwise provided for	A23N 1/00 - A23N 15/00
Apparatus specially adapted for preparing animal feeding-stuffs	A23N 17/00
Shaping or working of foodstuffs	A23P
Veterinary methods	A61D
Medicinal preparations	A61K
Mixing in general	B01F
Granulating materials	B01J 2/00
Disintegrating in general	B02C
Cutting in general	B26D
Presses in general, e.g. for making briquettes	B30B
Polysaccharides; Derivatives thereof	C08B
Derivatives of natural macromolecular compounds	C08H
Producing animal or vegetable oils, fats, fatty substances or waxes	C11B
Preparation of fats, oils or fatty acids	C11C 1/00
Microorganisms or enzymes; Compositions thereof	C12N
Fermentation or enzyme-using processes to synthesise a desired chemical compound or composition	C12P
Sugar industry	C13
Drying solid materials	F26B

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

Synonyms and Keywords

In patent documents, the word/expression in the first column is often used instead of the word/expression in the second column, which is used in the classification scheme of this place:

feed, feedstuff	feeding-stuffs
-----------------	----------------

A23K 10/30

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

Definition statement

This place covers:

Production of fodder from vegetable material in general (including plant extracts) and fodders containing same as a significant ingredient.

References

Insert: The following new Limiting references section.

Limiting references

This place does not cover:

Animal feeding-stuffs obtained by microbiological or biochemical processes	A23K 10/10
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Replace: The existing Informative references table with the following updated table.

Informative references

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

Preservation of food, foodstuffs or non-alcoholic beverages	A23B
---	----------------------

A23L

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

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;

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- Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles; and
- Colouring or decolouring.

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

References

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

Limiting references

This place does not cover:

Preservation of foods, foodstuffs or non-alcoholic beverages	A23B
--	------

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

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:

Preparation of malt for brewing	C12C
---------------------------------	------

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

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

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Machines or equipment for making or processing doughs	A21C
Animal foods	A23K
Treating harvested fruit or vegetables in bulk	A23N
Machines or apparatus for extracting juice	A23N 1/00
Household machines for straining foodstuffs	A47J 19/00
Apparatus for baking, roasting, grilling or frying	A47J 37/00
Preserving foods or foodstuffs in association with packaging	B65B 55/00
Packages for foodstuffs with provision for absorbing fluids	B65D 81/26
Purifying water	C02F
Treatment of water by ion-exchange	C02F 1/42
Emulsifiers in general	C09K 23/00
Essential oils in general	C11B 9/00
Preservation of alcoholic beverages	C12H 1/00
Devices for drying foodstuffs	F26B

Insert: The following new Special rules of classification section.

Further details:

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

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- Group [A23L 27/30](#): concerns sweetening agents. Sugars or other carbohydrates used for non-sweetening purposes (e.g. freezing point reducing agent or filler);
- Group [A23L 29/30](#): double classification is occasionally possible;
- Group [A23L 33/00](#): modification of nutritive value without additive, e.g. by selection or specific treatment (e.g. cultivation, cooking or processing);
- Group [A23L 33/30](#): only dietetic methods, e.g. special dietetic or dietary regimens, not only for losing weight;
- Group [A23L 33/40](#): food formulations comprising at least all macronutrients (proteins, lipids or carbohydrates). Pre- or post-operative nutritional compositions, complete foods formulations for special purposes or populations (infants, the elderly or pregnant women);
- Group [A23L 33/10](#): Functional food (food or dietary supplement with dietetic or therapeutic indication) are classified in group [A23L 33/10](#), which is the main group for functional foods;
- Group [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. group [A23L 29/30](#) for sugars or group [A23L 31/00](#) for fungi).
- Dietetic beverages classified in [A23L 2/00](#) and should also be classified in group [A23L 33/00](#).

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 function:

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

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A23L 5/00Delete: The entire Definition statement.Replace: The existing Relationships text with the following updated text.**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](#)).

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

References

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

References out of a residual place

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

Bakery products	A21D
Milk preparations; Milk powder or milk powder preparations	A23C 9/00
Milk substitutes, coffee whitener compositions	A23C 11/00
Tea flavour; Tea oil; Flavouring of tea or tea extract	A23F 3/40
Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract	A23F 5/46
Working-up proteins for foodstuffs	A23J 3/00

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

Informative references

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

Apiculture	A01K 47/00 - A01K 59/00
Machines or equipment for baking	A21B
Machines or equipment for making or processing doughs	A21C
Mechanical processing of meat or fish products	A22C
Preservation of foods or foodstuffs in general	A23B 2/00
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 or enzymes; Compositions thereof; Propagating, preserving or maintaining microorganisms	C12N
Measuring or testing processes involving microorganisms	C12Q
Microorganisms	C12R 2001/00
Processing of sucrose	C13B

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Saccharides obtained from natural sources or by hydrolysis of naturally occurring disaccharides, oligosaccharides or polysaccharides	C13K
Analysing food	G01N 33/02

Replace: The existing Special rules text with the following updated text.

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 or chocolate beverage should be classified in the corresponding subclasses in addition to the relevant subgroup for the sweetener itself.

When classifying in groups [A23L 5/00](#) and [A23V 2002/00](#), indexing system should also be used when appropriate in accordance with [A23V 2002/00](#) classification rules.

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:

food or foodstuffs	in addition to the commonly accepted meaning of 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 or food colouring agents
functional food/dietetic food/nutraceutical	food composition, formulation or supplement having an alleged effect on health or prevention of diseases
essential oil	concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
nutritive value	the nutritive value represents the energetic or calorific content of nutrition

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A23L 5/30**References**

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

Limiting references

This place does not cover:

Cooking foods, e.g. by roasting or frying	A23L 5/10
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Delete: The entire References out of residual place section.

A61L

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

Definition statement

This place covers:

Apparatus or methods specifically adapted for use in treating air either:

- by destroying noxious microorganisms within the air;
- by removing microorganisms from the air;
- by otherwise rendering air aseptic;
- by removing unwanted odour constituents from air; or
- by covering up unwanted odour constituents or potential constituents by adding scent to air.

Apparatus or methods of general applicability for use in destroying noxious microorganisms on or otherwise rendering completely aseptic articles or materials, e.g. destroying bacteria or fungus.

Apparatus or methods that are not covered as a whole in another subclass and are specially adapted for use in destroying noxious microorganisms on or otherwise

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rendering completely aseptic specific articles, e.g. contact lenses or specific materials, e.g. refuse.

Materials that are specially adapted for devices that are to be affixed to, placed on, placed within or cover either:

- portions of the surfaces of human bodies having sores, e.g. blisters, boils or wounds, e.g. cuts, abrasions, for extended periods of time, i.e. at least several minutes, but frequently for days, during their healing process to absorb fluids from, protect or medicate them, e.g. poultices;
- naturally occurring cavities of or passageways within human bodies to absorb bodily discharges or other fluids from bodies, e.g. urine, protect or medicate them, e.g. sanitary towels, tampons; or
- incisions or openings in human bodies formed during surgery.

Chemical compounds or compositions that are used in conjunction with, or compose a portion of, the above type of specially adaptive devices or their materials and increase their effectiveness by:

- enhancing their ability to heal or treat sores, wounds, surgical incisions or surgical openings;
- changing in some manner the absorbability of the devices or materials; or
- otherwise influencing their operation, e.g. prolongs useful life, of the devices or materials.

Materials specially adapted to be used in devices that:

- join together the edges of wounds, surgical incisions or surgical openings, e.g. sutures; or
- form a tissue mass by compressively encircling the mass and holding it, e.g. ligatures.

Adhesives specially adapted for surgical uses.

Materials specially adapted for forming devices used as substitutes for a part of the body that is missing or non-functional or materials specially adapted for coating these devices, e.g. skin grafts.

Materials specially adapted to be used in:

- surgical construction of artificial excretory openings from colons; or
- devices that travel up colons to inspect, clean or treat them.

Materials specially adapted for use within the structure of hollow flexible tubes that are intended to be:

- inserted into human bodies to put in or take out fluids, e.g. cannulae, catheters;

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- used to open up or close blood vessels, passageways or body cavities; or
- passed inside of blood vessels, passageways, or body cavities for diagnostic or treatment purposes, e.g. endoscopes.

Materials specially adapted to be used for other surgical uses or devices, e.g. stents, materials for adhesion prevention.

Materials specially adapted for use as antithrombogenic treatments for at least one of the above type of devices or materials or the chemical compounds or compositions that form, or compose a portion of, these antithrombogenic treatments.

Specially adapted components or steps for at least one of the above types of apparatus, methods, or devices.

Auxiliary appliances or accessories specially adapted for use with at least one of the above types of apparatus or devices, e.g. devices for testing effectiveness of sterilisation.

References

Delete: The following reference from the Limiting references table.

Limiting references

This place does not cover:

Preserving, e.g. sterilising, food or foodstuffs	A23
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Insert: The following new reference in the Application-oriented references table.

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:

Sterilising food or foodstuffs	A23
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Replace: The A61M 39/00 reference with the following updated reference in the Informative references table.

Informative references

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

Tubes or valves specially adapted for medical use	A61M 39/00
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Replace: The existing Special rules text with the following updated text.

Special rules of classification

Multiple classification

Looping references between group [A61L](#) and group [A61K](#) have been identified. CPC will be updated/corrected once this inconsistency is resolved in IPC. The current classification practice in CPC is as follows: Both [A61L](#) and [A61K](#) will be considered limiting reference.

Sets of groups wherein the last place rule is applied

Within each one of the following sets of groups, at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place:

Groups [A61L 15/08](#) - [A61L 15/12](#)

Groups [A61L 15/18](#) - [A61L 15/40](#)

Groups [A61L 17/04](#) - [A61L 17/14](#)

Groups [A61L 24/02](#) - [A61L 24/04](#)

Groups [A61L 27/02](#) - [A61L 27/40](#)

Groups [A61L 29/02](#) - [A61L 29/12](#)

Groups [A61L 31/02](#) - [A61L 31/12](#)

Groups [A61L 33/02](#) - [A61L 33/18](#)

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Secondary classification based on use of materials characterised by particular function or physical properties when of interest

When the inventive thing is classified based upon its chemical composition within one of the sets of groups [A61L 15/08-A61L 15/12](#) , [A61L 15/18-A61L 15/40](#), [A61L 27/02 - A61L 27/40](#), [A61L 29/02 - A61L 29/12](#) or [A61L 31/02 - A61L 31/12](#), classification of this subject matter is also made to cover its function or physical properties for each set of groups into their corresponding group, (i.e. respectively group [A61L 15/14](#), [A61L 15/42](#), [A61L 27/50](#), [A61L 29/14](#) or [A61L 31/14](#)) when this aspect is of interest.

Secondary classification based on use of materials with antithrombogenic properties

When the inventive thing is fully provided for and classified within groups [A61L 17/00](#), [A61L 24/00](#), [A61L 26/00](#), [A61L 27/00](#), [A61L 28/00](#), [A61L 29/00](#) and [A61L 31/00](#) classification should also be made within group [A61L 33/00](#) if a material used is antithrombogenic in nature.

Use of Indexing symbols

When classifying in groups [A61L 2/00 - A61L 12/00](#), it is desirable to add the Indexing symbols of group [A61L 2101/00](#), relating to the chemical composition of materials used in disinfecting, sterilising or deodorising.

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:

antithrombogenic	substance, composition or material that prevents or reduces coagulation, clotting, depositing or precipitation of blood, plasma protein or a component of blood (e.g. anticoagulant)
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B65G

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

Definition statement

This place covers:

Methods or devices for storage on an industrial or commercial scale of:

- articles in warehouses or magazines;
- bulk solid material or disorderly articles; and
- fluids in cavities or chambers in the earth.

Devices, for example rollers or slings, for assisting manual moving or manipulation of heavy loads.

Methods or apparatus for conveying articles or bulk solid material from one location to another, for example within an industrial plant:

- by gravity, for example in chutes;
- by rollers, for example on driven or non-driven roller-ways;
- on endless load-carrying surfaces, for example belts or chains, or an essentially endless series of individual load-carriers;
- on jiggling surfaces;
- by impellers, for example reciprocating scrapers, rotating fingers or elements carried by endless traction members;
- by throwing;
- by rotating or screw-like impellers;
- by fluid flow or pressure, for example in tubes or by floating;
- by electrostatic, electric or magnetic effects; or
- by other mechanical or non-mechanical means.

Methods or devices for handling articles or materials in connection with conveyors, for example for feeding or discharging conveyors or for orientating articles on a conveyor. Conveying systems characterised by their application for specified purposes and not otherwise provided for, for example conveying workpieces through baths.

Methods or devices for stacking or de-stacking of three-dimensional articles or loose materials in bulk.

Methods or devices for loading or unloading of vehicles, large containers, ships and the like, for example in storage areas, marshalling yards or harbours.

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References

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

Limiting references

This place does not cover:

Packaging	B65B
Handling of thin or filamentary material, e.g. sheets, webs or cables	B65H
Cranes	B66C
Portable or movable lifting or hauling appliances, e.g. hoists	B66D
Devices for lifting or lowering goods for loading or unloading purposes, e.g. fork-lift trucks	B66F 9/00
Emptying bottles, jars, casks, barrels or similar containers, not otherwise provided for	B67C 9/00
Delivering or transferring liquids, not otherwise provided for	B67D
Filling or discharging vessels for liquefied, solidified or compressed gases	F17C
Pipe-line systems for fluids	F17D

Replace: The existing Application-oriented references table with the following updated table.

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:

Sowing or planting machines, manure loaders or distributors	A01C
Conveyors for root crop harvesters	A01D 17/00-A01D 33/00
Conveyors for mowers, harvesters or combines	A01D 41/00-A01D 61/00
Loaders for hay or like field crops	A01D 87/00-A01D 90/00
Conveyors for threshing machines, baling presses or cutting apparatus for hay or straw	A01F
Storing agricultural or horticultural produce	A01F 25/00
Hydroponic culture on conveyors	A01G 31/04

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Baking ovens with moving baking surfaces	A21B 1/42
Dough handling	A21C 9/00
Processing meat, poultry or fish	A22C
Pasteurising of food in moving packages	A23B 2/20
Conveyors for cigar- or cigarette-making	A24C 5/35
Conveyors for shoemaking	A43D 117/00
Food-conveying devices for tables	A47G 23/08
Dish-washing machines with conveyors	A47L 15/24
Chutes or helter-skelters for amusement purposes	A63G 21/00
Filtering	B01D
Granulating on conveyor belts	B01J 2/26
Feeding devices for crushing or disintegrating machines	B02C 23/02
Separating solid materials	B03B
Magnetic separation with material carriers in the form of belts	B03C 1/16
Sieving, screening, sifting or sorting solid materials	B07B
Sorting of mail or documents	B07C
Cleaning of containers on conveyors	B08B 9/20
Arrangement of feeding rollers in metal-rolling mills	B21B 39/10
Handling work in processing of metal tubes or profiles	B21D 43/00
Handling work in connection with machine tools	B23Q 7/00
Features related to transfer of work between metal-working machines	B23Q 41/02
Handling logs or timber in saw mills	B27B 31/00
Transporting material in manufacture of fibre boards	B27N 3/16
Producing shaped articles from ceramic compositions in moulds	B28B 5/00
Feeding unshaped ceramic compositions to moulds or apparatus for producing shaped articles	B28B 13/00
Mixing concrete on or by conveyors	B28C 5/34
Handling material in shaping or joining of plastics	B29C 31/00
Conveying between operating stations in book-making machines	B42C 19/08
Endless chains or belts for unloading of vehicles	B60P 1/36
Screw conveyors for unloading of vehicles	B60P 1/40
Conveyor systems for motor vehicle or trailer assembly lines	B62D 65/18
Arrangement of conveyors for loading of ships	B63B 27/22
Gathering or removal of refuse	B65F
Transferring of refuse between vehicles or containers	B65F 9/00
Elevators for buildings, mines or similar structures	B66B 1/00-B66B 20/00
Escalators or moving walkways	B66B 21/00-B66B 29/00
Transporting glass during manufacture	C03B 35/00
Coke-ovens with mechanical conveying means	C10B 7/00
Cooling or quenching coke combined with conveying means	C10B 39/12

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Destructive distillation of solid carbonaceous materials in ovens with mechanical conveying means	C10B 47/32
Charging coke ovens	C10B 31/00
Discharging coke ovens	C10B 33/00
Conveying textile fibres between machines	D01G 23/00
Drying cabinets or chambers with conveying means	D06F 58/12
Dredging or soil-shifting	E02F
Chutes in buildings for transporting refuse	E04F 17/12
Conveying building materials or building elements	E04G 21/00
Garages with mechanical means for shifting or lifting vehicles	E04H 6/14
Removal of material in open-pit mines	E21C 47/00
Transport specially adapted for underground conditions	E21F 13/00
Fuel-feeding grates for combustion chambers	F23H
Removing ash, clinker or slag from combustion chambers	F23J 1/00
Feeding solid fuel to combustion apparatus	F23K 3/00
Devices using liquefied gases with conveyors carrying articles to be cooled	F25D 3/11
Stationary devices with conveyors carrying articles to be cooled	F25D 13/06
Charging, supporting or discharging articles to be cooled	F25D 25/00
Drying objects with progressive movement	F26B 15/00
Furnaces through which the charge is moved mechanically	F27B 9/00
Charging, discharging or manipulating charge in ovens	F27D 3/00
Feeding of ammunition	F41A 9/00
Conveyor-belt weighers	G01G 11/00
Weighing apparatus with automatic feed or discharge for weighing-out batches	G01G 13/00
Conveying record carriers	G06K 13/00
Counting of objects carried by a conveyor	G06M 7/00
Coin-freed apparatus dispensing articles from movable containers	G07F 11/46
Arrangements for handling fuel or other materials which are used in nuclear reactors	G21C 19/00
Handling semiconductor devices during manufacture or treatment	H01L 21/67
Feeding of components in manufacturing of electric components	H05K 13/02

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

Informative references

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

Manipulators	B25J
Producing conveyor belts	B29D 29/06
Vehicles adapted for load transportation	B60P
Railway wagons adapted for load transportation	B61D
Hand carts	B62B
Superstructures for load-carrying vehicles	B62D 33/00
Load-accommodating arrangements for ships or vessels	B63B 25/00
Arrangements of ship-based loading or unloading equipment for cargo or passengers	B63B 27/00
Equipment for handling freight in aircraft	B64D 9/00
Construction of bulk storage containers employing civil engineering techniques	E04H 7/00
Pumps for fluids	F04D
Control of flow in general	G05D 7/00
Control of level in general	G05D 9/00
Holding or levitation devices using magnetic attraction or repulsion	H02N 15/00

C12H

Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

Beer per se, brewing of beer, fermentation processes and post fermentation treatments for beer are classified in subclass [C12C](#).

While subclass [C12C](#) deals with the process of making beer with a low alcohol content, subclass [C12H](#) includes the process of removal of alcohol from beer to obtain low-alcohol or non-alcoholic beer.

Low alcohol beer is classified in group [C12C 12/04](#).

Non-alcoholic beverages per se are classified in main group [A23L 2/00](#).

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While subclass **C12G** deals with deacidifying wine, preventing winestone precipitation or flavouring to simulate ageing, subclass **C12H** includes pasteurisation, sterilisation, preservation, purification, clarification, ageing of alcoholic beverages or altering the alcohol content of fermented solutions or alcoholic beverages.

Low alcohol wine is classified in group **C12G 1/14** and other low alcohol beverages are classified in group **C12G 3/00**.

Post-fermentation treatment such as carbonation is subject matter of this subclass but is classified in subclass **C12H** when combined with subject matter of that subclass.

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

It is desirable to add the indexing codes of subclass **C12R** for microorganisms that are considered to be of interest for search.

References

Insert: The following two new references in the Limiting references table.

Limiting references

This place does not cover:

Preparation of wine or sparkling wine	C12G1/00
Simulation of ageing by flavouring	C12G 3/06

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:

adsorption	capability of all solid substances to attract to their surfaces molecules of gases or solutions with which they are in contact
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clarification	removal of the suspended material during aging
lagering	ageing or ripening of the beer by storing. During lagering, fermentation and clarification take place
sulfiting	process for adding sulfur dioxide (SO ₂)

G21H**References**

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

Limiting references

This place does not cover:

Measurement of nuclear or X-radiation	G01T
Fusion reactors	G21B
Nuclear fission reactors	G21C
Lamps in which a gas filling is excited to luminescence by external corpuscular radiation or by radioactive material structurally associated with the lamp	H01J 65/04
Lamps in which a gas filling is excited to luminescence by radioactive material	H01J 65/06

Replace: The existing Application-oriented references table with the following updated table.

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:

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Use of radiation to produce mutation in plants	A01H 1/06
Preservation of meat, sausages, fish or fish products by irradiation without heating effect	A23B 4/015
Preservation of eggs by irradiation without heating effect	A23B 5/015
Preservation of fruits or vegetables by irradiation without heating effect	A23B 7/015
Preservation of edible seeds by irradiation without heating effect	A23B 9/06
Preservation of milk or milk preparations by irradiation	A23B 11/16
Preservation of non-alcoholic beverages or foodstuffs by irradiation without heating	A23B 70/50
Medicinal preparations obtained by treating materials with wave energy or particle radiation	A61K 41/00
Methods or apparatus using radiation for disinfecting or sterilising materials or objects other than foodstuffs or contact lenses	A61L 2/08
Devices for implanting pellets, e.g. markers or solid medicaments	A61M 37/0069
Radiation therapy	A61N 5/00
Direct application of radiation to physical, chemical or physico-chemical processes in general	B01J 19/08
Use of radiation for separating dispersed particles from gases or vapour, e.g. air or by electrostatic effect	B03C 3/38
Use of radiation for pre-treatment of surfaces to which liquids or other fluent materials are to be applied or after-treatment of applied coatings	B05D 3/06
Use of radiation in the working of plastics; After-treatment of articles without altering their shape; Apparatus therefor	B29C 71/04

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Railway trackside devices actuated by radiation and controlled by interaction with a vehicle or train	B61L 1/10
Railway trackside devices using radiation to control devices on a vehicle or train	B61L 3/06
Polymerisation initiated by wave energy or particle radiation; In addition polymers	C08F 2/46
Processes for treating or compounding macromolecular substances by wave energy or particle radiation	C08J 3/28
Chemical treatment or coating of shaped articles made of macromolecular substances using wave energy or particle radiation	C08J 7/18
Use of radiation for cracking of hydrocarbon oils	C10G 15/10
Refining of hydrocarbon oils by particle radiation	C10G 32/04
Use of radiation for reforming naphtha	C10G 35/16
Precipitation by f irradiations for pasteurisation, sterilisation, preservation, purification, clarification or ageing of alcoholic beverages	C12H 1/06
Irradiation for pasteurisation, sterilisation, preservation, purification, clarification or ageing of alcoholic beverages	C12H 1/16
Use of radiation for bleaching fibres, threads, yarns, fabrics, feathers or made-up fibrous goods, leather or furs	D06L 4/50
Measuring angles, areas, length, thickness or similar dimensions, or irregularities of surfaces or contours, using wave or particle radiation	G01B 15/00
Transducers not specially adapted for a specific variable using wave or particle radiation derived from a radioactive source	G01D 5/50
Investigating fluid tightness of structures using radioactive material	G01M 3/20
Investigating or analysing materials by the use of wave or particle radiation	G01N 23/00

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Investigating or analysing materials through the ionisation of gases, using wave or particle radiation to ionise a gas	G01N 27/64
Production of immunochemical test materials with radioactive label	G01N 33/534
Chemical analysis of biological material involving radioactive-labelled substances	G01N 33/60
Geophysics; Prospecting or detecting using primary nuclear radiation sources	G01V 5/08
Fire alarms or alarms responsive to explosion, actuated by the presence of smoke or gas detected by an ionisation chamber	G08B 17/11
Carrying off electrostatic charges by means of ionising radiation	H05F 3/06

Delete: The symbol G21K 4/00 from the sixth reference in the Informative references table.

Informative references

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

Techniques for handling particles or ionising radiation not otherwise provided for	G21K 1/00
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Delete: The entire Special rules section.