

A23B

PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS

Definition statement

This place covers:

Methods for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables (preservation of raw potatoes) or edible seeds by heating, drying, freezing, irradiating, smoking, using chemicals or microorganisms, etc. 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, methods, 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 or edible seeds), per se.

Relationships with other classification places

Preservation of foods or foodstuffs in general is classified in group [A23L 3/00](#) while [A23B](#) includes the methods of preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds as well as the chemical ripening of fruit or vegetables. A classification in [A23B](#) is proper if the preservation method is for specific types of foods which are covered in [A23B](#). If a food in general is being preserved by a specific preservation method it is classified in [A23L 3/00](#).

Deciding between the main group [A23L 3/00](#) and the subclass [A23B](#) is generally a matter of function or application. Where the particular preservation technology is the main point of interest, classification is made in this main group [A23L 3/00](#), and where the application to particular foodstuffs is the main interest, classification is made in the present subclass. Some double-classification is evident, see also special rules of classification below.

Preserving, protecting, or purifying packages or package contents in association with packaging and apparatus therefor are classified in [B65B 55/00](#). Preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds and apparatus therefor not restricted to packaging are classified in [A23B](#).

[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, [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. [A23B](#) deals with preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds, per se.

References

Informative references

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

Biocides	A01N
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Preservation of plants or parts thereof	A01N 3/00
Preservation of bakery products	A21D
Preservation of milk or dairy products	A23C
Preservation of foods or foodstuffs in general	A23L 3/00
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 vegetable	A23L 19/00
Dried cooked potatoes	A23L 19/12
Marmelade, jam, fruit jellies	A23L 21/10
Food consisting mainly of nut meats or seeds	A23L 25/00
Machines for blanching	A23N 12/00
Shaping foods in general	A23P 10/00
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
Preservation associated with packaging (entity)	B65D 81/24 , B65D 81/26 , B65D 81/28
Antioxidant compositions	C09K 15/00
Preserving fats, oils by using additives	C11B 5/00
Preservation of alcoholic beverages	C12H
Refrigeration machines, cooling freezing	F25B , F25D
Devices for drying foodstuffs	F26B
Heat exchange in general	F28
Heating by electric, magnetic, or electromagnetic fields	H05B 6/00

Special rules of classification

[A23B](#): Specific methods for vegetables, meat, fish, eggs, cereals.

[A23L 3/00](#): General preservation methods for food. Double classification ([A23B](#) / [A23L 3/00](#)) is sometimes necessary.

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

General method for preserving food but with specific examples for fish, meat;

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

When classifying in [A23B](#), [A23V 2200/00](#) indexing system 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 [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 e.g. [A23C](#).

A23B 4/00

General methods for preserving meat, sausages, fish or fish products

Definition statement

This place covers:

General methods for preserving meat, sausages, fish or fish products

A23B 4/015

Preserving by irradiation or electric treatment without heating effect

Special rules of classification

This group includes other physical treatments e.g. high pressure, ultrasound

A23B 4/16

in the form of gases, e.g. fumigation; Compositions or apparatus therefor

Definition statement

This place covers:

Preserving with gases, including controlled atmosphere and vacuum

A23B 4/20

Organic compounds; Microorganisms; Enzymes

References

Informative references

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

Acid fermentation	A23B 4/12
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A23B 4/24

Inorganic compounds

Definition statement

This place covers:

inorganic compounds, e.g. mineral acids, hydrogen peroxide, ozone, carbon dioxide ()

References

Limiting references

This place does not cover:

Preserving by inorganic salts, e.g. KCl, calcium hypochlorite other than kitchen salts, i.e. NaCl	A23B 4/027
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A23B 5/00**Preservation of eggs or egg products****Definition statement**

This place covers:

Preservation of eggs or egg products

A23B 5/015**Preserving by irradiation or electric treatment without heating effect****Definition statement**

This place covers:

Any physical treatment with no heating e.g. high pressure, ultrasound

A23B 7/015**Preserving by irradiation or electric treatment without heating effect****Definition statement**

This place covers:

Any physical treatment with no heating, e.g. high pressure, ultrasound

A23B 7/144**in the form of gases, e.g. fumigation; Compositions or apparatus therefor****References****Informative references**

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

Freezing; Subsequent thawing; Cooling	A23B 7/04
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A23B 7/154**Organic compounds; Microorganisms; Enzymes****References****Informative references**

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

Preserving with acids; Acid fermentation	A23B 7/10
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A23B 9/00

Preservation of edible seeds, e.g. cereals

Definition statement

This place covers:

Preservation of edible seeds