

C09H

PREPARATION OF GLUE OR GELATINE

Definition statement

This place covers:

Pre-treatment of collagen-containing raw materials for the manufacture of glue or gelatine from raw materials, e.g. by extracting or by heating.

Stabilisation of solutions of glue or gelatine.

Preparation of water-insoluble gelatine.

Drying of glue or gelatine.

Glue or gelatine products per se resulting from the above-mentioned methods, e.g. stabilized or granular gelatine, if no o

ther group for the produced compound exists.

Relationships with other classification places

- Gelatine per se (for more recent technologies) is classified in [C08H 1/06](#).
- Compositions based on gelatine are classified in [C08L 89/06](#);
- Coating compositions based on gelatine are classified in [C09D 189/06](#).
- Adhesives based on gelatine are classified in [C09J 189/06](#);

Multiple classification;

- Obtaining protein compositions for foodstuffs from hair, feathers, horn, skins, leather or bones is also classified in [A23J 1/10](#);
- Foods or foodstuffs are also classified in [A23L 5/00](#).

References

Limiting references

This place does not cover:

Defatting bones	C11B
Chemical treatment of hides, skins or leather, e.g. recovery of tanning agents	C14C

Informative references

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

Peptides	C07K
----------	----------------------

Special rules of classification

The subject-matter disclosed in both the claims and the examples of a patent document is to be classified.

C09H 1/00**Pretreatment of collagen-containing raw materials for the manufacture of glue****Definition statement**

This place covers:

The pretreatment of bones, hides, hoofs, or leather.

References**Limiting references**

This place does not cover:

Defatting bones	C11B
Recovery of tanning agents	C14C

C09H 3/00**Isolation of glue or gelatine from raw materials, e.g. by extracting, by heating (gelatine for foodstuffs [A23J 1/10](#))****Definition statement**

This place covers:

Isolation of glue or gelatine from raw materials, e.g. by extracting, by heating.

Purification of solutions of gelatine.

References**Informative references**

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

Gelatine for foodstuffs	A23J 1/10
-------------------------	---------------------------

C09H 5/00**Stabilisation of solutions of glue or gelatine****Definition statement**

This place covers:

Stabilisation of solutions containing glue or gelatine, e.g. by the addition of hydrocolloids.

Improvement of gelling and setting properties of gelatine.

Glossary of terms

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

Gelatine	A translucent, colourless, brittle (when dry), flavorless solid substance, derived from collagen obtained from various animal by-products
----------	---

C09H 7/00**Preparation of water-insoluble gelatine****Definition statement**

This place covers:

The preparation of water-insoluble gelatine, e.g. by cross-linking (chemically, physically or enzymatically).

Glossary of terms

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

Gelatine	A translucent, colourless, brittle (when dry), flavorless solid substance, derived from collagen obtained from various animal by-products
----------	---

C09H 9/00**Drying of glue or gelatine****Definition statement**

This place covers:

Drying of glue or gelatine in the form of foils or granules, e.g. beads.

C09H 11/00**{Adhesives based on glue or gelatine}****Definition statement**

This place covers:

Adhesives based on gelatine or animal glue, including hot-melt adhesives, pressure sensitive adhesives and dry glues

Adhesives based on animal protein hydrolysates.

Glossary of terms

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

Gelatine	A translucent, colourless, brittle (when dry), flavorless solid substance, derived from collagen obtained from various animal by-products
----------	---