A23A FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

4/00 General methods for preserving meat, sausages, fish or fish products
4/005 . Preserving by heating
4/0053 . . [with gas or liquids, with or without shaping, e.g. in form of powder, granules or flakes]

NOTE The heating means for the gas or liquid are not classified
4/0056 . . [with packages, or with shaping in the form of blocks or portions]
4/01 . . by irradiation or electric treatment [with or without shaping, e.g. in form of powder, granules or flakes]
4/012 . . [with packages, or with shaping in the form of blocks or portions]
4/015 . Preserving by irradiation or electric treatment without heating effect
4/021 . . [with apparatus adapted for gaseous preserving agents]
4/023 . . by kitchen salt or mixtures thereof with inorganic or organic compounds
4/0235 . . . [with organic compounds or biochemical products]
4/027 . . by inorganic salts other than kitchen salt, or mixtures thereof with organic compounds, e.g. biochemical compounds
4/03 . Drying; Subsequent reconstitution [(drying apparatus in general F26B)]
4/031 . . [Apparatus for drying (A23B 4/037 takes precedence)]
4/033 . . with addition of chemicals (A23B 4/037 takes precedence)
4/037 . . Freeze-drying [i.e. cryodessication, lyophilisation; Apparatus therefor]
4/044 . . Smoking; Smoking devices
4/048 . . with addition of chemicals other than natural smoke
4/052 . . Smoke generators [Smoking apparatus (A23B 4/056 takes precedence)]
4/0523 . . . [Smoke generators using wood-pyrolysis or wood-friction]
4/0526 . . . [Smoke generators or smoking apparatus using liquid smoke in gaseous or liquid form]
4/056 . . Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking [Apparatus therefor]
4/06 . Freezing; Subsequent thawing; Cooling
4/062 . . [the materials being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes (moving on the spot only A23B 4/066)]
4/064 . . . [with packages or with shaping in the form of blocks or portions]
4/066 . . [the materials not being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes]
4/068 . . . [with packages or with shaping in the form of blocks or portions]
4/07 . . Thawing subsequent to freezing
4/08 . . with addition of chemicals [or treatment with chemicals] before or during cooling [e.g. in the form of an ice coating or frozen block]
4/09 . . . with direct contact between the food and the chemical, e.g. liquid N₂ at cryogenic temperature
4/10 . Coating with a protective layer; Compositions or apparatus therefor [(A23B 4/08 takes precedence)]
4/12 . Preserving with acids; Acid fermentation
4/14 . Preserving with chemicals not covered by groups A23B 4/02 or A23B 4/12
4/16 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
4/18 . . . in the form of liquids or solids (apparatus therefor A23B 4/26, A23B 4/32)
Preservation or chemical ripening of fruit or vegetables

Preservation or chemical ripening of eggs or egg products (preserving dough or bakery products A21D)

Preserving or ripening with chemicals not covered by groups A23B 7/08

Preservation or ripening with chemicals not covered by groups A23B 7/10

Preservation by irradiation or electric treatment

Preserving by irradiation or electric treatment without heating effect

Drying; Subsequent reconstitution

Drying with use of gases, e.g. by fumigation

Thawing subsequent to freezing

Freeze-drying (i.e. cryodessication or lyophilisation)

Spray-drying

Thin layer-, drum- or roller-drying (or by contact with a hot surface)

Drying raw potatoes

Freezing; Subsequent thawing; Cooling

Freezing; Subsequent thawing; Cooling

Thawing subsequent to freezing

Preserving with acids; Acid fermentation

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)

Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)
Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence)

Preservation of edible seeds, e.g. cereals

9/005 Preserving by heating
9/025 with use of gases
9/04 Preserving by irradiation or electric treatment
9/06 Preserving by irradiation or electric treatment without heating effect
9/08 Drying; Subsequent reconstitution
9/10 Freezing; Subsequent thawing; Cooling
9/12 Thawing subsequent to freezing
9/14 Coating with a protective layer; Compositions or apparatus therefor
9/16 Preserving with chemicals
9/18 in the form of gases, e.g. fumigation;
Compositions or apparatus therefor
9/20 in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
9/22 in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O
9/24 in the form of liquids or solids
9/26 Organic compounds; Microorganisms; Enzymes
9/28 Microorganisms; Enzymes; {Antibiotics}
9/30 Inorganic compounds
9/32 Apparatus for preserving using liquids
9/34 Apparatus for preserving using solids