

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; TREATMENT THEREOF, NOT COVERED BY OTHER CLASSES (*NOTE omitted*)

A23C DAIRY PRODUCTS, e.g. MILK, BUTTER OR CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING OR TREATMENT THEREOF (*preservation thereof A23B 11/00*)

NOTE

This subclass covers:

- the chemical aspects of making dairy products;
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. in subclass [A01J](#) for treatment of milk or cream for manufacture of butter or cheese.

General dairy technology

| | |
|-------|---|
| 1/00 | Concentration, evaporation or drying (<i>products obtained thereby A23C 9/00</i>) |
| 1/01 | • Drying in thin layers |
| 1/03 | • . on drums or rollers |
| 1/04 | • by spraying into a gas stream |
| 1/045 | • . {by simultaneously or separately spraying of two different liquid products other than water or steam; by separate addition of additives other than milk products or lactose in the spray-dryer} |
| 1/05 | • . combined with agglomeration {granulation or coating} |
| 1/06 | • Concentration by freezing out the water |
| 1/08 | • . Freeze-drying |
| 1/10 | • Foam drying (A23C 1/04 , A23C 1/08 take precedence) |
| 1/12 | • Concentration by evaporation |
| 1/14 | • combined with other treatment |
| 1/16 | • . using additives |
| 7/00 | Other dairy technology (<i>preservation of milk or dairy products A23B 11/00</i>) |

WARNING

Group [A23C 7/00](#) is impacted by reclassification into group [A23B 11/00](#).

Groups [A23C 7/00](#) and [A23B 11/00](#) should be considered in order to perform a complete search.

| | |
|-------|--|
| 7/02 | • Chemical cleaning of dairy apparatus; Use of sterilisation methods therefor |
| 7/04 | • Removing unwanted substances {other than lactose or milk proteins} from milk |
| 7/043 | • . {using chemicals in liquid or solid state, e.g. flocculating, adsorbing or extracting agents (A23C 9/146 and A23C 9/148 take precedence)} |
| 7/046 | • . {by centrifugation without using chemicals, e.g. bactofugation; re-use of bactofugate} |

Dairy products; Processes specially adapted therefor

| | |
|----------------|--|
| 9/00 | Milk preparations; Milk powder or milk powder preparations (<i>mixtures of whey with milk products or milk components A23C 21/06; preservation of milk or milk preparations A23B 11/10</i>) |
| WARNING | |
| 9/005 | Group A23C 9/00 is impacted by reclassification into group A23B 11/10 . |
| 9/12 | Groups A23C 9/00 and A23B 11/10 should be considered in order to perform a complete search. |
| 9/1203 | • . {Addition of, or treatment with, enzymes or microorganisms other than lactobacteriaceae} |
| 9/1206 | • . . {Lactose hydrolysing enzymes, e.g. lactase, beta-galactosidase} |
| 9/1209 | • . . . {Proteolytic or milk coagulating enzymes, e.g. trypsin} |
| 9/1213 | • . . . {Oxidation or reduction enzymes, e.g. peroxidase, catalase, dehydrogenase} |
| 9/1216 | • . . . {Other enzymes} |
| 9/122 | • . . {Apparatus for preparing or treating fermented milk products} |
| 9/1223 | • . . . {for making stirred yoghurt; Apparatus with agitating or stirring means; Continuous bulk fermentation, heating or cooling, i.e. continuous inlet and outlet flow of yoghurt} |
| 9/1226 | • . . . {for making set yoghurt in containers without stirring, agitation or transport of the yoghurt or the containers during incubation, heating or cooling; Domestic yoghurt apparatus without agitating means} |
| 9/123 | • . using only microorganisms of the genus lactobacteriaceae; Yoghurt (A23C 9/13 takes precedence) |

| | | | |
|--------|--|--------|--|
| 9/1232 | . . . {in powdered, granulated or dried solid form} | 9/148 | . . by molecular sieve or gel filtration {or chromatographic treatment (A23C 9/1465 takes precedence)} |
| 9/1234 | . . . {characterised by using a Lactobacillus sp. other than Lactobacillus Bulgaricus, including Bifidobacterium sp.} | 9/15 | . Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins |
| 9/1236 | . . . {using Leuconostoc, Pediococcus or Streptococcus sp. other than Streptococcus Thermophilus; Artificial sour buttermilk in general (A23C 9/1234 , A23C 17/02 take precedence; preservation of buttermilk or buttermilk preparations containing, or treated with, microorganisms or enzymes A23B 11/55)} | 9/1504 | . . {Spreads, semi-solid products} |
| 9/1238 | . . . {using specific L. bulgaricus or S. thermophilus microorganisms; using entrapped or encapsulated yoghurt bacteria; Physical or chemical treatment of L. bulgaricus or S. thermophilus cultures; Fermentation only with L. bulgaricus or only with S. thermophilus} | 9/1508 | . . {Dissolving or reconstituting milk powder; Reconstitution of milk concentrate with water; Standardisation of fat content of milk} |
| 9/127 | . . using microorganisms of the genus lactobacteriaceae and other microorganisms or enzymes, e.g. kefir, koumiss (A23C 9/13 takes precedence) | 9/1512 | . . {containing isolated milk or whey proteins, caseinates or cheese; Enrichment of milk products with milk proteins in isolated or concentrated form, e.g. ultrafiltration retentate} |
| 9/1275 | . . . {using only lactobacteriaceae for fermentation in combination with enzyme treatment of the milk product; using enzyme treated milk products for fermentation with lactobacteriaceae} | 9/1516 | . . {Enrichment or recombination of milk (excepted whey) with milk fat, cream of butter without using isolated or concentrated milk proteins} |
| 9/13 | . . using additives | 9/152 | . containing additives (fermented milk preparations containing additives A23C 9/13) |
| 9/1307 | . . . {Milk products or derivatives; Fruit or vegetable juices; Sugars, sugar alcohols, sweeteners; Oligosaccharides; Organic acids or salts thereof or acidifying agents; Flavours, dyes or pigments; Inert or aerosol gases; Carbonation methods} | 9/1522 | . . {Inorganic additives, e.g. minerals, trace elements; Chlorination or fluoridation of milk; Organic salts or complexes of metals other than sodium or potassium; Calcium enrichment of milk} |
| 9/1315 | . . . {Non-milk proteins or fats; Seeds, pulses, cereals or soja; Fatty acids, phospholipids, mono- or diglycerides or derivatives thereof; Egg products} | 9/1524 | . . {Inert gases, noble gases, oxygen, aerosol gases; Processes for foaming} |
| 9/1322 | . . . {Inorganic compounds; Minerals, including organic salts thereof, oligo-elements; Amino-acids, peptides, protein-hydrolysates or derivatives; Nucleic acids or derivatives; Yeast extract or autolysate; Vitamins; Antibiotics; Bacteriocins} | 9/1526 | . . {Amino acids; Peptides; Protein hydrolysates; Nucleic acids; Derivatives thereof} |
| 9/133 | . . . Fruit or vegetables | 9/1528 | . . {Fatty acids; Mono- or diglycerides; Petroleum jelly; Paraffine; Phospholipids; Derivatives thereof} |
| 9/137 | . . . Thickening substances | 9/154 | . . containing thickening substances, eggs or cereal preparations; Milk gels |
| 9/14 | . in which the chemical composition of the milk is modified by non-chemical treatment | 9/1542 | . . . {Acidified milk products containing thickening agents or acidified milk gels, e.g. acidified by fruit juices (fermentation A23C 9/12)} |
| 9/142 | . . by dialysis, reverse osmosis or ultrafiltration (A23C 9/144 takes precedence) | 9/1544 | . . . {Non-acidified gels, e.g. custards, creams, desserts, puddings, shakes or foams, containing eggs or thickening or gelling agents other than sugar; Milk products containing natural or microbial polysaccharides, e.g. cellulose or cellulose derivatives; Milk products containing nutrient fibres} |
| 9/1422 | . . . {by ultrafiltration, microfiltration or diafiltration of milk, e.g. for separating protein and lactose; Treatment of the UF permeate} | 9/1546 | {in powdered, granulated or dried solid form} |
| 9/1425 | . . . {by ultrafiltration, microfiltration or diafiltration of whey, e.g. treatment of the UF permeate} | 9/1548 | {Non-dried milk gels, creams or semi-solid products obtained by heating milk with a sugar without using gums, e.g. milk jam} |
| 9/1427 | . . . {by dialysis, reverse osmosis or hyperfiltration, e.g. for concentrating or desalting} | 9/156 | . . Flavoured milk preparations {; Addition of fruits, vegetables, sugars, sugar alcohols or sweeteners} |
| 9/144 | . . by electrical means, e.g. electrodialysis | 9/1565 | . . . {Acidified milk products, e.g. milk flavoured with fruit juices (A23C 9/1542 takes precedence; fermentation A23C 9/12)} |
| 9/146 | . . by ion-exchange | 9/158 | . . containing vitamins or antibiotics |
| 9/1465 | . . . {Chromatographic separation of protein or lactose fraction; Adsorption of protein or lactose fraction followed by elution} | 9/1585 | {Antibiotics; Bacteriocins; Fungicides from microorganisms} |
| | | 9/16 | . . Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby (A23C 9/18 takes precedence) |
| | | 9/18 | . . Milk in dried and compressed or semi-solid form |
| | | 9/20 | . . Dietetic milk products not covered by groups A23C 9/12 - A23C 9/18 |
| | | 9/203 | . . . {containing bifidus-active substances, e.g. lactulose; containing oligosaccharides} |
| | | 9/206 | . . . {Colostrum; Human milk} |

| | | | |
|--|--|--------|--|
| 11/00 | Milk substitutes, e.g. coffee whitener compositions (cheese substitutes A23C 20/00; preservation of milk substitutes A23B 11/20; butter substitutes A23D) | 11/08 | . . containing caseinates but no other milk proteins nor milk fats |
| <u>WARNING</u> | | | |
| Group A23C 11/00 is impacted by reclassification into group A23B 11/20 . | | | |
| | Groups A23C 11/00 and A23B 11/20 should be considered in order to perform a complete search. | 11/10 | . . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins |
| <u>WARNING</u> | | | |
| Group A23C 11/02 is impacted by reclassification into group A23B 11/22 . | | | |
| | Groups A23C 11/02 and A23B 11/22 should be considered in order to perform a complete search. | 11/10 | . . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins |
| <u>WARNING</u> | | | |
| Group A23C 11/02 is impacted by reclassification into group A23B 11/22 . | | | |
| | Groups A23C 11/02 and A23B 11/22 should be considered in order to perform a complete search. | 11/103 | . . . {containing only proteins from pulses, oilseeds or nuts, e.g. nut milk} |
| <u>WARNING</u> | | | |
| Group A23C 11/04 is impacted by reclassification into group A23B 11/23 . | | | |
| | Groups A23C 11/04 and A23B 11/23 should be considered in order to perform a complete search. | 11/106 | {Addition of, or treatment with, microorganisms (A23C 20/025 takes precedence)} |
| <u>WARNING</u> | | | |
| Group A23C 11/045 is impacted by reclassification into group A23B 11/233 . | | | |
| | Groups A23C 11/045 and A23B 11/233 should be considered in order to perform a complete search. | 13/00 | Cream; Cream preparations (preservation of cream or cream preparations A23B 11/30; ice-cream A23G 9/00); Making thereof |
| <u>WARNING</u> | | | |
| Group A23C 11/06 is impacted by reclassification into group A23B 11/25 . | | | |
| | Groups A23C 11/06 and A23B 11/25 should be considered in order to perform a complete search. | 13/12 | . . Cream preparations |
| <u>WARNING</u> | | | |
| Group A23C 11/065 is impacted by reclassification into group A23B 11/253 . | | | |
| | Groups A23C 11/065 and A23B 11/253 should be considered in order to perform a complete search. | 13/125 | . . . {in powdered, granulated or solid form} |
| <u>WARNING</u> | | | |
| Group A23C 11/065 is impacted by reclassification into group A23B 11/253 . | | | |
| | Groups A23C 11/065 and A23B 11/253 should be considered in order to perform a complete search. | 13/14 | . . containing milk products or {non-fat} milk components |
| <u>WARNING</u> | | | |
| Group A23C 11/065 is impacted by reclassification into group A23B 11/253 . | | | |
| | Groups A23C 11/065 and A23B 11/253 should be considered in order to perform a complete search. | 13/16 | . . containing, or treated with, microorganisms, enzymes, or antibiotics; Sour cream |
| <u>WARNING</u> | | | |
| Group A23C 11/065 is impacted by reclassification into group A23B 11/253 . | | | |
| | Groups A23C 11/065 and A23B 11/253 should be considered in order to perform a complete search. | 13/165 | {Making sour cream by chemical or physical means only} |

| | | |
|--------|---|---|
| 15/00 | Butter; Butter preparations; Making thereof (preservation of butter or butter preparations A23B 11/40; butter substitutes A23D) | |
| | <u>WARNING</u> | |
| | Group A23C 15/00 is impacted by reclassification into group A23B 11/40 . | |
| | Groups A23C 15/00 and A23B 11/40 should be considered in order to perform a complete search. | |
| 15/02 | . Making thereof | 19/02 . Making cheese curd |
| 15/04 | . . from butter oil or anhydrous butter | 19/024 . . using continuous procedure |
| 15/06 | . . Treating cream {or milk} prior to phase inversion | 19/0245 . . . {with immobilized enzymes or microorganisms} |
| 15/065 | . . . {Addition of a treatment with microorganisms or enzymes; Addition of cultured milk products} | 19/028 . . without substantial whey separation from coagulated milk |
| 15/12 | . Butter preparations | 19/0285 . . . {by dialysis or ultrafiltration} |
| 15/123 | . . {Addition of microorganisms or cultured milk products; Addition of enzymes; Addition of starter cultures other than distillates} | 19/032 . . characterised by the use of specific microorganisms, or enzymes of microbial origin |
| 15/126 | . . {Butter containing a minority of vegetable oils; Enrichment of butter with fatty acids} | 19/0321 . . . {Propionic acid bacteria} |
| 15/14 | . . Butter powder; Butter oil, i.e. melted butter, e.g. ghee {; Anhydrous butter} | 19/0323 . . . {using only lactic acid bacteria, e.g. <i>Pediococcus</i> and <i>Leuconostoc</i> species; <i>Bifidobacteria</i> ; Microbial starters in general (using moulds A23C 19/0682)} |
| 15/145 | . . . {Removal of steroids, e.g. cholesterol or free acids; Fractionation of anhydrous milkfat by extraction with solvents other than solvent crystallisation or with supercritical gases or by distillation} | 19/0325 . . . {using yeasts, alone or in combination with lactic acid bacteria or with fungi, without using other bacteria} |
| 15/16 | . . Butter having reduced fat content | 19/0326 . . . {Rennet produced by fermentation, e.g. microbial rennet; Rennet produced by genetic engineering} |
| 15/165 | . . . {prepared by addition of microorganisms; Cultured spreads} | 19/0328 . . . {Enzymes other than milk clotting enzymes, e.g. lipase, beta-galactosidase} |
| 17/00 | Buttermilk; Buttermilk preparations (milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment A23C 9/14; preservation of buttermilk or buttermilk preparations A23B 11/50) | 19/04 . . characterised by the use of specific enzymes of vegetable or animal origin (A23C 19/032 takes precedence) |
| | <u>WARNING</u> | |
| | Group A23C 17/00 is impacted by reclassification into group A23B 11/50 . | |
| | Groups A23C 17/00 and A23B 11/50 should be considered in order to perform a complete search. | |
| 17/02 | . containing, or treated with, microorganisms or enzymes | 19/041 . . . {Proteolytic or milk clotting enzymes from plants or vegetables, e.g. papain, ficin, bromelain} |
| | <u>WARNING</u> | |
| | Group A23C 17/02 is impacted by reclassification into group A23B 11/55 . | |
| | Groups A23C 17/02 and A23B 11/55 should be considered in order to perform a complete search. | |
| 19/00 | Cheese; Cheese preparations; Making thereof (cheese substitutes A23C 20/00; preservation of cheese or cheese preparations A23B 11/60) | 19/043 . . . {Enzymes other than proteolytic enzymes or milk clotting enzymes, e.g. lipase, lysosome} |
| | <u>WARNING</u> | |
| | Group A23C 19/00 is impacted by reclassification into group A23B 11/60 . | |
| | Groups A23C 19/00 and A23B 11/60 should be considered in order to perform a complete search. | |
| | | 19/045 . . . {Coagulation by direct acidification without fermentation of the milk, e.g. by chemical or physical means} |
| | | 19/05 . . Treating milk before coagulation; Separating whey from curd |
| | | 19/051 . . . {Acidifying by combination of acid fermentation and of chemical or physical means} |
| | | 19/052 . . . {Acidifying only by chemical or physical means} |
| | | 19/053 . . . {Enrichment of milk with whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk} |
| | | 19/054 . . . {using additives other than acidifying agents, NaCl, CaCl ₂ , dairy products, proteins, fats, enzymes or microorganisms} |
| | | 19/055 . . Addition of non-milk fats or non-milk proteins {, polyol fatty acid polyesters or mineral oils} |
| | | 19/06 . . Treating cheese curd after whey separation; Products obtained thereby |
| | | 19/061 . . . {Addition of, or treatment with, microorganisms (A23C 19/0682 takes precedence)} |
| | | 19/062 . . . {using only lactic acid bacteria, e.g. <i>pediococcus</i> , <i>leconostoc</i> or <i>bifidus</i> sp., or propionic acid bacteria; Treatment with non-specified acidifying bacterial cultures} |
| | | 19/063 . . . {Addition of, or treatment with, enzymes or cell-free extracts of microorganisms} |
| | | 19/064 . . Salting |
| | | 19/068 . . . Particular types of cheese |

| | | | |
|---------|---|---------------|--|
| 19/0682 | . . . {Mould-ripened or bacterial surface ripened cheeses} | 20/00 | Cheese substitutes (A23C 19/055 , A23C 19/093 take precedence; preservation of cheese substitutes A23B 11/70) |
| 19/0684 | . . . {Soft uncured Italian cheeses, e.g. Mozzarella, Ricotta, Pasta filata cheese; Other similar stretched cheeses} | | WARNING |
| 19/0686 | . . . {Cheese from whey, e.g. mysost} | | Group A23C 20/00 is impacted by reclassification into group A23B 11/70 . |
| 19/0688 | . . . {Hard cheese or semi-hard cheese with or without eyes (A23C 19/072 takes precedence)} | | Groups A23C 20/00 and A23B 11/70 should be considered in order to perform a complete search. |
| 19/072 | . . . Cheddar type {or similar hard cheeses without eyes} | 20/005 | . . . {mainly containing proteins from pulses or oilseeds} |
| 19/076 | . . . Soft unripened cheese, e.g. cottage or cream cheese | | WARNING |
| 19/0765 | {Addition to the curd of additives other than acidifying agents, dairy products, proteins except gelatine, fats, enzymes, microorganisms, NaCl, CaCl ₂ or KCl; Foamed fresh cheese products} | | Group A23C 20/005 is impacted by reclassification into group A23B 11/703 . |
| 19/08 | . . . Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing | | Groups A23C 20/005 and A23B 11/703 should be considered in order to perform a complete search. |
| 19/081 | {Surface melting} | 20/02 | . . . containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates |
| 19/082 | Adding substances to the curd before or during melting; Melting salts | | WARNING |
| 19/084 | Treating the curd, or adding substances thereto, after melting (adding non-milk components A23C 19/093) | | Group A23C 20/002 is impacted by reclassification into group A23B 11/75 . |
| 19/086 | . . . Cheese powder; Dried cheese preparations | | Groups A23C 20/002 and A23B 11/75 should be considered in order to perform a complete search. |
| 19/09 | . . . Other cheese preparations; Mixtures of cheese with other foodstuffs | 20/025 | . . . {mainly containing proteins from pulses or oilseeds} |
| 19/0904 | {Liquid cheese products, e.g. beverages, sauces} | | WARNING |
| 19/0908 | {Sliced cheese; Multilayered or stuffed cheese; Cheese loaves} | | Group A23C 20/025 is impacted by reclassification into group A23B 11/753 . |
| 19/0912 | {Fried, baked or roasted cheese products, e.g. cheese cakes; Foamed cheese products, e.g. soufflés; Expanded cheese in solid form} | | Groups A23C 20/025 and A23B 11/753 should be considered in order to perform a complete search. |
| 19/0917 | {Addition, to cheese or curd, of whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk} | 21/00 | Whey; Whey preparations (concentration, evaporation or drying A23C 1/00 ; milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment A23C 9/14 ; preservation of whey or whey preparations A23B 11/80) |
| 19/0921 | {Addition, to cheese or curd, of minerals, including organic salts thereof, trace elements, amino acids, peptides, protein hydrolysates, nucleic acids, yeast extracts or autolysate, vitamins or derivatives of these compounds} | | WARNING |
| 19/0925 | {Addition, to cheese or curd, of colours, synthetic flavours or artificial sweeteners, including sugar alcohols} | | Group A23C 21/00 is impacted by reclassification into group A23B 11/80 . |
| 19/093 | Addition of non-milk fats or non-milk proteins | | Groups A23C 21/00 and A23B 11/80 should be considered in order to perform a complete search. |
| 19/14 | . . . Treating cheese after having reached its definite form, e.g. ripening, smoking | 21/02 | . . . containing, or treated with, microorganisms or enzymes |
| 19/16 | . . . Covering the cheese surface, e.g. with paraffin wax | | WARNING |
| 19/163 | {with a non-edible liquid or semi-liquid coating, e.g. wax, polymer dispersions (in combination with an edible coating A23C 19/16)} | | Group A23C 21/02 is impacted by reclassification into group A23B 11/82 . |
| 19/166 | {with non-edible preformed foils, films or bandages} | | Groups A23C 21/02 and A23B 11/82 should be considered in order to perform a complete search. |

| | | |
|--------|--|---|
| 21/023 | <ul style="list-style-type: none"> • . {Lactose hydrolysing enzymes, e.g. lactase, B-galactosidase} <p><u>WARNING</u></p> <p>Group A23C 21/023 is impacted by reclassification into group A23B 11/823. Groups A23C 21/023 and A23B 11/823 should be considered in order to perform a complete search.</p> | <ul style="list-style-type: none"> 2210/05 • Conventional drying followed by fluidised bed drying; Fluidised bed drying at the bottom of a spray-drier |
| 21/026 | <ul style="list-style-type: none"> • {containing, or treated only with, lactic acid producing bacteria, bifidobacteria or propionic acid bacteria} <p><u>WARNING</u></p> <p>Group A23C 21/026 is impacted by reclassification into group A23B 11/825. Groups A23C 21/026 and A23B 11/825 should be considered in order to perform a complete search.</p> | <ul style="list-style-type: none"> 2210/10 • General processes or apparatus not classified in A23B 11/1375 for direct contact of a falling film of liquid with steam 2210/15 • High pressure treatment 2210/20 • Treatment using membranes, including sterile filtration 2210/22 • Treatment of milk with a membrane before or after fermentation of the milk, e.g. UF of diafiltration 2210/24 • Use of a membrane during fermentation of milk 2210/26 • Membrane filtration of a permeate obtained by ultrafiltration, nanofiltration or microfiltration 2210/28 • Removal of bacteria by membrane filtration; Sterile filtration of milk products 2210/25 • Separating and blending 2210/252 • Separating a milk product in at least two fractions followed by treatment of at least one of the fractions and remixing at least part of the two fractions |
| 21/04 | <ul style="list-style-type: none"> • containing non-milk components as source of fats or proteins <p><u>WARNING</u></p> <p>Group A23C 21/04 is impacted by reclassification into group A23B 11/84. Groups A23C 21/04 and A23B 11/84 should be considered in order to perform a complete search.</p> | <ul style="list-style-type: none"> 2210/254 • Cream is separated from milk, one of the fractions is treated and at least part of the cream is remixed with the milk |
| 21/06 | <ul style="list-style-type: none"> • Mixtures of whey with milk products or milk components <p><u>WARNING</u></p> <p>Group A23C 21/06 is impacted by reclassification into group A23B 11/86. Groups A23C 21/06 and A23B 11/86 should be considered in order to perform a complete search.</p> | <ul style="list-style-type: none"> 2210/256 • Removal or separation of bacteria, or a fraction containing bacteria, by centrifugation; Bactofugation 2210/258 • Separation or recuperation of fats or lipids from whey or whey products 2210/30 • Whipping, foaming, frothing or aerating dairy products 2210/40 • Microencapsulation; Encapsulation of particles |
| 21/08 | <ul style="list-style-type: none"> • containing other organic additives, e.g. vegetable or animal products <p><u>WARNING</u></p> <p>Group A23C 21/08 is impacted by reclassification into group A23B 11/87. Groups A23C 21/08 and A23B 11/87 should be considered in order to perform a complete search.</p> | <p><u>2220/00 Biochemical treatment</u></p> <ul style="list-style-type: none"> 2220/10 • Enzymatic treatment 2220/102 • Enzymatic treatment in diffusion reactors, e.g. membrane reactors, without immobilisation of the enzyme 2220/104 • Enzymatic treatment with immobilised enzymes 2220/106 • Enzymatic treatment with enzymes in microgranules or soluble matrices; Entrapment of enzymes or making enzyme aggregates for delayed solubility; Complexation of enzymes 2220/20 • Treatment with microorganisms 2220/202 • Genetic engineering of microorganisms used in dairy technology 2220/204 • Use of bacteria which are encapsulated, entrapped or immobilised; Fermentation with these bacteria 2220/206 • Slime forming bacteria; Exopolysaccharide or thickener producing bacteria, ropy cultures, so-called filamentous strains 2220/208 • Fermentation of skim milk or milk and its addition in a small quantity to unfermented skim milk or milk, e.g. cheese milk; Addition of yoghurt to cheese milk |
| 21/10 | <ul style="list-style-type: none"> • containing inorganic additives <p><u>WARNING</u></p> <p>Group A23C 21/10 is impacted by reclassification into group A23B 11/88. Groups A23C 21/10 and A23B 11/88 should be considered in order to perform a complete search.</p> | <p><u>2230/00 Aspects relating to animal feed or genotype</u></p> <ul style="list-style-type: none"> 2230/05 • Milk or milk products from transgenic animals 2230/10 • Animal milk with modified composition due to a specific feed 2230/15 • Animal milk with modified composition due to manipulation of the animal, e.g. animal milk comprising antibodies, selection of animals having specific genotypes |
| 23/00 | Other dairy products | |
| | 2200/00 Special features | |
| | 2210/00 Physical treatment of dairy products | |

| | | |
|----------------|---|--|
| 2240/00 | Use or particular additives or ingredients | |
| 2240/05 | . Milk products enriched with milk fat globule membrane | |
| 2240/10 | . Dairy products containing sterols or sterol derivatives | |
| 2240/15 | . Use of plant extracts, including purified and isolated derivatives thereof, as ingredient in dairy products | |
| 2240/20 | . Inert gas treatment, using, e.g. noble gases or CO ₂ , including CO ₂ liberated by chemical reaction; Carbonation of milk products | |
| 2250/00 | Particular aspects related to cheese | |
| 2250/05 | . Emulsifying cheese | |
| 2250/052 | . . Emulsifying cheese below melting or pasteurisation temperature, e.g. below about 60 degrees | |
| 2250/054 | . . Emulsifying cheese without melting or emulsifying salts, e.g. citrates or (poly-) phosphates or alkali metal (bi-) carbonates or sodium or calcium salts of organic acids | |
| 2250/10 | . Cheese characterised by a specific form | |
| 2250/15 | . Shredded non-dried cheese | |
| 2250/20 | . Compacting shredded or ground cheese other than curd or small cheese pieces without melting | |
| 2250/25 | . Cheese with fat content lower than 0.5%, including cheese from skim milk, i.e. no addition of fats | |
| 2250/30 | . Blue veined cheeses, e.g. Roquefort, Gorgonzola, Stilton | |
| 2250/35 | . Smoking of cheese or curd; Smoked cheeses; Smoking of milk components before conversion to cheese | |
| 2250/40 | . Breaded cheese products, e.g. coating with a batter mix or other adhesive material followed by breading with crumbs or other particulate coating | |
| 2250/45 | . Cheese from buttermilk | |
| 2260/00 | Particular aspects or types of dairy products | |
| 2260/05 | . Concentrated yoghurt products, e.g. labneh, yoghurt cheese, non-dried non-frozen solid or semi-solid yoghurt products other than spreads; Strained yoghurt; Removal of whey from yoghurt | |
| 2260/10 | . Spreadable dairy products | |
| 2260/102 | . . Spreadable fermented dairy product; Dairy spreads prepared by fermentation or containing microorganisms; Cultured spreads; Dairy spreads containing fermented milk products | |
| 2260/104 | . . Water-continuous butterlike spreads; spreads from cream prepared without phase inversion | |
| 2260/15 | . Frozen dairy products | |
| 2260/152 | . . Frozen fermented milk products, e.g. frozen yoghurt or yoghurt ice cream; Frozen milk products containing living microorganisms | |
| 2260/154 | . . Frozen non-fermented milk products | |
| 2260/20 | . Dry foaming beverage creamer or whitener, e.g. gas injected or containing carbonation or foaming agents, for causing foaming when reconstituted | |
| 2260/25 | . Dairy compositions providing for tooth protective effects, e.g. anticariogenic effects | |
| 2270/00 | Aspects relating to packaging | |
| 2270/05 | . Gelled or liquid milk product, e.g. yoghurt, cottage cheese or pudding being one of the separate layers of a multilayered soft or liquid food product | |
| 2270/10 | . Dairy products filled into pressurised containers with dispensing means for atomisation or foaming | |
| 2270/15 | . Separate packaging or storing of foodstuffs or ingredients to be mixed prior to use or serving, e.g. storing into separate compartments of a single container or into separate containers | |