

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 THEREOF ([obtaining protein compositions for foodstuffs A23J 1/00](#))

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, preservation, or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. [A01J](#) for treatment of milk or cream for manufacture of butter or cheese.

General dairy technology

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|-------------|---|---|--|
| | | 3/0335 | {the milk being heated by electrical or mechanical means, e.g. by friction} |
| 1/00 | Concentration, evaporation or drying (A23C 3/00 takes precedence; products obtained thereby A23C 9/00) | 3/0337 | {the milk flowing through with indirect heat exchange, containing rotating elements, e.g. for improving the heat exchange} |
| 1/01 | . Drying in thin layers | 3/037 | in direct contact with the heating medium, e.g. steam |
| 1/03 | . . on drums or rollers | 3/0375 | {by pulverisation of the milk, including free falling film} |
| 1/04 | . by spraying into a gas stream | 3/04 | . by freezing or cooling |
| 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} | 3/045 | . . {Freezing in loose unpacked form} |
| 1/05 | . . combined with agglomeration {granulation or coating} | 3/05 | . . in packages |
| 1/06 | . Concentration by freezing out the water | 3/055 | . . . {Freezing in packages} |
| 1/08 | . . Freeze-drying | 3/07 | . by irradiation, e.g. by microwaves {; by sonic or ultrasonic waves} |
| 1/10 | . Foam drying (A23C 1/04 , A23C 1/08 take precedence) | 3/073 | . . {by sonic or ultrasonic waves} |
| 1/12 | . Concentration by evaporation | 3/076 | . . {by ultraviolet or infrared radiation} |
| 1/14 | . combined with other treatment | 3/08 | . by addition of preservatives (additions of microorganisms or enzymes A23C 9/12 , of other substances A23C 9/152) |
| 1/16 | . . using additives | 3/085 | . . {Inorganic compounds, e.g. lactoperoxidase - H ₂ O ₂ systems} |
| 3/00 | Preservation of milk or milk preparations (of cream A23C 13/08 ; of butter A23C 15/18 ; of cheese A23C 19/097) | 7/00 | Other dairy technology |
| 3/005 | . {Storing or packaging in a vacuum or in inert or sterile gaseous atmosphere (impregnation with inert gases A23C 9/1524)} | 7/02 | . Chemical cleaning of dairy apparatus; Use of sterilisation methods therefor |
| 3/02 | . by heating (A23C 3/07 takes precedence) | 7/04 | . Removing unwanted substances {other than lactose or milk proteins} from milk |
| 3/023 | . . in packages | 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)} |
| 3/027 | . . . progressively transported through the apparatus | 7/046 | . . {by centrifugation without using chemicals, e.g. bacto-fugation; re-use of bacto-fugate} |
| 3/03 | . . the materials being loose unpacked | | |
| 3/031 | . . . {Apparatus through which the material is transported non progressively; Temperature-maintaining holding tanks or vats with discontinuous filling or discharge} | | |
| 3/033 | . . . and progressively transported through the apparatus | | |
| 3/0332 | {in contact with multiple heating plates} | | |
| | | Dairy products; Processes specially adapted therefor | |
| | | 9/00 | Milk preparations; Milk powder or milk powder preparations (mixtures of whey with milk products or milk components A23C 21/06) |

- 9/005 . . {Condensed milk; Sugared condensed milk ([A23C 1/06](#) and [A23C 1/12](#) take precedence)}
- 9/12 . . Fermented milk preparations; Treatment using microorganisms or enzymes
- 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}
- 9/1234 . . . {characterised by using a Lactobacillus sp. other than Lactobacillus Bulgaricus, including Bifidobacterium sp.}
- 9/1236 . . . {using Leuconostoc, Pediococcus or Streptococcus sp. other than Streptococcus Thermophilus; Artificial sour buttermilk in general ([A23C 9/1234](#) and [A23C 17/02](#) take precedence)}
- 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}
- 9/127 . . using microorganisms of the genus lactobacteriaceae and other microorganisms or enzymes, e.g. kefir, koumiss ([A23C 9/13](#) takes precedence)
- 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}
- 9/13 . . using additives
- 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}
- 9/1315 . . . {Non-milk proteins or fats; Seeds, pulses, cereals or soja; Fatty acids, phospholipids, mono- or diglycerides or derivatives therefrom; Egg products}
- 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}
- 9/133 . . . Fruit or vegetables
- 9/137 . . . Thickening substances
- 9/14 . . in which the chemical composition of the milk is modified by non-chemical treatment
- 9/142 . . by dialysis, reverse osmosis or ultrafiltration ([A23C 9/144](#) takes precedence)
- 9/1422 . . . {by ultrafiltration, microfiltration or diafiltration of milk, e.g. for separating protein and lactose; Treatment of the UF permeate}
- 9/1425 . . . {by ultrafiltration, microfiltration or diafiltration of whey, e.g. treatment of the UF permeate}
- 9/1427 . . . {by dialysis, reverse osmosis or hyperfiltration, e.g. for concentrating or desalting}
- 9/144 . . by electrical means, e.g. electro dialysis
- 9/146 . . by ion-exchange
- 9/1465 . . . {Chromatographic separation of protein or lactose fraction; Adsorption of protein or lactose fraction followed by elution}
- 9/148 . . by molecular sieve or gel filtration {or chromatographic treatment ([A23C 9/1465](#) takes precedence)}
- 9/15 . . Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins
- 9/1504 . . {Spreads, semi-solid products}
- 9/1508 . . {Dissolving or reconstituting milk powder; Reconstitution of milk concentrate with water; Standardisation of fat content of milk}
- 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}
- 9/1516 . . {Enrichment or recombination of milk (excepted whey) with milk fat, cream of butter without using isolated or concentrated milk proteins}
- 9/152 . . containing additives ([fermented milk preparations containing additives A23C 9/13](#))
- 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}
- 9/1524 . . {Inert gases, noble gases, oxygen, aerosol gases; Processes for foaming}
- 9/1526 . . {Amino acids; Peptides; Protein hydrolysates; Nucleic acids; Derivatives thereof}
- 9/1528 . . {Fatty acids; Mono- or diglycerides; Petroleum jelly; Paraffine; Phospholipids; Derivatives thereof}
- 9/154 . . containing thickening substances, eggs or cereal preparations; Milk gels
- 9/1542 . . . {Acidified milk products containing thickening agents or acidified milk gels, e.g. acidified by fruit juices ([fermentation A23C 9/12](#))}

- 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}
- 9/1546 {in powdered, granulated or dried solid form}
- 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}
- 9/156 . . Flavoured milk preparations {; Addition of fruits, vegetables, sugars, sugar alcohols or sweeteners}
- 9/1565 . . . {Acidified milk products, e.g. milk flavoured with fruit juices ([A23C 9/1542](#) takes precedence; fermentation [A23C 9/12](#))}
- 9/158 . . containing vitamins or antibiotics
- 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](#); butter substitutes [A23D](#))**
- 11/02 . containing at least one non-milk component as source of fats or proteins (addition of non-milk fats or non-milk proteins in making cheese curd [A23C 19/055](#); whey or whey preparations containing non-milk components as source of fats or proteins [A23C 21/04](#))
- 11/04 . . containing non-milk fats but no non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- 11/045 . . . {obtained by mixing the non-fat components in powdered form with the fats or by dry mixing of the components}
- 11/06 . . containing non-milk proteins ([A23C 11/08](#), [A23C 11/10](#) take precedence)
- 11/065 . . . {Microbial proteins, inactivated yeast or animal proteins}
- 11/08 . . containing caseinates but no other milk proteins nor milk fats
- 11/10 . . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins
- WARNING**
- Group [A23C 11/10](#) is impacted by reclassification into groups [A23L 11/60](#) and [A23L 11/65](#).
- Groups [A23C 11/10](#), [A23L 11/60](#), and [A23L 11/65](#) should be considered in order to perform a complete search.
- 11/103 . . . {containing only proteins from pulses, oilseeds or nuts, e.g. nut milk}
- WARNING**
- Group [A23C 11/103](#) is impacted by reclassification into groups [A23L 11/60](#) and [A23L 11/65](#).
- Groups [A23C 11/103](#), [A23L 11/60](#), and [A23L 11/65](#) should be considered in order to perform a complete search.
- 11/106 {Addition of, or treatment with, microorganisms ([A23C 20/025](#) takes precedence)}
- WARNING**
- Group [A23C 11/106](#) is impacted by reclassification into groups [A23L 11/60](#) and [A23L 11/65](#).
- Groups [A23C 11/106](#), [A23L 11/60](#), and [A23L 11/65](#) should be considered in order to perform a complete search.
- 13/00 Cream; Cream preparations (ice-cream [A23G 9/00](#)); Making thereof**
- 13/08 . Preservation
- 13/085 . . {Freezing; Subsequent melting}
- 13/10 . . by addition of preservatives ([A23C 13/14](#), [A23C 13/16](#) take precedence)
- 13/12 . Cream preparations
- 13/125 . . {in powdered, granulated or solid form}
- 13/14 . . containing milk products or {non-fat} milk components
- 13/16 . . containing, or treated with, microorganisms, enzymes, or antibiotics; Sour cream
- 13/165 . . . {Making sour cream by chemical or physical means only}
- 15/00 Butter; Butter preparations; Making thereof (butter substitutes [A23D](#))**
- 15/02 . Making thereof
- 15/04 . . from butter oil or anhydrous butter
- 15/06 . . Treating cream {or milk} prior to phase inversion
- 15/065 . . . {Addition of a treatment with microorganisms or enzymes; Addition of cultured milk products}
- 15/12 . Butter preparations
- 15/123 . . {Addition of microorganisms or cultured milk products; Addition of enzymes; Addition of starter cultures other than distillates}
- 15/126 . . {Butter containing a minority of vegetable oils; Enrichment of butter with fatty acids}
- 15/14 . . Butter powder; Butter oil, i.e. melted butter, e.g. ghee {; Anhydrous butter}
- 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}
- 15/16 . . Butter having reduced fat content
- 15/165 . . . {prepared by addition of microorganisms; Cultured spreads}
- 15/18 . Preservation
- 15/20 . . by addition of preservatives {or antioxidants}

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)	19/061	. . {Addition of, or treatment with, microorganisms (A23C 19/0682 takes precedence)}
		19/062	. . . {using only lactic acid bacteria, e.g. pediococcus, leconostoc or bifidus sp., or propionic acid bacteria; Treatment with non-specified acidifying bacterial cultures}
17/02	. containing, or treated with, microorganisms or enzymes	19/063	. . {Addition of, or treatment with, enzymes or cell-free extracts of microorganisms}
19/00	Cheese; Cheese preparations; Making thereof (cheese substitutes A23C 20/00)	19/064	. . Salting
19/02	. Making cheese curd	19/068	. . Particular types of cheese
19/024	. . using continuous procedure	19/0682	. . . {Mould-ripened or bacterial surface ripened cheeses}
19/0245	. . . {with immobilized enzymes or microorganisms}	19/0684	. . . {Soft uncured Italian cheeses, e.g. Mozzarella, Ricotta, Pasta filata cheese; Other similar stretched cheeses}
19/028	. . without substantial whey separation from coagulated milk	19/0686	. . . {Cheese from whey, e.g. myost}
19/0285	. . . {by dialysis or ultrafiltration}	19/0688	. . . {Hard cheese or semi-hard cheese with or without eyes (A23C 19/072 takes precedence)}
19/032	. . characterised by the use of specific microorganisms, or enzymes of microbial origin	19/072	. . . Cheddar type {or similar hard cheeses without eyes}
19/0321	. . . {Propionic acid bacteria}	19/076	. . . Soft unripened cheese, e.g. cottage or cream cheese
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)}	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}
19/0325	. . . {using yeasts, alone or in combination with lactic acid bacteria or with fungi, without using other bacteria}	19/08	. . . Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing
19/0326	. . . {Rennet produced by fermentation, e.g. microbial rennet; Rennet produced by genetic engineering}	19/081 {Surface melting}
19/0328	. . . {Enzymes other than milk clotting enzymes, e.g. lipase, beta-galactosidase}	19/082 Adding substances to the curd before or during melting; Melting salts
19/04	. . characterised by the use of specific enzymes of vegetable or animal origin (A23C 19/032 takes precedence)	19/084 Treating the curd, or adding substances thereto, after melting (adding non-milk components A23C 19/093)
19/041	. . . {Proteolytic or milk clotting enzymes from plants or vegetables, e.g. papain, ficin, bromelain}	19/086	. . Cheese powder; Dried cheese preparations
19/043	. . . {Enzymes other than proteolytic enzymes or milk clotting enzymes, e.g. lipase, lysosyme}	19/09	. . Other cheese preparations; Mixtures of cheese with other foodstuffs (preservation A23C 19/097)
19/045	. . Coagulation of milk without rennet or rennet substitutes	19/0904	. . . {Liquid cheese products, e.g. beverages, sauces}
19/0455	. . . {Coagulation by direct acidification without fermentation of the milk, e.g. by chemical or physical means}	19/0908	. . . {Sliced cheese; Multilayered or stuffed cheese; Cheese loaves}
19/05	. . Treating milk before coagulation; Separating whey from curd (A23C 19/097 takes precedence)	19/0912	. . . {Fried, baked or roasted cheese products, e.g. cheese cakes; Foamed cheese products, e.g. soufflés; Expanded cheese in solid form}
19/051	. . . {Acidifying by combination of acid fermentation and of chemical or physical means}	19/0917	. . . {Addition, to cheese or curd, of whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
19/052	. . . {Acidifying only by chemical or physical means}	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}
19/053	. . . {Enrichment of milk with whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}	19/0925	. . . {Addition, to cheese or curd, of colours, synthetic flavours or artificial sweeteners, including sugar alcohols}
19/054	. . . {using additives other than acidifying agents, NaCl, CaCl ₂ , dairy products, proteins, fats, enzymes or microorganisms}	19/093	. . . Addition of non-milk fats or non-milk proteins
19/055	. . Addition of non-milk fats or non-milk proteins {, polyol fatty acid polyesters or mineral oils}	19/097	. Preservation
19/06	. Treating cheese curd after whey separation; Products obtained thereby (A23C 19/097 takes precedence)	19/0973	. . {Pasteurisation; Sterilisation; Hot packaging}
		19/0976	. . {Freezing; Treating cheese in frozen state; Thawing of frozen cheese}
		19/10	. . Addition of preservatives

- 19/105 . . . {Inorganic compounds; Inert or noble gases; Carbon dioxide}
- 19/11 . . . of antibiotics {or bacteriocins}
- 19/14 . . . Treating cheese after having reached its definite form, e.g. ripening, smoking ([preservation A23C 19/097](#))
- 19/16 . . . Covering the cheese surface, e.g. with paraffin wax
- 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](#))}
- 19/166 . . . {with non-edible preformed foils, films or bandages}
- 20/00 Cheese substitutes** ([A23C 19/055](#), [A23C 19/093](#) take precedence)
- 20/005 . . . {mainly containing proteins from pulses or oilseeds}
- WARNING**
- Group [A23C 20/005](#) is impacted by reclassification into groups [A23L 11/40](#) and [A23L 11/45](#).
- Groups [A23C 20/005](#), [A23L 11/40](#), and [A23L 11/45](#) should be considered in order to perform a complete search.
- 20/02 . . . containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates
- WARNING**
- Group [A23C 20/02](#) is impacted by reclassification into groups [A23L 11/40](#) and [A23L 11/45](#).
- Groups [A23C 20/02](#), [A23L 11/40](#), and [A23L 11/45](#) should be considered in order to perform a complete search.
- 20/025 . . . {mainly containing proteins from pulses or oilseeds}
- WARNING**
- Group [A23C 20/025](#) is impacted by reclassification into groups [A23L 11/40](#) and [A23L 11/45](#).
- Groups [A23C 20/025](#), [A23L 11/40](#), and [A23L 11/45](#) should be considered in order to perform a complete search.
- 21/00 Whey; Whey preparations** (concentration, evaporation or drying [A23C 1/00](#); preservation of milk or milk preparations [A23C 3/00](#); 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](#))
- 21/02 . . . containing, or treated with, microorganisms or enzymes
- 21/023 . . . {Lactose hydrolysing enzymes, e.g. lactase, B-galactosidase}
- 21/026 . . . {containing, or treated only with, lactic acid producing bacteria, bifidobacteria or propionic acid bacteria}
- 21/04 . . . containing non-milk components as source of fats or proteins
- 21/06 . . . Mixtures of whey with milk products or milk components
- 21/08 . . . containing other organic additives, e.g. vegetable or animal products
- 21/10 . . . containing inorganic additives
- 23/00 Other dairy products**
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- 2200/00 Special features**
- 2210/00 Physical treatment of dairy products**
- 2210/05 . . . Conventional drying followed by fluidised bed drying; Fluidised bed drying at the bottom of a spray-drier
- 2210/10 . . . General processes or apparatus not classified in [A23C 3/0375](#) for direct contact of a falling film of liquid with steam
- 2210/15 . . . High pressure treatment
- 2210/20 . . . Treatment using membranes, including sterile filtration
- 2210/202 . . . Treatment of milk with a membrane before or after fermentation of the milk, e.g. UF of diafiltration
- 2210/204 . . . Use of a membrane during fermentation of milk
- 2210/206 . . . Membrane filtration of a permeate obtained by ultrafiltration, nanofiltration or microfiltration
- 2210/208 . . . 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
- 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
- 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
- 2220/00 Biochemical treatment**
- 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 filament 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
- 2230/00 Aspects relating to animal feed or genotype**
- 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
- 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 CO₂, including CO₂ 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