CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

A23L FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A23B - A23L; THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, A23P); PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL

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.

<table>
<thead>
<tr>
<th>Subclass</th>
<th>Description</th>
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<td>2/00</td>
<td>Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates A23L 23/10; preparation of non-alcoholic beverages by removal of alcohol (C12H 3/00))</td>
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<tr>
<td>2/02</td>
<td>containing fruit or vegetable juices</td>
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<tr>
<td>2/04</td>
<td>Extraction of juices (machines or apparatus for extracting juice A23N 1/00; A47J 19/00)</td>
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<tr>
<td>2/06</td>
<td>from citrus fruits</td>
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<td>2/08</td>
<td>Concentrating or drying of juices</td>
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<tr>
<td>2/082</td>
<td>[by membrane processes]</td>
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<tr>
<td>2/085</td>
<td>[by osmosis, reverse osmosis, electrodialysis]</td>
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<tr>
<td>2/087</td>
<td>[by ultrafiltration, microfiltration]</td>
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<tr>
<td>2/10</td>
<td>by heating or contact with dry gases</td>
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<td>2/102</td>
<td>[Spray-drying]</td>
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<td>2/105</td>
<td>[Foam-drying]</td>
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<tr>
<td>2/107</td>
<td>[Electric or wave heating]</td>
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<tr>
<td>2/12</td>
<td>by freezing</td>
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<td>2/14</td>
<td>and sublimation</td>
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<td>2/38</td>
<td>Other non-alcoholic beverages</td>
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<td>2/382</td>
<td>[fermented (fermented nut meats or seeds A23L 25/40; fermented milk preparations A23C 9/12; addition of bacteria for nutritional purposes A23L 33/135)]</td>
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<tr>
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<td>Concentrates of non-alcoholic beverages</td>
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<tr>
<td>2/39</td>
<td>Dry compositions</td>
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<tr>
<td>2/395</td>
<td>in a particular shape or form</td>
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<td>2/40</td>
<td>Effervescence-generating compositions</td>
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<td>2/42</td>
<td>Preservation of non-alcoholic beverages</td>
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<td>by adding preservatives</td>
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<td>2/46</td>
<td>by heating</td>
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<tr>
<td>2/48</td>
<td>by irradiation or electric treatment</td>
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<tr>
<td>2/50</td>
<td>by irradiation or electric treatment without heating</td>
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<tr>
<td>2/52</td>
<td>Adding ingredients (adding preservatives A23L 2/44)</td>
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<tr>
<td>2/54</td>
<td>Mixing with gases</td>
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<td>2/56</td>
<td>Flavouring or bittering agents (sweeteners A23L 2/60)</td>
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<td>2/58</td>
<td>Colouring agents</td>
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<tr>
<td>2/60</td>
<td>Sweeteners</td>
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<td>2/62</td>
<td>Clouding agents; Agents to improve the cloud-stability</td>
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<td>2/64</td>
<td>Re-adding volatile aromatic ingredients</td>
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<td>2/66</td>
<td>Proteins</td>
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<td>2/68</td>
<td>Acidifying substances</td>
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<tr>
<td>2/70</td>
<td>Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water C02F, e.g. by ion-exchange C02F 1/42)</td>
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<tr>
<td>2/72</td>
<td>by filtration</td>
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<tr>
<td>2/74</td>
<td>using membranes, e.g. osmosis, ultrafiltration</td>
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<tr>
<td>2/76</td>
<td>by removal of gases</td>
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<tr>
<td>2/78</td>
<td>by ion-exchange</td>
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<tr>
<td>2/80</td>
<td>by adsorption</td>
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<tr>
<td>2/82</td>
<td>by flocculation</td>
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<tr>
<td>2/84</td>
<td>using microorganisms or biological material, e.g. enzymes</td>
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</tbody>
</table>

3/00 Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread A21D; processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in A23; preserving foods or foodstuffs in association with packaging B65B 55/00; preservation of alcoholic beverages C12H)

NOTE

In groups A23L 3/3472 - A23L 3/3562, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place. (This Note corresponds to IPC Note (1) relating to A23L 3/3472 - A23L 3/3562)

3/001 [Details of apparatus, e.g. for transport, for loading or unloading manipulation, pressure feed valves]
by irradiation without heating

by treatment with ultrasonic waves

by treatment with electric currents without heating effect

by electrolysis

by treatment with chemicals

in the form of gases, e.g. fumigation;

Compositions or apparatus therefor

Details of apparatus for generating or regenerating gases

in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O

Effect by irradiation without heating (A23L 3/005 takes precedence)

Effect by heating loose, unpacked materials (A23L 3/34095 takes precedence)

Effect by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/3409 takes precedence)

Effect by heating materials in packages which are progressively transported through the apparatus, while they are progressively transported through the apparatus (A23L 3/3427 takes precedence)

in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26)

Oxygen absorbent

in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O

in the form of liquids or solids

Organic compounds; Microorganisms; Enzymes

[Antibiotics]

Compounds of undetermined constitution obtained from animals or plants

Organic compounds containing oxygen

with singly-bound oxygen

with doubly-bound oxygen

containing carboxyl groups

Carboxylic acid esters

Organic compounds containing nitrogen

Organic compounds containing sulfur

Organic compounds containing hetero rings

Organic compounds containing phosphorus

Sugars; Derivatives thereof

Microorganisms; Enzymes

Inorganic compounds

Apparatus for preserving using liquids

Apparatus for preserving using solids

Freezing; Subsequent thawing; Cooling

Fixing

[Fractionated crystallisation]

with addition of chemicals before or during drying

Freeze-drying

Spray-drying

Thin layer-, drum- or roller-drying

[Drum- or roller-drying]

Fluidised-bed drying

Foam-drying

using irradiation or electrical treatment, e.g. ultrasonic waves
Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor (preservation thereof in general A23L 3/00)

WARNING

Group A23L 5/00 is impacted by the reclassification into groups A23L 7/00, A23L 9/00 and A23L 5/00. 

Groups A23L 5/00, A23L 7/00, A23L 9/00, and A23L 5/00 should be considered in order to perform a complete search.

General methods of cooking foods, e.g. by roasting or frying

[Processes other than deep-frying or float-frying using cooking oil in direct contact with the food]

[Processes other than deep-frying or float-frying using wave energy, irradiation, electrical means or magnetic fields, e.g. oven cooking or roasting using radiant dry heat]

[Processes other than deep-frying or float-frying using in a gaseous atmosphere with forced air or gas circulation, in vacuum or under pressure]

[Processes other than deep-frying or float-frying using chemicals before or during cooking, e.g. liquid cooking media other than water or oil; Cooking using inert particles, e.g. fluidised bed cooking (using additives to cooking oil A23L 5/11)]

Removal of unwanted matter, e.g. deodorisation or detoxification (removing undesirable, e.g. bitter, substances from pulses or legumes A23L 11/30)

[Processes other than deep-frying or float-frying using water or steam]

[Processes other than deep-frying or float-frying using wave energy, irradiation, electrical means or magnetic fields, e.g. oven cooking or roasting using radiant dry heat]

[Processes other than deep-frying or float-frying using in a gaseous atmosphere with forced air or gas circulation, in vacuum or under pressure]

[Processes other than deep-frying or float-frying using chemicals before or during cooking, e.g. liquid cooking media other than water or oil; Cooking using inert particles, e.g. fluidised bed cooking (using additives to cooking oil A23L 5/11)]

Cereal-derived products; Malt products (malt products of pulses A23L 11/20); Preparation or treatment thereof (preparation of malt for brewing C12C)

WARNING

Group A23L 7/00 is incomplete pending reclassification of documents from group A23L 5/00.

Groups A23L 5/00 and A23L 7/00 should be considered in order to perform a complete search.

Cereal-derived products

Types of pasta, e.g. macaroni or noodles

Filled, stuffed or multilayered pasta

[Semi-moist pasta, i.e. containing about 20% of moist; Moist packed or frozen pasta; Pasta fried or pre-fried in a non-aqueous frying medium, e.g. oil; Packaged pasta to be cooked directly in the package]

Parboiled or instant pasta

Cereal fibre products, e.g. bran, husk

Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor (A23L 7/143, A23L 7/152 take precedence)

Coated, filled, multilayered or hollow ready-to-eat cereals

Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars

Snacks or the like obtained by oil frying of a formed cereal dough

Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals

Made from wholegrain or grain pieces without preparation of meal or dough

Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products

Made from wholegrain or grain pieces without preparation of meal or dough

Cereal germ products
WARNING

Group A23L 9/00 is incomplete pending reclassification of documents from group A23L 5/00. Groups A23L 5/00 and A23L 9/00 should be considered in order to perform a complete search.

11/00 Pulses, i.e. fruits of leguminous plants, for production of fodder or food; Products from legumes; Preparation or treatment thereof, e.g. treatment with phosphates

11/01 Pulses or legumes in form of whole pieces or fragments thereof, without mashing or comminuting (A23L 11/10 – A23L 11/37 take precedence)

11/03 Soya beans, e.g. full-fat soya bean flakes or grits

11/05 Mashed or comminuted pulses or legumes; Products made therefrom (A23L 11/30 takes precedence; soya milk A23C 11/103; tofu or soya cheese A23C 20/025)

11/07 Soya beans, e.g. oil-extracted soya bean flakes (A23L 11/30 takes precedence)

11/09 Fermented pulses or legumes, e.g. miso, tempah; Addition of microorganisms (A23L 11/30 takes precedence; soya sauce A23L 27/50; fermented soya milk A23C 11/103; cheese-like products A23C 20/025)

11/10 Rapid cooking pulses

11/20 Malt products; Fermented malt products (flavouring agents or condiments A23L 27/00; malt products of cereals A23L 7/20)

11/30 Removing undesirable substances, e.g. bitter substances

11/31 by heating without chemical treatment, e.g. steam treatment, cooking

11/32 by extraction with solvents

11/33 using enzymes; Enzymatic transformation of pulses or legumes

11/34 using chemical treatment, adosption or absorption

11/35 combined with heat treatment

11/36 using irradiation, e.g. with wave energy; Using electrical means or magnetic fields

11/37 using microorganisms

13/00 Meat products; Meat meal; Preparation or treatment thereof

13/03 Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces

13/06 with gravy or sauce

13/10 Meat meal or powder; Granules, agglomerates or flakes

13/20 from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 13/60)

13/30 Meat extracts

13/40 containing additives

13/42 Additives other than enzymes or microorganisms in meat products or meat meals

13/422 Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums

13/424 Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from microorganisms, yeasts or fungi

13/426 Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols (A23L 13/422 takes precedence)

13/428 Addition of flavours, spices, colours, amino acids or their salts, peptides, vitamins, yeast extract or autolysate, nucleic acid or derivatives, organic acidifying agents or their salts or acidogens, sweeteners, e.g. sugars or sugar alcohols; Addition of alcohol-containing products

13/43 Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids

13/432 Addition of inorganic compounds, e.g. minerals; oligo-elements
A23L.

13/45 . . . (Addition of, or treatment with, microorganisms (A23L 13/74 takes precedence))
13/46 . . . (Addition of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures)
13/48 . . . (Addition of, or treatment with, enzymes (A23L 13/74 takes precedence)
13/50 . Poultry products, e.g. poultry sausages
13/52 . . . (Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat)
13/55 . . . (Treatment of original pieces or parts (binding meat pieces in a compact form A23L 13/52))
13/57 . . . (Coating with a layer or stuffing)
13/60 . Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
13/62 . . . (Coating with a layer, stuffing or laminating)
13/65 . . . (Sausages)
13/67 . . . (Reformed meat products other than sausages)
13/70 . Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions
13/72 . . . (using additives, e.g. injection solutions)
13/74 . . . (using microorganisms or enzymes)
13/76 . . . (by treatment in a gaseous atmosphere, e.g. aging, ripening; By electrical treatment, irradiation or wave treatment)

15/00 Egg products; Preparation or treatment thereof
15/10 . Egg rolls
15/20 . . . (Addition of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates)
15/25 . . . (Addition or treatment with microorganisms or enzymes)
15/30 . . . (Addition of substances other than those covered by A23L 15/20 – A23L 15/25)
15/35 . . . (Egg substitutes)

17/00 Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof
17/10 . Fish meal or powder; Granules, agglomerates or flakes
17/20 . Fish extracts
17/30 . Fish eggs, e.g. caviar; Fish-egg substitutes
17/35 . . . (Fish-egg substitutes)
17/40 . Shell-fish
17/50 . Molluscs
17/60 . Edible seaweed
17/65 . . . (Addition of, or treatment with, microorganisms or enzymes)
17/70 . . . (Comminuted, e.g. emulsified, fish products; Processed products therefrom such as pastes, reformed or compressed products (A23L 17/65; A23L 17/10, A23L 17/20, A23L 17/40, A23L 17/50 take precedence))
17/75 . . . (Coating with a layer, stuffing, laminating, binding or compressing of original fish pieces)
19/00 Products from fruits or vegetables; Preparation or treatment thereof (of pulses A23L 11/00; marmalades, jams, jellies or the like A23L 21/10; treating harvested fruit or vegetables in bulk A23N)
27/00 Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof

27/10 Natural spices, flavouring agents or condiments; Extracts thereof

27/105 (obtained from liliaceae, e.g. onions, garlic)

27/11 (obtained by solvent extraction)

27/115 (obtained by distilling, stripping, or recovering of volatiles)

27/12 from fruit, e.g. essential oils

27/13 (from citrus fruits)

27/14 Dry spices

27/16 Onions

27/18 Mustard

27/20 Synthetic spices, flavouring agents or condiments

27/201 Compounds of unspecified constitution characterised by the chemical reaction for their preparation (A23L 27/215 takes precedence)

27/202 Aliphatic compounds

27/2022 containing sulfur

27/2024 having oxygen as the only hetero atom

27/2026 Hydroxy compounds

27/2028 Carboxy compounds

27/203 Alicyclic compounds

27/204 Aromatic compounds

27/205 Heterocyclic compounds

27/2052 having oxygen or sulfur as the only hetero atoms

27/2054 having nitrogen as the only hetero atom

27/2056 having at least two different hetero atoms, at least one being a nitrogen atom

27/206 Dairy flavours

27/21 containing amino acids

27/215 heated in the presence of reducing sugars, e.g. Mailard's non-enzymatic browning

27/22 containing glutamic acids

27/23 containing nucleotides

27/235 containing also amino acids

27/24 prepared by fermentation

27/25 Dairy flavours

27/26 Meat flavours

27/27 Smoke flavours

27/28 Coffee or cocoa flavours

27/29 Fruit flavours

27/30 Artificial sweetening agents

27/31 containing amino acids, nucleotides, peptides or derivatives

27/32 containing dipeptides or derivatives

27/33 containing sugars or derivatives

27/34 Sugar alcohols

27/35 Starch hydrolysates

27/36 Terpene glycosides

27/37 Halogenated sugars

27/38 L-sugars

27/39 Addition of sweetness inhibitors

27/40 Table salts; Dietetic salt substitutes

27/45 Salt substitutes completely devoid of sodium chloride

27/50 Soya sauce

27/60 Salad dressings: Mayonnaise; Ketchup

27/63 Ketchup

27/66 Use of milk products or milk derivatives in the preparation of dressings

27/70 Fixation, conservation, or encapsulation of flavouring agents

27/72 Encapsulation

27/74 with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers

27/75 the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors

27/77 Use of inorganic solid carriers, e.g. silica

27/79 in the form of films

27/80 Emulsions

27/82 Acid flavourants

27/84 Flavour masking or reducing agents

27/86 Addition of bitterness inhibitors

27/88 Taste or flavour enhancing agents

29/00 Foods or foodstuffs containing additives

(contributing additives for modifying the nutritive qualities A23L 33/10; containing substantially indigestible additives, e.g. dietary fibres, A23L 33/21;

Preparation or treatment thereof

29/015 Inorganic compounds

29/03 Organic compounds

29/035 containing oxygen as heteroatom (gums A23L 29/25; sugar or sugar alcohols A23L 29/30)

29/04 Fatty acids or derivatives

29/045 containing nitrogen as heteroatom

29/05 containing phosphorus as heteroatom

29/055 containing sulfur as heteroatom

29/06 Enzymes

29/065 Microorganisms (addition of bacteria for nutritional purposes A23L 33/135)

29/10 containing emulsifiers

29/20 containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10)

29/206 of vegetable origin

29/212 Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, A23L 29/30)

29/219 Chemically modified starch; Reaction or complexation products of starch with other chemicals

29/225 Farinaceous thickening agents other than isolated starch or derivatives

29/231 Pectin; Derivatives thereof

29/238 from seeds, e.g. locust bean gum or guar gum (A23L 29/212, A23L 29/231 take precedence)

29/244 from corns, tubers or roots, e.g. glucomannan (A23L 29/212 takes precedence)

29/25 Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth

29/256 from seaweeds, e.g. alginites, agar or carrageenan

29/262 Cellulose; Derivatives thereof, e.g. ethers
WARNING

Group A23L 29/30 is impacted by reclassification into group A23L 33/125.
Groups A23L 29/30 and A23L 33/125 should be considered in order to perform a complete search.

WARNING

Group A23L 33/125 is incomplete pending reclassification of documents from group A23L 29/30.
Groups A23L 29/30 and A23L 33/125 should be considered in order to perform a complete search.

WARNING

A23L 31/10, is incomplete pending reclassification of documents from group A23L 31/10.
Groups A23L 31/00 and A23L 31/10 should be considered in order to perform a complete search.

WARNING

Group A23L 31/15, is incomplete pending reclassification of documents from group A23L 31/15.
Groups A23L 31/00 and A23L 31/15 should be considered in order to perform a complete search.

A23L

29/269 . . . of microbial origin, e.g. xanthan or dextran
29/27 . . . [Xanthan not combined with other microbial gums]
29/271 . . . [Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes]
29/272 . . . [Gellan]
29/273 . . . [Dextran; Polysaccharides produced by leuconostoc]
29/274 . . . [Pullulan]
29/275 . . . of animal origin, e.g. chitin
29/281 . . . Proteins, e.g. gelatin or collagen
29/284 . . . . . [Gelatin; Collagen]
29/288 . . . Synthetic resins, e.g. polyvinylpyrrolidone
29/294 . . . Inorganic additives, e.g. silica
29/30 . . . containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (A23L 21/20 takes precedence; artificial sweetening agents A23L 27/30)

33/00 Edible extracts or preparations of fungi; Preparation or treatment thereof

33/05 Plant extracts, their artificial duplicates or their derivatives
33/11 Plant sterols or derivatives thereof, e.g. phytosterols
33/12 Fatty acids or derivatives thereof; Fats or oils
33/125 containing carbohydrate syrups; containing sugars; starch hydrolysates (indigestible substances A23L 33/21)

WARNING

Groups A23L 33/125 and A23L 33/125 should be considered in order to perform a complete search.

33/127 [Antibiotics]
33/13 Nucleic acids or derivatives thereof (A23L 33/145 takes precedence)
33/135 Bacteria or derivatives thereof, e.g. probiotics
33/14 Yeasts or derivatives thereof
33/145 Extracts
33/15 Vitamins
33/155 Vitamins A or D
33/16 Inorganic salts, minerals or trace elements
33/165 Complexes or chelates
33/17 Amino acids, peptides or proteins
33/175 Amino acids
33/18 Peptides; Protein hydrolysates
33/185 Vegetable proteins
33/19 Dairy proteins
33/195 Proteins from microorganisms
33/20 Reducing nutritive value; Dietetic products with reduced nutritive value
33/21 Addition of substantially indigestible substances, e.g. dietary fibres (addition of gelling or thickening agents A23L 29/20)
33/22 Comminuted fibrous parts of plants, e.g. bagasse or pulp
33/24 Cellulose or derivatives thereof
33/25 Synthetic polymers, e.g. vinylic or acrylic polymers
33/26 . . . Polyl polyesters, e.g. sucrose polyesters;
  Synthetic sugar polymers, e.g. polydextrose
33/28 Substances of animal origin, e.g. gelatin or collagen
33/29 Mineral substances, e.g. mineral oils or clays
33/30 Dietetic or nutritional methods, e.g. for losing weight (A23L 33/10 takes precedence)
33/40 Complete food formulations for specific consumer groups or specific purposes, e.g. infant formula)

35/00 Food or foodstuffs not provided for in groups A23L 5/00 – A23L 33/00; Preparation or treatment thereof
35/10 Emulsified foodstuffs
35/20 No-fat spreads