

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

(NOTE omitted)

#### A23L FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES [A21D](#) OR [A23B-A23J](#); 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.}

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| <p><b>2/00</b> Non-alcoholic beverages; Dry compositions or concentrates therefor (<a href="#">soup concentrates A23L 23/10</a>); Their preparation (preparation of non-alcoholic beverages by removal of alcohol <a href="#">C12H 3/00</a>)</p> <p>2/02 . containing fruit or vegetable juices</p> <p>2/04 . . Extraction of juices (<a href="#">machines or apparatus for extracting juice A23N 1/00, A47J 19/00</a>)</p> <p>2/06 . . . from citrus fruits</p> <p>2/08 . . Concentrating or drying of juices</p> <p>2/082 . . . {by membrane processes}</p> <p>2/085 . . . . {by osmosis, reverse osmosis, electrodialysis}</p> <p>2/087 . . . . {by ultrafiltration, microfiltration}</p> <p>2/10 . . . by heating or contact with dry gases</p> <p>2/102 . . . . {Spray-drying}</p> <p>2/105 . . . . {Foam-drying}</p> <p>2/107 . . . . {Electric or wave heating}</p> <p>2/12 . . . by freezing</p> <p>2/14 . . . . and sublimation</p> <p>2/38 . Other non-alcoholic beverages (<a href="#">drinks from legumes A23L 11/60</a>)</p> <p>2/382 . . {fermented (fermented nut meats or seeds <a href="#">A23L 25/40</a>; fermented milk preparations <a href="#">A23C 9/12</a>; addition of bacteria for nutritional purposes <a href="#">A23L 33/135</a>)}</p> <p>2/385 . Concentrates of non-alcoholic beverages</p> <p>2/39 . . Dry compositions</p> <p>2/395 . . . in a particular shape or form</p> <p>2/40 . Effervescence-generating compositions</p> <p>2/42 . Preservation of non-alcoholic beverages</p> <p>2/44 . . by adding preservatives</p> <p>2/46 . . by heating</p> <p>2/48 . . . by irradiation or electric treatment</p> <p>2/50 . . by irradiation or electric treatment without heating</p> <p>2/52 . Adding ingredients (<a href="#">adding preservatives A23L 2/44</a>)</p> | <p>2/54 . . Mixing with gases</p> <p>2/56 . . Flavouring or bittering agents (<a href="#">sweeteners A23L 2/60</a>)</p> <p>2/58 . . Colouring agents</p> <p>2/60 . . Sweeteners</p> <p>2/62 . . Clouding agents; Agents to improve the cloud-stability</p> <p>2/64 . . Re-adding volatile aromatic ingredients</p> <p>2/66 . . Proteins</p> <p>2/68 . . Acidifying substances</p> <p>2/70 . Clarifying or fining of non-alcoholic beverages; Removing unwanted matter</p> <p>2/72 . . by filtration</p> <p>2/74 . . . using membranes, e.g. osmosis, ultrafiltration</p> <p>2/76 . . by removal of gases</p> <p>2/78 . . by ion-exchange</p> <p>2/80 . . by adsorption</p> <p>2/82 . . by flocculation</p> <p>2/84 . . using microorganisms or biological material, e.g. enzymes</p> <p><b>3/00</b> Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preserving foods or foodstuffs in association with packaging <a href="#">B65B 55/00</a>)</p> <p><b>NOTE</b></p> <p>In groups <a href="#">A23L 3/3472</a> - <a href="#">A23L 3/3562</a>, 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 <a href="#">A23L 3/3472</a> - <a href="#">A23L 3/3562</a>}</p> <p>3/001 . {Details of apparatus, e.g. for transport, for loading or unloading manipulation, pressure feed valves}</p> <p>3/003 . {Control or safety devices for sterilisation or pasteurisation systems}</p> <p>3/005 . by heating using irradiation or electric treatment (<a href="#">drying or kilning A23L 3/40</a>)</p> |
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- 3/0055 . . {with infrared rays}
- 3/01 . . using microwaves or dielectric heating
- 3/015 . . by treatment with pressure variation, shock, acceleration or shear stress {or cavitation}
- 3/0155 . . {using sub- or super-atmospheric pressures, or pressure variations transmitted by a liquid or gas}
- 3/02 . . by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus
- 3/022 . . {with packages moving on the spot while being transported}
- 3/025 . . {with packages on a drum with horizontal axis (A23L 3/022 takes precedence)}
- 3/027 . . . {transported in a hydrostatic chamber}
- 3/04 . . with packages on endless chain or band conveyors {(A23L 3/022 takes precedence)}
- 3/045 . . . {transported in a hydrostatic chamber}
- 3/06 . . with packages transported along a helical path {(A23L 3/022 takes precedence)}
- 3/065 . . . {transported in a hydrostatic chamber}
- 3/08 . . with packages on a revolving platform {(A23L 3/022 takes precedence)}
- 3/085 . . . {transported in a hydrostatic chamber}
- 3/10 . . by heating materials in packages which are not progressively transported through the apparatus
- 3/12 . . with packages in intercommunicating chambers through which the heating medium is circulated
- 3/14 . . with packages moving on the spot
- 3/16 . . by heating loose unpacked materials
- 3/165 . . {in solid state}
- 3/18 . . while they are progressively transported through the apparatus
- 3/185 . . . {in solid state}
- 3/20 . . . with transport along plates
- 3/205 . . . . {in solid state}
- 3/22 . . . with transport through tubes
- 3/225 . . . . {in solid state}
- 3/24 . . with the materials in spray form
- 3/245 . . . {in solid state}
- 3/26 . . by irradiation without heating
- 3/263 . . {with corpuscular or ionising radiation, i.e. X, alpha, beta or omega radiation (laser plasma radiation A23L 3/26)}
- 3/266 . . {with corona irradiation}
- 3/28 . . with ultraviolet light
- 3/30 . . by treatment with ultrasonic waves
- 3/32 . . by treatment with electric currents without heating effect
- 3/325 . . {by electrolysis}
- 3/34 . . by treatment with chemicals
- 3/3409 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- 3/34095 . . . {Details of apparatus for generating or regenerating gases}
- 3/3418 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O
- 3/3427 . . . . in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26)
- 3/3436 . . . . . Oxygen absorbent
- 3/3445 . . . in a controlled atmosphere comprising other gases in addition to CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O
- 3/3454 . . in the form of liquids or solids
- 3/3463 . . . . Organic compounds; Microorganisms; Enzymes
- 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 relating to [A23L 3/3472](#) - [A23L 3/3562](#).}
- 3/34635 . . . . {Antibiotics}
- 3/3472 . . . . Compounds of undetermined constitution obtained from animals or plants
- 3/3481 . . . . Organic compounds containing oxygen
- 3/349 . . . . . with singly-bound oxygen
- 3/3499 . . . . . with doubly-bound oxygen
- 3/3508 . . . . . containing carboxyl groups
- 3/3517 . . . . . Carboxylic acid esters
- 3/3526 . . . . Organic compounds containing nitrogen
- 3/3535 . . . . Organic compounds containing sulfur
- 3/3544 . . . . Organic compounds containing hetero rings
- 3/3553 . . . . Organic compounds containing phosphorus
- 3/3562 . . . . Sugars; Derivatives thereof
- 3/3571 . . . . Microorganisms; Enzymes
- 3/358 . . . Inorganic compounds
- 3/3589 . . . Apparatus for preserving using liquids
- 3/3598 . . . Apparatus for preserving using solids
- 3/36 . . Freezing; Subsequent thawing; Cooling
- 3/361 . . {the materials being transported through or in the apparatus, with or without shaping, e.g. in form of powder, granules, or flakes (moving on the spot only A23L 3/363)}
- 3/362 . . . {with packages or with shaping in form of blocks or portions}
- 3/363 . . {the materials not being transported through or in the apparatus with or without shaping, e.g. in form of powder, granules, or flakes}
- 3/364 . . . {with packages or with shaping in form of blocks or portions}
- 3/365 . . Thawing subsequent to freezing
- 3/37 . . with addition of {or treatment with} chemicals
- 3/375 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
- 3/40 . . by drying or kilning; Subsequent reconstitution
- 3/405 . . {Fractionated crystallisation}
- 3/42 . . with addition of chemicals before or during drying
- 3/44 . . Freeze-drying
- 3/46 . . Spray-drying
- 3/48 . . Thin layer-, drum- or roller-drying
- 3/485 . . . {Drum- or roller-drying}
- 3/50 . . Fluidised-bed drying
- 3/52 . . Foam-drying
- 3/54 . . using irradiation or electrical treatment, e.g. ultrasonic waves
- 5/00 Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor**
- 5/10 . . General methods of cooking foods, e.g. by roasting or frying

5/11	. . {using oil}	7/10	. Cereal-derived products
5/12	. . . {Processes other than deep-frying or float-frying using cooking oil in direct contact with the food}	7/101	. . {Addition of antibiotics, vitamins, amino-acids, or minerals}
5/13	. . {using water or steam}	7/104	. . Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms
5/15	. . {using wave energy, irradiation, electrical means or magnetic fields, e.g. oven cooking or roasting using radiant dry heat}	7/107	. . . {Addition or treatment with enzymes not combined with fermentation with microorganisms}
5/17	. . {in a gaseous atmosphere with forced air or gas circulation, in vacuum or under pressure}	7/109	. . Types of pasta, e.g. macaroni or noodles
5/19	. . {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 <a href="#">A23L 5/11</a> )}	7/11	. . . {Filled, stuffed or multilayered pasta}
5/20	. Removal of unwanted matter, e.g. deodorisation or detoxification	7/111	. . . {Semi-moist pasta, i.e. containing about 20% of moist; Moist packaged 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}
5/21	. . {by heating without chemical treatment, e.g. steam treatment, cooking}	7/113	. . . Parboiled or instant pasta
5/23	. . {by extraction with solvents}	7/115	. . {Cereal fibre products, e.g. bran, husk}
5/25	. . {using enzymes}	7/117	. . Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor (cereal granules or flakes to be cooked and eaten hot <a href="#">A23L 7/143</a> ; cereal germ products <a href="#">A23L 7/152</a> )
5/27	. . {by chemical treatment, by adsorption or by absorption}	7/122	. . . Coated, filled, multilayered or hollow ready-to-eat cereals
5/273	. . . {using adsorption or absorption agents, resins, synthetic polymers, or ion exchangers}	7/126	. . . Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars
5/276	. . . {Treatment with inorganic compounds ( <a href="#">A23L 5/273</a> takes precedence)}	7/13	. . . Snacks or the like obtained by oil frying of a formed cereal dough
5/28	. . {using microorganisms}	7/135	. . . Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals
5/30	. Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation ( <a href="#">cooking A23L 5/10</a> )	7/139	. . . . made from wholegrain or grain pieces without preparation of meal or dough
5/32	. . {using phonon wave energy, e.g. sound or ultrasonic waves}	7/143	. . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products
5/34	. . {using microwaves}	7/148	. . . made from wholegrain or grain pieces without preparation of meal or dough
5/36	. . {using irradiation with frequencies of more than 10 MHz}	7/152	. . Cereal germ products
5/40	. Colouring or decolouring of foods	7/157	. . Farinaceous granules for dressing meat, fish or the like
5/41	. . Retaining or modifying natural colour by use of additives, e.g. optical brighteners ( <a href="#">A23L 5/42</a> takes precedence)	7/161	. . Puffed cereals, e.g. popcorn or puffed rice
5/42	. . Addition of dyes or pigments, e.g. in combination with optical brighteners	7/165	. . . Preparation of puffed cereals involving preparation of meal or dough as an intermediate step
5/43	. . . using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives	7/17	. . . . by extrusion
5/44	. . . . using carotenoids or xanthophylls	7/174	. . . Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough
5/46	. . . using dyes or pigments of microbial or algal origin	7/178	. . . . by pressure release with or without heating
5/47	. . . using synthetic organic dyes or pigments not covered by groups <a href="#">A23L 5/43</a> - <a href="#">A23L 5/46</a>	7/183	. . . . by heating without using a pressure release device
5/48	. . . . Compounds of unspecified constitution characterised by the chemical process for their preparation	7/187	. . . . . Discontinuously-working apparatus
5/49	. . Removing colour by chemical reaction, e.g. bleaching	7/191	. . . After-treatment of puffed cereals, e.g. coating or salting
5/51	. {Concentration}	7/196	. . Products in which the original granular shape is maintained, e.g. parboiled rice
5/55	. {Rehydration or dissolving of foodstuffs}	7/1963	. . . {coated with a layer}
5/57	. {Chemical peeling or cleaning of harvested fruits, vegetables or other foodstuffs ( <a href="#">mechanical aspect A23N</a> , <a href="#">A23P</a> )}	7/1965	. . . {Cooked; Precooked; Fried or pre-fried in a non-aqueous liquid frying medium, e.g. oil}
7/00	<b>Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing <a href="#">C12C</a>)</b>	7/197	. . {Treatment of whole grains not provided for in groups <a href="#">A23L 7/117</a> - <a href="#">A23L 7/196</a> ( <a href="#">preservation A23B 9/00</a> )}
		7/1975	. . . {Cooking or roasting}

7/198	. . {Dry unshaped finely divided cereal products, not provided for in groups <a href="#">A23L 7/117</a> - <a href="#">A23L 7/196</a> and <a href="#">A23L 29/00</a> , e.g. meal, flour, powder, dried cereal creams or extracts}	13/10	. Meat meal or powder; Granules, agglomerates or flakes
7/20	. Malt products ( <a href="#">preparation of malt for brewing C12C</a> )	13/20	. from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts ( <a href="#">glands or bones as ingredients of processed meat A23L 13/60</a> )
7/25	. . Fermentation of cereal malt or of cereal by malting	13/30	. Meat extracts
<b>9/00</b>	<b>Puddings; Cream substitutes; Preparation or treatment thereof</b>	13/40	. containing additives ( <a href="#">tenderising meat by using additives A23L 13/72</a> )
9/10	. Puddings; Dry powder puddings	13/42	. . {Additives other than enzymes or microorganisms in meat products or meat meals}
9/12	. . {Ready-to-eat liquid or semi-liquid desserts, e.g. puddings, not to be mixed with liquids, e.g. water, milk}	13/422	. . . {Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums}
9/20	. Cream substitutes	13/424	. . . {Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from microorganisms, yeasts or fungi}
9/22	. . {containing non-milk fats but no proteins other than milk proteins}	13/426	. . . {Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols ( <a href="#">A23L 13/422 takes precedence</a> )}
9/24	. . {containing non-milk fats and non-milk proteins, e.g. eggs or soybeans}	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}
<b>11/00</b>	<b>Pulses, i.e. fruits of leguminous plants, for production of food; Products from legumes; Preparation or treatment thereof</b>	13/43	. . . {Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids}
11/01	. {Pulses or legumes in form of whole pieces or fragments thereof, without mashing or comminuting ( <a href="#">A23L 11/10 – A23L 11/70 take precedence</a> )}	13/432	. . . {Addition of inorganic compounds, e.g. minerals; oligo-elements}
11/03	. . {Soya beans, e.g. full-fat soya bean flakes or grits}	13/45	. . {Addition of, or treatment with, microorganisms ( <a href="#">A23L 13/74 takes precedence</a> )}
11/05	. {Mashed or comminuted pulses or legumes; Products made therefrom ( <a href="#">A23L 11/30 takes precedence</a> ; <a href="#">tofu or soya cheese A23L 11/45</a> ; <a href="#">soy drinks A23L 11/65</a> )}	13/46	. . . {Addition of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures}
11/07	. . {Soya beans, e.g. oil-extracted soya bean flakes ( <a href="#">A23L 11/30 takes precedence</a> )}	13/48	. . {Addition of, or treatment with, enzymes ( <a href="#">A23L 13/74 takes precedence</a> )}
11/10	. Rapid cooking pulses	13/50	. Poultry products, e.g. poultry sausages
11/30	. Removing undesirable substances, e.g. bitter substances	13/52	. . {Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat}
11/31	. . {by heating without chemical treatment, e.g. steam treatment, cooking}	13/55	. . {Treatment of original pieces or parts ( <a href="#">binding meat pieces in a compact form A23L 13/52</a> )}
11/32	. . {by extraction with solvents}	13/57	. . . {Coating with a layer or stuffing}
11/33	. . {using enzymes; Enzymatic transformation of pulses or legumes}	13/60	. Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
11/34	. . {using chemical treatment, adsorption or absorption}	13/62	. . {Coating with a layer, stuffing or laminating}
11/35	. . . {combined with heat treatment}	13/65	. . {Sausages}
11/36	. . {using irradiation, e.g. with wave energy; Using electrical means or magnetic fields}	13/67	. . {Reformed meat products other than sausages}
11/37	. . {using microorganisms}	13/70	. Tenderised or flavoured meat pieces; Macerating or marinating solutions specially adapted therefor
11/40	. Pulse curds		<b>WARNING</b>
11/45	. . Soy bean curds, e.g. tofu		Group <a href="#">A23L 13/70</a> is impacted by reclassification into groups <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a> .
11/50	. Fermented pulses or legumes; Fermentation of pulses or legumes based on the addition of microorganisms ( <a href="#">removing undesirable substances A23L 11/30</a> ; <a href="#">soy sauce A23L 27/50</a> )		Groups <a href="#">A23L 13/70</a> , <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a> should be considered in order to perform a complete search.
11/60	. Drinks from legumes, e.g. lupine drinks		
11/65	. . Soy drinks		
11/70	. Germinated pulse products, e.g. from soy bean sprouts		
<b>13/00</b>	<b>Meat products; Meat meal; Preparation or treatment thereof</b>		
13/03	. {Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces}		
13/06	. {with gravy or sauce}		



13/72	<ul style="list-style-type: none"> <li>using additives, e.g. by injection of solutions</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A23L 13/72</a> is impacted by reclassification into groups <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a>.</p> <p>Groups <a href="#">A23L 13/72</a>, <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a> should be considered in order to perform a complete search.</p>	15/35	<ul style="list-style-type: none"> <li>{Egg substitutes}</li> </ul>
13/74	<ul style="list-style-type: none"> <li>using microorganisms or enzymes</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A23L 13/74</a> is impacted by reclassification into groups <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a>.</p> <p>Groups <a href="#">A23L 13/74</a>, <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a> should be considered in order to perform a complete search.</p>	17/00	<b>Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof</b>
13/75	<ul style="list-style-type: none"> <li>using macerating or marinating solutions, e.g. marinades containing spices, acids, condiments or flavouring agents</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A23L 13/75</a> is incomplete pending reclassification of documents from groups <a href="#">A23L 13/70</a>, <a href="#">A23L 13/72</a>, <a href="#">A23L 13/74</a> and <a href="#">A23L 13/76</a>.</p> <p>All groups listed in this Warning should be considered in order to perform a complete search.</p>	17/10	<ul style="list-style-type: none"> <li>Fish meal or powder; Granules, agglomerates or flakes</li> </ul>
13/76	<ul style="list-style-type: none"> <li>by treatment in a gaseous atmosphere, e.g. ageing or ripening; by electrical treatment, irradiation or wave treatment</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A23L 13/76</a> is impacted by reclassification into groups <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a>.</p> <p>Groups <a href="#">A23L 13/76</a>, <a href="#">A23L 13/75</a> and <a href="#">A23L 13/77</a> should be considered in order to perform a complete search.</p>	17/20	<ul style="list-style-type: none"> <li>Fish extracts</li> </ul>
13/77	<ul style="list-style-type: none"> <li>by mechanical treatment, e.g. kneading, rubbing or tumbling</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A23L 13/77</a> is incomplete pending reclassification of documents from groups <a href="#">A23L 13/70</a>, <a href="#">A23L 13/72</a>, <a href="#">A23L 13/74</a> and <a href="#">A23L 13/76</a>.</p> <p>All groups listed in this Warning should be considered in order to perform a complete search.</p>	17/30	<ul style="list-style-type: none"> <li>Fish eggs, e.g. caviar; Fish-egg substitutes</li> </ul>
15/00	<b>Egg products; Preparation or treatment thereof</b>	17/35	<ul style="list-style-type: none"> <li>{Fish-egg substitutes}</li> </ul>
15/10	<ul style="list-style-type: none"> <li>Egg rolls</li> </ul>	17/40	<ul style="list-style-type: none"> <li>Shell-fish</li> </ul>
15/20	<ul style="list-style-type: none"> <li>{Addition of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates}</li> </ul>	17/50	<ul style="list-style-type: none"> <li>Molluscs</li> </ul>
15/25	<ul style="list-style-type: none"> <li>{Addition or treatment with microorganisms or enzymes}</li> </ul>	17/60	<ul style="list-style-type: none"> <li>Edible seaweed</li> </ul>
15/30	<ul style="list-style-type: none"> <li>{Addition of substances other than those covered by <a href="#">A23L 15/20</a> – <a href="#">A23L 15/25</a>}</li> </ul>	17/65	<ul style="list-style-type: none"> <li>{Addition of, or treatment with, microorganisms or enzymes}</li> </ul>
		17/70	<ul style="list-style-type: none"> <li>{Comminuted, e.g. emulsified, fish products; Processed products therefrom such as pastes, reformed or compressed products (<a href="#">A23L 17/65</a>, <a href="#">A23L 17/10</a>, <a href="#">A23L 17/20</a>, <a href="#">A23L 17/40</a>, <a href="#">A23L 17/50</a> take precedence)}</li> </ul>
		17/75	<ul style="list-style-type: none"> <li>{Coating with a layer, stuffing, laminating, binding or compressing of original fish pieces}</li> </ul>
		19/00	<b>Products from fruits or vegetables; Preparation or treatment thereof (marmalades, jams, jellies or the like <a href="#">A23L 21/10</a>; treating harvested fruit or vegetables in bulk <a href="#">A23N</a>)</b>
		19/01	<ul style="list-style-type: none"> <li>{Instant products; Powders; Flakes; Granules (<a href="#">A23L 19/10</a> – <a href="#">A23L 19/12</a> take precedence)}</li> </ul>
		19/03	<ul style="list-style-type: none"> <li>{consisting of whole pieces or fragments without mashing the original pieces}</li> </ul>
		19/05	<ul style="list-style-type: none"> <li>{Stuffed or cored products; Multilayered or coated products; Binding or compressing of original pieces}</li> </ul>
		19/07	<ul style="list-style-type: none"> <li>{Fruit waste products, e.g. from citrus peel or seeds}</li> </ul>
		19/09	<ul style="list-style-type: none"> <li>{Mashed or comminuted products, e.g. pulp, purée, sauce, or products made therefrom, e.g. snacks (<a href="#">A23L 19/01</a>, <a href="#">A23L 19/10</a>, <a href="#">A23L 27/63</a> and <a href="#">A23L 21/00</a> take precedence)}</li> </ul>
		19/10	<ul style="list-style-type: none"> <li>of tuberous or like starch containing root crops</li> </ul>
		19/105	<ul style="list-style-type: none"> <li>{Sweet potatoes}</li> </ul>
		19/11	<ul style="list-style-type: none"> <li>{Cassava, manioc, tapioca, or fermented products thereof, e.g. gari}</li> </ul>
		19/115	<ul style="list-style-type: none"> <li>{Konjak; Konntaku}</li> </ul>
		19/12	<ul style="list-style-type: none"> <li>of potatoes</li> </ul>
		19/13	<ul style="list-style-type: none"> <li>{Mashed potato products}</li> </ul>
		19/135	<ul style="list-style-type: none"> <li>{Preformed edible shells filled with mashed potatoes; Stuffed mashed potato products}</li> </ul>
		19/14	<ul style="list-style-type: none"> <li>{Original non-roasted or non-fried potato pieces}</li> </ul>
		19/15	<ul style="list-style-type: none"> <li>Unshaped dry products, e.g. powders, flakes, granules or agglomerates</li> </ul>
		19/18	<ul style="list-style-type: none"> <li>Roasted or fried products, e.g. snacks or chips</li> </ul>
		19/19	<ul style="list-style-type: none"> <li>{from powdered or mashed potato products (<a href="#">A23L 19/135</a> takes precedence)}</li> </ul>
		19/20	<ul style="list-style-type: none"> <li>by pickling, e.g. sauerkraut or pickles</li> </ul>
		21/00	<b>Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof</b>
		21/10	<ul style="list-style-type: none"> <li>Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products</li> </ul>
		21/11	<ul style="list-style-type: none"> <li>{obtained by enzymatic digestion of fruit or vegetable compositions}</li> </ul>
		21/12	<ul style="list-style-type: none"> <li>derived from fruit or vegetable solids</li> </ul>

21/15	. . derived from fruit or vegetable juices	27/25	. . . {Dairy flavours}
21/18	. . Simulated fruit products	27/26	. . Meat flavours
21/20	. Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor	27/27	. . Smoke flavours
21/25	. . Honey; Honey substitutes	27/28	. . Coffee or cocoa flavours
21/27	. . . {Honey substitutes}	27/29	. . Fruit flavours
<b>23/00</b>	<b>Soups; Sauces</b> (soya sauce <a href="#">A23L 27/50</a> ; salad dressings, mayonnaise or ketchup <a href="#">A23L 27/60</a> ); <b>Preparation or treatment thereof</b>	27/30	. Artificial sweetening agents
23/10	. Soup concentrates, e.g. powders or cakes	27/31	. . {containing amino acids, nucleotides, peptides or derivatives}
<b>25/00</b>	<b>Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof</b>	27/32	. . . {containing dipeptides or derivatives}
25/10	. Peanut butter	27/33	. . {containing sugars or derivatives}
25/20	. {consisting of whole seeds or seed fragments}	27/34	. . . {Sugar alcohols}
25/25	. . {coated with a layer}	27/35	. . . {Starch hydrolysates}
25/30	. {Mashed or comminuted products, e.g. pulp, pastes, meal, powders; Products made therefrom, e.g. blocks, flakes, snacks; Liquid or semi-liquid products ( <a href="#">A23L 25/10</a> and <a href="#">A23L 25/40</a> take precedence)}	27/36	. . . {Terpene glycosides}
25/40	. {Fermented products; Products treated with microorganisms or enzymes}	27/37	. . . {Halogenated sugars}
<b>27/00</b>	<b>Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof</b>	27/38	. . . {L-sugars}
27/10	. Natural spices, flavouring agents or condiments; Extracts thereof	27/39	. . {Addition of sweetness inhibitors}
27/105	. . {obtained from liliaceae, e.g. onions, garlic}	27/40	. Table salts; Dietetic salt substitutes
27/11	. . {obtained by solvent extraction}	27/45	. . {Salt substitutes completely devoid of sodium chloride}
27/115	. . {obtained by distilling, stripping, or recovering of volatiles}	27/50	. Soya sauce
27/12	. . from fruit, e.g. essential oils	27/60	. Salad dressings; Mayonnaise; Ketchup
27/13	. . . {from citrus fruits}	27/63	. . {Ketchup}
27/14	. . Dried spices	27/66	. . {Use of milk products or milk derivatives in the preparation of dressings}
27/16	. . . Onions	27/70	. {Fixation, conservation, or encapsulation of flavouring agents}
27/18	. . Mustard	27/72	. . {Encapsulation}
27/20	. Synthetic spices, flavouring agents or condiments	27/74	. . {with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers}
27/201	. . {Compounds of unspecified constitution characterised by the chemical reaction for their preparation ( <a href="#">A23L 27/215</a> takes precedence)}	27/75	. . {the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors}
27/202	. . {Aliphatic compounds}	27/77	. . {Use of inorganic solid carriers, e.g. silica}
27/2022	. . . {containing sulfur}	27/79	. . {in the form of films}
27/2024	. . . {having oxygen as the only hetero atom}	27/80	. {Emulsions}
27/2026	. . . . {Hydroxy compounds}	27/82	. {Acid flavourants}
27/2028	. . . . {Carboxy compounds}	27/84	. {Flavour masking or reducing agents}
27/203	. . {Alicyclic compounds}	27/86	. {Addition of bitterness inhibitors}
27/204	. . {Aromatic compounds}	27/88	. {Taste or flavour enhancing agents}
27/205	. . {Heterocyclic compounds}	<b>29/00</b>	<b>Foods or foodstuffs containing additives</b> (containing additives for modifying the nutritive qualities <a href="#">A23L 33/10</a> ; containing substantially indigestive additives, e.g. dietary fibres, <a href="#">A23L 33/21</a> ); <b>Preparation or treatment thereof</b>
27/2052	. . . {having oxygen or sulfur as the only hetero atoms}	29/015	. {Inorganic compounds}
27/2054	. . . {having nitrogen as the only hetero atom}	29/03	. {Organic compounds}
27/2056	. . . {having at least two different hetero atoms, at least one being a nitrogen atom}	29/035	. . {containing oxygen as heteroatom (gums <a href="#">A23L 29/25</a> ; sugar or sugar alcohols <a href="#">A23L 29/30</a> )}
27/206	. . {Dairy flavours}	29/04	. . . {Fatty acids or derivatives}
27/21	. . containing amino acids	29/045	. . {containing nitrogen as heteroatom}
27/215	. . . {heated in the presence of reducing sugars, e.g. Maillard's non-enzymatic browning}	29/05	. . {containing phosphorus as heteroatom}
27/22	. . . containing glutamic acids	29/055	. . {containing sulfur as heteroatom}
27/23	. . containing nucleotides	29/06	. {Enzymes}
27/235	. . . {containing also amino acids}	29/065	. {Microorganisms (addition of bacteria for nutritional purposes <a href="#">A23L 33/135</a> )}
27/24	. . prepared by fermentation	29/10	. containing emulsifiers
		29/20	. containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions <a href="#">A23L 21/10</a> )
		29/206	. . of vegetable origin

29/212	. . . Starch; Modified starch; Starch derivatives, e.g. esters or ethers ( <a href="#">containing starch hydrolysates, e.g. dextrin, A23L 29/30</a> )	33/13	. . Nucleic acids or derivatives thereof ( <a href="#">A23L 33/145 takes precedence</a> )
29/219	. . . . Chemically modified starch; Reaction or complexation products of starch with other chemicals	33/135	. . Bacteria or derivatives thereof, e.g. probiotics
29/225	. . . . Farinaceous thickening agents other than isolated starch or derivatives	33/14	. . Yeasts or derivatives thereof
29/231	. . . Pectin; Derivatives thereof	33/145	. . . Extracts
29/238	. . . from seeds, e.g. locust bean gum or guar gum ( <a href="#">starch A23L 29/212; pectin A23L 29/231</a> )	33/15	. . Vitamins
29/244	. . . from corms, tubers or roots, e.g. glucomannan ( <a href="#">starch A23L 29/212</a> )	33/155	. . . Vitamins A or D
29/25	. . . Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth	33/16	. . Inorganic salts, minerals or trace elements
29/256	. . . from seaweeds, e.g. alginates, agar or carrageenan	33/165	. . . Complexes or chelates
29/262	. . . Cellulose; Derivatives thereof, e.g. ethers	33/17	. . Amino acids, peptides or proteins
29/269	. . of microbial origin, e.g. xanthan or dextran	33/175	. . . Amino acids
29/27	. . . {Xanthan not combined with other microbial gums}	33/18	. . . Peptides; Protein hydrolysates
29/271	. . . {Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes}	33/185	. . . Vegetable proteins
29/272	. . . {Gellan}	33/19	. . . Dairy proteins
29/273	. . . {Dextran; Polysaccharides produced by leuconostoc}	33/195	. . . Proteins from microorganisms
29/274	. . . {Pullulan}	33/20	. Reducing nutritive value; Dietetic products with reduced nutritive value
29/275	. . of animal origin, e.g. chitin	33/21	. . Addition of substantially indigestible substances, e.g. dietary fibres
29/281	. . . Proteins, e.g. gelatin or collagen	33/22	. . . Comminuted fibrous parts of plants, e.g. bagasse or pulp
29/284	. . . . {Gelatin; Collagen}	33/24	. . . Cellulose or derivatives thereof
29/288	. . Synthetic resins, e.g. polyvinylpyrrolidone	33/25	. . . Synthetic polymers, e.g. vinylic or acrylic polymers
29/294	. . Inorganic additives, e.g. silica	33/26	. . . . Polyol polyesters, e.g. sucrose polyesters; Synthetic sugar polymers, e.g. polydextrose
29/30	. containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin ( <a href="#">products from apiculture A23L 21/20; artificial sweetening agents A23L 27/30</a> )	33/28	. . . Substances of animal origin, e.g. gelatin or collagen
29/32	. . {Processes or apparatus for dissolving of sugars ( <a href="#">dissolving or refining raw sugar C13B 30/14</a> )}	33/29	. . . Mineral substances, e.g. mineral oils or clays
29/35	. . {Degradation products of starch, e.g. hydrolysates, dextrans; Enzymatically modified starches}	33/30	. {Dietetic or nutritional methods, e.g. for losing weight ( <a href="#">A23L 33/10 takes precedence</a> )}
29/37	. . {Sugar alcohols}	33/40	. {Complete food formulations for specific consumer groups or specific purposes, e.g. infant formula}
<b>31/00</b>	<b>Edible extracts or preparations of fungi; Preparation or treatment thereof</b>	<b>35/00</b>	<b>Food or foodstuffs not provided for in groups <a href="#">A23L 5/00</a> – <a href="#">A23L 33/00</a>; Preparation or treatment thereof</b>
31/10	. Yeasts or derivatives thereof	35/10	. {Emulsified foodstuffs}
31/15	. . Extracts	35/20	. {No-fat spreads}
<b>33/00</b>	<b>Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof</b>		
33/10	. using additives ( <a href="#">addition of substantially indigestible substances A23L 33/21</a> )		
33/105	. . Plant extracts, their artificial duplicates or their derivatives		
33/11	. . . Plant sterols or derivatives thereof, e.g. phytosterols		
33/115	. . Fatty acids or derivatives thereof; Fats or oils		
33/12	. . . Fatty acids or derivatives thereof		
33/125	. . containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates ( <a href="#">indigestible substances A23L 33/21</a> )		
33/127	. . {Antibiotics}		