

CPC COOPERATIVE PATENT CLASSIFICATION

C CHEMISTRY; METALLURGY

(NOTES omitted)

CHEMISTRY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

(NOTES omitted)

C12G WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF (beer [C12C](#))

WARNING

The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

C12G 1/022	covered by	C12G 1/0203
C12G 1/024	covered by	C12G 1/0209
C12G 1/026	covered by	C12G 1/02
C12G 1/028	covered by	C12G 1/0213
C12G 1/032	covered by	C12G 1/0216
C12G 1/036	covered by	C12G 1/0206
C12G 1/067	covered by	C12G 1/06
C12G 1/073	covered by	C12G 1/06 , C12G 1/064
C12G 1/09	covered by	C12G 1/08
C12G 1/10	covered by	C12G 1/00 , C12H 1/10 , C12H 1/18
C12G 1/12	covered by	C12G 1/00

1/00 Preparation of wine or sparkling wine

WARNING

Group [C12G 1/00](#) is impacted by reclassification into groups [C12G 1/06](#) and [C12G 1/14](#).

Groups [C12G 1/00](#), [C12G 1/06](#), and [C12G 1/14](#) should be considered in order to perform a complete search.

- 1/005 . {Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation}
- 1/02 . Preparation of must from grapes; Must treatment and fermentation
- 1/0203 . . {by microbiological or enzymatic treatment}
- 1/0206 . . {using a home wine making vessel}
- 1/0209 . . {in a horizontal or rotatably mounted vessel ([C12G 1/0206](#) takes precedence)}
- 1/0213 . . {with thermal treatment of the vintage ([C12G 1/0206](#) takes precedence)}
- 1/0216 . . {with recirculation of the must for pomage extraction}
- 1/04 . . Sulfiting the must; Desulfiting

- 1/06 . Preparation of sparkling wine; Impregnation of wine with carbon dioxide (methods for reducing the alcohol content after fermentation [C12H 3/00](#); methods for increasing the alcohol content after fermentation [C12H 6/00](#))

WARNING

Group [C12G 1/06](#) is incomplete pending reclassification of documents from group [C12G 1/00](#).

Group [C12G 1/06](#) is also impacted by reclassification into groups [C12H 3/00](#), [C12H 3/02](#), [C12H 3/04](#), [C12H 6/00](#), [C12H 6/02](#), and [C12H 6/04](#).

All groups listed in this Warning should be considered in order to perform a complete search.

- 1/062 . . {Agitation, centrifugation, or vibration of bottles}
- 1/064 . . {using enclosed yeast}
- 1/08 . Removal of yeast ("degorgeage")
- 1/14 . Preparation of wine or sparkling wine with low alcohol content (methods for reducing the alcohol content after fermentation [C12H 3/00](#))

WARNING

Group [C12G 1/14](#) is incomplete pending reclassification of documents from group [C12G 1/00](#).

Groups [C12G 1/00](#) and [C12G 1/14](#) should be considered in order to perform a complete search.

3/00 Preparation of other alcoholic beverages

- 3/005 . Solid or pasty alcoholic beverage-forming compositions
- 3/02 . by fermentation
- WARNING**
- Group [C12G 3/02](#) is impacted by reclassification into groups [C12G 3/021](#), [C12G 3/022](#), [C12G 3/023](#), [C12G 3/024](#), [C12G 3/025](#), and [C12G 3/026](#).
- All groups listed in this Warning should be considered in order to perform a complete search.
- 3/021 . . of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn
- WARNING**
- Group [C12G 3/021](#) is incomplete pending reclassification of documents from groups [C12G 3/02](#) and [C12G 3/025](#).
- Groups [C12G 3/02](#), [C12G 3/025](#), and [C12G 3/021](#) should be considered in order to perform a complete search.
- 3/022 . . . of botanical genus Oryza, e.g. rice
- WARNING**
- Group [C12G 3/022](#) is incomplete pending reclassification of documents from groups [C12G 3/02](#) and [C12G 3/025](#).
- Groups [C12G 3/02](#), [C12G 3/025](#), and [C12G 3/022](#) should be considered in order to perform a complete search.
- 3/023 . . of botanical family Solanaceae, e.g. potato
- WARNING**
- Group [C12G 3/023](#) is incomplete pending reclassification of documents from groups [C12G 3/02](#) and [C12G 3/025](#).
- Groups [C12G 3/02](#) and [C12G 3/025](#) and [C12G 3/023](#) should be considered in order to perform a complete search.
- 3/024 . . of fruits other than botanical genus Vitis
- WARNING**
- Group [C12G 3/024](#) is incomplete pending reclassification of documents from group [C12G 3/02](#) and [C12G 3/025](#).
- Groups [C12G 3/02](#), [C12G 3/025](#), and [C12G 3/024](#) should be considered in order to perform a complete search.
- 3/025 . . Low-alcohol beverages (methods for reducing the alcohol content after fermentation [C12H 3/00](#))
- WARNING**
- Group [C12G 3/025](#) is incomplete pending reclassification of documents from group [C12G 3/02](#).
- Group [C12G 3/025](#) is also impacted by reclassification into groups [C12G 3/021](#), [C12G 3/022](#), [C12G 3/023](#), [C12G 3/024](#), and [C12G 3/026](#).
- All groups listed in this Warning should be considered in order to perform a complete search.
- 3/026 . . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage
- WARNING**
- Group [C12G 3/026](#) is incomplete pending reclassification of documents from groups [C12G 3/02](#) and [C12G 3/025](#).
- Groups [C12G 3/02](#), [C12G 3/025](#) and [C12G 3/026](#) should be considered in order to perform a complete search.
- 3/04 . by mixing, e.g. for preparation of liqueurs
- WARNING**
- Group [C12G 3/04](#) is impacted by reclassification into group [C12G 3/05](#) and [C12G 3/055](#).
- Groups [C12G 3/04](#), [C12G 3/05](#) and [C12G 3/055](#) should be considered in order to perform a complete search.
- 3/05 . . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides
- WARNING**
- Group [C12G 3/05](#) is incomplete pending reclassification of documents from group [C12G 3/04](#).
- Groups [C12G 3/04](#) and [C12G 3/05](#) should be considered in order to perform a complete search.
- 3/055 . . . extracted from plants
- WARNING**
- Group [C12G 3/055](#) is incomplete pending reclassification of documents from group [C12G 3/04](#).
- Groups [C12G 3/04](#) and [C12G 3/055](#) should be considered in order to perform a complete search.
- 3/06 . . with flavouring ingredients
- 3/07 . . . Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor

C12G

- 3/08 . by methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups [C12G 3/02](#) - [C12G 3/07](#) (methods for reducing the alcohol content of fermented solutions or alcoholic beverages [C12H 3/00](#); methods for increasing the alcohol content of fermented solutions or alcoholic beverages [C12H 6/00](#))

WARNING

Group [C12G 3/08](#) is impacted by reclassification into groups [C12H 3/00](#) and [C12H 3/02](#).

Groups [C12G 3/08](#), [C12H 3/00](#) and [C12H 3/02](#) should be considered in order to perform a complete search.

2200/00 Special features

- 2200/05 . Use of particular microorganisms in the preparation of wine
- 2200/11 . Use of genetically modified microorganisms in the preparation of wine
- 2200/15 . Use of particular enzymes in the preparation of wine
- 2200/21 . Wine additives, e.g. flavouring or colouring agents
- 2200/25 . Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- 2200/31 . Wine making devices having compact design or adapted for home use