

# CPC COOPERATIVE PATENT CLASSIFICATION

## C CHEMISTRY; METALLURGY

(NOTES omitted)

### CHEMISTRY

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

(NOTES omitted)

#### C12H PASTEURISATION, STERILISATION, PRESERVATION, PURIFICATION, CLARIFICATION OR AGEING OF ALCOHOLIC BEVERAGES; METHODS FOR ALTERING THE ALCOHOL CONTENT OF FERMENTED SOLUTIONS OR ALCOHOLIC BEVERAGES (simulation ageing by flavouring [C12G 3/06](#))

##### NOTE

When classifying in this subclass, classification is also made in group [B01D 15/08](#) insofar as subject matter of general interest relating to chromatography is concerned.

##### 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:

<a href="#">C12H 1/044</a> - <a href="#">C12H 1/048</a>	covered by	<a href="#">C12H 1/0408</a>
<a href="#">C12H 1/052</a>	covered by	<a href="#">C12H 1/0416</a>
<a href="#">C12H 1/056</a>	covered by	<a href="#">C12H 1/0424</a>
<a href="#">C12H 1/065</a>	covered by	<a href="#">C12H 1/061</a>
<a href="#">C12H 1/07</a> – <a href="#">C12H 1/075</a>	covered by	<a href="#">C12H 1/063</a>
<a href="#">C12H 1/15</a>	covered by	<a href="#">C12H 1/003</a>

<b>1/00</b>	<b>Pasteurisation, sterilisation, preservation, purification, clarification, or ageing of alcoholic beverages (simulating ageing by flavouring <a href="#">C12G 3/06</a>)</b>	<b>1/22</b>	. Ageing or ripening by storing, e.g. lagering of beer
1/003	. {by a biochemical process}	<b>3/00</b>	<b>Methods for reducing the alcohol content of fermented solutions or alcoholic beverage to obtain low alcohol or non-alcoholic beverages</b>
1/006	. . {using bacterial cultures}	3/02	. by evaporating
1/02	. combined with removal of precipitate or added materials, e.g. adsorption material	3/04	. using semi-permeable membranes
1/04	. . with the aid of ion-exchange material or inert clarification material, e.g. adsorption material	<b>6/00</b>	<b>Methods for increasing the alcohol content of fermented solutions or alcoholic beverages</b>
1/0408	. . . {with the aid of inorganic added material}	6/02	. by distillation
1/0416	. . . {with the aid of organic added material}	6/04	. by freezing
1/0424	. . . . {with the aid of a polymer}		
1/0432	. . . {with the aid of ion-exchange material}		
1/06	. . Precipitation by physical means, e.g. by irradiation, vibrations		
1/061	. . . {Separation by centrifugation}		
1/063	. . . {Separation by filtration}		
1/08	. . . by heating		
1/10	. . Precipitation by chemical means		
1/12	. without precipitation		
1/14	. . with non-precipitating compounds, e.g. sulfiting; Sequestration, e.g. with chelate-producing compounds		
1/16	. . by physical means, e.g. irradiation		
1/165	. . . {by irradiation}		
1/18	. . . by heating		
1/20	. . . . in containers allowing for expansion of the contents		