

A23B

PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general A23L3/00; preserving in general A61L; applying food preservatives in packages B65D81/28)

Definition statement

This subclass/group covers:

Methods for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables (preservation of raw potatoes) or edible seeds by heating, drying, freezing, irradiating, smoking, using chemicals or micro-organisms, etc. and compositions therefor.

Apparatus for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds using liquids, solids or gases.

Apparatus, methods, and compositions for coating meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds with a protective layer.

Apparatus for compressing sauerkraut.

Chemical ripening of fruit or vegetables with liquids, solids or gases.

Preserved, ripened or canned products (i.e., meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds), per se.

Relationship between large subject matter areas

Preservation of foods or foodstuffs in general is classified in group [A23L 3/00](#) while [A23B](#) includes the methods of preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds as well as the chemical ripening of fruit or vegetables. A classification in [A23B](#) is proper if the preservation method is for specific types of foods which are covered in [A23B](#). If a food in general is being preserved by a specific preservation method it is classified in [A23L 3/00](#).

Deciding between the main group [A23L 3/00](#) and the subclass [A23B](#) is generally a matter of function or application. Where the particular preservation technology is the main point of interest, classification is made in this main group [A23L 3/00](#), and where the application to particular foodstuffs is the main interest, classification is made in the present subclass. Some double-classification is evident, see also special rules of classification below.

Preserving, protecting, or purifying packages or package contents in association with packaging and apparatus therefor are classified in [B65B 55/00](#). Preserving meat, sausages, fish, fish products, eggs, egg products,

fruit, vegetables or edible seeds and apparatus therefor not restricted to packaging are classified in [A23B](#).

[B65D 81/00](#) deals with containers, packaging elements or packages, for contents presenting particular transport or storage problems, or adapted to be used for non-packaging purposes after removal of contents. More specifically, [B65D 81/28](#) deals with applications of food preservatives, fungicides, pesticides or animal repellants to the container or the packaging material, per se to prevent deterioration or decay. [A23B](#) deals with preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds, per se.

References relevant to classification in this subclass

This subclass/group does not cover:

Preservation of plants or parts thereof	A01N 3/00
Biocides	A01N
Sterilising and disinfecting of non-food material	A61L 2/00
Preserving foods or foodstuffs in association with packaging method	B65B 55/00
Preservation associated with packaging (entity)	B65D 81/24 , B65D 81/26 , B65D 81/28

Informative references

Attention is drawn to the following places, which may be of interest for search:

Preservation of bakery products	A21D
Preservation of milk or dairy products	A23C
Cleaning vegetables, fruits and other foodstuffs	A23L 1/0011
Shaping foods in general	A23L 1/0014
General methods for cooking foods	A23L 1/01
Marmelade, jam, fruit jellies	A23L 1/06

Preparation of fruits and vegetable	A23L 1/212
Dried cooked potatoes	A23L 1/216
Meat products in general	A23L 1/31
Egg products in general	A23L 1/32
Food-from-the-sea products, fish products	A23L 1/325
Food consisting mainly of nut meats or seeds	A23L 1/36
Machines for blanching	A23N 12/00
Kitchen equipment	A47J
Antioxidant compositions	C09K 15/00
Preserving fats, oils by using additives	C11B 5/00
Preservation of alcoholic beverages	C12H
Refrigeration machines, cooling freezing	F25B , F25D
Devices for drying foodstuffs	F26B
Heat exchange in general	F28
Heating by electric, magnetic, or electromagnetic fields	H05B 6/00

Special rules of classification within this subclass

[A23B](#): Specific methods for vegetables, meat, fish, eggs, cereals.

[A23L 3/00](#): General preservation methods for food. Double classification ([A23B](#) / [A23L 3/00](#)) is sometimes necessary.

Non-limiting examples of situations where double classification is necessary:

General method for preserving food but with specific examples for fish, meat;

Specific method for preserving vegetables but a more specific subgroup exists in [A23L 3/00](#) for the preservation method e.g. high pressure treatment.

When classifying in [A23B](#), [A23V 2200/00](#) indexing system and [A23B](#) indexing schemes should also be used when appropriate, in accordance with [A23V 2200/00](#) and [A23B](#) classification rules.

It should be observed however that the indexing scheme [A23B](#) is not specifically associated with the subclass [A23B](#), but may be used in combination with other food-related subclasses such as e.g. [A23C](#).

A23B 4/00

General methods for preserving meat, sausages, fish or fish products

Definition statement

This subclass/group covers:

General methods for preserving meat, sausages, fish or fish products

A23B 4/015

Preserving by irradiation or electric treatment without heating effect

Special rules of classification within this group

This group includes other physical treatments e.g. high pressure, ultrasound

A23B 4/16

in the form of gases, e.g. fumigation; Compositions or apparatus therefor

Definition statement

This subclass/group covers:

Preserving with gases, including controlled atmosphere and vacuum

A23B 4/24

Inorganic compounds

Definition statement

This subclass/group covers:

inorganic compounds, e.g. mineral acids, hydrogen peroxide, ozone, carbon

dioxide other than inorganic salts ([A23B 4/027](#))

References relevant to classification in this subclass

This subclass/group does not cover:

Preserving by inorganic salts, e.g. KCl, calcium hypochlorite other than kitchen salts, i.e. NaCl	A23B 4/027
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A23B 5/00

Preservation of eggs or egg products (preserving dough or bakery products A21D)

Definition statement

This subclass/group covers:

Preservation of eggs or egg products

A23B 5/015

Preserving by irradiation or electric treatment without heating effect

Definition statement

This subclass/group covers:

includes electric or irradiation treatment with no heating e.g. high pressure, ultrasound

A23B 7/00

Preservation of chemical ripening of fruit or vegetables

A23B 7/015

Preserving by irradiation or electric treatment without heating effect

Definition statement

This subclass/group covers:

includes electric or irradiation treatment with no heating, e.g. high pressure, ultrasound

A23B 9/00

Preservation of edible seeds, e.g. cereals

Definition statement

This subclass/group covers:

Preservation of edible seeds