

A23J

PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS

Definition statement

This subclass/group covers:

Obtaining of protein compositions for foodstuffs, e.g. from meat, fish or sea animals, blood, eggs, hair, cereals, leguminous or other vegetable seeds, waste water, yeasts or milk.

Bulk opening of eggs and separation of yolks from whites.

Working-up of proteins for foodstuffs, e.g. by texturising using freezing, extrusion, expansion, coagulation from or in a bath; by hydrolysis using chemical agents or enzymes.

Phosphatide compositions for foodstuffs, e. g. lecithin.

Relationship between large subject matter areas

Phosphatides in oils or fats are classified in [C11B](#).

References relevant to classification in this subclass

This subclass/group does not cover:

Treatment of flour or dough by adding proteins before or during baking	A21D 2/26
Dairy products, e.g. milk, butter, cheese; milk or cheese substitutes; making thereof	A23C 9/00 , A23C 11/00 , A23C 17/00 , A23C 23/00
Cocoa products	A23G 1/44
Sweetmeats, confectionery or marzipan	A23G 3/44
Chewing gum	A23G 4/14
Frozen sweets containing peptides or proteins	A23G 9/38
Food or foodstuffs containing proteins as gelling or thickening agents	A23L 1/0562

Dietetic products containing proteins as additive	A23L 1/305
Proteins as adding ingredients for non-alcoholic beverages	A23L 2/66

Informative references

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

Animal feeding-stuff	A23K 1/00
Emulsifiers for foodstuffs	A23L 1/035
Protein compositions or phosphatide compositions for pharmaceuticals or cosmetics	A61K 8/64 , A61K 9/38 , A61K 9/64
Phosphatides per se	C07F
General processes for the preparation of peptides	C07K 1/00
Peptides e.g. oligopeptides, proteins	C07K 4/00 , C07K 14/00
Immunoglobulins	C07K 16/00
Carrier-bound or immobilised peptides and preparation thereof	C07K 17/00
Hybridpeptides	C07K 19/00
Macromolecular materials from blood	C08H
Preparation of glue	C09H
Gelatin not for foodstuffs	C09H 1/00 , C09H 9/04
Analysis of food	G01N 33/02
Enzymes and preparation thereof	C12N 9/00
Preparation of peptides or proteins using fermentation or enzymes	C12P 21/00

Use of substances as emulsifying, wetting, dispersing or foam-producing agents	B01F 17/30
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Special rules of classification

In groups [A23J 3/04-A23J 3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place.

Subject matter classified in groups [A23J 3/22-A23J 3/30](#) is also classified in groups [A23J 3/04-A23J 3/20](#), if the nature of the protein is of interest.

A23J 1/00

Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites

Special rules of classification in this group

This subclass/group covers:

Obtaining (e.g. by extraction, separation) proteins from raw materials, does not include (after)treatments such as hydrolysis, texturizing.

A23J 3/00

Working-up of proteins for foodstuffs

Special rules of classification in this group

This subclass/group covers:

(After) treatment of proteins such as texturizing, hydrolysis, does not include obtaining (e.g. extraction) of proteins.

A23J 7/00

Phosphatide compositions for foodstuffs, e.g. lecithin

Special rules of classification in this group

This subclass/group covers:

This group includes special phosphatide compounds incorporated in foodstuffs (emulsifiers per se [A23L 1/035](#))