

A23L

FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A23B TO 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

Definition statement

This subclass/group covers:

Any foods, foodstuffs or non-alcoholic beverages that are not covered by the following subclasses:

- [A21D](#) (Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof)
- [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)
- [A23C](#) (Dairy products, e.g. milk, butter, cheese; Milk or cheese substitutes; Making thereof)
- [A23D](#) (Edible oils or fats, e.g. margarines, shortenings, cooking oils)
- [A23F](#) (Coffee; Tea; Their substitutes; Manufacture, preparation, or infusion thereof)
- [A23G](#) (Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof)
- [A23J](#) (Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass are:

- Foods or foodstuffs containing gelling or thickening agents;
- Marmalades, jams, jellies or similar products;
- Honey, royal jelly or other apiculture products;
- Cereal-derived products including pasta;
- Malt products, puddings or cream substitutes;

- Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts;
- Meat, poultry, egg, fish or seafood products;
- Food consisting mainly of nut meat or seeds, e.g. peanut butter;
- Soups or sauces; and
- Non-alcoholic beverages, e.g. fruit or vegetable juices; dry compositions or concentrates thereof; preparation thereof.

Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:

- Cooking e.g. by roasting or frying;
- Removing unwanted matter;
- Physical treatment e.g. with wave energy, electric or magnetic fields;
- Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles;
- Colouring or decolouring; and
- Modifying the nutritive qualities, e.g. by adding vitamins, minerals or dietary fibres.

Modification of such foods or beverages to change their nutritional content for dietary reasons, and these modified foods or beverages per se.

Preservation of foods or foodstuffs in general, e.g. by pasteurising, sterilising, heating, freezing, drying, pressurising, irradiation or treatment with chemicals, specially adapted for foods or foodstuffs.

Relationship between large subject matter areas

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this subclass is residual to subclasses [A21DA23B](#), [A23CA23D](#), [A23FA23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

In relation to preservation of foods or foodstuffs in general, this subclass is the primary home for this subject-matter. However, preservation subject matter specifically adapted for certain foods can also be found in any of the above subclasses. For example, preservation of flour or dough or bakery products is subject-matter for subclass [A21D](#), and preservation of meat, fish, eggs, fruit, vegetables and edible seeds e.g. cereals is subject matter for subclass [A23B](#).

Preservation of milk or milk preparations is subject matter for subclass [A23C](#).

In relation to preservation, deciding between this subclass and the other subclasses listed above is generally a matter of function or application (see Guide Paragraphs 85-87). Where the particular preservation technology is the main point of interest classification is made in this subclass, and where the application to particular foodstuffs is the main interest classification is made in the subclasses listed above. Some double-classification is evident.

References relevant to classification in this subclass

This subclass/group does not cover:

Treating harvested fruit or vegetables in bulk	A23N
Machines or apparatus for extracting juice	A23N 1/00 , A47J 19/00
Shaping or working of foodstuffs not fully covered by this or a single other subclass	A23P
Preserving foods or foodstuffs in association with packaging	B65B 55/00
Packages for foodstuffs with provision for absorbing fluids	B65D 81/26
Preparation of malt for brewing	C12C
Preparation of non-alcoholic beverages by removal of alcohol	C12H 3/00

Edible extracts or preparations for medicinal purposes	A61K
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Informative references

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

Apiculture	A01K 47/00 - A01K 59/00
Machines for making	A21C

Enriched flour	A21D 2/00
Processes specially adapted for particular foods or foodstuffs	A23
Milk products	A23C
Milk preparations	A23C 9/00
Milk substitutes, coffee whitener compositions	A23C 11/00
Coffee, tea or their substitutes	A23F
Natural coffee or tea flavour	A23F 3/40 , A23F 5/46
Working-up proteins for foodstuffs	A23J 3/00
Animal foods	A23K
Apparatus for baking, roasting, grilling or frying	A47J 37/00
Emulsifiers in general	B01F 17/00
Purifying water, e.g. by ion-exchange	C02F , C02F 1/42
Essential oils in general	C11B 9/00
Preservation of alcoholic beverages	C12H
Devices for drying foodstuffs	F26B

Glossary of terms

In this subclass/group, the following terms (or expressions) are used with the meaning indicated:

Food, foodstuffs	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food
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	colouring agents, etc.
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A23L 1/00

Foods or foodstuffs; Their preparation or treatment (preservation thereof in general A23L3/00; [N: mechanical aspects A23P])

Definition statement

This subclass/group covers:

Any foods, foodstuffs that are not covered by the following subclasses :

[A21D](#) (Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof)

[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)

[A23C](#) (Dairy products, e.g. milk, butter, cheese; Milk or cheese substitutes; Making thereof)

[A23D](#) (Edible oils or fats, e.g. margarines, shortenings, cooking oils)

[A23F](#) (Coffee; Tea; Their substitutes; Manufacture, preparation, or infusion thereof)

[A23G](#) (Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof)

[A23J](#) (Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass are:

Foods or foodstuffs containing gelling or thickening agents;

Marmalades, jams, jellies or similar products;

Honey, royal jelly or other apiculture products;

Cereal-derived products including pasta;

Malt products, puddings or cream substitutes;

Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts; colouring agents;

Meat, poultry, egg, fish or seafood products;

Food consisting mainly of nut meat or seeds, e.g. peanut butter;

Soups or sauces; and

Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:

Processing, technological aspects other than apparatuses as such, cooking, shaping, physical treatments of food not covered by other specific subclasses.

Cooking e.g. by roasting or frying;

Removing unwanted matter;

Physical treatment e.g. with wave energy, electric or magnetic fields;

Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles;

Colouring or decolouring; and

Modifying the nutritive qualities, e.g. by adding vitamins, minerals or dietary fibres.

Modification of such foods or beverages to change their nutritional content for dietary reasons, and these modified foods or beverages per se.

Dietetic methods, functional foods, food or nutritional supplements

Relationship between large subject matter areas

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this main group is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

References relevant to classification in this group

This subclass/group does not cover:

Treating harvested fruit or vegetables in bulk	A23N
Machines or apparatus for extracting juice	A23N 1/00 , A47J 19/00
Shaping or working of foodstuffs not	A23P

fully covered by this or a single other subclass	
Preparation of malt for brewing	C12C

Examples of places where the subject matter of this main group is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Edible extracts or preparations for medicinal purposes	A61K
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Places in relation to which this main group is residual:

See above	
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Informative references

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

Apiculture	A01K 47/00 - A01K 59/00
Machines and equipments for baking	A21B
Machines and equipments for making doughs	A21C
Bakery products	A21D
Enriched flour	A21D 2/00
(Mechanical)processing meat or fish products	A22C
Milk preparations	A23C 9/00
Milk substitutes, coffee whitener compositions	A23C 11/00
Natural coffee or tea flavour	A23F 3/40 , A23F 5/46
Working-up proteins for foodstuffs	A23J 3/00

Animal foods	A23K
Machine for treating vegetal products	A23N
Kitchen equipment	A47J
Apparatus for baking, roasting, grilling or frying	A47J 37/00
Preparations for medical purpose	A61K
Emulsifiers in general	B01F 17/00
Sugars and derivatives, nucleotides	C07H
Polysaccharides	C08L
Perfumes, essential oils	C09B
Microorganisms and processes using them	C12N-R
Processing sugar	C13B , C13K
Analysing food	G01N 33/02

Special rules of classification within this main group

All specific examples should be classified as additional information e.g. formulation examples of a new sweetener in a chewing gum formulation, bakery product, yogurt, ice cream, chocolate, beverage should be classified in the corresponding subclasses in addition to the relevant subgroup for the sweetener itself.

Dietetic beverages should also be classified in [A23L 1/29](#) or lower subgroups (in addition to [A23L 2/00](#))

When classifying in [A23L 1/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate in accordance with [A23V 2002/00](#) classification rules.

[A23L 1/0014](#) : concerns products and processes only, apparatus/device for shaping food should be classified in [A23P](#). Double classification is possible.

[A23L 1/22033](#) : includes cyclodextrin complexes

[A23L 1/2205](#) : includes dissolvable flavoured films to placed in the mouth

[A23L 1/236](#) : concerns sweetening agents. Sugars or other carbohydrates used for non-sweetening purposes (e.g. freezing point reducing agent, filler) are classified in [A23L 1/09](#), double classification is occasionally possible.

[A23L 1/29](#) : modification of nutritive value without additive e.g. by selection, specific treatment (e.g. cultivation, cooking, processing)

[A23L 1/293](#) : only dietetic methods e.g. special dietetic or dietary regimens, not only for losing weight

[A23L 1/296](#) : food formulations comprising at least all macronutrients (proteins, lipids, carbohydrates). Pre- or post-operative nutritional compositions, complete foods formulations for special purposes or population (infant, elderly, pregnancy, etc.)

[A23L 1/30](#) : Functional food (food or dietary supplement with dietetic or therapeutic indication) are classified in [A23L 1/30](#) which is the main group for functional foods.

[A23L 1/30](#) Also includes mixtures of additives and other additives not covered by subgroups [A23L 1/3002](#) to [A23L 1/3088](#). Those additives may also be classified in appropriate subgroups of [A23L 1/00](#) (e.g. [A23L 1/09](#) for sugars, [A23L 1/28](#) for fungi). Multiple classification for combination of ingredients is preferred when the ingredients are essential for the invention.

In addition, Indexing Codes [A23V 2002/00](#) should be used for indicating a combination of additives and possibly together with their the function.

[A23L 1/3014](#) : is used for microorganism having an effect on health, generally probiotics. [A23L 1/0345](#) is used when the microorganism is used for other purposes, e.g. flavouring, bioconversion of substances, fermentation.

[A23L 1/31409](#) : comminuted meat is optional; additives in whole meat pieces are also classified here

Glossary of terms

In this subclass/group, the following terms (or expressions) are used with the meaning indicated:

In this main group, the following terms (or expressions) are used with the meaning indicated:

Food	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
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Functional food /dietetic food / nutraceutical	food composition, formulation or supplement having an alleged effect on health or prevention of diseases.
Essential oil	A concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
Nutritive value	The nutritive value represents the energetic or calorific content of nutrition

A23L 2/00

Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation

Definition statement

This subclass/group covers:

This main group covers:

Non-alcoholic beverages

- Processing, technological aspects other than apparatuses as such, juice extraction, clarification, filtration, other physical treatments.
- Beverages formulations
- Incorporation of additives e.g. sweetening agents, clouding agents, preservatives, gases.

Relationship between large subject matter areas

[A23L 2/00](#) covers non-alcoholic beverages not covered by other specific subclasses :

[A23C](#) (milk, milk preparations, yogurt), [A23F](#) (coffee, tea), [A23G 9/045](#) (semi-frozen beverages), [A23K](#) (animal food), [A23L 1/40](#) (soups).

References relevant to classification in this group

This subclass/group does not cover:

Introducing gases into liquids in general, apparatus for impregnating liquids with gases per se,	B01F 3/04099
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Preparation of malt for brewing	C12C
Preparation of non-alcoholic beverages by removal of alcohol	C12G 3/08

Informative references

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

Milk products	A23C
Milk preparations	A23C 9/00
Milk substitutes, coffee whitener compositions	A23C 11/00
Coffee, tea or their substitutes	A23F
Chocolate, cocoa drink	A23G 1/56
Semi-frozen beverages	A23G 9/045
Machines for extracting juices	A23N 1/00
Apparatus for making beverages	A47J 31/00
Preparations for medical purpose	A61K
Apparatus for dispensing beverages	B67D
Purifying water, e.g. by ion-exchange	C02F , C02F 1/42
Essential oils in general	C11B 9/00
Alcoholic beverages	C12G
Analysing food	G01N 33/02

Special rules of classification within this group

All specific examples should be classified as additional information e.g. formulation example of a new sweetener in a beverage composition should be

classified in the corresponding subclass in addition to the classification for the sweetener itself.

Drink compositions (formulations) are classified in [A23L 2/38](#) or [A23L 2/52](#). [A23L 2/38](#) covers beverages that do not contain fruit or vegetable juices (which are classified in [A23L 2/02](#));

[A23L 2/52](#) covers beverages that may contain fruit or vegetable juices in addition to other ingredients.

If a beverage contains both fruit or vegetable juices and other ingredients, it will be classified in both [A23L 2/02](#) and [A23L 2/52](#).

Gas containing (e.g. soda) : [A23L 2/54](#)

When classifying in [A23L 2/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate, in accordance with [A23V 2002/00](#) classification rules.

A23L 3/00

Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs

Definition statement

This subclass/group covers:

This main group covers:

Preservation of foods or foodstuffs in general, e.g. by pasteurising, sterilising, heating, freezing, drying, pressurising, irradiation or treatment with chemicals, specially adapted for foods or foodstuffs.

Relationship between large subject matter areas

In relation to preservation of foods or foodstuffs in general, this main group is the primary home for this subject-matter. However, preservation subject matter specifically adapted for certain foods can also be found in subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)). For example, preservation of flour or dough or bakery products is subject-matter for subclass [A21D](#), and preservation of meat, fish, eggs, fruit, vegetables and edible seeds e.g. cereals is subject matter for subclass [A23B](#). Preservation of milk or milk preparations is subject matter for subclass [A23C](#).

In relation to preservation, deciding between this main group and the other subclasses listed above 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, and where the application to particular foodstuffs is the main interest classification is made in the subclasses listed above. Some double-classification is evident, see also special rules of classification below.

References relevant to classification in this group

This subclass/group does not cover:

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

Informative references

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

Machines and equipments for baking	A21B
Preservation of bakery products	A21D
Preservation of milk or dairy products	A23C
Cleaning vegetables, fruits and other foodstuffs	A23L 1/0011
General methods for cooking foods	A23L 1/01
Kitchen equipment	A47J
Disinfecting, sterilizing in general	A61L 2/00
Packages for foodstuffs with provision for absorbing fluids	B65D 81/26
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 main group

[A23L 3/00](#): general preservations methods for food. Specific methods for vegetables, meat, fish, eggs, cereals : [A23B](#). 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.

Sterilisation and packaging : sterilisation of the food product before packaging (aseptic filling) : [B65B 55/00](#), sterilisation after packaging : [A23L 3/00](#).

[A61L 2/00](#) for general (non-food) preservation methods

Beverage preservation is generally classified both in [A23L 2/42](#) (et seq.) and [A23L 3/00](#), when the preservation method is not strictly limited to non-alcoholic beverages. Same rule apply in [A23C](#) (milk preservation).

When classifying in [A23L 3/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate, in accordance with [A23V 2002/00](#) classification rules.