

C09H

Preparation of glue or gelatine

Definition statement

This subclass/group covers:

Pre-treatment of collagen-containing raw materials for the manufacture of glue

Isolation of glue or gelatine from raw materials, e.g. by extracting or by heating

Stabilisation of solutions of glue or gelatine

Preparation of water-insoluble gelatine

Drying of glue or gelatine

Glue or gelatine products per se resulting from the above-mentioned methods, e.g. stabilized or granular gelatine, if no other group for the produced compound exists.

Relationship between large subject matter areas

Gelatine per se (for more recent technologies) is classified in [C08H 1/06](#).

Compositions based on gelatine are classified in [C08L 89/06](#).

Coating compositions based on gelatine are classified in [C09D 189/06](#).

Adhesive based on gelatine are classified in [C09J 189/06](#).

Multiple classification

Obtaining protein compositions for foodstuffs from hair, feathers, horn, skins, leather or bones is also classified in [A23J 1/10](#).

Foods or foodstuffs are also classified in [A23L 1/00](#).

References relevant to classification in this subclass

This subclass/group does not cover:

Defatting bones	C11B
Chemical treatment of hides, skins or leather, e.g. recovery of tanning agents	C14C

Informative references

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

Peptides	C07K
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Special rules of classification within this subclass

The subject-matter disclosed in both the claims and the examples of a patent document is to be classified.

C09H 1/00

Pretreatment of collagen-containing raw materials for the manufacture of glue

Definition statement

This subclass/group covers:

The pretreatment of bones, hides, hoofs, or leather.

References relevant to classification in this group

This subclass/group does not cover:

Defatting bones	C11B
Recovery of tanning agents	C14C

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Isolation of glue or gelatine from raw materials, e.g. by extrating, by heating (gelatine for foodstuffs A23J1/10)

Definition statement

This subclass/group covers:

Isolation of glue or gelatine from raw materials, e.g. by extrating, by heating

Purification of solutions of gelatine

Informative references

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

Gelatine for foodstuffs	A23J 1/10
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Stabilisation of solutions of glue or gelatine

C09H 7/00

Preparation of water-insoluble gelatine

C09H 9/00

Drying of glue or gelatine

Definition statement

This subclass/group covers:

Drying of glue or gelatine in the form of foils or granules, e.g. beads

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Adhesives based on glue or gelatine

Definition statement

This subclass/group covers:

Adhesives based on glue or gelatin