

C12J

VINEGAR; ITS PREPARATION

C12J 1/00

Vinegar; Preparation; Purification

Definition statement

This subclass/group covers:

Any vinegar , i.e. from fermentation processes, synthetic vinegar based on synthetic acetic acid, and methods for the preparation thereof, including purification.

Informative references

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

Salad dressings	A23L 1/24
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C12J 1/02

from wine

Definition statement

This subclass/group covers:

Methods for preparing vinegar from wine and wine vinegar prepared thereby.

References relevant to classification in this group

This subclass/group does not cover:

Preparation of wine and sparkling wine	C12G 1/00
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C12J 1/04

from alcohol

Definition statement

This subclass/group covers:

Methods for preparing vinegar from alcohol and vinegar prepared thereby.

C12J 1/06

from milk

Definition statement

This subclass/group covers:

Methods for preparing vinegar from milk and vinegar prepared thereby.

Informative references

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

Milk	A23C
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C12J 1/08

Addition of flavouring ingredients

Definition statement

This subclass/group covers:

Methods for preparing vinegar by addition of flavouring ingredients and flavoured vinegar prepared thereby.

References relevant to classification in this group

This subclass/group does not cover:

Flavouring agents for non-alcoholic beverages	A23L 2/56
Flavouring ingredients for alcoholic beverages other than wine and beer	C12G 3/06
Beer flavouring preparations	C12C 5/026

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Apparatus

Definition statement

This subclass/group covers:

Apparatus for preparing vinegar.