

1	BAIT, ATTRACTANT, OR PROCESS OF PREPARATION	27	..Treating a hydrated wheat flour system containing
2	TREATMENT OF LIVE ANIMAL		Saccharomyces cerevesiae
3	NORMALLY NONINGESTIBLE CHEWABLE MATERIAL OR PROCESS OF PREPARATION	28	..Fermentation of cereal malt, or of cereal by malting, or treating cereal with
4	.Low-adhesive type		amylolytic or diastatic enzyme
5	.Packaged, structurally defined, or coated	29	...Preparation of beverage, beverage mash, or beverage wort
6	.Containing addition type polymer		
7	FERMENTATION PROCESSES	30	...Movement of fermenting substrate through successive fermenting zones
8	.In package		
9	.In presence of biocide or biostat	31	..Of bran, husk, or by-product, e.g., distillers residue, etc.
10	.With glucose oxidase	32	.Egg white per se, gelatin, collagen or blood
11	.Alcoholic beverage production or treatment to result in alcoholic beverage	33	.Isolated triglyceride other than milk derived
12	..Addition of enzyme containing material to alcohol containing beverage to stabilize, purify, or prevent turbidity formation	34	.Of milk or milk product
13	..Multiple different fermentations	35	..With lipase
14	..Including removal of alcohol from fermented substrate or fermentation of de-alcoholized substrate	36	..Preparation or treatment of cheese curd or cheese
15	..Of fruit or fruit material	37	...With fungi or yeast
16	..Of malt wort	38	...Treatment of curd with ferment material
17	.Preparation of vinegar	39	...Including addition of acid or acidic material
18	.Of farinaceous cereal or cereal material	40	...Including addition to, or treatment of milk prior to fermentation
19	..Preparing or treating a hydrated wheat flour system containing Saccharomyces cerevesiae involving the combining of diverse material, or using permanent additive	41	..Treatment of whey
20	...Including additional enzyme, enzyme producing material, or microorganism	42	..Including addition of enzyme, enzyme producing material, or microorganism
21	...Including plant tissue other than wheat derived	43	...Including addition of bacterial culture
22	...Peroxide	44	.Of isolated seed, bean or nut, or material derived therefrom
23	...Amino acid, separated peptide linkage or derivative	45	..Coffee or cocoa, e.g., coffee extract, etc.
24	...Carboxyl containing ester other than triglyceridic	46	..Legume
25	...Carboxylic acid or salt thereof, e.g., vinegar, etc.	47	.Of whole egg or yolk
26	...Inorganic compound containing other than NaCl	48	.Of isolated carbohydrate
		49	.Of plant or plant derived material
		50	..With pectase enzyme
		51	..Preparation of or treatment of fruit or vegetable juice or water soluble extract other than tea
		52	..With added enzyme material or microorganism
		53	...Animal feed

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54	..Preparation of animal feed	80	.Having flow compeller means,
55	.Material is mammal or fowl derived	81	e.g., compressor, etc.
56	..With added enzyme, or added enzyme producing material or microorganism	82	.Tapered gathered closure
57	...Treatment or preparation of casing	83	.Having defined support or handle means
58	...Injection or pressure treatment	84	..Nonrigid tethered type
59	...Material is comminuted, ground, or in finely divided form	85	.Chemically defined infusor material
60	.Of or with yeast or mold	86	PRODUCT WITH DRINKING TUBE
61	DORMANT FERMENT CONTAINING PRODUCT, OR LIVE MICROORGANISM CONTAINING PRODUCT OR ONGOING FERMENTING PRODUCT, PROCESS OF PREPARATION OR TREATMENT THEREOF	87	CUP HAVING SOLUBLE CHARGE THEREIN
62	.Yeast containing	88	PRODUCT WITH DEFINED INDICATING MEANS, E.G., INDICIA, ETC.
63	.Proteolytic enzyme containing, e.g., papain, ficin, bromelin, trypsin, pepsin, rennin, etc.	89	.Temperature responsive
64	.Malt, malt extract, or diastatic enzyme	90	SURFACE COATED, FLUID ENCAPSULATED, LAMINATED SOLID COMPOSITE OF SELF SUSTAINING DISSIMILAR EDIBLE MATERIAL
66	POTABLE WATER OR ICE COMPOSITIONS OR PROCESSES OF PREPARING SAME	91	.Having inedible feature
67	.Having incorporated gas	92	..Stick feature
68	ICE COATING AND COATED PRODUCT CONTAINING NON-PROTEINACEOUS NITROGEN SOURCE CONVERTIBLE TO AVAILABLE NITROGEN OR PROCESS OF PREPARATION	93	.Animal meat derived component
69	PRODUCT FOR PROMOTING THE EFFECT OF AN ALIMENTARY CANAL MICROORGANISM	94	.Isolated whole seed, bean or nut, or material derived therefrom
71	PRODUCT WITH ADDED VITAMIN OR DERIVATIVE THEREOF FOR FORTIFICATION	95	..Dough or batter type
72	.Vitamin is A or D	96	...Containing frozen material
73	PRODUCT WITH ADDED PLURAL INORGANIC MINERAL OR ELEMENT FORTIFICATION	97	.Dry flake, dry granular, or dry particulate material
74	PRODUCT HAVING SAFETY FEATURE IN USE	98	..Having mineral or inorganic substrate
75	FRANGIBLE FOOD HAVING DEFINED SCORE LINE OR WEAKENED PORTION	99	..Encapsulated, or coated triglyceridic material
76	FORAMINOUS MATERIAL INFUSION TYPE, OR FORAMINOUS CONTAINER PER SE	100	..Triglyceridic material film former
77	.Having diverse soluble or dispersible material	101	.Frozen material
78	.Multiple compartment	102	..Ice cream type
79		103	.Readily identifiable fruit or vegetable derived
		104	.Sugar or carbohydrate containing
		105	IMITATED, SIMULATED, ORNAMENTAL, THREE-DIMENSIONAL PRODUCT OR CONFECTIONARY PRODUCT HAVING CHILD-ORIENTED UTILITY
		106	MEAT FILLED CASING, SAUSAGE TYPE
		107	PACKAGED OR WRAPPED PRODUCT
		108	.Having specific electrical or wave energy feature
		109	.Multiple discrete packages containing same material
		110	.Having heat exchange material
			.Having package attached support means

111	.Having telescoping feature to increase or decrease package dimension or having packaging structure cooperating with food expansion	231	MEASURING, TESTING, OR CONTROLLING BY INANIMATE MEANS
112	.Having consumer oriented diverse utility	232	.Involving packaged product or preparation thereof
113	..For cooking or heating food	233	.Preparing solid product in final form by heating
114	...Meal type	234	TREATMENT OF PACKAGED PRODUCT BY ELECTRICAL OR WAVE ENERGY
115	..For dispensing or serving	235	APPLICATION OF A GAS, MIST, SMOKE OR VAPOR TO A FOOD MATERIAL UNDER THE INFLUENCE OF ELECTRICAL OR WAVE ENERGY
116	...Aerosol type	236	INVOLVING TREATMENT OF A GAS BY ELECTRICAL OR WAVE ENERGY AND SUBSEQUENT CONTACT OF SAID TREATED GAS WITH A FOOD MATERIAL
117	...Baby bottle type	237	DIRECT APPLICATION OF ELECTRICAL OR WAVE ENERGY TO FOOD MATERIAL
118	.Packaging structure cooperating with food generated gas	238	.Involving wave energy of the sonic or pulsating type
119	.Having nonedible spacer to segregate all units of multiunit food product	239	.Movement of material by an applied electromotive force, e.g., electrodialysis, etc.
120	..Diverse food	240	.Involving ionizing radiation, e.g., beta rays, X-rays, gamma rays, etc.
121	.Lapped multiplanar unit, i.e., shingled	241	.Heating by electromagnetic wave
122	.Having destructive type opening along scored or perforated line	242	..Product dry in final form
123	.Having destructive type opening utilizing tearing appendage	243	..To cook
124	.Package containing separate noncoated or laminated interior inedible solid material	244	.Involving dielectric heating or passage of electric current through food material
125	.Food is surface coated with peelable or strippable nonedible film former	245	.Including step of shaping in mold to form final desired configuration
126	.Three or more layered diverse packaging materials having at least one metal layer	246	..Material treated is meat
127	.Three or more layered packaging materials	247	..Material treated is fluent
128	.Packaged product is dough or batter or mix therefor	248	.Treatment with ultraviolet or visible light
129	.Packaged product is animal flesh	249	PREPARATION OF FROZEN OR SHAPED PRODUCT WHEREIN THE PRODUCT IS OF VARIOUS EXTERNAL COLORS, E.G., VARIEGATED, ETC.
130	.Packaged product is lacteal derived	250	ADDITION OF DYE OR PIGMENT, INCLUDING OPTICAL BRIGHTENER
131	.Canned	251	.To whole nut or bean
132	PRODUCT WITH ADDED INEDIBLE FEATURE OTHER THAN THAT WHICH CONSTITUTES A PACKAGE	252	.To whole citrus fruit
133	.Having food preserving agent	253	REMOVING NATURAL COLOR BY CHEMICAL REACTION, E.G., BLEACHING, ETC.
134	.Stick feature	254	.With preliminary noncolor removal treatment with acid, base or salt
135	.Feature is casing		
138	EDIBLE CASING OR CONTAINER		
139	.For frozen material		
140	.Animal derived		
143	PRODUCT HAVING OPEN-ENDED CAVITY		
144	PRODUCT IS GROOVED OR CORRUGATED		

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255	.In plural steps with diverse color removers	281	INTERNAL APPLICATION OF NONTRANSITORY FLUENT MATERIAL TO SOLID EDIBLE BY INJECTING, ARTIFICIAL PORE FORMATION OR EXTERNAL PRESSURE
256	.Including pressure application or defined movement of material during color removal		
257	.By organic color remover	282	FILLING CAVITY IN EDIBLE SOLID PREFORM WITH EDIBLE MATERIAL
258	..Peroxy organic compound		
259	.By sulfur compound	283	.Dough type preform
260	.By nitrogen compound	284	.Preform is tubular
261	.By heavy metal compound or peroxide	285	BUILDING UP UNITS FROM DIVERSE EDIBLE PARTICULATE MATERIAL TO FORM DRY PRODUCT, E.G., AGGLOMERATING, TABLETING, ETC.
262	PRESERVING OR MODIFYING COLOR BY USE OF DIVERSE ADDITIVE		
263	.Utilizing gaseous medium	286	REMOVAL OF PESTICIDAL RESIDUE INVOLVING REMOVAL OF EXTERIOR PORTION ONLY OF PLANT MATERIAL BY CHEMICAL ADDITION
264	.Red heme, i.e., meat pigment	287	
265	..Additive is organic compound		
266	...Including inorganic nitrogen compound	288	.Material is nut or seed
267	.Additive containing calcium	289	APPLYING DIVERSE EDIBLE PARTICULATE SOLID TO COAT OR IMPREGNATE A SOLID CORE, I.E., SURFACE COATING OR IMPREGNATION
268	.Additive is or contains organic compound of known structure		
269	..Is or contains sulfur		
270	.Plant derived tissue containing other than potato	290	.Including subsequent liquefaction of particulate solid
271	INVOLVING ION EXCHANGE, SEQUESTERING OR CHELATING MATERIAL	291	.Liquid surface coating subsequent to application of particulate solid
272	ADHESION OF FOODS BY A BASE SUPPLIED CONSTITUENT OTHER THAN A DRY PRODUCT	292	.Sequentially applied particulate solid
273	COATING OF NONDRY FOOD OTHER THAN ANIMAL FLESH BY A BASE SUPPLIED CONSTITUENT	293	.Including surface coating with liquid or plastic
274	ASSEMBLING PLURAL EDIBLE PREFORMS HAVING EXTRANEIOUS BINDER, RELEASE AGENT OR DIVERSE FOOD INTERPOSED BETWEEN PREFORMS	294	.Suspension of particulate solid in gaseous medium
275	.Dough is preform	295	.Embedding, rolling or tumbling of particulate solid in core
276	SHAPING BY EXTRUDING INTO CHEMICALLY REACTIVE FLUID	296	.Subsequent cooking
277	.Forming edible packaging material, e.g., casing, etc.	297	COATING OR SPREADING PLASTIC ON AN EDIBLE PREFORM AND SUBSEQUENTLY SHAPING THE PREFORM
278	NONTRANSITORY CHEMICAL ADDITION TO EDIBLE ANIMAL DERIVED PACKAGING MATERIAL	298	TREATING UNSHELLED EGG
		299	.Removal or puncture of shell
		300	.By fluent material
279	CREATING CAVITY BY DISPLACEMENT OF MOLD-HELD FLUENT OR PLASTIC EDIBLE, AND FILLING FORMED CAVITY WITH DIVERSE EDIBLE	301	..Material is unctuous
		302	SURFACE COATING OF A SOLID FOOD WITH A LIQUID
		303	.Plural distinct steps of coating
280	.Cavity formed by shape of inedible internal mold member	304	..By same composition
		305	.Including subsequent specified treatment of coating
		306	.By chocolate or Theobroma cocoa derived

307	.By application of molten material	330.3	..Beverage or beverage concentrate
308	.Of natural shell or rind	330.4	...Alcohol containing
309	.Of whole isolated seed or bean	330.5	...Fruit and vegetable juice
310	.Preserving	330.6	..Triglyceridic oil is basic ingredient
311	INCLUDING VITAMIN PROCESSING		
312	CONTACTING FOOD IN LIQUID OR SOLID STATE WITH EXTERIORLY PRODUCED GAS	331	.Animal flesh, citrus fruit, bean or cereal seed material
313	.Gas is hydrogen, e.g., hydrogenation, etc.	332	..Animal flesh
314	.Applied material formed by combustion or is product of combustion	333	..Citrus fruit
315	..Animal flesh material	334	.Lacteal derived containing
316	.Including packaging of contacted food or treatment of material in package	335	.Biocidal or disinfecting chemical agent
317	.Lacteal material	530	RENOVATING BUTTER
318	.Applied material contains a halogen atom	531	PRODUCTS PER SE, OR PROCESSES OF PREPARING OR TREATING COMPOSITIONS INVOLVING CHEMICAL REACTION BY ADDITION, COMBINING DIVERSE FOOD MATERIAL, OR PERMANENT ADDITIVE
319	.Applied material contains nitrogen compound or contains sulfur atom	532	.With biocide or biostat
320	.Applied material is biocidal or disinfecting	533	.Reaction flavor per se, or containing reaction flavor improver of unknown or undefined chemical constitution
321	INHIBITING CHEMICAL OR PHYSICAL CHANGE OF FOOD BY CONTACT WITH A CHANGE INHIBITING CHEMICAL AGENT OTHER THAN AN ANTIOXYGEN AGENT	534	.Flavor per se, or containing flavor or flavor improver of identifiable organic chemical constitution
322	.Treatment with heavy metal or compound thereof	535	..Sulfur containing
323	.Chemical agent is impregnated in or coated on nonedible material	536	..Heterocyclic
324	.Including step of packaging	537	...Hetero-N-atom
325	..Subsequent heat treatment of package	538	..Carbocyclic
326	..With biocidal or disinfecting chemical agent	539	.Bleach per se or composition containing same
327	.Including step of lowering temperature to or below 32 degrees F. or treatment at or below 32 degrees F.	540	.Specific dye or pigment per se or compositions containing same
329	.Foam stabilization or inhibiting foaming or gushing or inhibiting the decomposition of a foamed product	541	.Containing antioxidant or antioxidant per se
330	.Treating liquid material	542	..Of plant or animal matter of unknown chemical structure
330.1	..Egg material is basic ingredient	543	...Cereal
330.2	..Lacteal material is basic ingredient	544	..Organic active chemical containing
		545	...Heterocyclic atom containing
		546	...Composed solely of carbon, hydrogen, oxygen, and salts thereof
		547	...Phosphorus or sulfur
		548	.Noncarbohydrate sweetener or composition containing same

549	..Basic ingredient is starch based batter, dough product, etc.	587	..Liquid condensed or evaporated milk
550	..Noncereal base	588	..Powdered milk
551	..Having chemical gas producer	589	..Soup, sauce, gravy or base
552	...Batter type	590	..Beverage or beverage concentrate
553	...Triglyceride material containing	591	..Dry effervescent
554Dry mix	592	..Alcohol containing
555	..Dry mix	593	..Chocolate or cocoa
556	..Pastry type	594	..Coffee and substitutes therefor
557	..Alimentary paste	595	...Whole or ground, including additive other than extractive type
558	..Egg containing	596	...Coffee substitute
559	..Puffed	597	..Tea and substitutes therefor
560	..Flakes, chips, filaments, sheets, or pellets	598	..Bean, nut or seed type
561	..Gas or gas generating agent per se	599	..Fruit and vegetable juice
562	..Baking powder	600	..Hop derived ingredient, including hopping of wort
563	..Phosphorus containing	601	..Fat or oil is basic ingredient other than butter in emulsion form
564	..Foam or foamable type	602	..Aqueous emulsion
565	..Frozen	603	...Butter substitute, e.g., margarine, etc.
566	...Containing carboxylic acid ester other than a triglyceridic ester	604	...Having emulsifier or antispattering, antiweeping or antileaking agent
567	...Containing carbohydrate other than sugar	605	...Egg containing, e.g., mayonnaise, etc.
568	..Egg derived	606	..Fluid, formulated added hard stock containing type, e.g., fluid shortening, etc.
569	..Beverage or mix	607	..Mixed formulated triglycerides per se, e.g., margarine oil, hard butter, etc.
570	..Dairy cream or topping	608	..Animal derived triglyceride material as sole triglyceride, e.g., lard, etc.
571	..Marshmallow or chiffon	609	..Particulate or antistick compositions, e.g., pan grease, etc.
572	..Cream filler, fondant, frosting, icing or confection	610	..With defined preservative, e.g., crystallization inhibitor, etc.
573	..Gels or gelable composition	611	..Having ester other than triglyceridic carboxylic
574	..Meat, meat extracts, or meat analog	612	...Liquid
575	..Seaweed type	613	..Having lacteal or egg ingredient or sugar or flavor
576	..Gelatin or derivatives	614	..Poultry egg is basic ingredient
577	..Pectin	615	..Plant material is basic ingredient other than extract, starch or protein
578	..Starch or derivatives is gel former	616	..Citrus derived
579	...Puddings	617	..Coconut containing
580	..Basic ingredient lacteal derived other than butter substitute in emulsion form		
581	..Butter is the basic ingredient		
582	..Cheese or cheese type product		
583	..Buttermilk, yogurt, sour cream, whey		
584	..Containing cocoa or flavored beverage		
585	..Containing fat or oil other than lacteal derived		
586	..Cream or butterfat		

618	..Cereal material is basic ingredient	658	.Carbohydrate containing
619	...Breakfast type	659	..Fondant, fudge, icing or frosting
620Ready to eat	660	..Confection
621Flake or puffed	661	..Carbohydrate is starch
622	...Flour or meal type	662	.Organophosphatide
623	...Animal food	663	PREPARING OR TREATING LACTEAL BUTTER OR LACTEAL BUTTER SUBSTITUTE
624Distiller's or brewer's residue	664	.Lacteal butter
625	...Puffed or flaked	665	PROCESSES
626	...Acid or base treatment	383	.Applying indicia or ornamentation, or the treatment of article having indicia or ornamentation
627	..Single source	384	.Freeze drying or freeze concentrating
628	..Cream style vegetable	385	..Product is solid in final form
629	..Bean, seed or nut product	386	.Separating volatile essence and combining the separated volatile essence with a food material
630	...Animal feed	387	..Volatile essence derived from a liquid
631	...Cocoa	388	.Combining material from single source without a previous food separation step of the different materials
632	...Nut, including peanut	389	.Per se removal of food product from mold, container or receptacle
633In butter form	390	.Preparing or treating food having diverse utility
634	..Legume	391	..Dough or batter product, e.g., pie crust, etc.
635	..Animal food	392	.Packaging or treatment of packaged product
636	...Grasses or straw	393	..Involving temperature 32 degrees F. or less
637	..Potato	394	..In container having diverse utility, e.g., dispensing, etc.
638	..Spice, herb, or condiment thereof	395	..In container having structure cooperating with food material generated gas
639	..With added sugar	396	..By covering rigid receptacle or support with flexible wrap or container
640	..Dried	397	..In rigid liquid impermeable container, e.g., can, bottle, etc.
641	.Animal derived material is an ingredient other than extract or protein	398	...Container wall has plural layers or package contains interior nonintegral solid inedible material
642	..Shroud effecting treatment		
643	..Seafood		
644	..Poultry		
645	..Single source		
646	..Comminuted		
647	..Blood containing		
648	..Nutritional or dietetic supplement, including table salt		
649	..Sodium chloride or substitute therefor		
650	..Flavor or flavor adjunct, acidulant or condiment		
651	..Oleoresin or essential oil		
652	..For use with meat, poultry or seafood		
653	..For use with batter, dough or baked goods		
654	..Stabilizing or preserving agent or emulsifier other than organophosphatide		
655	..Extract		
656	..Protein, amino acid, or yeast containing		
657	..From animal		

399	...Including delivery of pasteurized or sterilized food material to container, e.g., aseptic, etc.	422	.Treatment of liquid with nongaseous material other than water per se
400	...Including prior concentration of food material	423	..Inorganic silicon containing material, e.g., clay, etc.
401	...And subsequent heat treatment of sealed package	424	..Liquid contact to effect a separation
402	...Including water addition to or removal from normally solid food material	425	.Extraction utilizing liquid as extracting medium
403	...Including heating of vented container containing food material	426	..Removing water from solid using nonglyceridic liquid
404	...Exteriorly applying reduced pressure to eliminate air or to effect a package having reduced air content	427	..Removing caffein or tannin
405	..With agitation of sealed container	428	...Utilizing organic liquid
406	...By rolling container on its horizontal axis	429	..Liquid is organic
407	...Heat treatment of package, e.g., pasteurization, sterilization, etc.	430	...Of tissue containing seed or bean material
408	...By heat exchange medium other than water per se, air, carbon dioxide, or other inert gas	431	..Liquid is aqueous
409	...Lacteal material	432	...Coffee
410	..In flexible wrapper or container	433	...Preparation of ready to use beverage, i.e., brewing
411	...And exterior rigid receptacle	434	...Extracting at different temperature
412	...Heat treatment of encased food	435	...Tea, i.e., Camellia senesis
413	...Utilizing preformed container	436	...Cereal or treated cereal material
414	...With molding or cutting	437	...Animal flesh material
415	...Utilizing specified wrapping material	438	.Heat treatment of food material by contact with glyceridic fat or oil, e.g., potato chip frying, etc.
416	.Combined	439	..Farinaceous cereal dough or batter product, e.g., doughnut, etc.
417	.Preparing or treating triglyceridic fat or oil, or processes of separating triglyceridic fat or oil from a starting material, e.g., rendering, etc.	440	...To puff or form pore
418	.Storing solid material under controlled condition	441	..Including water treatment
419	..Natural plant material	442	.Treatment of food material by addition of material other than water, air, carbon dioxide, nitrogen or inert gases, or mixtures thereof
420	.Treating or preparing food material having nonedible feature in final product, e.g., interleaving, etc.	443	.Preparation of product which is dry in final form
421	..Wherein feature is rigid handle member	444	..With temperature reduction 32 degrees F. or less
		445	..Size increase by puffing, or pore forming of solid material by heating
		446	...Dough product
		447	...By sudden pressure release from exteriorly applied pressurized zone
		448	...From extrusion zone using mechanical pressure
		449	...Of cereal
		450	...Of cereal material

451	..Alimentary paste, e.g., macaroni, spaghetti, noodles, etc.	478	.Separating a starting material into plural different constituents
452	..Cereal filament or filament composite	479	..Removing of solid part from solid material
453	..Building up units from initially dry material, e.g., agglomerating, etc.	480	...From mammal or fowl material
454	...By compressing, e.g., tableting, briquetting, pelleting, etc.	481	...From plant material
455	..Including treatment with aqueous material, e.g., hydration, etc.	482	...Outer covering, e.g., shell, husk, etc.
456	...And subsequent heat treatment of dehydration	483By abrading
457To form flake product	484Seed, pit, stem, or core
458Of cereal dough or cooked cereal dough	485Pit
459Of isolated cereal seed or bean material	486	..Removal of air, unwanted gas, or unwanted odoriferous material
460Whole seed or bean material	487	...From liquid
461By steam	488	...To deodorize
462Cereal	489	..Removal of desired liquid from solid plant material
463Cereal material, e.g., flour, meal, bran, etc.	490	..Starting material is liquid
464	...With size reduction, e.g., mashing, cutting, etc.	491	..Lacteal liquid, e.g., milk, cream, etc.
465	..Including heating or dehydration	492	..Including vaporization, e.g., distillation, concentration- evaporation, etc.
466	..By roasting, toasting, or browning	493	...Of alcohol containing stock
467	...With fluid current conveying or suspensions of treated material	494Recovery of vaporized fraction, e.g., distillate
468	...With compressing or use of exteriorly applied pressure	495	..Separating solid from liquid material
469	...With separation of unwanted solid component	496	.Treatment or preparation of farinaceous dough, batter, or pastry product, e.g., pie, etc.
470	..Of prior foamed or gasified material	497	..Treatment of cooked product
471	..Of liquid or liquefied material, e.g., spray drying, etc.	498	..Including incorporation of air or gas into dough material
472	..With separation of a constituent	499	..Food product having an open- ended cavity, e.g., pretzel, etc.
473	..With size reduction, e.g., mashing, cutting, etc.	500	..Including coiling or twisting
474	..Including gas-liquid contact	501	...Coiling sheet material
475	..Separating, including gas contact	502	..Including sheeting, laminating, or folding
476	...Gas is steam	503	..Including dough dividing, slitting or incising
477	..Preparing carbonated or effervescent liquid	504	..Including mixing or kneading
		505	..Heating utilizing a foraminous or coated support, or container
		506	.Treatment with aqueous material, e.g., hydration, etc.
		507	..Of isolated whole seed or bean material

- 508 ...Cooking, blanching or
gelatinizing
- 509 ..Cooking or blanching
- 510 ...By steam
- 511 ..By steam
- 512 ..Molding, casting, or shaping
- 513 ..Of animal flesh
- 514 ..Forming hollow, tubular, or
open-ended cavity
- 515 ..From liquid state, e.g.,
casting, freezing, etc.
- 516 ..Extruding through restricted
orifice to give desired final
shape
- 517 ..Forming rod, strand, sheet, or
filament
- 518 ..With cutting, or mechanically
subdividing solid material,
e.g., slicing, comminuting,
slitting, etc.
- 519 ..With mixing or agitating, e.g.,
homogenizing, etc.
- 520 ..Heating above ambient
temperature
- 521 ..Pasteurizing or sterilizing
- 522 ...Of lacteal material
- 523 ..Cooking, e.g., broiling,
baking, etc.
- 524 ..Cooling, freezing, or treating
cooled or frozen product,
e.g., thawing, etc.

FOREIGN ART COLLECTIONSFOR **CLASS-RELATED FOREIGN DOCUMENTS****CROSS-REFERENCE ART COLLECTIONS**

- 800 **GERIATRIC**
- 801 **PEDIATRIC**
- 802 **SIMULATED ANIMAL FLESH**
- 803 **SIMULATED FRUIT OR VEGETABLE**
- 804 **LOW CALORIE, LOW SODIUM OR
HYPOALLERGIC**
- 805 **PET FOOD FOR DOG, CAT, BIRD, OR
FISH**
- 806 **SALT OR MINERAL SUBSTITUTE**
- 807 **POULTRY OR RUMINANT FEED**
- 808 **STARCH BASE SNACK PRODUCT**
- 809 **INCLUDING HARVESTING OR PLANTING
OR OTHER NUMEROUS
MISCELLANEOUS PROCESSING STEPS**
- 810 **ENERGY RATIONS, E.G., EMERGENCY
RATIONS, SURVIVAL RATIONS,
ETC.**
- 811 **UTILIZING SURFACE PARTING,
ANTISTICK OR RELEASE AGENT**