TREATMENT OF LIVE ANIMAL

NORMALLY NONINGESTIBLE CHEWABLE
MATERIAL OR PROCESS OF
PREPARATION

Low-adhesive type
Packaged, structurally defined, or coated
Containing addition type polymer

FERMENTATION PROCESSES

In package
In presence of biocide or biostat
With glucose oxidase
Alcoholic beverage production or treatment to result in alcoholic beverage
Addition of enzyme containing material to alcohol containing beverage to stabilize, purify, or prevent turbidity formation
Multiple different fermentations
Including removal of alcohol from fermented substrate or fermentation of de-alcoholized substrate
Of fruit or fruit material
Of malt wort
Preparation of vinegar
Of farinaceous cereal or cereal material
Preparing or treating a hydrated wheat flour system containing Saccharomyces cerevisiae involving the combining of diverse material, or using permanent additive
Including additional enzyme, enzyme producing material, or microorganism
Including plant tissue other than wheat derived
Peroxide
Amino acid, separated peptide linkage or derivative
Carboxyl containing ester other than triglyceridic
Carboxylic acid or salt thereof, e.g., vinegar, etc.
Inorganic compound containing other than NaCl

.Treating a hydrated wheat flour system containing Saccharomyces cerevisiae
.Fermentation of cereal malt, or of cereal by malting, or treating cereal with amylolytic or diastatic enzyme
.Preparation of beverage, beverage mash, or beverage wort
..Movement of fermenting substrate through successive fermenting zones
Of bran, husk, or by-product, e.g., distillers residue, etc.
Egg white per se, gelatin, collagen or blood
.Isolated triglyceride other than milk derived
Of milk or milk product
.With lipase
Preparation or treatment of cheese curd or cheese
With fungi or yeast
.Treatment of curd with ferment material
.Including addition of acid or acidic material
.Including addition to, or treatment of milk prior to fermentation
.Treatment of whey
.Including addition of enzyme, enzyme producing material, or microorganism
.Including addition of bacterial culture
.Of isolated seed, bean or nut, or material derived therefrom
.Coffee or cocoa, e.g., coffee extract, etc.
..Legume
..Of whole egg or yolk
..Of isolated carbohydrate
..Of plant or plant derived material
..With pectase enzyme
..Preparation of or treatment of fruit or vegetable juice or water soluble extract other than tea
..With added enzyme material or microorganism
..Animal feed

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Preparation of animal feed

Material is mammal or fowl derived

With added enzyme, or added enzyme producing material or microorganism

Treatment or preparation of casing

Injection or pressure treatment

Material is comminuted, ground, or in finely divided form

Of or with yeast or mold

DORMANT FERMENT CONTAINING PRODUCT, OR LIVE MICROORGANISM CONTAINING PRODUCT OR ONGOING FERMENTING PRODUCT, PROCESS OF PREPARATION OR TREATMENT THEREOF

Yeast containing

Proteolytic enzyme containing, e.g., papain, ficin, bromelin, trypsin, pepsin, rennin, etc.

Malt, malt extract, or diastatic enzyme

POTABLE WATER OR ICE COMPOSITIONS OR PROCESSES OF PREPARING SAME

Having incorporated gas

ICE COATING AND COATED PRODUCT CONTAINING NON-PROTEINACEOUS NITROGEN SOURCE CONVERTIBLE TO AVAILABLE NITROGEN OR PROCESS OF PREPARATION

PRODUCT FOR PROMOTING THE EFFECT OF AN ALIMENTARY CANAL MICROORGANISM

PRODUCT WITH ADDED VITAMIN OR DERIVATIVE THEREOF FOR FORTIFICATION

Vitamin is A or D

PRODUCT WITH ADDED PLURAL INORGANIC MINERAL OR ELEMENT FORTIFICATION

PRODUCT HAVING SAFETY FEATURE IN USE

FRANGIBLE FOOD HAVING DEFINED SCORE LINE OR WEAKENED PORTION

FORAMINOUS MATERIAL INFUSION TYPE, OR FORAMINOUS CONTAINER PER SE

Having diverse soluble or dispersible material

Multiple compartment

PRODUCT WITH DRINKING TUBE CUP HAVING SOLUBLE CHARGE THEREIN

PRODUCT WITH DEFINED INDICATING MEANS, E.G., INDICIA, ETC.

SURFACE COATED, FLUID ENCAPSULATED, LAMINATED SOLID COMPOSITE OF SELF SUSTAINING DISSIMILAR EDIBLE MATERIAL

Having inedible feature

Stick feature

Animal meat derived component

Isolated whole seed, bean or nut, or material derived therefrom

Dough or batter type

Containing frozen material

Dry flake, dry granular, or dry particulate material

Having mineral or inorganic substrate

Encapsulated, or coated triglyceridic material

Triglyceridic material film former

Frozen material

Ice cream type

Readily identifiable fruit or vegetable derived

Sugar or carbohydrate containing

IMITATED, SIMULATED, ORNAMENTAL, THREE-DIMENSIONAL PRODUCT OR CONFECTIONARY PRODUCT HAVING CHILD-ORIENTED UTILITY

MEAT FILLED CASING, SAUSAGE TYPE PACKAGED OR WRAPPED PRODUCT

Having specific electrical or wave energy feature

Multiple discrete packages containing same material

Having heat exchange material

Having package attached support means

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Having telescoping feature to increase or decrease package dimension or having packaging structure cooperating with food expansion.

Having consumer oriented diverse utility.

For cooking or heating food.

Meal type.

For dispensing or serving.

Aerosol type.

Baby bottle type.

Packaging structure cooperating with food generated gas.

Having nonedible spacer to segregate all units of multiunit food product.

Diverse food.

Lapped multiplanar unit, i.e., shingled.

Having destructive type opening along scored or perforated line.

Having destructive type opening utilizing tearing appendage.

Package containing separate noncoated or laminated interior inedible solid material.

Food is surface coated with peelable or strippable nonedible film former.

Three or more layered diverse packaging materials having at least one metal layer.

Three or more layered packaging materials.

Packaged product is dough or batter or mix therefor.

Packaged product is animal flesh derived.

Packaged product is lacteal derived.

Canned.

PRODUCT WITH ADDED INEDEIBLE FEATURE OTHER THAN THAT WHICH CONSTITUTES A PACKAGE.

Having food preserving agent.

Stick feature.

Feature is casing.

EDIBLE CASING OR CONTAINER.

For frozen material.

Animal derived.

PRODUCT HAVING OPEN-ENDED CAVITY.

PRODUCT IS GROOVED OR CORRUGATED.

MEASURING, TESTING, OR CONTROLLING BY INANIMATE MEANS.

Involving packaged product or preparation thereof.

Preparing solid product in final form by heating.

TREATMENT OF PACKAGED PRODUCT BY ELECTRICAL OR WAVE ENERGY.

APPLICATION OF A GAS, MIST, SMOKE OR VAPOR TO A FOOD MATERIAL UNDER THE INFLUENCE OF ELECTRICAL OR WAVE ENERGY.

INVOLVING TREATMENT OF A GAS BY ELECTRICAL OR WAVE ENERGY AND SUBSEQUENT CONTACT OF SAID TREATED GAS WITH A FOOD MATERIAL.

DIRECT APPLICATION OF ELECTRICAL OR WAVE ENERGY TO FOOD MATERIAL.

Involving wave energy of the sonic or pulsating type.

Movement of material by an applied electromotive force, e.g., electrodialysis, etc.

Involving ionizing radiation, e.g., beta rays, X-rays, gamma rays, etc.

Heating by electromagnetic wave.

Product dry in final form.

To cook.

Involving dielectric heating or passage of electric current through food material.

Including step of shaping in mold to form final desired configuration.

Material treated is meat.

Material treated is fluent.

Treatment with ultraviolet or visible light.

PREPARATION OF FROZEN OR SHAPED PRODUCT WHEREIN THE PRODUCT IS OF VARIOUS EXTERNAL COLORS, E.G., VARIEGATED, ETC.

ADDITION OF DYE OR PIGMENT, INCLUDING OPTICAL BRIGHTENER.

To whole nut or bean.

To whole citrus fruit.

REMOVING NATURAL COLOR BY CHEMICAL REACTION, E.G., BLEACHING, ETC.

With preliminary noncolor removal treatment with acid, base or salt.

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In plural steps with diverse color removers
Including pressure application or defined movement of material during color removal
By organic color remover
..Peroxy organic compound
..By sulfur compound
..By nitrogen compound
..By heavy metal compound or peroxide

PRESERVING OR MODIFYING COLOR BY USE OF DIVERSE ADDITIVE
Utilizing gaseous medium
..Red heme, i.e., meat pigment
..Additive is organic compound
...Including inorganic nitrogen compound
..Additive containing calcium
..Additive is or contains organic compound of known structure
..Is or contains sulfur
..Plant derived tissue containing other than potato

INvolving ion exchange, sequestering or chelating material
ADHESION OF FOODS BY A BASE SUPPLIED CONSTITUENT OTHER THAN A DRY PRODUCT
COATING OF NONDRY FOOD OTHER THAN ANIMAL FLESH BY A BASE SUPPLIED CONSTITUENT
ASSEMBLING PLURAL EDIBLE PREFORMS HAVING EXTRANEOUS BINDER, RELEASE AGENT OR DIVERSE FOOD INTERPOSED BETWEEN PREFORMS
..Dough is preform

SHAPING BY EXTRUDING INTO CHEMICALLY REACTIVE FLUID
..Forming edible packaging material, e.g., casing, etc.

NONTRANSITORY CHEMICAL ADDITION TO EDIBLE ANIMAL DERIVED PACKAGING MATERIAL
CREATING CAVITY BY DISPLACEMENT OF MOLD-HELD FLUENT OR PLASTIC EDIBLE, AND FILLING FORMED CAVITY WITH DIVERSE EDIBLE
..Cavity formed by shape of inedible internal mold member

INTERNAL APPLICATION OF NONTRANSITORY FLUENT MATERIAL TO SOLID EDIBLE BY INJECTING, ARTIFICIAL PORE FORMATION OR EXTERNAL PRESSURE
FILLING CAVITY IN EDIBLE SOLID PREFORM WITH EDIBLE MATERIAL
..Dough type preform
..Preform is tubular
BUILDING UP UNITS FROM DIVERSE EDIBLE PARTICULATE MATERIAL TO FORM DRY PRODUCT, E.G., AGGLOMERATING, TABLETING, ETC.
REMOVAL OF PESTICIDAL RESIDUE INVOLVING REMOVAL OF EXTERIOR PORTION ONLY OF PLANT MATERIAL BY CHEMICAL ADDITION
..Material is nut or seed
APPLYING DIVERSE EDIBLE PARTICULATE SOLID TO COAT OR IMPREGNATE A SOLID CORE, I.E., SURFACE COATING OR IMPREGNATION
..Including subsequent liquefaction of particulate solid
..Liquid surface coating subsequent to application of particulate solid
..Sequentially applied particulate solid
..Including surface coating with liquid or plastic
..Suspension of particulate solid in gaseous medium
..Embedding, rolling or tumbling of particulate solid in core
..Subsequent cooking

COATING OR SPREADING PLASTIC ON AN EDIBLE PREFORM AND SUBSEQUENTLY SHAPING THE PREFORM
TREATING UNSHELLED EGG
..Removal or puncture of shell
..By fluent material
..Material is unctuous
SURFACE COATING OF A SOLID FOOD WITH A LIQUID
..Plural distinct steps of coating
..By same composition
..Including subsequent specified treatment of coating
..By chocolate or Theobroma cocoa derived

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By application of molten material
Of natural shell or rind
Of whole isolated seed or bean
Preserving

INCLUDING VITAMIN PROCESSING

CONTACTING FOOD IN LIQUID OR SOLID STATE WITH EXTERIORLY PRODUCED GAS

Gas is hydrogen, e.g., hydrogenation, etc.
Applied material formed by combustion or is product of combustion

Animal flesh material
Including packaging of contacted food or treatment of material in package
Lacteal material
Applied material contains a halogen atom
Applied material contains nitrogen compound or contains sulfur atom
Applied material is biocidal or disinfecting

INHIBITING CHEMICAL OR PHYSICAL CHANGE OF FOOD BY CONTACT WITH A CHANGE INHIBITING CHEMICAL AGENT OTHER THAN AN ANTIOXYGEN AGENT

Treatment with heavy metal or compound thereof
Chemical agent is impregnated in or coated on nonedible material
Including step of packaging
Subsequent heat treatment of package
With biocidal or disinfecting chemical agent
Including step of lowering temperature to or below 32 degrees F. or treatment at or below 32 degrees F.
Foam stabilization or inhibiting foaming or gushing or inhibiting the decomposition of a foamed product
Treating liquid material
Egg material is basic ingredient
Lacteal material is basic ingredient

Beverage or beverage concentrate
Alcohol containing
Fruit and vegetable juice
Triglyceridic oil is basic ingredient
Animal flesh, citrus fruit, bean or cereal seed material
Animal flesh
Citrus fruit
Lacteal derived containing
Biocidal or disinfecting chemical agent

RENOVATING BUTTER

PRODUCTS PER SE, OR PROCESSES OF PREPARING OR TREATING COMPOSITIONS INVOLVING CHEMICAL REACTION BY ADDITION, COMBINING DIVERSE FOOD MATERIAL, OR PERMANENT ADDITIVE

With biocide or biostat
Reaction flavor per se, or containing reaction flavor improver of unknown or undefined chemical constitution
Flavor per se, or containing flavor or flavor improver of identifiable organic chemical constitution
Sulfur containing
Heterocyclic
Hetero-N-atom
Carbocyclic
Bleach per se or composition containing same
Specific dye or pigment per se or compositions containing same
Containing antioxidant or antioxidant per se
Of plant or animal matter of unknown chemical structure...Cereal
Organic active chemical containing
Heterocyclic atom containing
...Composed solely of carbon, hydrogen, oxygen, and salts thereof
Phosphorus or sulfur
Noncarbohydrate sweetener or composition containing same

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

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Cereal material is basic ingredient
Breakfast type
Ready to eat
Flake or puffed
Flour or meal type
Animal food
Distiller’s or brewer’s residue
Puffed or flaked
Flour or meal type
Animal food
Distiller’s or brewer’s residue
Nut, including peanut
In butter form
Legume
Animal food
Grasses or straw
Potato
Spice, herb, or condiment thereof
With added sugar
Dried
Animal derived material is an ingredient other than extract or protein
Shroud effecting treatment
Seafood
Poultry
Single source
Comminuted
Blood containing
Nutritional or dietetic supplement, including table salt
Sodium chloride or substitute therefore
Flavor or flavor adjunct, acidulant or condiment
Oleoresin or essential oil
For use with meat, poultry or seafood
For use with batter, dough or baked goods
Stabilizing or preserving agent or emulsifier other than organophosphatide
Extract
Protein, amino acid, or yeast containing
From animal
...Including delivery of pasteurized or sterilized food material to container, e.g., aseptic, etc.

...Including prior concentration of food material

...And subsequent heat treatment of sealed package

...Including water addition to or removal from normally solid food material

...Including heating of vented container containing food material

...Exteriorly applying reduced pressure to eliminate air or to effect a package having reduced air content

...With agitation of sealed container

...By rolling container on its horizontal axis

...Heat treatment of package, e.g., pasteurization, sterilization, etc.

...By heat exchange medium other than water per se, air, carbon dioxide, or other inert gas

...Lacteal material

...In flexible wrapper or container

...And exterior rigid receptacle

...Utilizing preformed container

...Utilizing specified wrapping material

.Combined

.Preparing or treating triglyceridic fat or oil, or processes of separating triglyceridic fat or oil from a starting material, e.g., rendering, etc.

.Storing solid material under controlled condition

.Natural plant material

.Treating or preparing food material having nonedible feature in final product, e.g., interleaving, etc.

.Wherein feature is rigid handle member

.Treatment of liquid with nongaseous material other than water per se

.Inorganic silicon containing material, e.g., clay, etc.

.Liquid contact to effect a separation

.Extraction utilizing liquid as extracting medium

.Removing water from solid using nonglyceridic liquid

.Utilizing caffein or tannin

...Utilizing organic liquid

.Liquid is organic

...Of tissue containing seed or bean material

.Liquid is aqueous

...Coffee

...Preparation of ready to use beverage, i.e., brewing

.Extracting at different temperature

...Tea, i.e., Camellia senesis

.Cereal or treated cereal material

...Animal flesh material

.Heat treatment of food material by contact with glyceridic fat or oil, e.g., potato chip frying, etc.

.Farinaceous cereal dough or batter product, e.g., doughnut, etc.

...To puff or form pore

.Including water treatment

.Treatment of food material by addition of material other than water, air, carbon dioxide, nitrogen or inert gases, or mixtures thereof dry in final form

..With temperature reduction 32 degrees F. or less

.Size increase by puffing, or pore forming of solid material by heating

...Dough product

...By sudden pressure release from exteriorly applied pressurized zone

...From extrusion zone using mechanical pressure

...Of cereal

...Of cereal material
.Alimentary paste, e.g., macaroni, spaghetti, noodles, etc.

..Cereal filament or filament composite

..Building up units from initially dry material, e.g., agglomerating, etc.

...By compressing, e.g., tabletting, briquetting, pelleting, etc.

..Including treatment with aqueous material, e.g., hydration, etc.

...And subsequent heat treatment of dehydration

...To form flake product

...Of cereal dough or cooked cereal dough

...Of isolated cereal seed or bean material

......Whole seed or bean material

......By steam

......Cereal

.....Cereal material, e.g., flour, meal, bran, etc.

.....With size reduction, e.g., mashing, cutting, etc.

..Including heating or dehydration

...By roasting, toasting, or browning

....With fluid current conveying or suspensions of treated material

....With compressing or use of exteriorly applied pressure

....With separation of unwanted solid component

...Of prior foamed or gasified material

...Of liquid or liquefied material, e.g., spray drying, etc.

...With separation of a constituent

...With size reduction, e.g., mashing, cutting, etc.

..Including gas-liquid contact

..Separating, including gas contact

...Gas is steam

..Preparing carbonated or effervescent liquid

..Removing of solid part from solid material

...From mammal or fowl material

...From plant material

.....Outer covering, e.g., shell, husk, etc.

.....By abrading

.....Seed, pit, stem, or core

.....Pit

..Removal of air, unwanted gas, or unwanted odoriferous material

...From liquid

....To deodorize

..Removal of desired liquid from solid plant material

..Starting material is liquid

...Lacteal liquid, e.g., milk, cream, etc.

...Including vaporization, e.g., distillation, concentration-evaporation, etc.

....Of alcohol containing stock

......Recovery of vaporized fraction, e.g., distillate

....Separating solid from liquid material

.Treatment or preparation of farinaceous dough, batter, or pastry product, e.g., pie, etc.

..Treatment of cooked product

..Including incorporation of air or gas into dough material

....Food product having an open-ended cavity, e.g., pretzel, etc.

..Including coiling or twisting

...Coiling sheet material

..Including sheeting, laminating, or folding

...Incorporating or forming sheet material

..Including dough dividing, slitting or incising

....Including mixing or kneading

....Heating utilizing a foraminous or coated support, or container

....Treatment with aqueous material, e.g., hydration, etc.

...Of isolated whole seed or bean material

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...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.

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, ANTI-STICK OR RELEASE AGENT

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