

SECTION C — CHEMISTRY; METALLURGY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

C12G WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF (beer C12C)

Note(s)

In this subclass, it is desirable to add the indexing codes of subclass C12R.

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| 1/00 | Preparation of wine or sparkling wine | 1/08 | • Removal of yeast ("degorgeage") |
| 1/02 | • Preparation of must from grapes; Must treatment or fermentation | 1/09 | • • Agitation, centrifugation or vibration of bottles [6] |
| 1/022 | • • Fermentation; Microbiological or enzymatic treatment [6] | 1/10 | • Deacidifying of wine [6] |
| 1/024 | • • • in a horizontally mounted cylindrical vessel (C12G 1/026 takes precedence) [6] | 1/12 | • Processes for preventing winestone precipitation [6] |
| 1/026 | • • • in vessels with movable equipment for mixing the content [6] | 3/00 | Preparation of other alcoholic beverages |
| 1/028 | • • • with thermal treatment of the grapes or the must [6] | 3/02 | • by straight fermentation |
| 1/032 | • • • with recirculation of the must for pompage extraction [6] | 3/04 | • by mixing, e.g. liqueurs |
| 1/036 | • • • by use of a home wine making vessel [6] | 3/06 | • • with flavouring ingredients |
| 1/04 | • • Sulfiting the must; Desulfiting | 3/07 | • • • Flavouring with wood or wood extract; Pretreatment of the wood used therefor [6] |
| 1/06 | • Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide | 3/08 | • by other methods for varying the composition of fermented solutions (removal of alcohol from alcoholic beverages to obtain alcohol-free or low-alcohol beverages C12H 3/00) |
| 1/067 | • • Continuous processes [6] | 3/10 | • • Increasing the alcohol content |
| 1/073 | • • Fermentation with immobilised yeast [6] | 3/12 | • • • by distillation (distillation processes or apparatus, in general B01D 3/00) |
| | | 3/14 | • • • by freezing [6] |