

## SECTION A — HUMAN NECESSITIES

### A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

#### A23J PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS [4]

##### 1/00 Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites [4]

- 1/02 • from meat
- 1/04 • from fish or other sea animals
- 1/06 • from blood [2]
- 1/08 • from eggs
- 1/09 • • separating yolks from whites
- 1/10 • from hair, feathers, horn, skins, leather, bones, or the like
- 1/12 • from cereals, wheat, bran, or molasses
- 1/14 • from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
- 1/16 • from waste water of starch-manufacturing plant or like wastes
- 1/18 • from yeasts
- 1/20 • from milk, e.g. casein (curds or cheese A23C); from whey
- 1/22 • • Drying casein

##### 3/00 Working-up of proteins for foodstuffs

###### Note(s)

In groups A23J 3/04-A23J 3/20, in the absence of an indication to the contrary, classification is made in the last appropriate place.

- 3/04 • Animal proteins [5]
- 3/06 • • Gelatine [5]
- 3/08 • • Dairy proteins [5]
- 3/10 • • • Casein (drying casein A23J 1/22) [5]
- 3/12 • • from blood [5]
- 3/14 • Vegetable proteins [5]
- 3/16 • • from soybean [5]
- 3/18 • • from wheat [5]
- 3/20 • Proteins from micro-organisms or unicellular algae [5]

###### Note(s)

Subject matter classified in groups A23J 3/22-A23J 3/30 is also classified in groups A23J 3/04-A23J 3/20, if the nature of the protein is of interest.

- 3/22 • by texturising [5]
- 3/24 • • using freezing [5]
- 3/26 • • using extrusion or expansion [5]
- 3/28 • • using coagulation from or in a bath, e.g. spun fibres [5]
- 3/30 • by hydrolysis [5]
- 3/32 • • using chemical agents [5]
- 3/34 • • • using enzymes [5]

##### 7/00 Phosphatide compositions for foodstuffs, e.g. lecithin [4]