

SECTION A — HUMAN NECESSITIES

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

A23F COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF

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| <p>3/00 Tea; Tea substitutes; Preparations thereof [1, 2006.01]</p> <p>3/06 • Treating tea before extraction (reducing or removing alkaloid content A23F 3/36); Preparations produced thereby (tea extract preparations A23F 3/16) [3, 2006.01]</p> <p>3/08 • • Oxidation; Fermentation [3, 2006.01]</p> <p>3/10 • • • Fermentation with addition of micro-organisms or enzymes [3, 2006.01]</p> <p>3/12 • • Rolling or shredding tea leaves [3, 2006.01]</p> <p>3/14 • • Tea preparations, e.g. using additives (flavouring A23F 3/40) [3, 2006.01]</p> <p>3/16 • Tea extraction; Tea extracts; Treating tea extract; Making instant tea [3, 2006.01]</p> <p>3/18 • • Extraction of water soluble tea constituents (isolation of tea flavour or tea oil A23F 3/42) [3, 2006.01]</p> <p>3/20 • • Removing unwanted substances (reducing or removing alkaloid content A23F 3/38) [3, 2006.01]</p> <p>3/22 • • Drying or concentrating tea extract [3, 2006.01]</p> <p>3/24 • • • by freezing out the water [3, 2006.01]</p> <p>3/26 • • • by lyophilisation [3, 2006.01]</p> <p>3/28 • • • by spraying into a gas stream [3, 2006.01]</p> <p>3/30 • • Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea (flavouring A23F 3/40) [3, 2006.01]</p> <p>3/32 • • • Agglomerating, flaking or tableting [3, 2006.01]</p> <p>3/34 • Tea substitutes, e.g. mate; Extracts or infusions thereof [3, 2006.01]</p> <p>3/36 • Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof [3, 2006.01]</p> <p>3/38 • • Reducing or removing alkaloid content from tea extract [3, 2006.01]</p> <p>3/40 • Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 1/226) [3, 2006.01]</p> <p>3/42 • • Isolation of tea flavour or tea oil [3, 2006.01]</p> <p>5/00 Coffee; Coffee substitutes; Preparations thereof [3, 2006.01]</p> <p>5/02 • Treating green coffee; Preparations produced thereby (roasting A23F 5/04; removing unwanted substances A23F 5/16; reducing or removing alkaloid content A23F 5/20; extraction A23F 5/24) [3, 2006.01]</p> <p>5/04 • Methods of roasting coffee (machines therefor A23N 12/00) [3, 2006.01]</p> | <p>5/06 • • of roasting extracted coffee [3, 2006.01]</p> <p>5/08 • Methods of grinding coffee (coffee mills A47J 42/00) [3, 2006.01]</p> <p>5/10 • Treating roasted coffee; Preparations produced thereby (removing unwanted substances A23F 5/16; reducing or removing alkaloid content A23F 5/20; coffee extraction, making instant coffee A23F 5/24) [3, 2006.01]</p> <p>5/12 • • Agglomerating, flaking or tableting (of coffee extract or instant coffee A23F 5/38) [3, 2006.01]</p> <p>5/14 • • using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring A23F 5/46) [3, 2006.01]</p> <p>5/16 • Removing unwanted substances (reducing or removing alkaloid content A23F 5/20) [3, 2006.01]</p> <p>5/18 • • from coffee extract [3, 2006.01]</p> <p>5/20 • Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof [3, 2006.01]</p> <p>5/22 • • Reducing or removing alkaloid content from coffee extract [3, 2006.01]</p> <p>5/24 • Extraction of coffee (isolation of coffee flavour or coffee oil A23F 5/48); Coffee extracts (with reduced alkaloid content A23F 5/20); Making instant coffee (methods of roasting extracted coffee A23F 5/06) [3, 2006.01]</p> <p>5/26 • • Extraction of water soluble constituents [3, 2006.01]</p> <p>5/28 • • Drying or concentrating coffee extract [3, 2006.01]</p> <p>5/30 • • • by freezing out the water [3, 2006.01]</p> <p>5/32 • • • by lyophilisation [3, 2006.01]</p> <p>5/34 • • • by spraying into a gas stream [3, 2006.01]</p> <p>5/36 • • Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee (removing unwanted substances A23F 5/18; flavouring A23F 5/46) [3, 2006.01]</p> <p>5/38 • • • Agglomerating, flaking or tableting [3, 2006.01]</p> <p>5/40 • • • using organic additives, e.g. milk, sugar [3, 2006.01]</p> <p>5/42 • • • using inorganic additives [3, 2006.01]</p> <p>5/44 • Coffee substitutes [3, 2006.01]</p> <p>5/46 • Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L 1/234) [3, 2006.01]</p> <p>5/48 • • Isolation of coffee flavour or coffee oil [3, 2006.01]</p> <p>5/50 • • • from coffee extract [3, 2006.01]</p> |
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