

SECTION A — HUMAN NECESSITIES

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

A23L FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A21D OR A23B-A23J; THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, A23P); **PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL** (preservation of flour or dough for baking A21D) **[4, 2006.01]**

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| <p>1/00 Foods or foodstuffs; Their preparation or treatment (preservation thereof in general A23L 3/00) [1, 4, 2006.01]</p> <p>1/01 • General methods of cooking foods, e.g. by roasting or frying (methods specialized to particular food, <u>see</u> the relevant subgroups) [2, 2006.01]</p> <p>1/015 • Removal of unwanted matter, e.g. deodorisation, detoxification (A23L 1/211 takes precedence) [4, 2006.01]</p> <p>1/025 • Physical treatment, e.g. with wave energy, irradiation, electrical means, magnetic fields (cooking A23L 1/01; preserving A23L 3/00, A23B) [4, 2006.01]</p> <p>1/03 • containing additives (A23L 1/05, A23L 1/30, A23L 1/308 take precedence) [4, 5, 2006.01]</p> <p>1/035 • • Emulsifiers [4, 2006.01]</p> <p>1/05 • containing gelling or thickening agents (A23L 1/06 takes precedence) [5, 2006.01]</p> <p>1/052 • • of vegetable origin [5, 2006.01]</p> <p>1/0522 • • • Starch; Modified starch; Starch derivatives, e.g. esters, ethers [5, 2006.01]</p> <p>1/0524 • • • Pectin; Derivatives thereof [5, 2006.01]</p> <p>1/0526 • • • from seeds, e.g. locust bean gum, guar gum (A23L 1/0522, A23L 1/0524 take precedence) [5, 2006.01]</p> <p>1/0528 • • • from corms, tubers or roots, e.g. glucomannan (A23L 1/0522 takes precedence) [5, 2006.01]</p> <p>1/053 • • • Exudates, e.g. gum arabic, gum acacia, gum karaya, tragacanth [5, 2006.01]</p> <p>1/0532 • • • from seaweeds, e.g. alginates, agar, carrageenan [5, 2006.01]</p> <p>1/0534 • • • Cellulose; Derivatives thereof, e.g. ethers [5, 2006.01]</p> <p>1/054 • • of microbial origin, e.g. xanthan, dextran [5, 2006.01]</p> <p>1/056 • • of animal origin, e.g. chitin [5, 2006.01]</p> <p>1/0562 • • • Proteins, e.g. gelatin, collagen [5, 2006.01]</p> <p>1/058 • • Synthetic resins, e.g. polyvinylpyrrolidone [5, 2006.01]</p> <p>1/059 • • Inorganic additives, e.g. silica [5, 2006.01]</p> <p>1/06 • Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products [1, 4, 2006.01]</p> <p>1/064 • • derived from fruit or vegetable solids [4, 2006.01]</p> <p>1/068 • • derived from fruit or vegetable juices [4, 2006.01]</p> <p>1/072 • • Simulated fruit products [4, 2006.01]</p> <p>1/076 • Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor [4, 2006.01]</p> <p>1/08 • • Honey; Honey substitutes [1, 2, 2006.01]</p> | <p>1/09 • containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (A23L 1/076, A23L 1/236 take precedence) [4, 5, 2006.01]</p> <p>1/10 • containing cereal-derived products [1, 2, 2006.01]</p> <p>1/105 • • Fermentation of farinaceous cereal or cereal material; Addition of enzymes or micro-organisms (A23L 1/16, A23L 1/185, A23L 1/238 take precedence) [4, 2006.01]</p> <p>1/16 • • Types of pasta, e.g. macaroni, noodles [1, 2, 2006.01]</p> <p>1/162 • • • Par-boiled or instant pasta [4, 2006.01]</p> <p>1/164 • • Flakes or other shapes of the ready-to-eat type (A23L 1/18 takes precedence) [2, 2006.01]</p> <p>1/168 • • Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal [2, 2006.01]</p> <p>1/172 • • Cereal germ products [2, 2006.01]</p> <p>1/176 • • Farinaceous granules for dressing meat, fish or the like [2, 2006.01]</p> <p>1/18 • • Puffed cereals, e.g. popcorn, puffed rice [1, 2006.01]</p> <p>1/182 • • Products in which the original granular shape is maintained, e.g. par-boiled rice [2, 2006.01]</p> <p>1/185 • Malt products (malt products of pulse A23L 1/202; preparation of malt for brewing C12C) [2, 2006.01]</p> <p>1/186 • • Fermentation of cereal malt, or of cereal by malting [4, 2006.01]</p> <p>1/187 • Puddings; Dry powder puddings [2, 2006.01]</p> <p>1/19 • Cream substitutes [2, 2006.01]</p> <p>1/20 • Treatment of pulse, i.e. fruits of leguminous plants, for production of fodder or food; Preparation of products from legumes; Chemical means for rapid cooking of these foods, e.g. treatment with phosphates [1, 2, 2006.01]</p> <p>1/201 • • Rapid cooking pulse [4, 2006.01]</p> <p>1/202 • • Malt products; Fermented malt products (A23L 1/22 takes precedence; malt products of cereals A23L 1/185) [2, 2006.01]</p> <p>1/211 • • Removing bitter or other undesirable substances [4, 2006.01]</p> <p>1/212 • Preparation of fruits or vegetables (of pulse A23L 1/20; treating harvested fruit or vegetables in bulk A23N) [2, 2006.01]</p> <p>1/214 • • of tuberous or like starch containing root crops [2, 2006.01]</p> <p>1/216 • • • of potatoes [2, 2006.01]</p> <p>1/2165 • • • Unshaped dry products, e.g. powders, flakes, granules or agglomerates [4, 2006.01]</p> <p>1/217 • • • Roasted or fried products, e.g. snacks or chips [4, 2006.01]</p> |
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- 1/218 • • by pickling, e.g. sauerkraut, pickles [2, 2006.01]
- 1/22 • Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes [1, 2, 5, 2006.01]
- 1/221 • • Natural spices, flavouring agents, or condiments; Extracts thereof [2, 2006.01]
- 1/222 • • • from fruit, e.g. essential oils [2, 2006.01]
- 1/223 • • • Dried spices [2, 2006.01]
- 1/224 • • • • Onions [2, 2006.01]
- 1/225 • • • Mustard [2, 2006.01]
- 1/226 • • Synthetic spices or flavouring agents or condiments [2, 2006.01]
- 1/227 • • • containing amino acids [2, 2006.01]
- 1/228 • • • • containing glutamic acids [2, 2006.01]
- 1/229 • • • containing nucleotides [2, 2006.01]
- 1/23 • • • prepared by fermentation [2, 2006.01]
- 1/231 • • • Meat flavours [2, 2006.01]
- 1/232 • • • Smoke flavours [2, 2006.01]
- 1/234 • • • Coffee or cocoa flavours [2, 2006.01]
- 1/235 • • • Fruit flavours [2, 2006.01]
- 1/236 • • Artificial sweetening agents [2, 2006.01]
- 1/237 • • Table salts; Dietetic salt substitutes [2, 2006.01]
- 1/238 • • Soya sauce [2, 2006.01]
- 1/24 • • Salad dressings; Mayonnaise; Ketchup [1, 2, 2006.01]
- 1/27 • • Colouring or decolouring of foods [1, 2, 2006.01]
- 1/272 • • Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 1/275 takes precedence) [2, 2006.01]
- 1/275 • • Addition of dyes or pigments with or without optical brighteners [2, 2006.01]
- 1/277 • • Removing colour by chemical reaction, e.g. bleaching [2, 2006.01]
- 1/28 • • Edible extracts or preparations of fungi (for medicinal purposes A61K) [1, 2006.01]
- 1/29 • • Modifying nutritive qualities of foods; Dietetic products (A23L 1/09 takes precedence; dietetic salt substitutes A23L 1/22) [4, 5, 2006.01]
- 1/30 • • containing additives (A23L 1/308 takes precedence) [1, 2, 2006.01]
- 1/302 • • • Vitamins [4, 2006.01]
- 1/303 • • • • Vitamins A or D [4, 2006.01]
- 1/304 • • • Inorganic salts, minerals, trace elements [4, 2006.01]
- 1/305 • • • Amino acids, peptides or proteins [4, 2006.01]
- 1/307 • • Reducing nutritive value; Dietetic products with reduced nutritive value [4, 2006.01]
- 1/308 • • • Addition of substantially indigestible substances, e.g. dietary fibres (A23L 1/05 takes precedence) [4, 5, 2006.01]
- 1/31 • • Meat products; Meat meal [1, 4, 2006.01]
- 1/311 • • Meat meal or powder; Granules, agglomerates or flakes [4, 2006.01]
- 1/312 • • from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 1/317) [4, 2006.01]
- 1/313 • • Meat extracts [2, 2006.01]
- 1/314 • • containing additives [4, 2006.01]
- 1/315 • • Poultry products, e.g. poultry sausages [1, 2, 2006.01]
- 1/317 • • Comminuted or emulsified meat products, including sausages; Reformed meat from comminuted meat products [4, 2006.01]
- 1/318 • • Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions [4, 2006.01]
- 1/32 • • Egg products [1, 2, 2006.01]
- 1/322 • • Egg rolls [4, 2006.01]
- 1/325 • • Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes [1, 4, 2006.01]
- 1/326 • • Fish meal or powder; Granules, agglomerates or flakes [4, 2006.01]
- 1/327 • • Fish extracts [4, 2006.01]
- 1/328 • • Fish eggs, e.g. caviar; Fish-egg substitutes [4, 2006.01]
- 1/33 • • Shell-fish [1, 2, 2006.01]
- 1/333 • • Molluscs [2, 2006.01]
- 1/337 • • Edible seaweed [2, 2006.01]
- 1/36 • • Food consisting mainly of nut meats or seeds [1, 2, 2006.01]
- 1/38 • • Peanut butter [1, 2006.01]
- 1/39 • • Soups; Sauces (A23L 1/238, A23L 1/24 take precedence) [4, 2006.01]
- 1/40 • • Soup concentrates, e.g. powders, cakes [1, 2006.01]
- 1/48 • • Food compositions or treatment thereof not covered by the preceding subgroups [4, 2006.01]
- 2/00 **Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation** (soup concentrates A23L 1/40; preparation of non-alcoholic beverages by removal of alcohol C12H 3/00) [2, 2006.01]
- 2/02 • • containing fruit or vegetable juices [2, 2006.01]
- 2/04 • • Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00) [2, 2006.01]
- 2/06 • • • from citrus fruits [2, 2006.01]
- 2/08 • • Concentrating or drying of juices [2, 2006.01]
- 2/10 • • • by heating or contact with dry gases [2, 2006.01]
- 2/12 • • • by freezing [2, 2006.01]
- 2/14 • • • • and sublimation [2, 2006.01]
- 2/38 • • Other non-alcoholic beverages [2, 6, 2006.01]
- 2/385 • • Concentrates of non-alcoholic beverages [6, 2006.01]
- 2/39 • • Dry compositions [6, 2006.01]
- 2/395 • • • in a particular shape or form [6, 2006.01]
- 2/40 • • Effervescence-generating compositions [2, 2006.01]
- 2/42 • • Preservation of non-alcoholic beverages [6, 2006.01]
- 2/44 • • by adding preservatives [6, 2006.01]
- 2/46 • • by heating [6, 2006.01]
- 2/48 • • • by irradiation or electric treatment [6, 2006.01]
- 2/50 • • by irradiation or electric treatment without heating [6, 2006.01]
- 2/52 • • Adding ingredients (adding preservatives A23L 2/44) [6, 2006.01]
- 2/54 • • Mixing with gases [6, 2006.01]
- 2/56 • • Flavouring or bittering agents (sweeteners A23L 2/60) [6, 2006.01]
- 2/58 • • Colouring agents [6, 2006.01]
- 2/60 • • Sweeteners [6, 2006.01]
- 2/62 • • Clouding agents; Agents to improve the cloud-stability [6, 2006.01]
- 2/64 • • Re-adding volatile aromatic ingredients [6, 2006.01]
- 2/66 • • Proteins [6, 2006.01]
- 2/68 • • Acidifying substances [6, 2006.01]
- 2/70 • • Clarifying or fining of non-alcoholic beverages; Removing unwanted matter [6, 2006.01]
- 2/72 • • by filtration [6, 2006.01]

- 2/74 • • • using membranes, e.g. osmosis, ultrafiltration [6, 2006.01]
- 2/76 • • by removal of gases [6, 2006.01]
- 2/78 • • by ion-exchange [6, 2006.01]
- 2/80 • • by adsorption [6, 2006.01]
- 2/82 • • by flocculation [6, 2006.01]
- 2/84 • • using micro-organisms or biological material, e.g. enzymes [6, 2006.01]
- 3/00 Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs** (preserving foods or foodstuffs in association with packaging B65B 55/00) [1, 2006.01]
- 3/005 • • by heating using irradiation or electric treatment (drying or kilning A23L 3/40) [5, 2006.01]
- 3/01 • • using micro-waves or dielectric heating [5, 2006.01]
- 3/015 • • by treatment with pressure variation, shock, acceleration or shear stress [5, 2006.01]
- 3/02 • • by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/005 takes precedence) [1, 5, 2006.01]
- 3/04 • • with packages on endless chain or band conveyors [1, 2006.01]
- 3/06 • • with packages transported along a helical path [1, 2006.01]
- 3/08 • • with packages on a revolving platform [1, 2006.01]
- 3/10 • • by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence) [1, 5, 2006.01]
- 3/12 • • with packages in intercommunicating chambers through which the heating medium is circulated [1, 2006.01]
- 3/14 • • with packages moving on the spot [1, 2006.01]
- 3/16 • • by heating loose unpacked materials (A23L 3/005 takes precedence) [1, 5, 2006.01]
- 3/18 • • while they are progressively transported through the apparatus [1, 2006.01]
- 3/20 • • • with transport along plates [1, 2006.01]
- 3/22 • • • with transport through tubes [1, 2006.01]
- 3/24 • • with the materials in spray form [1, 2006.01]
- 3/26 • • by irradiation without heating [1, 2006.01]
- 3/28 • • with ultra-violet light [1, 2006.01]
- 3/30 • • by treatment with ultrasonic waves [1, 2006.01]
- 3/32 • • by treatment with electric currents without heating effect [1, 2006.01]
- 3/34 • • by treatment with chemicals [1, 2006.01]
- 3/3409 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01]
- 3/3418 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O [5, 2006.01]
- 3/3427 • • • in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26) [5, 2006.01]

- 3/3436 • • • • • Oxygen absorbent [5, 2006.01]
- 3/3445 • • • in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O [5, 2006.01]
- 3/3454 • • in the form of liquids or solids [5, 2006.01]
- 3/3463 • • • Organic compounds; Micro-organisms; Enzymes [5, 2006.01]

Note(s) [5]

In groups A23L 3/3472-A23L 3/3562, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place.

- 3/3472 • • • • • Compounds of undetermined constitution obtained from animals or plants [5, 2006.01]
- 3/3481 • • • • • Organic compounds containing oxygen [5, 2006.01]
- 3/349 • • • • • with singly-bound oxygen [5, 2006.01]
- 3/3499 • • • • • with doubly-bound oxygen [5, 2006.01]
- 3/3508 • • • • • containing carboxyl groups [5, 2006.01]
- 3/3517 • • • • • • Carboxylic acid esters [5, 2006.01]
- 3/3526 • • • • • Organic compounds containing nitrogen [5, 2006.01]
- 3/3535 • • • • • Organic compounds containing sulfur [5, 2006.01]
- 3/3544 • • • • • Organic compounds containing hetero rings [5, 2006.01]
- 3/3553 • • • • • Organic compounds containing phosphorus [5, 2006.01]
- 3/3562 • • • • • Sugars; Derivatives thereof [5, 2006.01]
- 3/3571 • • • • • Micro-organisms; Enzymes [5, 2006.01]
- 3/358 • • • Inorganic compounds [5, 2006.01]
- 3/3589 • • • Apparatus for preserving using liquids [5, 2006.01]
- 3/3598 • • • Apparatus for preserving using solids [5, 2006.01]
- 3/36 • • Freezing; Subsequent thawing; Cooling [1, 5, 2006.01]
- 3/365 • • Thawing subsequent to freezing [5, 2006.01]
- 3/37 • • with addition of chemicals [5, 2006.01]
- 3/375 • • • with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature [5, 2006.01]
- 3/40 • • by drying or kilning; Subsequent reconstitution [4, 5, 2006.01]
- 3/42 • • with addition of chemicals before or during drying [5, 2006.01]
- 3/44 • • Freeze-drying [5, 2006.01]
- 3/46 • • Spray-drying [5, 2006.01]
- 3/48 • • Thin layer-, drum- or roller-drying [5, 2006.01]
- 3/50 • • Fluidised-bed drying [5, 2006.01]
- 3/52 • • Foam-drying [5, 2006.01]
- 3/54 • • using irradiation or electric treatment, e.g. ultrasonic waves [5, 2006.01]