

## SECTION A — HUMAN NECESSITIES

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

#### A23B PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS

- 4/00 General methods for preserving meat, sausages, fish or fish products [2, 2006.01]**
- 4/005 • Preserving by heating [5, 2006.01]
- 4/01 • • by irradiation or electric treatment [5, 2006.01]
- 4/015 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01]
- 4/02 • Preserving by means of inorganic salts (apparatus therefor A23B 4/26, A23B 4/32) [2, 2006.01]
- 4/023 • • by kitchen salt or mixtures thereof with inorganic or organic compounds [5, 2006.01]
- 4/027 • • by inorganic salts other than kitchen salt or mixtures thereof with organic compounds, e.g. biochemical compounds [5, 2006.01]
- 4/03 • Drying; Subsequent reconstitution [5, 2006.01]
- 4/033 • • with addition of chemicals (A23B 4/037 takes precedence) [5, 2006.01]
- 4/037 • • Freeze-drying [5, 2006.01]
- 4/044 • Smoking; Smoking devices [5, 2006.01]
- 4/048 • • with addition of chemicals other than natural smoke [5, 2006.01]
- 4/052 • • Smoke generators [5, 2006.01]
- 4/056 • • Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking [5, 2006.01]
- 4/06 • Freezing; Subsequent thawing; Cooling [2, 2006.01]
- 4/07 • • Thawing subsequent to freezing [5, 2006.01]
- 4/08 • • with addition of chemicals before or during cooling [2, 2006.01]
- 4/09 • • • with direct contact between the food and the chemical, e.g. liquid N<sub>2</sub>, at cryogenic temperature [5, 2006.01]
- 4/10 • Coating with a protective layer; Compositions or apparatus therefor [2, 2006.01]
- 4/12 • Preserving with acids; Acid fermentation [2, 2006.01]
- 4/14 • Preserving with chemicals not covered by groups A23B 4/02 or A23B 4/12 [2, 2006.01]
- 4/16 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01]
- 4/18 • • in the form of liquids or solids (apparatus therefor A23B 4/26, A23B 4/32) [5, 2006.01]
- 4/20 • • • Organic compounds; Microorganisms; Enzymes [5, 2006.01]
- 4/22 • • • • Microorganisms; Enzymes [5, 2006.01]
- 4/24 • • • Inorganic compounds [5, 2006.01]
- 4/26 • Apparatus for preserving using liquids [5, 2006.01]
- 4/28 • • by injection of liquids [5, 2006.01]
- 4/30 • • by spraying of liquids [5, 2006.01]
- 4/32 • Apparatus for preserving using solids [5, 2006.01]
- 5/00 Preservation of eggs or egg products [1, 2006.01]**
- 5/005 • Preserving by heating [5, 2006.01]
- 5/01 • • by irradiation or electric treatment [5, 2006.01]
- 5/015 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01]
- 5/02 • Drying; Subsequent reconstitution [1, 5, 2006.01]
- 5/025 • • with addition of chemicals (A23B 5/03, A23B 5/035 take precedence) [5, 2006.01]
- 5/03 • • Freeze-drying [5, 2006.01]
- 5/035 • • Spray-drying [5, 2006.01]
- 5/04 • Freezing; Subsequent thawing; Cooling [1, 2006.01]
- 5/045 • • Thawing subsequent to freezing [5, 2006.01]
- 5/05 • • with addition of chemicals [5, 2006.01]
- 5/055 • • • with direct contact between the food and the chemical, e.g. liquid N<sub>2</sub>, at cryogenic temperature [5, 2006.01]
- 5/06 • Coating eggs with a protective layer; Compositions or apparatus therefor [1, 5, 2006.01]
- 5/08 • Preserving with chemicals [5, 2006.01]
- 5/10 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01]
- 5/12 • • in the form of liquids or solids [5, 2006.01]
- 5/14 • • • Organic compounds; Microorganisms; Enzymes [5, 2006.01]
- 5/16 • • • • Microorganisms; Enzymes [5, 2006.01]
- 5/18 • • • Inorganic compounds [5, 2006.01]
- 5/20 • • • Apparatus for preserving using liquids [5, 2006.01]
- 5/22 • • • Apparatus for preserving using solids [5, 2006.01]
- 7/00 Preservation or chemical ripening of fruit or vegetables [1, 3, 2006.01]**
- 7/005 • Preserving by heating [5, 2006.01]
- 7/01 • • by irradiation or electric treatment [5, 2006.01]
- 7/015 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01]
- 7/02 • Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 19/12) [1, 2006.01]
- 7/022 • • with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5, 2006.01]
- 7/024 • • Freeze-drying [5, 2006.01]
- 7/026 • • Spray-drying [5, 2006.01]
- 7/028 • • Thin layer-, drum- or roller-drying [5, 2006.01]
- 7/03 • • Drying raw potatoes [1, 2006.01]
- 7/04 • Freezing; Subsequent thawing; Cooling [1, 2006.01]
- 7/045 • • Thawing subsequent to freezing [5, 2006.01]
- 7/05 • • with addition of chemicals [5, 2006.01]
- 7/055 • • • with direct contact between the food and the chemical, e.g. liquid N<sub>2</sub>, at cryogenic temperature [5, 2006.01]
- 7/06 • Blanching (machines therefor A23N 12/00) [1, 3, 2006.01]

**A23B**

- 7/08 • Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10) [1, 2006.01]
- 7/10 • Preserving with acids; Acid fermentation [1, 2006.01]
- 7/12 • • Apparatus for compressing sauerkraut [1, 2006.01]
- 7/14 • Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B 7/10 [1, 2006.01]
- 7/144 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [3, 5, 2006.01]
- 7/148 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O [3, 2006.01]
- 7/152 • • • in a controlled atmosphere comprising other gases in addition to CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O [3, 2006.01]
- 7/153 • • in the form of liquids or solids [5, 2006.01]
- 7/154 • • • Organic compounds; Microorganisms; Enzymes [5, 2006.01]
- 7/155 • • • • Microorganisms; Enzymes [5, 2006.01]
- 7/157 • • • Inorganic compounds [5, 2006.01]
- 7/158 • • • Apparatus for preserving using liquids [5, 2006.01]
- 7/159 • • • Apparatus for preserving using solids [5, 2006.01]
- 7/16 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01]
- 9/00 **Preservation of edible seeds, e.g. cereals [1, 2006.01]**
- 9/02 • Preserving by heating [5, 2006.01]
- 9/04 • • by irradiation or electric treatment [5, 2006.01]
- 9/06 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01]
- 9/08 • Drying; Subsequent reconstitution [5, 2006.01]
- 9/10 • Freezing; Subsequent thawing; Cooling [5, 2006.01]
- 9/12 • • Thawing subsequent to freezing [5, 2006.01]
- 9/14 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01]
- 9/16 • Preserving with chemicals [5, 2006.01]
- 9/18 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01]
- 9/20 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O [5, 2006.01]
- 9/22 • • • in a controlled atmosphere comprising other gases in addition to CO<sub>2</sub>, N<sub>2</sub>, O<sub>2</sub> or H<sub>2</sub>O [5, 2006.01]
- 9/24 • • in the form of liquids or solids [5, 2006.01]
- 9/26 • • • Organic compounds; Microorganisms; Enzymes [5, 2006.01]
- 9/28 • • • • Microorganisms; Enzymes [5, 2006.01]
- 9/30 • • • Inorganic compounds [5, 2006.01]
- 9/32 • • • Apparatus for preserving using liquids [5, 2006.01]
- 9/34 • • • Apparatus for preserving using solids [5, 2006.01]