

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) [4,8]

- 1/00 Foods or foodstuffs; Their preparation or treatment** (preservation thereof in general A23L 3/00) [4]
- 1/01 . General methods of cooking foods, e.g. by roasting or frying (methods specialized to particular food, see the relevant subgroups; apparatus for baking, roasting, grilling or frying A47J 37/00) [2]
- 1/015 . Removal of unwanted matter, e.g. deodorisation, detoxification (A23L 1/211 takes precedence) [4]
- 1/025 . Physical treatment, e.g. with wave energy, irradiation, electrical means, magnetic fields (cooking A23L 1/01; preserving A23L 3/00, A23B) [4]
- 1/03 . containing additives (A23L 1/05, A23L 1/30, A23L 1/308 take precedence) [4,5]
- 1/035 . . Emulsifiers (emulsifiers in general B01F 17/00) [4]
- 1/05 . containing gelling or thickening agents (A23L 1/06 takes precedence) [5]
- 1/052 . . of vegetable origin [5]
- 1/0522 . . . Starch; Modified starch; Starch derivatives, e.g. esters, ethers [5]
- 1/0524 . . . Pectin; Derivatives thereof [5]
- 1/0526 . . . from seeds, e.g. locust bean gum, guar gum (A23L 1/0522, A23L 1/0524 take precedence) [5]
- 1/0528 . . . from corms, tubers or roots, e.g. glucomannan (A23L 1/0522 takes precedence) [5]
- 1/053 . . . Exudates, e.g. gum arabic, gum acacia, gum karaya, tragacanth [5]
- 1/0532 . . . from seaweeds, e.g. alginates, agar, carrageenan [5]
- 1/0534 . . . Cellulose; Derivatives thereof, e.g. ethers [5]
- 1/054 . . of microbial origin, e.g. xanthan, dextran [5]
- 1/056 . . of animal origin, e.g. chitin [5]
- 1/0562 . . . Proteins, e.g. gelatin, collagen [5]
- 1/058 . . Synthetic resins, e.g. polyvinylpyrrolidone [5]
- 1/059 . . Inorganic additives, e.g. silica [5]
- 1/06 . Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products [4]
- 1/064 . . derived from fruit or vegetable solids [4]
- 1/068 . . derived from fruit or vegetable juices [4]
- 1/072 . . Simulated fruit products [4]
- 1/076 . Products from apiculture, e.g. royal jelly or pollen (apiculture A01K 47/00 A01K 59/00); Substitutes therefor [4]
- 1/08 . . Honey; Honey substitutes [2]
- 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]
- 1/10 . containing cereal-derived products (treating or baking of doughs containing flour A21D) [2]
- 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]
- 1/16 . . Types of pasta, e.g. macaroni, noodles (machines for making A21C; devices for drying F26B) [2]
- 1/162 . . . Par-boiled or instant pasta [4]
- 1/164 . . Flakes or other shapes of the ready-to-eat type (A23L 1/18 takes precedence) [2]
- 1/168 . . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal [2]
- 1/172 . . Cereal germ products [2]
- 1/176 . . Farinaceous granules for dressing meat, fish or the like [2]
- 1/18 . . Puffed cereals, e.g. popcorn, puffed rice
- 1/182 . . Products in which the original granular shape is maintained, e.g. par-boiled rice [2]
- 1/185 . Malt products (malt products of pulse A23L 1/202; preparation of malt for brewing C12C) [2]
- 1/186 . . Fermentation of cereal malt, or of cereal by malting [4]
- 1/187 . Puddings; Dry powder puddings [2]
- 1/19 . Cream substitutes (milk substitutes, coffee whitener compositions A23C 11/00) [2]
- 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 (animal foods A23K) [2]
- 1/201 . . Rapid cooking pulse [4]
- 1/202 . . Malt products; Fermented malt products (A23L 1/22 takes precedence; malt products of cereals A23L 1/185) [2]
- 1/211 . . Removing bitter or other undesirable substances [4]
- 1/212 . Preparation of fruits or vegetables (of pulse A23L 1/20; treating harvested fruit or vegetables in bulk A23N) [2]
- 1/214 . . of tuberous or like starch containing root crops [2]
- 1/216 . . . of potatoes [2]
- 1/2165 Unshaped dry products, e.g. powders, flakes, granules or agglomerates [4]
- 1/217 Roasted or fried products, e.g. snacks or chips [4]
- 1/218 . . by pickling, e.g. sauerkraut, pickles [2]
- 1/22 . Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes [2,5]
- 1/221 . . Natural spices, flavouring agents, or condiments; Extracts thereof (natural coffee or tea flavour A23F 3/40, A23F 5/46) [2]
- 1/222 . . . from fruit, e.g. essential oils (essential oils in general C11B 9/00) [2]
- 1/223 . . . Dried spices [2]
- 1/224 Onions [2]
- 1/225 . . . Mustard [2]
- 1/226 . . Synthetic spices or flavouring agents or condiments [2]
- 1/227 . . . containing amino acids [2]
- 1/228 containing glutamic acids [2]
- 1/229 . . . containing nucleotides [2]
- 1/23 . . . prepared by fermentation [2]
- 1/231 . . . Meat flavours [2]

- 1/232 . . . Smoke flavours [2]
- 1/234 . . . Coffee or cocoa flavours [2]
- 1/235 . . . Fruit flavours [2]
- 1/236 . . . Artificial sweetening agents [2]
- 1/237 . . . Table salts; Dietetic salt substitutes [2]
- 1/238 . . . Soya sauce [2]
- 1/24 . . . Salad dressings; Mayonnaise; Ketchup [2]
- 1/27 . . . Colouring or decolouring of foods [2]
- 1/272 . . . Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 1/275 takes precedence) [2]
- 1/275 . . . Addition of dyes or pigments with or without optical brighteners [2]
- 1/277 . . . Removing colour by chemical reaction, e.g. bleaching (bleaching flour A21D 2/00) [2]
- 1/28 . . . Edible extracts or preparations of fungi (for medicinal purposes A61K)
- 1/29 . . . Modifying nutritive qualities of foods; Dietetic products (A23L 1/09 takes precedence; dietetic salt substitutes A23L 1/22; enriched flour A21D 2/00; milk preparations A23C 9/00) [4,5]
- 1/30 . . . containing additives (A23L 1/308 takes precedence) [2]
- 1/302 . . . Vitamins [4]
- 1/303 Vitamins A or D [4]
- 1/304 . . . Inorganic salts, minerals, trace elements [4]
- 1/305 . . . Amino acids, peptides or proteins (working-up proteins for foodstuffs A23J 3/00) [4]
- 1/307 . . . Reducing nutritive value; Dietetic products with reduced nutritive value [4]
- 1/308 . . . Addition of substantially indigestible substances, e.g. dietary fibres (A23L 1/05 takes precedence) [4,5]
- 1/31 . . . Meat products; Meat meal (working-up proteins for foodstuffs A23J 3/00) [4]
- 1/311 . . . Meat meal or powder; Granules, agglomerates or flakes [4]
- 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]
- 1/313 . . . Meat extracts [2]
- 1/314 . . . containing additives [4]
- 1/315 . . . Poultry products, e.g. poultry sausages [2]
- 1/317 . . . Comminuted or emulsified meat products, including sausages; Reformed meat from comminuted meat products [4]
- 1/318 . . . Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions [4]
- 1/32 . . . Egg products [2]
- 1/322 . . . Egg rolls [4]
- 1/325 . . . Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes [4]
- 1/326 . . . Fish meal or powder; Granules, agglomerates or flakes [4]
- 1/327 . . . Fish extracts [4]
- 1/328 . . . Fish eggs, e.g. caviar; Fish-egg substitutes [4]
- 1/33 . . . Shell-fish [2]
- 1/333 . . . Molluscs [2]
- 1/337 . . . Edible seaweed [2]
- 1/36 . . . Food consisting mainly of nut meats or seeds [2]
- 1/38 . . . Peanut butter
- 1/39 . . . Soups; Sauces (A23L 1/238, A23L 1/24 take precedence) [4]
- 1/40 . . . Soup concentrates, e.g. powders, cakes
- 1/48 . . . Food compositions or treatment thereof not covered by the preceding subgroups [4]
- 2/00 Non-alcoholic beverages; Dry compositions or concentrates thereof; Their preparation** (soup concentrates A23L 1/40; preparation of non-alcoholic beverages by removal of alcohol C12H 3/00) [2]
- 2/02 . . . containing fruit or vegetable juices [2]
- 2/04 . . . Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00) [2]
- 2/06 . . . from citrus fruits [2]
- 2/08 . . . Concentrating or drying of juices [2]
- 2/10 . . . by heating or contact with dry gases [2]
- 2/12 . . . by freezing [2]
- 2/14 . . . and sublimation [2]
- 2/38 . . . Other non-alcoholic beverages (milk products A23C; coffee, tea or their substitutes A23F) [2,6]
- 2/385 . . . Concentrates of non-alcoholic beverages [6]
- 2/39 . . . Dry compositions [6]
- 2/395 . . . in a particular shape or form [6]
- 2/40 . . . Effervescence-generating compositions [2]
- 2/42 . . . Preservation of non-alcoholic beverages [6]
- 2/44 . . . by adding preservatives [6]
- 2/46 . . . by heating [6]
- 2/48 . . . by irradiation or electric treatment [6]
- 2/50 . . . by irradiation or electric treatment without heating [6]
- 2/52 . . . Adding ingredients (adding preservatives A23L 2/44) [6]
- 2/54 . . . Mixing with gases [6]
- 2/56 . . . Flavouring or bittering agents (sweeteners A23L 2/60) [6]
- 2/58 . . . Colouring agents [6]
- 2/60 . . . Sweeteners [6]
- 2/62 . . . Clouding agents; Agents to improve the cloud-stability [6]
- 2/64 . . . Re-adding volatile aromatic ingredients [6]
- 2/66 . . . Proteins [6]
- 2/68 . . . Acidifying substances [6]
- 2/70 . . . Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water C02F, e.g. by ion-exchange C02F 1/42) [6]
- 2/72 . . . by filtration [6]
- 2/74 . . . using membranes, e.g. osmosis, ultrafiltration [6]
- 2/76 . . . by removal of gases [6]
- 2/78 . . . by ion-exchange [6]
- 2/80 . . . by adsorption [6]
- 2/82 . . . by flocculation [6]
- 2/84 . . . using micro-organisms or biological material, e.g. enzymes [6]
- 3/00 Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs** (preservation of flour or bread A21D; processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in A23; preserving foods or foodstuffs in association with packaging B65B 55/00; preservation of alcoholic beverages C12H)
- 3/005 . . . by heating using irradiation or electric treatment (drying or kilning A23L 3/40) [5]
- 3/01 . . . using micro-waves or dielectric heating [5]
- 3/015 . . . by treatment with pressure variation, shock, acceleration or shear stress [5]

- 3/02 . . by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/005 takes precedence) [5]
- 3/04 . . with packages on endless chain or band conveyers
- 3/06 . . with packages transported along a helical path
- 3/08 . . with packages on a revolving platform
- 3/10 . . by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence) [5]
- 3/12 . . with packages in intercommunicating chambers through which the heating medium is circulated
- 3/14 . . with packages moving on the spot
- 3/16 . . by heating loose unpacked materials (A23L 3/005 takes precedence) [5]
- 3/18 . . while they are progressively transported through the apparatus
- 3/20 . . . with transport along plates
- 3/22 . . . with transport through tubes
- 3/24 . . with the materials in spray form
- 3/26 . . by irradiation without heating
- 3/28 . . with ultra-violet light
- 3/30 . . by treatment with ultrasonic waves
- 3/32 . . by treatment with electric currents without heating effect
- 3/34 . . by treatment with chemicals
- 3/3409 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
- 3/3418 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O [5]
- 3/3427 in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26) [5]
- 3/3436 Oxygen absorbent [5]
- 3/3445 in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O [5]
- 3/3454 . . . in the form of liquids or solids [5]
- 3/3463 . . . Organic compounds; Micro-organisms; Enzymes [5]
- In groups A23L 3/3472 A23L 3/3562, in the absence of an indication to the contrary, classification is made in the last appropriate place. [5]
- 3/3472 Compounds of undetermined constitution obtained from animals or plants [5]
- 3/3481 Organic compounds containing oxygen [5]
- 3/349 with singly-bound oxygen [5]
- 3/3499 with doubly-bound oxygen [5]
- 3/3508 containing carboxyl groups [5]
- 3/3517 Carboxylic acid esters [5]
- 3/3526 Organic compounds containing nitrogen [5]
- 3/3535 Organic compounds containing sulfur [5]
- 3/3544 Organic compounds containing hetero rings [5]
- 3/3553 Organic compounds containing phosphorus [5]
- 3/3562 Sugars; Derivatives thereof [5]
- 3/3571 Micro-organisms; Enzymes [5]
- 3/358 Inorganic compounds [5]
- 3/3589 Apparatus for preserving using liquids [5]
- 3/3598 Apparatus for preserving using solids [5]
- 3/36 . . Freezing; Subsequent thawing; Cooling [5]
- 3/365 . . Thawing subsequent to freezing [5]
- 3/37 . . with addition of chemicals [5]
- 3/375 . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature [5]
- 3/40 . . by drying or kilning; Subsequent reconstitution [4,5]
- 3/42 . . with addition of chemicals before or during drying [5]
- 3/44 . . Freeze-drying [5]
- 3/46 . . Spray-drying [5]
- 3/48 . . Thin layer-, drum- or roller-drying [5]
- 3/50 . . Fluidised-bed drying [5]
- 3/52 . . Foam-drying [5]
- 3/54 . . using irradiation or electric treatment, e.g. ultrasonic waves [5]