

# Using International Patent Classification ( **IPC** ) as a Search Tool

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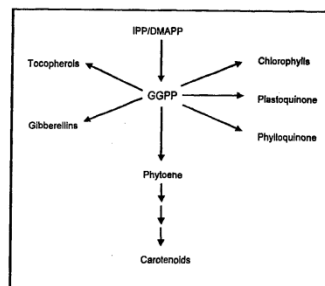
Dar es Salaam  
Zanzibar  
May 2016



## INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification <sup>7</sup> : C12N 15/52, 15/53, 15/82, 5/10, A01H 5/00		(11) International Publication Number: <b>WO 00/53768</b>
A1		(43) International Publication Date: 14 September 2000 (14.09.00)
(21) International Application Number: PCT/EP00/01850	(22) International Filing Date: 3 March 2000 (03.03.00)	(81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).
(30) Priority Data: 199 09 637.6	5 March 1999 (05.03.99) DE	
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<p><b>Published</b> With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</p>		

(54) Title: METHOD FOR IMPROVING THE AGRONOMIC AND NUTRITIONAL VALUE OF PLANTS



## (57) Abstract

The present invention provides means and methods of transforming plant cells, seeds, tissues or whole plants in order to yield transformants capable of expressing all enzymes of the carotenoid biosynthesis pathway that are essential for the targeted host plant to accumulate carotenes and/or xanthophylls of interest. The present invention also provides DNA molecules designed to be suitable for carrying out the method of the invention, and plasmids or vector systems comprising said molecules. Furthermore, the present invention provides transgenic plant cells, seeds, tissues and whole plants that display an improved nutritional quality and contain such DNA molecules and/or that have been generated by use of the methods of the present invention.

**GB-A-2365393**

**US-A-1833019**

Nov. 24, 1931.

J. A. FAUCHER ET AL

AIRPLANE TIRE

Filed Nov. 1, 1929

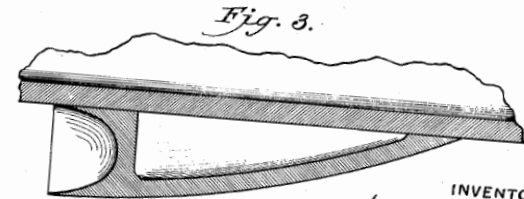
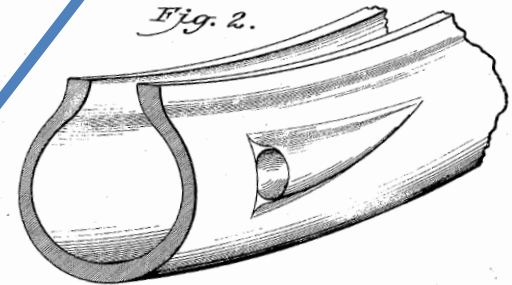
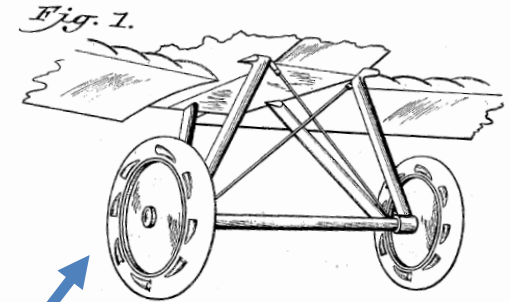
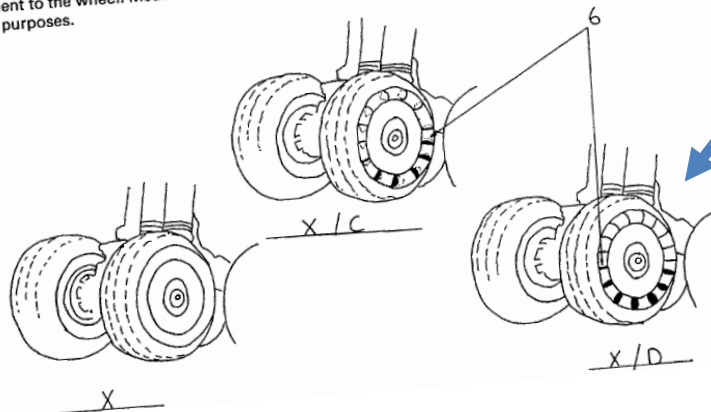
1,833,019

(12) UK Patent Application (19) GB (11) 2 365 393 (13) A  
 (43) Date of A Publication 20.02.2002

(21) Application No 0019361.5	(51) INT CL <sup>7</sup> B64C 25/40
(22) Date of Filing 07.08.2000	(52) UK CL (Edition T) B7G G8H
(71) Applicant(s) Peter John Ginn 153 Waller Road, New Cross, LONDON, SE14 5LX, United Kingdom	(56) Documents Cited GB 2334925 A GB 2242401 A GB 2193932 A GB 2080217 A GB 1407358 A GB 0516738 A US 4040582 A US 3233849 A
(72) Inventor(s) Peter John Ginn	(58) Field of Search UK CL (Edition R ) B7G INT CL <sup>7</sup> B64C 25/40
(74) Agent and/or Address for Service Peter John Ginn 153 Waller Road, New Cross, LONDON, SE14 5LX, United Kingdom	

(54) Abstract Title  
**Rotating aircraft wheels prior to landing**

(57) An aircraft tyre or wheel is provided with pockets or ridges 6, which catch the airflow past the wheel and cause the wheel to rotate. The pockets/ridges may be formed in the tyre or an additional member for attachment to the wheel. Means may be provided for diverting air from a pocket into the wheel assembly for cooling purposes.



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 BY  
 Walter P. Rides  
 ATTORNEY

# Data Patent Documentation

- Bibliographic Data
- Technical Data
- Legal Data

# Number of Patent Documents

- 1,5 million per year
- At present more than 90 million documents
- Piled up 120 km height
- Many languages

Until 1995  
ALL PAPER



# Until 1995

- Numerical Collections
- mainly paper ( 95 %)
- - microfilm
- CD Rom from 1988 on
- Search Files
  - All Paper:
- 35 million paper documents
- Classified in 150000 “ groups “
- Manuel Search by examiners

## Modern History of the IPC

- 1952 Council of Europe initiates work on patent classification
- 1968 European Classification of Patents for Invention – 1<sup>st</sup> edition
- 1971 Diplomatic Conference on the IPC Strasbourg
- 1975 [Strasbourg Agreement](#) entered into force
  - New editions of the IPC – every 5 years
- 2006 8th edition of the IPC – [IPC Reform](#)
  - Publication cycle – every 3 years(Core) to 3 months(Advanced)
- 2009 Yearly publications
- 2011 [IPC Simplification](#)
  - Discontinuation of Advanced/Core levels (full IPC/main group)
- 2013 [IPC Revision Roadmap](#)
  - Identify areas for revision. / Accelerate the publication procedure.



# Strasbourg Agreement

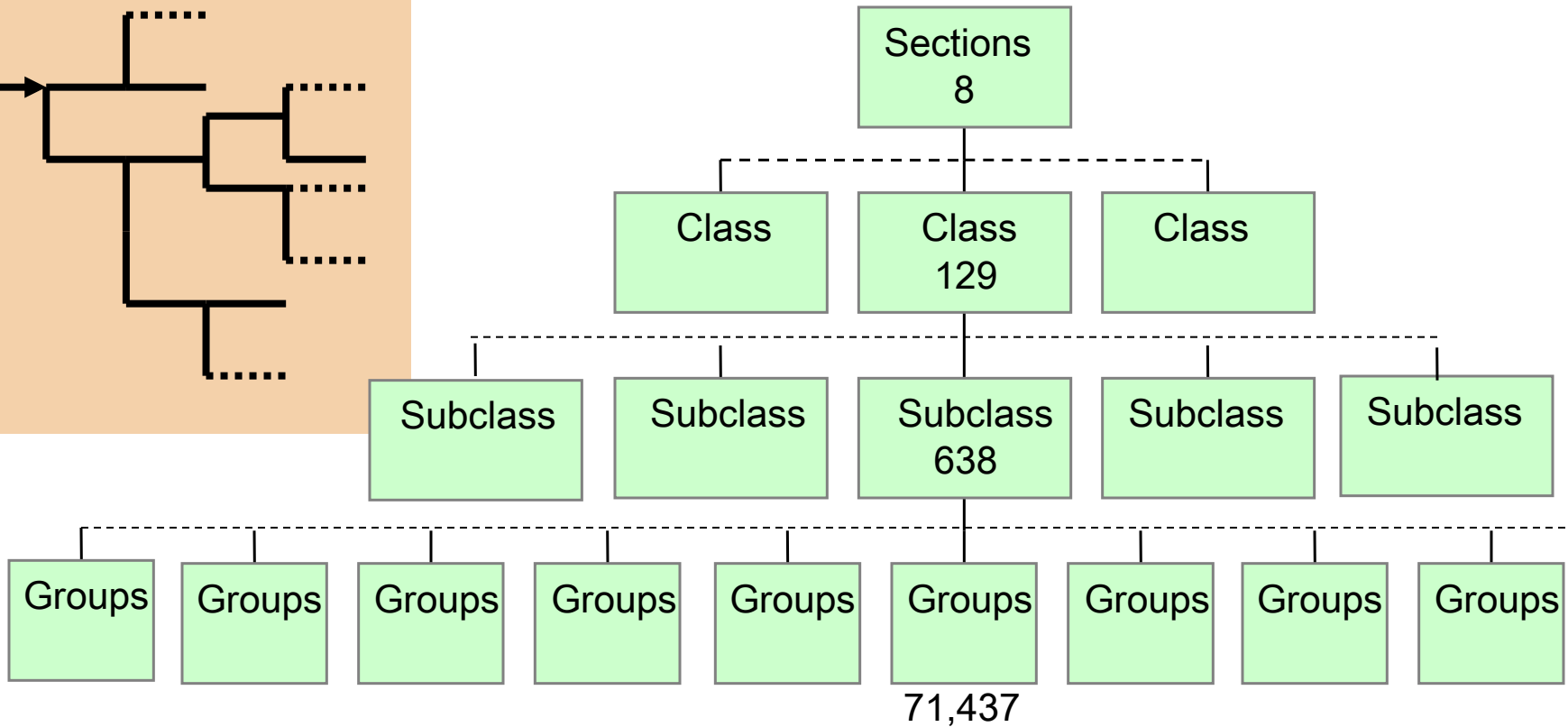
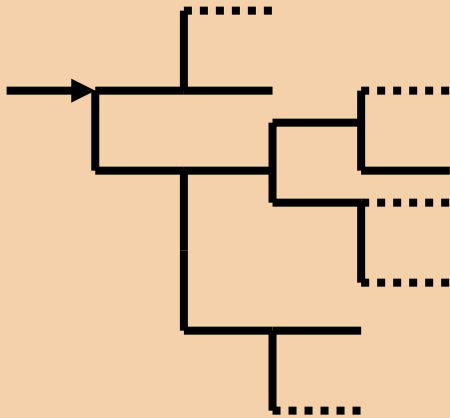
- 1975 - Strasbourg Agreement entered into force
- IPC Union
  - initially 13 members
  - currently 62 member states (as of June 2014)
  - in addition 4 organizations (EPO, EAPO, ARIPO, OAPI)
- Rights of Member States
  - participate in improving the IPC

# Strasbourg Agreement

- Obligation of Member States
  - allot IPC symbols to national published patent documents.
- Option of classifying in main groups only
  - IPOs that do not have sufficient expertise for classifying to a detailed level have the option to classify in main groups only.
- ✓ IPC applied by more than 100 countries
  - (e.g. 148 PCT members as of June 2014)

# IPC hierarchical structure

Tree-like hierarchy



# Section

✓ Hierarchical top level: **8 Sections**

- A SECTION A — HUMAN NECESSITIES
- B SECTION B — PERFORMING OPERATIONS; TRANSPORTING
- C SECTION C — CHEMISTRY; METALLURGY
- D SECTION D — TEXTILES; PAPER
- E SECTION E — FIXED CONSTRUCTIONS
- F SECTION F — MECHANICAL ENGINEERING; LIGHTING; HEATING; WEAPONS; BLASTING
- G SECTION G — PHYSICS
- H SECTION H — ELECTRICITY

# Class

Class = Second hierarchical level under the section

**Class symbol** = Section symbol followed by two digits

**Class Title** gives a **broad indication** of the content of the class

## Example:

Section	A	HUMAN NECESSITIES
Class	A01	AGRICULTURE; FORESTRY; ANIMAL;
	A21	BAKING; EQUIPMENT FOR MAKING ...
	A22	BUTCHERING; MEAT TREATMENT; ...

# Subclass

**Subclass Symbol** = Class symbol followed by a letter

**Subclass Title** indicates the content **as precisely as possible**.

Example:

Class	A47	FURNITURE; DOMESTIC ARTICLES OR APPLIANCES; COFFEE MILLS; SPICE MILLS; SUCTION CLEANERS IN GENERAL
Subclass	A47B	Tables; Desks; Office furniture; Cabinets; Drawers; General details of furniture
	A47C	Chairs; Sofas; Beds
	A47D	Furniture specially adapted for children

Titles may consist of several words/phrases separated by **semicolons**, representing related areas of technology which have been grouped together.

# Main groups and Subgroups

**Group symbol** = Subclass symbol followed by one to three digits + "/" + two to six digits

Example:

A01K 31/00 Housing birds

Main group (XX/00)

A01K 31/02 • Door appliances; Automatic door-openers

A01K 31/04 • Dropping-boards; Devices for removing excrement

A01K 31/06 • • Cages

A01K 31/07 • • Transportable cages

A01K 31/08 • • Collapsible cages

Subgroups (XX/yy)





# Complete Symbol

A23G 9/02

- ✓ Complete symbol; consists of different components

A ..... Section (A, B, ... H)

A23 ..... Class (+any 2 digits)

A23G ..... Subclass (+any letter)

A23G 9/02 ..... Group

Main group part

Subgroup part

# Symbols and Titles

- ✓ Each IPC place/entry (section, class, subclass, group) is characterized by **Symbol** and **Title**.
- **Symbol** = succession of upper case letters and numbers
- **Title** = phrase describing the technical content (scope)

## Example:

Section	A	Human Necessities
Class	A47	Furniture; Domestic articles ...
Subclass	A47H	Furnishings for windows or doors
Group	A47H 1/00	Curtain suspension devices

# Symbols and Titles

Symbols

Titles



Version

2013.01

Current symbol

A01B

Go to

Language

- English
- French
- English/French

View mode

- path
- full
- hierarchic
- Standardized sequence
- Deleted entries
- Subclass indexes
- Guidance Headings
- Notes

Search

Terms

Cross-references

Assistance

STATS

Text categorization (IPCCAT)

Scheme	RCL	Compilation	Catchwords	Corrigendum
<b>A01B</b>				
<b>SOIL WORKING IN AGRICULTURE OR FORESTRY; PARTS, DETAILS, OR ACCESSORIES OF AGRICULTURAL MACHINES OR IMPLEMENTS, IN GENERAL</b> (making or covering furrows or holes for sowing, planting or manuring <a href="#">A01C 5/00</a> ; machines for harvesting root crops <a href="#">A01D</a> ; mowers convertible to soil working <a href="#">apparatus</a> or capable of soil working <a href="#">A01D 42/04</a> ; mowers combined with soil working implements <a href="#">A01D 43/12</a> ; soil working for engineering purposes <a href="#">E01</a> , <a href="#">E02</a> , <a href="#">E21</a> )				
	<a href="#">A01B 1/00</a>			
<b>Hand tools</b> (edge trimmers for lawns <a href="#">A01G 3/06</a> )				
	<a href="#">A01B 1/02</a>			
· Spades; Shovels				
	<a href="#">A01B 1/04</a>			
· · with teeth				
	<a href="#">A01B 1/06</a>			
· Hoes; Hand cultivators				
	<a href="#">A01B 1/08</a>			
· · with a single blade				
	<a href="#">A01B 1/10</a>			
· · with two or more blades				
	<a href="#">A01B 1/12</a>			
· · with blades provided with teeth				
	<a href="#">A01B 1/14</a>			
· · with teeth only				
	<a href="#">A01B 1/16</a>			
· Tools for uprooting weeds				
	<a href="#">A01B 1/18</a>			
· · Tong-like tools				
	<a href="#">A01B 1/20</a>			
· Combinations of different kinds of hand tools				
	<a href="#">A01B 1/22</a>			
· Attaching the blades or the like to handles (handles for tools, or their attachment, in general <a href="#">B25G</a> ); Interchangeable or adjustable blades				
	<a href="#">A01B 1/24</a>			
· for treating meadows or lawns [2]				
<u>Ploughs</u>				
	<a href="#">A01B 3/00</a>			
<b>Ploughs with fixed plough-shares</b>				
	<a href="#">A01B 3/02</a>			
· Man-driven ploughs				
	<a href="#">A01B 3/04</a>			
· Animal-drawn ploughs				
	<a href="#">A01B 3/06</a>			
· · without alternating possibility, i.e. incapable of making an adjacent furrow on return journey				
	<a href="#">A01B 3/08</a>			
· · · Swing ploughs				
	<a href="#">A01B 3/10</a>			
· · · Trussed-beam ploughs; Single-wheel ploughs				
	<a href="#">A01B 3/12</a>			
· · · Two-wheel beam ploughs				
	<a href="#">A01B 3/14</a>			
· · · Frame ploughs				

# Hierarchical Structure of Groups

- ✓ Hierarchical level of groups indicated by number of dots (indentation level) not by the group symbol

1/00 T

1/02 • T<sup>1</sup>

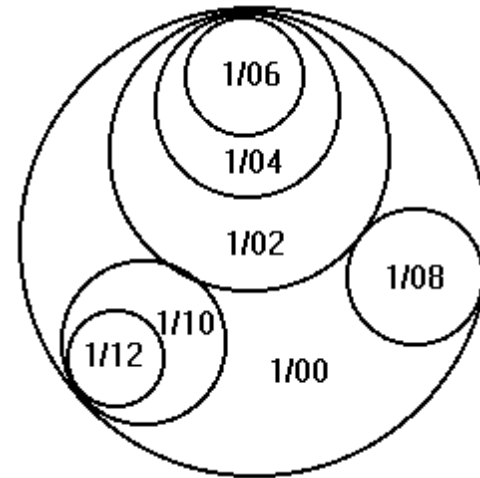
1/04 • • T<sup>2</sup>

1/06 • • • T<sup>3</sup>

1/08 • T<sup>4</sup>

1/10 • T<sup>5</sup>

1/12 • • T<sup>6</sup>



- ✓ Group 1/12 (2-dot group) should be a subset of group 1/10 (1-dot group) which is a subset of group 1/00 (main group) .
- ✓ Group 1/12 is **not** a subset of group 1/02 nor of group 1/08.

## Example:

31,719 documents (NB: include all subdivisions)

<b>H</b>	<b>SECTION H — ELECTRICITY</b>	Section
<b>H01</b>	<b>BASIC ELECTRIC ELEMENTS</b>	Class
<b>H01F</b>	<b>MAGNETS; INDUCTANCES; TRANSFORMERS; SELECTION OF MATERIALS FOR THEIR MAGNETIC PROPERTIES</b> (ceramics based on ferrites <b>C04B 35/26</b> ; alloys <b>C22C</b> ; thermomagnetic devices <b>H01L 37/00</b> ; loudspeakers, microphones, gramophone pick-ups or like acoustic electromechanical transducers <b>H04R</b> ) [2]	Subclass
<b>H01F 1/00</b>	<b>Magnets or magnetic bodies characterised by the magnetic materials thereof; Selection of materials for their magnetic properties</b> (thin magnetic films characterised by their composition <b>H01F 10/10</b> )	Main group
H01F 1/01	· of inorganic <b>materials</b> ( <b>H01F 1/44</b> takes precedence) [6]	Subgroups ↓
H01F 1/03	·· characterised by their coercivity [6]	
H01F 1/032	··· of hard-magnetic <b>materials</b> [6]	
H01F 1/04	···· metals or alloys [6]	
H01F 1/047	····· Alloys characterised by their composition [6]	
H01F 1/053	······ containing rare earth metals [6]	
H01F 1/055	······· and magnetic transition metals, e.g. $\text{SmCo}_5$ [6]	
H01F 1/057	········ and IIIa elements, e.g. $\text{Nd}_2\text{Fe}_{14}\text{B}$ [6]	12 <sup>th</sup> level
<b>H01F 1/058</b>	········ and IVa elements, e.g. $\text{Gd}_2\text{Fe}_{14}\text{C}$ [6]	
H01F 1/059	········ and Va elements, e.g. $\text{Sm}_2\text{Fe}_{17}\text{N}_2$ [6]	

170 docs

► sufficiently small numbers

# Hierarchy of Subgroups

- ✓ Level of hierarchy:
  - Indicated by dots
  - Number of dots > indentation/hierarchical level
  - Independent of numbering of subgroups!

## Example:

G01N 33/483 • • Physical analysis of biological material  
33/487 • • • of liquid biological material  
33/49 • • • • blood  
33/50 • • Chemical analysis of biological material, e.g. blood

➤ Technical hierarchy is independent of numbering.

# Numbering of subgroups

- ✓ Numbering does not determine hierarchical level.
- ✓ Numbering determines **sequential/presentation order of subgroups**.

„ / “ can be interpreted as a decimal point.

Example:      1/23                      > 1.23  
                     34/02                     > 34.02

G01N	33/483	• • Physical analysis of biological material	(33.483)
	33/487	• • • of liquid biological material	(33.487)
	33/49	• • • • blood	(33.49)
	33/50	• • Chemical analysis of biological material, e.g. blood	

# Scope of IPC Group

## Example:

A23N 4/00 Machines for stoning fruit or removing seed-containing sections from fruit, characterised by their stoning or removing device

A23N 4/02 • for stoning fruit

A23N 4/04 • • for peaches, plums, apricots or the like

A23N 4/06 • • for cherries or the like

A23N 4/08 • • for dates, olives or the like oblong fruits

A23N 4/10 • • for fruit with very small pips, e.g. raisins

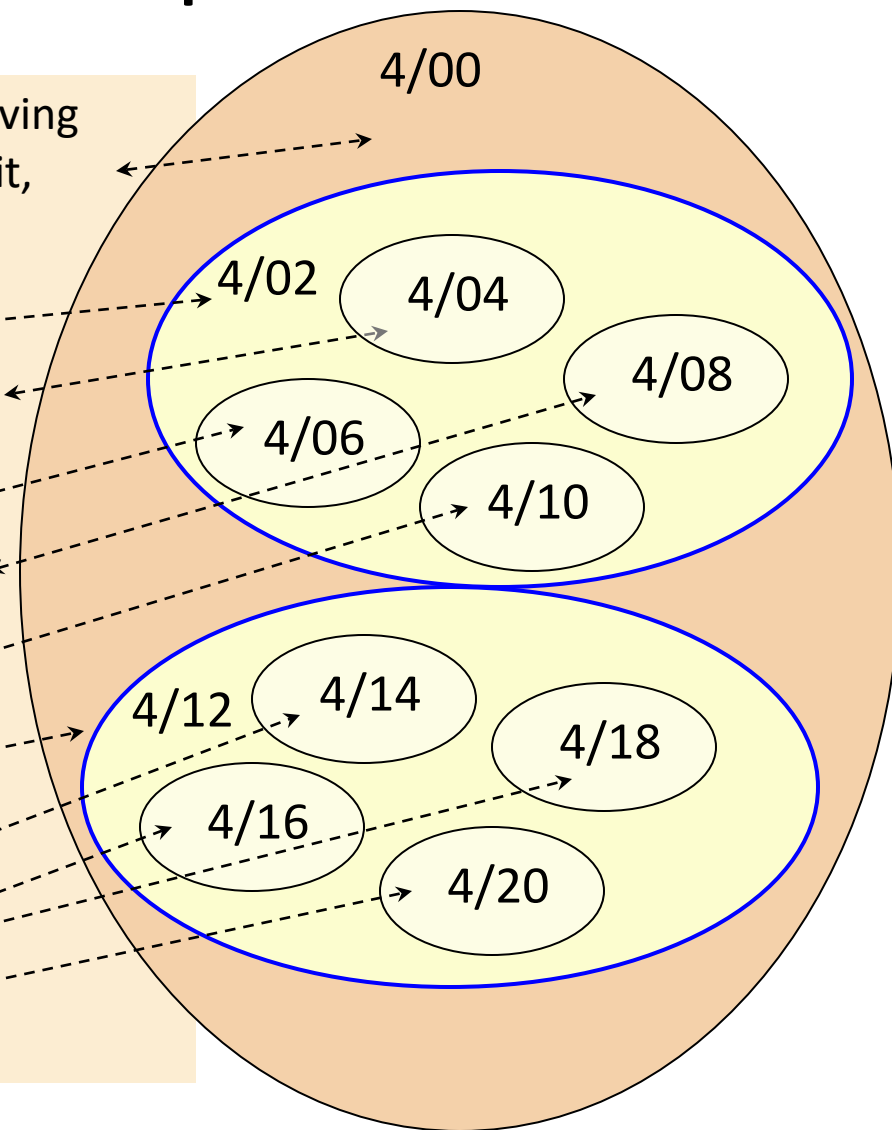
A23N 4/12 • for coring fruit

A23N 4/14 • • for apples, pears or the like

A23N 4/16 • • for tomatoes or the like

A23N 4/18 • • for citrus fruits

A23N 4/20 • • for pineapples



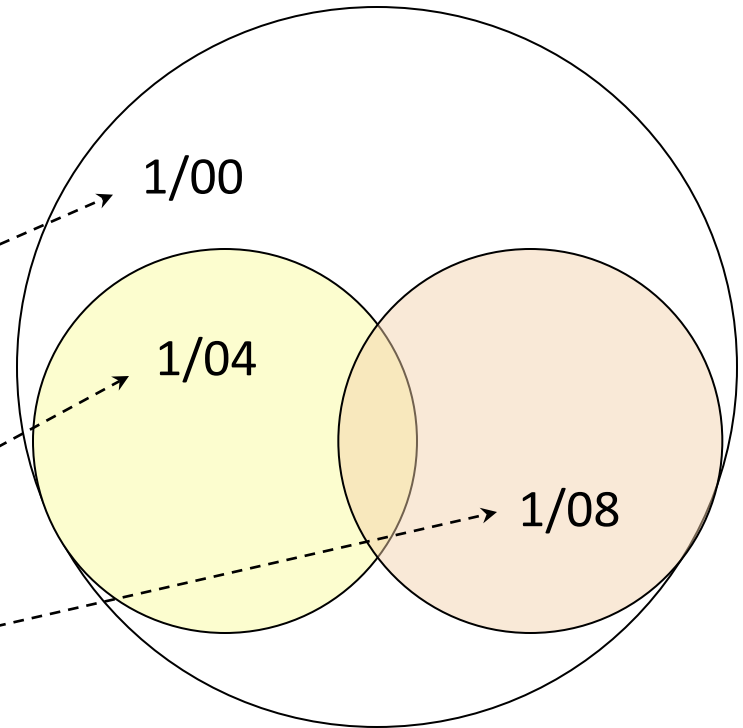


# Scope of IPC Group

- ✓ Mutually exclusive scopes are **ideal** situations
- ✓ Overlap is possible

## Example:

G02B 1/00 Optical elements  
1/02  
1/04 • made of organic materials  
1/06  
1/08 • made of polarising materials



# Exercise

- Q7) In main group A47C 1/00, where would you classify:
  - (a) devices for reserving a theatre chair?
  - (b) a theatre chair tipping upwards?
  - (c) devices for reserving a beach chair?

A47C 1/00    Chairs adapted for special purposes

A47C 1/02    · Reclining or easy chairs

A47C 1/04    · Hairdressers' or similar chairs

A47C 1/12    · Theatre, auditorium, or similar chairs

A47C 1/121    · · having tipping-up seats

A47C 1/122    · · · tipping-up sideways

A47C 1/124    · · Separate chairs, connectible together into a row

A47C 1/126    · · stowable in floor or wall

A47C 1/13    · · Indicators; Devices for reserving or the like

A47C 1/14    · Beach chairs

# Answer

•A7) (a) devices for reserving a theatre chair?

(b) a theatre chair tipping upwards?

(c) devices for reserving a beach chair?

A47C 1/00 Chairs adapted for special purposes

A47C 1/02 · Reclining or easy chairs

A47C 1/04 · Hairdressers' or similar chairs

A47C 1/12 · Theatre, auditorium, or similar chairs

A47C 1/121 · · having tipping-up seats

A47C 1/122 · · · tipping-up sideways

A47C 1/124 · · Separate chairs, connectible together into a row

A47C 1/126 · · stowable in floor or wall

A47C 1/13 · · Indicators; Devices for reserving or the like

A47C 1/14 · Beach chairs

# Answer

- A7)
- (a) devices for reserving a theatre chair
- A47C 1/13
- (b) a theatre chair tipping upwards
- A47C 1/121
- (c) devices for reserving a beach chair
- A47C 1/14

# Full Text search

- Non structured data base
- Incomplete results
- No drawings, no tridimensional structures.
- Various languages
- Problems of terminology
- How reliable is the information?
- A lot of noise in the results

# Search using IPC

- IPC: creation of an artificial structure by means of IPC) **which is under control of the users. Enormous intellectual investment.**
- By using the IPC, you will benefit fully from the experience of the examiners , **each in their specific technical field.**

# Publications of the IPC

- Only electronic publications of the official version:
  - online
  - XML Master Files for local installations
  - PDF for download
- Former paper publication was discontinued
- English and French as official languages
  - approved by IPC members during revision
- Other language versions provided by national Offices
  - no control by IPC Union
  - accessible via links in bridge in online IPC:  
German, Russian, Spanish, Portuguese, ...



**COFFEE** [A23F 5/00](#)

COFFEE -making apparatus [A47J 31/00](#)

COFFEE mills [A47J 42/00](#)

COFFEE pots [A47G 19/14](#)

compositions for whitening COFFEE [A23C  
11/00](#)

roasting COFFEE [A23F 5/04](#)



# coffee

- [A23F 5/00](#)
- [Coffee](#); [Coffee substitutes](#); [Preparations](#) thereof [3]
- [A23F 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]
- [A23F 5/04](#)
- · Methods of roasting [coffee](#) (machines therefor [A23N 12/00](#)) [3]
- [A23F 5/06](#)
- · · of roasting extracted [coffee](#) [3]
- [A23F 5/08](#)
- · Methods of grinding [coffee](#) ([coffee](#) mills [A47J 42/00](#)) [3]
- [A23F 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]
- [A23F 5/12](#)
- · · Agglomerating, flaking or tableting (of [coffee](#) extract or instant [coffee](#) [A23F 5/38](#)) [3]
- [A23F 5/14](#)
- · · using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring [A23F 5/46](#)) [3]
- [A23F 5/16](#)
- · Removing unwanted substances (reducing or removing [alkaloid](#) content [A23F 5/20](#)) [3]
- [A23F 5/18](#)
- · · from [coffee](#) extract [3]
- [A23F 5/20](#)
- · Reducing or removing [alkaloid](#) content; [Preparations](#) produced thereby; Extracts or infusions thereof [3]
- [A23F 5/22](#)
- · · Reducing or removing [alkaloid](#) content fro

# Coffee mills

- [A47J 42/02](#)
- · having grinding cones
- [A47J 42/04](#)
- · · hand driven
- [A47J 42/06](#)
- · · mechanically driven
- [A47J 42/08](#)
- · · Adjusting mechanisms
- [A47J 42/10](#)
- · · Grinding cones
- [A47J 42/12](#)
- · having grinding discs
- [A47J 42/14](#)
- · · hand driven
- [A47J 42/16](#)
- · · mechanically driven
- [A47J 42/18](#)
- · · Adjusting mechanisms
- [A47J 42/20](#)
- · · Grinding discs
- [A47J 42/22](#)
- · having pulverising beaters or rotary knives
- [A47J 42/24](#)
- · · hand driven
- [A47J 42/26](#)
- · · mechanically driven

## Classification and description

### A23F3/00

Tea; Tea substitutes; Preparations thereof

- A23F3/06 • Treating tea before extraction (reducing or removing alkaloid content [A23F3/36](#)); Preparations produced thereby (tea extract preparations [A23F3/16](#))
- A23F3/08 • • Oxidation; Fermentation
- A23F3/10 • • • Fermentation with addition of micro-organisms or enzymes
- A23F3/12 • • Rolling or shredding tea leaves
- A23F3/14 • • Tea preparations, e.g. using additives (flavouring [A23F3/40](#))
- A23F3/16 • Tea extraction; Tea extracts; Treating tea extract; Making instant tea
- A23F3/163 • • Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules
- A23F3/166 • • Addition of, or treatment with, enzymes or micro-organisms
- A23F3/18 • • Extraction of water soluble tea constituents ([A23F3/166](#) takes precedence; isolation of tea flavour or tea oil [A23F3/42](#))
- A23F3/20 • • Removing unwanted substances ([A23F3/166](#) takes precedence; reducing or removing alkaloid content [A23F3/38](#))
- A23F3/205 • • • Using flocculating or adsorbing agents
- A23F3/22 • • Drying or concentrating tea extract ([A23F3/166](#) takes precedence)
- A23F3/225 • • • by evaporation, e.g. drying in thin layers, foam drying ([A23F3/26](#) and [A23F3/28](#) take precedence)
- A23F3/24 • • • by freezing out the water
- A23F3/26 • • • by lyophilisation
- A23F3/28 • • • by spraying into a gas stream
- A23F3/30 • • Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ([A23F3/166](#) takes precedence;

flavouring [A23F3/40](#))

- [A23F3/32](#) • • • Agglomerating, flaking or tableting or granulating
- [A23F3/34](#) • Tea substitutes, e.g. maté; Extracts or infusions thereof
- [A23F3/36](#) • Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- [A23F3/363](#) • • by addition of alkaloid neutralising or complexing agents ([A23F3/166](#) takes precedence)
- [A23F3/366](#) • • by extraction of the leaves with selective solvents
- [A23F3/38](#) • • Reducing or removing alkaloid content from tea extract
- [A23F3/385](#) • • • using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers
- [A23F3/40](#) • Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours [A23L1/226](#))
- [A23F3/405](#) • • Flavouring with flavours other than natural tea flavour or tea oil
- [A23F3/42](#) • • Isolation or recuperation of tea flavour or tea oil
- [A23F3/423](#) • • • by solvent extraction; Tea flavour from tea oil
- [A23F3/426](#) • • • by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil [A23F3/423](#))

# Advantages of using IPC

## Summary

- ✓ Language independent
- ✓ Terminology / "jargon" independent
- ✓ Standardized application to documents (by experts of patent offices)
- ✓ Available for (old) patent documents where no full text of claims / description is available
- ✓ Concept search

➤ More complete search results than pure text search

# Thank you

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