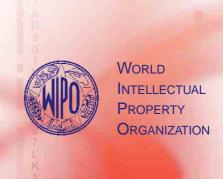
International Patent Classification

Eighth Edition (2006)

General Information

GENEVA 2006

A-B-C-D-E-F-G-H



GENERAL INFORMATION

ON THE EIGHTH EDITION OF THE

INTERNATIONAL PATENT CLASSIFICATION (IPC)



World Intellectual Property Organization

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INTRODUCTION

- 1. When an inventor wishes to have his invention protected, he has to apply to the competent government authority for a patent. In his application, he has to describe his invention. In some countries, the patent application is then published by the said authority, which hereinafter will be called "the industrial property office".
- 2. Once the patent is granted, it is usually published in the form of a document by the industrial property office which has granted it. This document contains, with or without changes, the description of the invention furnished by the applicant.
- 3. More than 100 countries publish¹ patent applications and patents hereinafter called "patent documents"² and in recent years the total number of such documents issued each year has reached nearly two million.
- 4. Inventions are made in all fields of science and technology, that is to use the most customary basic distinction among the three main fields in the chemical, the electrical and the mechanical fields.
- 5. The amount of information contained in patent documents is immense. They contain practically everything that represents an advance in the knowledge of mankind in the field of technology. It is therefore extremely important that this information be accessible to anyone who needs it. Such accessibility exists in theory because the patent documents are published, that is, are made available to any member of the public. But, in practice, accessibility presents great difficulties because of the enormous number of published patent documents and because, as already mentioned, these documents deal with all aspects of technology.
- 6. Obviously, what is needed is a system which allows patent documents relating to any particular area of technology to be identified and retrieved.
- 7. The International Patent Classification (IPC) is such a system. In its eighth edition, it subdivides technology into almost 70,000 fields or groups. Each group is described in a few words and identified by a "classification symbol" consisting of numbers and letters. The wordings of these 70,000 groups are contained in a publication, entitled the "International Patent Classification". This title is used to designate both the classification system and the publication.

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In this brochure, "publish" should be understood as including also the "laying open for public inspection" by the industrial property office concerned.

In some countries, forms of protection other than patents are also available (for example, inventors' certificates, utility models, utility certificates). For the purposes of this brochure, the expression "patent documents" includes also documents applying for or granting such forms of protection.

- 8. The system works in the following way. Before publication, the patent document is "classified", that is to say, it is assigned by qualified staff of the industrial property office the classification symbol or symbols which correspond to the technical field or fields to which the invention described in the document relates. The symbol or symbols are printed or displayed on the front page of the published document.
- 9. Any person wishing to know which patent documents contain information on a given technical field only needs to refer to the IPC to find which one of the 70,000 or so terms relate to that field. It is then possible to find all the documents that have been assigned that symbol. This operation is called "retrieval", both in the abstract sense of the word (finding or recovering the information) and in the physical sense of the word (finding the document which contains the information).
- 10. The rest of this brochure gives details on the various aspects of the IPC and its operation.

STRUCTURE OF THE IPC

- 11. The version of the IPC which has been in force since January 1, 2006, is the eighth edition or IPC-2006. It is the result of IPC revision and reform carried out in the years 1999 to 2005. The following remarks are based on the eighth edition.
- 12. The IPC is a hierarchical system and is divided into the following subdivisions: sections, classes, subclasses and almost 70,000 groups (of which approximately 10% are "main groups", and the rest "subgroups").
- 13. Each section has a title and a symbol. The title consists of one or more words and the symbol consists of a capital letter of the Roman alphabet. They are as follows:
 - A Human Necessities
 - B Performing Operations; Transporting
 - C Chemistry; Metallurgy
 - D Textiles; Paper
 - E Fixed Constructions
 - F Mechanical Engineering; Lighting; Heating; Weapons; Blasting
 - G Physics
 - H Electricity
- 14. Each class has a title and a symbol. The title consists of one or more words and the symbol consists of the symbol of the relevant section followed by a two-digit Arabic number. For example, the subsection "Foodstuffs; Tobacco" has the following four classes:
 - A21 Baking; Equipment for making or processing doughs; Doughs for baking
 - A22 Butchering; Meat treatment; Processing poultry or fish
 - A23 Foods or foodstuffs; Their treatment, not covered by other classes
 - A24 Tobacco; Cigars; Cigarettes; Smokers' requisites

15. Each subclass has a title and a symbol. The title consists of one or more words and the symbol consists of the symbol of the relevant class followed by a capital letter of the Roman alphabet. For example, class A21 ("Baking; Equipment for making or processing doughs; Doughs for baking") is divided into three subclasses (B, C, D) as follows:

A21B Bakers' ovens; Machines or equipment for baking

A21C Machines or equipment for making or processing doughs; Handling baked articles made from dough

A21D Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof

16. Each main group and subgroup has a title and a symbol. The title consists of one or more words and the symbol consists of the subclass symbol followed by two numbers separated by an oblique stroke. The first number has one, two or three digits; the second has two, three, four or five digits. For a main group, the second number consists of two zeros. For example, subclass A21B ("Bakers' ovens; Machines or equipment for baking") has five main groups (1/00, 2/00, 3/00, 5/00, 7/00), the first two of which are the following:

A21B 1/00 Bakers' ovens

A21B 2/00 Baking apparatus employing high-frequency or infra-red heating

17. Main group A21B 1/00 ("Bakers' ovens") is divided into 19 subgroups, the first four of which are the following:

A21B 1/02 . characterised by the heating arrangements

A21B 1/04 ... Ovens heated by fire before baking only

A21B 1/06 . . Ovens heated by radiators

A21B 1/08 ... by steam-heated radiators

- 18. As can be seen from the above example, not all the subgroups are on the same hierarchical level; the highest are preceded by one dot, the lower according to their level by two, three, four or more dots. However, the symbol does not indicate the hierarchical level of the subgroup.
- 19. In some areas of the eighth edition of the IPC, "hybrid" or indexing systems are provided, in order to improve the effectiveness of the IPC and make it more efficient for the retrieval of documents. In such systems, indexing codes identify elements of information about the disclosure which can be useful for certain types of searches.

THE STRASBOURG AGREEMENT OF 1971

20. The IPC system is the result of an international cooperative effort by the industrial property offices of many countries.

- The basis for this cooperative effort was a multilateral international treaty, the "European Convention on the International Classification of Patents for Invention", concluded in 1954 under the aegis of the Council of Europe. In 1967, BIRPI, the predecessor of the World Intellectual Property Organization (WIPO), and the Council of Europe entered into negotiations for the common administration of the continuing work of improving the Classification during a transitional period, and the joint administration of the Classification was commenced in 1969. In 1971, a new treaty was negotiated and signed under the joint auspices of the Council of Europe and WIPO. That treaty is the "Strasbourg Agreement Concerning the International Patent Classification" (the "Strasbourg Agreement"), adopted at Strasbourg on March 24, 1971, by a diplomatic conference of the States members of the International (Paris) Union for the Protection of Industrial Property. Under the Strasbourg Agreement, which entered into force in 1975, the administration of the International Patent Classification became the responsibility solely of WIPO. In other words, the transitional period, which started in 1969, ended in 1975 and brought to an end the responsibility of the Council of Europe with respect to the IPC. The IPC thus became a worldwide system administered by an intergovernmental organization of global scope.
- 22. Any country party to the Paris Convention for the Protection of Industrial Property may become party to the Strasbourg Agreement, which confers several rights and imposes several obligations on the State that has become party to it. The most important right is the right to participate in the continuing work of improving the IPC, such improvement consisting in the amendment of the Classification by a Committee of Experts of which each State party to the Strasbourg Agreement is a member. The most important obligation is to apply the Classification, that is, to indicate the relevant classification symbols on each patent document published by the industrial property office of such a State. Providing this information is the responsibility of that office.
- 23. The full text of the Strasbourg Agreement is available in the form of a brochure which can be ordered from WIPO (Publication No. 275).

IPC REFORM

- 24. The Classification has been periodically revised in order to improve the system and to take account of technical development. The previous, seventh, edition of the IPC was in force from January 1, 2000, to December 31, 2005.
- 25. In 1999, the IPC Committee of Experts recommended, in parallel with IPC revision, to launch the reform of the IPC in order to adapt the Classification to the electronic environment, to increase its efficiency for the retrieval of patent information and to facilitate its use for small and medium-sized industrial property offices and the general public. Substantial changes to the IPC itself and to methods of its revision and use were needed. This recommendation was subsequently endorsed by the Assembly of the IPC Union.

- 26. The basic period of IPC reform has been completed in 2005. The eighth edition of the IPC entered into force on January 1, 2006. It already represents the reformed IPC and includes many new features elaborated in the course of the reform. The most important of them are described below.
- 27. One of the important features of the reformed IPC is its two-level structure which will better satisfy differing needs of various categories of users. The two-level system consists of a core level and an advanced level.
- 28. The core level contains approximately 18,000 entries at high hierarchical levels (classes, subclasses, main groups and subgroups). It is a relatively stable part of the IPC. Revision amendments to the core level will be made in three-year revision cycles when necessitated by technological progress.
- 29. The advanced level represents a further elaboration of the core level, i.e., it includes the core level and additional subgroups. Initially, it includes approximately 70,000 entries but its size will rapidly grow since revision amendments to the advanced level will be continuously made through an accelerated procedure under the supervision of a special subcommittee.
- 30. Although any industrial property office may choose which level to employ for classifying its published patent documents, it is intended that the relatively simple core level will be used for classifying and searching patent documents belonging to small and medium-sized national patent collections, while the more complex advanced level will be used for classifying and searching patent documents belonging to large collections. In particular, classification at the advanced level will cover patent documents included in the PCT minimum documentation.
- 31. The publication of the IPC in paper form will be continued, it will, however, be restricted to the core level, in view of its stability during the three-year revision cycles. The Internet publication contains the complete text of the Classification including the core and the advanced levels and becomes the principal form of the publication of the IPC. The Internet version incorporates the electronic layer, including various electronic data illustrating IPC entries or explaining them more in detail. The electronic layer enhances understanding and facilitates the use of the IPC for industrial property offices and the general public.
- 32. Classification definitions for selected subclasses of the IPC are already available in the electronic layer of the eighth edition. They are intended to provide more detailed explanations of the contents of IPC entries than the official text of the IPC. During further development of the IPC, classification definitions will be elaborated for all of the subclasses of the Classification. More than 3,000 structural chemical formulae are available for viewing in the electronic layer of the eighth edition. Their role is to illustrate chemical areas of the IPC by providing a visual graphic representation of the subject matter of the chemical areas. The electronic layer also contains facilities for displaying main groups of the IPC in the standardized order.

- 33. One of the objectives of IPC reform was to provide possibilities for performing patent searches with the use of the current version of the IPC only and to eliminate the need to rely on superseded IPC editions. This objective will be achieved by reclassification of patent collections according to revision changes in the IPC.
- 34. Access to the worldwide collection of patent documentation will be provided through the Master Classification Database (MCD). It represents a bibliographic database storing all bibliographic elements, including IPC symbols, of patent documents at various publication levels. The database also contains family information. The documents included in the MCD will be classified according to the current version of the core level of the IPC and the continuously updated advanced level. Documents included in the PCT minimum documentation will be reclassified by members of the Special Subcommittee for the Supervision of the Advanced Level of the IPC and some other large industrial property offices. In order to alleviate the workload of reclassification for other offices, their documents having patent family members in the PCT minimum documentation will be reclassified by automatic propagation of the reclassification data from the PCT minimum documentation.
- 35. The access to the Master Classification Database will be possible in several ways, for example, via the Esp@cenet of the EPO. The Esp@cenet will use the IPC data present in the MCD.
- 36. Many particular rules of the IPC were amended or further specified in the course of IPC reform. This concerns, for example, presentation of classification symbols on the front page of patent documents, priority rules in the IPC, principles of multiple classification, use of hybrid systems and classification procedures for patent documents at different publication levels. A large number of amendments to principles and rules of the Classification made it necessary to completely review and redraft the Guide to the IPC representing the only official handbook on classification. A number of special documents, relating to classification, revision and maintenance of the IPC, and creation of electronic data, have been elaborated during the IPC reform. They are available on the WIPO IPC website.

IPC PUBLICATIONS AND ELECTRONIC PRODUCTS

- 37. As already indicated, the latest version of the IPC which has been in force since January 1, 2006 is the eighth edition. Its core level is published in the printed form in four bound volumes. There are two authentic versions, one in English and one in French. Sample pages of both sides of the title page appear as pages 1 and 2 of the Annex to this brochure.
- 38. Pursuant to Article 3(2) of the said Strasbourg Agreement, official texts of the Classification may be established in other languages. Complete texts of, for example, the seventh edition of the Classification were established in the Chinese, Croatian, Czech, Dutch, German, Hungarian, Japanese, Korean, Polish, Portuguese, Russian, Serbian, Slovak and Spanish languages.

- 39. The Guide to the IPC is published separately in Volume 5 of the printed publication. The main purpose of the Guide is to explain the layout and the use of symbols in the Classification, as well as the principles of the IPC and its interpretation. It also gives advice on how to classify and search patent documents according to the IPC.
- 40. Each section in the printed publication is preceded by a summary of its contents, indicating the subsections, classes and subclasses of that section. Sample pages of the three pages constituting the contents of section A appear as pages 3 to 5 of the Annex to this brochure.
- 41. Each class starts on a new page and is followed by the different subclasses into which the class is divided. Most subclasses are preceded by a summary of their contents, called the "Subclass Index". Page 6 of the Annex to this brochure shows the first page of a class (class A23) and the core level of subclass A23B.
- 42. The Internet version of the eighth edition, in English and French, was published on the WIPO IPC website. Compared with the printed version, the Internet version contains the complete text of the Classification (core and advanced levels) and incorporates the electronic layer including supplementary information facilitating the use of the Classification, such as classification definitions, illustrating chemical formulae and main groups in a standardized sequence. Navigation in the text is possible using the hierarchical structure of the IPC, as well as by direct access to the relevant symbols of the Classification. Hypertext links provided allow to switch between the English and French versions and between IPC places interconnected by references.
- 43. Pages 7 to 9 of the Annex to this brochure shows the advanced level (complete text) of subclass A23B.
- 44. The use of the IPC is facilitated by a separate publication, the official "Catchword Index". This is a book containing thousands of "catchwords" arranged in alphabetical order. Under most of these catchwords catchword phrases appear, narrowing the meaning of the catchword. Each catchword or catchword phrase indicates the place in the IPC which deals with the subject in question.
- 45. Page 10 of the Annex to this brochure is a sample of a typical page of the Catchword Index.
- 46. There is one official Catchword Index in English and one in French. Catchword indexes have also been established in other languages in order to facilitate the use of the IPC in those languages.
- 47. The official Catchword Indexes to the eighth edition were published in the printed form and on the Internet. References in the Catchword Indexes to the core level of the IPC are distinguished from references to the advanced level. The electronic version of the Catchword Indexes is published as part of the Internet version of the IPC.

- 48. Information on how subject matter has been transferred from one place to another in the IPC as a result of the revision work carried out during the seventh revision period (revision of the seventh edition of the Classification) is contained in the Revision Concordance List which is also published as part of the Internet version of the IPC. This is a publication which shows where subject matter of the seventh edition that has been transferred, as a consequence of the revision of that edition, can be found in the eighth edition of the IPC.
- 49. Page 11 of the Annex to this brochure is a sample of a typical page of the Revision Concordance List.
- 50. Various editions of the IPC are available on the IPC:CLASS CD-ROM. In its latest version (the fourth edition), IPC:CLASS contains the first to seventh editions of the IPC in English and French, the fourth to seventh editions in German and the fifth to seventh editions in Russian and Spanish. Furthermore, it contains the English, French and Russian catchword indexes and a bilingual (German/English) catchword index (the "Stich- und Schlagwörterverzeichnis"), elaborated by the German Patent and Trade Mark Office with the participation of the Austrian Patent Office. The Revision Concordance Lists associated with the various editions are also included.
- 51. The retrieval software enables the user to make queries using keywords, classification symbols or combinations of both in any of the data files on the CD-ROM. The user may choose to work (i.e., display menus, prompts and help screens) in any of the above-mentioned languages, can switch between different IPC editions and language versions and can consult the catchword indexes, the revision concordance data or the valid symbols data. The user also has a bridge to a number of online databases and databases on other CD-ROMs, permitting loading of IPC symbols in preformatted files, ready for use when searching in those databases.
- 52. A new version of the IPC:CLASS CD-ROM (Version 5) will be published in 2006. This version will contain the complete text of the eighth edition in English and French, including the Catchword Indexes and the electronic layer, and will incorporate facilities enabling downloading of amendments to the advanced level from the Internet.
- 53. Various files containing the IPC scheme (core and advanced levels), catchword indexes, Revision Concordance List, classification definitions, illustrating chemical formulae and other IPC-related material, are available in XML format for free downloading from the WIPO IPC website.

USE OF THE IPC FOR CLASSIFYING THE PATENT DOCUMENTS OF VARIOUS COUNTRIES

54. According to the Strasbourg Agreement, patent documents must, as a rule, be classified according to the finest subdivisions of the IPC. However, if, in any country, the procedure for the grant of patents does not provide for a search of the state of the art (to determine, mainly, whether the invention claimed is novel), classification to subclass level is sufficient. Nevertheless, some countries have gone beyond their treaty obligations.

According to information available in January 2006, the following 76 countries and 55. five international organizations applied the IPC to its full extent to their published patent documents, that is, down to the finest subdivision of that Classification (the year in parentheses, appearing, when known, after the name of a country or an organization, is the year from which the patent documents have been published by that country or that organization with the IPC symbols printed on them):

African Intellectual Property Organization

(OAPI) (1981)

African Regional Intellectual Property

Organization (ARIPO) (1985)

Albania

Argentina (1973)

Armenia (1993)

Australia (1970)

Austria (1969)

Azerbaijan (1993)

Belarus (1992)

Bolivia (1985)

Bosnia and Herzegovina (1994)

Brazil (1972)

Bulgaria (1973)

Canada (1977)

China (1985)

Croatia (1993)

Cuba (1974)

Cyprus (1975)

Czech Republic (1993)

Democratic People's Republic of

Korea (1983)

Denmark (1968)

Egypt (1974)

Estonia (1994)

Eurasian Patent Office (EAPO) (1996)

European Patent Office (EPO) (1978)

Finland (1968)

France (1969)

Georgia (1992)

Germany (1971)

Greece (1985)

Haiti (1987)

Hungary (1970)

Iceland

India (1975)

Indonesia (1992)

Iraq (1980)

Ireland (1969)

Israel (1969)

Japan (1975)

Kazakhstan (1992)

Kenya (1975)

Kyrgyzstan (1993)

Latvia (1994)

Lithuania (1994)

Malaysia (1985)

Mexico (1980)

Mongolia (1972)

Netherlands (1969)

New Zealand (1983)

Norway (1968)

Paraguay (1983)

Peru (1984)

Philippines (1972)

Poland (1970)

Portugal (1978)

Republic of Korea (1979)

Republic of Moldova (1994)

Romania (1970)

Russian Federation (1991)

Serbia and Montenegro

Slovakia (1993)

Slovenia (1993)

Spain (1967)

Sri Lanka (1980)

Suriname (1975)

Sweden (1967) Switzerland (1971)

Tajikistan (1993)

Thailand

The former Yugoslav Republic of

Macedonia (1994)

Trinidad and Tobago (1996)

Turkey (1988)

Turkmenistan (1993)

Ukraine (1992)

United Kingdom (1967) United States of America (1969) Uruguay (1982) Uzbekistan (1993) Venezuela (1978) Viet Nam World Intellectual Property Organization (WIPO) (1978)

56. Nineteen other countries currently classify their published patent documents only down to subclass level of the IPC (the year in parentheses, appearing, when known, after the name of a country, is the year from which the patent documents have been published by that country with the IPC symbols printed on them):

Bangladesh Italy (1970)

Belgium (1955)

Chile (1969)

Colombia (1978)

Costa Rica

Democratic Republic of the Congo (1972)

Luxembourg (1973)

Malawi (1964)

Monaco (1975)

Morocco

Nicaragua

Ecuador (1985)

Guatemala

Guinea

Honduras

South Africa (1973)

Zambia (1965)

Zimbabwe

57. It is estimated that approximately 50 million patent documents have been published so far in the world. Most of them are provided with the classification symbols of the IPC. Currently, the IPC is applied to 95 per cent of nearly two million annually published patent documents.

USE OF THE IPC FOR THE RETRIEVAL OF PATENT DOCUMENTS

- 58. Industrial property offices need to retrieve the information contained in patent documents for establishing the "state of the art" for any given field of technology at any given point in time, and, on the basis of the state of the art as compared with the alleged invention described in any patent application, to decide whether it corresponds to certain criteria of patentability, mainly whether it is "new" and whether it is "non-obvious". The state of the art is generally discovered by "searching" for (and finding) documents of possible relevance, that is in the terminology of the Patent Cooperation Treaty (PCT) "everything which has been made available to the public anywhere in the world by means of written disclosure ... and which is capable of being of assistance in determining that the claimed invention is or is not new and that it does or does not involve an inventive step (i.e., that it is or is not obvious)" (PCT Rule 33.1(a)). (Relevant disclosures may be other than patent documents, but for the purposes of this text only patent documents are considered.)
- 59. It is the classification of the patent documents which makes access to them possible. Patent documents bearing the same classification symbols or neighboring classification symbols were earlier generally assembled in what are called "files", and the files most frequently needed by any "searcher" or "examiner" employed by an industrial property office were kept in or near the premises where he works. These files are generally referred to as "search files". When the searcher made a search he scanned the documents contained in the

relevant files. Nowadays, examiners mostly use computerized databases which contain bibliographic data (including the IPC symbols), abstracts, titles and the full text of patent documents. The examiner can, from a computer in the office, interrogate one or more of the available databases, using IPC symbols and keywords. The computer identifies patent documents of possible relevance, and the examiner can then consult the full text of those documents, which may be kept in a numerical file, for example, stored on a CD-ROM.

- 60. Before the existence of the IPC, the search files were arranged according to the "national" classification used by the industrial property office. The classifications most used were the "American" or "U.S.", the "British" or "U.K.", the "German" and an earlier version of the German, "the old German", the "Dutch" or "Netherlands" and the "Japanese". Nowadays, almost all published patent documents can be searched with the use of IPC symbols.
- 61. Before making a search, it is essential to establish clearly the technical subject of the search and identify technical terms relating to this subject. To prepare for searching a technical subject with the use of the IPC, it is necessary to locate in the IPC the appropriate place.
- 62. For this purpose, a systematic approach could be adopted and followed step by step, i.e., the relevant section, class and subclass should first be identified and, then, the main group or the subgroup. It is important to remember that the title of each subgroup must be read as being restricted by the titles of the higher level subgroups, the main group and the subclass. Bearing this in mind, it is necessary to select a subgroup with the largest number of dots which still embraces all the essential characteristics of the technical subject.
- 63. For the uninitiated user, it is advisable to approach the Classification by using the official Catchword Index to the IPC. This publication contains thousands of catchwords representing technical terms used in patent documentation and technical literature, which are arranged in alphabetical order. The catchword phrases appearing under the catchwords give an indication of subject matter designated by IPC symbols.
- 64. An alternative method of direct accessing the IPC is using the natural language search in the Classification provided by the TACSY system. This system is available on the WIPO IPC website and allows to retrieve relevant places in the IPC at three hierarchical levels, subclass, main group and subgroup, by introducing a free text in the query field.
- 65. WIPO actively promotes the universal use of the IPC. For example, the IPC is used for classifying and searching in various patent documentation and information centers, such as the African Patent Documentation and Information Center (CADIB), established under the auspices of the African Intellectual Property Organization (OAPI), and the Patent Documentation and Information Centre for English-Speaking Africa, established under the auspices of the African Regional Intellectual Property Organization (ARIPO).
- 66. WIPO has assisted, or is assisting, industrial property offices in developing countries to establish information centers for accessing patent documentation.

TRAINING ON THE USE OF THE IPC

67. WIPO provides intensive training in the use of the IPC for the staff of the national or regional industrial property offices concerned by development projects. WIPO also organizes training courses in the use of the IPC, where experts from industrial property offices or from WIPO instruct in the use of the IPC for classifying as well as for searching. Such training courses, which are usually intended for industrial property offices of a particular region, have been organized, for example in 2005, in Finland, Mexico and Ukraine.

International Patent Classification

Eighth Edition (2006) Core Level

Volume 1
Sections A and B



This publication of the eighth edition (2006) constitutes the core level of the authentic English version of the Classification provided for in the Strasbourg Agreement Concerning the International Patent Classification (of 1971). The version of the Classification contained in this edition represents the result of the revision of the previous seventh edition and the reform of the Classification which was carried out, from 1999 to 2005, by the Committee of Experts set up under the said Agreement. The eighth edition (2006) entered into force on January 1, 2006.

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SECTION A -HUMAN NECESSITIES

CONTENTS OF SECTION

(References and notes omitted)

Subsect	ion: AGRICULTURE	A22	BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH	24
		A22B	Slaughtering	24
A01	AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING8	A22C	Processing meat, poultry, or fish	24
A01B	Soil working in agriculture or forestry; Parts, details, or accessories of agricultural machines or implements, in general	A23	FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES	25
A01C	Planting; Sowing; Fertilising9			
A01D A01F	Harvesting; Mowing	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	25
	binding straw or hay into bundles; Cutting of hay, straw or the like; Storing agricultural or horticultural produce	A23C	Dairy products, e.g. milk, butter, cheese; Milk or cheese substitutes; Making thereof	
A01G	Horticulture; Cultivation of vegetables, flowers, rice, fruit, vines, hops, or seaweed; Forestry;	A23D	Edible oils or fats, e.g. margarines, shortenings, cooking oils	26
A01H	Watering	A23F	Coffee; Tea; Their substitutes; Manufacture, preparation, or infusion thereof	20
A01J	reproduction by tissue culture techniques	A23G	Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery;	24
A01K	Animal husbandry; Care of birds, fishes, insects; Fishing; Rearing or breeding animals, not otherwise provided for; New breeds of animals	A23J	Chewing gum; Ice-cream; Preparation thereof Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs	
A01L	Shoeing of animals	A23K	Fodder	
A01M	Catching, trapping or scaring of animals; Apparatus for the destruction of noxious animals or noxious plants	A23L	Foods, foodstuffs, or non-alcoholic beverages, not covered by subclasses A21D or A23B to A23J;	2
A01N	Preservation of bodies of humans or animals or plants or parts thereof; Biocides, e.g. as disinfectants, as pesticides, as herbicides; Pest		Their preparation or treatment, e.g. cooking, modification of nutritive qualities, physical treatment; Preservation of foods or foodstuffs, in general	27
A01P	repellants or attractants; Plant growth regulators	A23N	Machines or apparatus for treating harvested fruit, vegetables, or flower bulbs in bulk, not otherwise provided for; Peeling vegetables or fruit in bulk; Apparatus for preparing animal feeding-stuffs	29
		A23P	Shaping or working of foodstuffs, not fully covered by a single other subclass	
Subsect	ion: FOODSTUFFS; TOBACCO			
A21	BAKING; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; DOUGHS FOR	A24	TOBACCO; CIGARS; CIGARETTES; SMOKERS' REQUISITES	30
	BAKING	A24B	Manufacture or preparation of tobacco for smoking or chewing; Tobacco; Snuff	30
A21B	Bakers' ovens; Machines or equipment for baking22	A24C	Machines for making cigars or cigarettes	30
A21C	Machines or equipment for making or processing doughs; Handling baked articles made from dough 22	A24D	Cigars; Cigarettes; Tobacco smoke filters; Mouthpieces for cigars or cigarettes; Manufacture	24
A21D	Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof	A24F	of tobacco smoke filters or mouthpieces	

Subsec			A47	FURNITURE; DOMESTIC ARTICLES OR APPLIANCES; COFFEE MILLS; SPICE MILLS; SUCTION CLEANERS IN GENERAL	44
A41	WEARING APPAREL	32			
A41B	Shirts; Underwear; Baby linen; Handkerchiefs	32	A47B	Tables; Desks; Office furniture; Cabinets; Drawers; General details of furniture	11
A41C	Corsets; Brassières		A47C	Chairs; Sofas; Beds	
A41D	Outerwear; Protective garments; Accessories		A47D	Furniture specially adapted for children	
	Garment fastenings; Suspenders			Special furniture, fittings, or accessories for shops,	4/
A41F A41G	Artificial flowers; Wigs; Masks; Feathers		A47F	storehouses, bars, restaurants, or the like; Paying	
		33		counters	47
A41H	Appliances or methods for making clothes, e.g. for dress-making, for tailoring, not otherwise provided		A47G	Household or table equipment	48
	for	34	A47H	Furnishings for windows or doors	49
			A47J	Kitchen equipment; Coffee mills; Spice mills; Apparatus for making beverages	49
A42	HEADWEAR	35	A47K	Sanitary equipment not otherwise provided for; Toilet accessories	
A42B	Hats; Head coverings	35	A47L	Domestic washing or cleaning; Suction cleaners in	
A42C	Manufacturing or trimming hats or other head coverings			general	51
			Subsect	tion: <u>HEALTH; AMUSEMENT</u>	
A43	FOOTWEAR	36			
A43B	Characteristic features of footwear; Parts of footwear	36	A61	MEDICAL OR VETERINARY SCIENCE; HYGIENE	53
A43C	Fastenings or attachments for footwear; Laces in	26			
A 42D	general	30	A61B	Diagnosis; Surgery; Identification	
A43D	Machines, tools, equipment or methods for manufacturing or repairing footwear	37	A61C	Dentistry; Oral or dental hygiene	56
	manufacturing of repairing footwear	37	A61D	Veterinary instruments, implements, tools, or methods	57
A44	HABERDASHERY; JEWELLERY	39	A61F	Filters implantable into blood vessels; Prostheses; Devices providing patency to, or preventing collapsing of, tubular structures of the body,	
A44B	Buttons, pins, buckles, slide fasteners, or the like	39		e.g. stents; Orthopaedic, nursing or contraceptive	
A44C	Jewellery; Bracelets; Other personal adornments; Coins	39		devices; Fomentation; Treatment or protection of eyes or ears; Bandages, dressings or absorbent pads; First-aid kits	57
			A61G	Transport, personal conveyances, or	
				accommodation specially adapted for patients or	
A45	HAND OR TRAVELLING ARTICLES	40		disabled persons; Operating tables or chairs;	5 0
A45B	Walking sticks; Umbrellas; Ladies' or like fans	40	4 < 111	Chairs for dentistry; Funeral devices	39
A45C	Purses; Luggage; Hand carried bags		A61H	Physical therapy apparatus, e.g. devices for locating or stimulating reflex points in the body;	
A45D	Hairdressing or shaving equipment; Manicuring or	10		Artificial respiration; Massage; Bathing devices	
	other cosmetic treatment	41		for special therapeutic or hygienic purposes or	
A45F	Travelling or camp equipment; Sacks or packs			specific parts of the body	60
	carried on the body	42	A61J	Containers specially adapted for medical or pharmaceutical purposes; Devices or methods	
				specially adapted for bringing pharmaceutical	
				products into particular physical or administering	
A46	BRUSHWARE	43		forms; Devices for administering food or medicines orally; Baby comforters; Devices for	
Δ/6R	Brushes	13		receiving spittle	61
A46B A46D	Manufacture of brushes		A61K	Preparations for medical, dental, or toilet purposes	
ムもひひ	Manufacture of Diusies	43	A61L	Methods or apparatus for sterilising materials or	_
			11012	objects in general; Disinfection, sterilisation, or deodorisation of air; Chemical aspects of bandages, dressings, absorbent pads, or surgical articles; Materials for bandages, dressings,	
				absorbent pads, or surgical articles	69

A61M	Devices for introducing media into, or onto, the body; Devices for transducing body media or for	A63	SPORTS; GAMES; AMUSEMENTS	7
A CINI	taking media from the body; Devices for producing or ending sleep or stupor	A63B	Apparatus for physical training, gymnastics, swimming, climbing, or fencing; Ball games;	7
A61N	Electrotherapy; Magnetotherapy; Radiation therapy; Ultrasound therapy73	A63C	Training equipment	
A61P	Therapeutic activity of chemical compounds or		courts, rinks or the like	80
A61Q	medicinal preparations	A63D	Bowling-alleys; Bowling games; Boccia; Bowls; Bagatelle; Billiards	8
1.62		A63F	Card, board, or roulette games; Indoor games using small moving playing bodies; Games not otherwise provided for	8
A62 A62B	LIFE-SAVING; FIRE-FIGHTING76 Devices, apparatus, or methods for life-saving76	A63G	Merry-go-rounds; Swings; Rocking-horses; Chutes; Switchbacks; Similar devices for public amusement	8′
A62C	Fire-fighting77	A63H	Toys, e.g. tops, dolls, hoops, building blocks	
A62D	Chemical means for extinguishing fires; Processes for making harmful chemical substances harmless, or less harmful, by effecting a chemical change;	A63J	Devices for theatres, circuses, or the like; Conjuring appliances or the like	
	Composition of materials for coverings or clothing for protecting against harmful chemical agents; Composition of materials for transparent parts of gas-masks, respirators, breathing bags or helmets;	A63K	Racing; Riding sports; Equipment or accessories therefor	
	Composition of chemical materials for use in breathing apparatus	A99	SUBJECT MATTER NOT OTHERWISE PROVIDED FOR IN THIS SECTION	8
		A99Z	Subject matter not otherwise provided for in this section	8

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

Note

(1) Attention is drawn to the following places:

C08B Polysaccharides, derivatives thereof

C11 Animal or vegetable oils, fats, fatty substances or waxes

C12 Biochemistry, beer, spirits, wine, vinegar

C13 Sugar industry. [4]

- (2) Processes using enzymes or micro-organisms in order to:
 - (i) liberate, separate or purify a pre-existing compound or composition, or to
 - (ii) treat textiles or clean solid surfaces of materials

are further classified in subclass C12S. [5]

PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general A23L 3/00; applying food preservatives in packages B65D 81/28)

	General methods for preserving meat, sausages, fish rish products [2]	7/00	Preservation or chemical ripening of fruit or vegetables [3]
4/005 .	Preserving by heating [5]	7/005	. Preserving by heating [5]
4/02 .	Preserving by means of inorganic salts (apparatus therefor A23B 4/26, A23B 4/32) [2]	7/02	 Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/214)
4/03 .	Drying; Subsequent reconstitution [5]	7/04	. Freezing; Subsequent thawing; Cooling
4/044 · 4/06 ·	Smoking; Smoking devices [5] Freezing; Subsequent thawing; Cooling [2]	7/08	• Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06)
4/12 .	Preserving with acids; Acid fermentation [2]	7/10	. Preserving with acids; Acid fermentation
4/14 .	Preserving with chemicals not covered by groups A23B 4/02 or A23B 4/12 [2]	7/14	• Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B 7/10
	Apparatus for preserving using liquids [5] Apparatus for preserving using solids [5]	7/144	• • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [3,5]
5/00 P	Preservation of eggs or egg products (preserving ough or bakery products A21D)	9/00	Preservation of edible seeds, e.g. cereals
5/005 .	Preserving by heating [5]		

A23C DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs A23J 1/00; preparation of peptides, e.g. of proteins, in general C07K 1/00)

Note

This subclass covers:

- the chemical aspects of making dairy products; [3]
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying, preservation, or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. A01J for treatment of milk or cream for manufacture of butter or cheese. [3]

Subclass Index

DAIRY TECHNOLOGY	1/00 to 7/00	CHEESE; CHEESE SUBSTITUTES	19/00; 20/00
MILK PREPARATIONS; MILK	0/00 11/00 12/00	BUTTERMILK; WHEY; OTHER DAIRY	17/00 21/00 22/00
SUBSTITUTES; CREAM; BUTTER	9/00; 11/00; 13/00; 15/00	PRODUCTS	1 //00; 21/00; 23/00
	15/00		

General dairy technology

1/00 Concentration, evaporation or drying (A23C 3/00 takes precedence; products obtained thereby A23C 9/00; making butter powder A23C 15/00, cheese powder A23C 19/00; evaporating in general B01D 1/00) [3]

3/00 Preservation of milk or milk preparations (of cream A23C 13/00; of butter A23C 15/00; of cheese A23C 19/00)

7/00 Other dairy technology

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A SECTION A — HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

Note(s)

A23B 4/16

1. Attention is drawn to the following places:

C08B Polysaccharides, derivatives thereof
 C11 Animal or vegetable oils, fats, fatty substances or waxes

C12 Biochemistry, beer, spirits, wine, vinegar

C13 Sugar industry. [4]

- 2. Processes using enzymes or micro-organisms in order to:
 - liberate, separate or purify a pre-existing compound or composition, or to
 - ii. treat textiles or clean solid surfaces of materials are further classified in subclass C12S. [5]

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 (preserving foodstuffs in general A23L 3/00; applying food
	preservatives in packages B65D 81/28)
A23B 4/00	General methods for preserving meat, sausages, fish or fish products [2]
A23B 4/005	Preserving by heating [5]
A23B 4/01	by irradiation or electric treatment [5]
A23B 4/015	 Preserving by irradiation or electric treatment without heating effect [5]
A23B 4/02	 Preserving by means of inorganic salts (apparatus therefor A23B 4/26, A23B 4/32) [2]
A23B 4/023	by kitchen salt or mixtures thereof with inorganic or organic compounds [5]
A23B 4/027	by inorganic salts other than kitchen salt or mixtures thereof with organic
	compounds, e.g. biochemical compounds [5]
A23B 4/03	- Drying; Subsequent reconstitution [5]
A23B 4/033	with addition of chemicals (A23B 4/037 takes precedence) [5]
A23B 4/037	Freeze-drying [5]
A23B 4/044	- Smoking; Smoking devices [5]
A23B 4/048	with addition of chemicals other than natural smoke [5]
A23B 4/052	Smoke generators [5]
A23B 4/056	 Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking [5]
A23B 4/06	- Freezing; Subsequent thawing; Cooling [2]
A23B 4/07	Thawing subsequent to freezing [5]
A23B 4/08	with addition of chemicals before or during cooling [2]
A23B 4/09	with direct contact between the food and the chemical, e.g. liquid N ₂ , at
	cryogenic temperature [5]
A23B 4/10	Coating with a protective layer; Compositions or apparatus therefor [2]
A23B 4/12	- Preserving with acids; Acid fermentation [2]
A23B 4/14	 Preserving with chemicals not covered by groups A23B 4/02 or A23B 4/12 [2]

· · in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]

A23B 4/18	• • in the form of liquids or solids (apparatus therefor A23B 4/26, A23B 4/32) [5]
A23B 4/20	· · · Organic compounds; Micro-organisms; Enzymes (acid fermentation A23B
	4/12) [5]
A23B 4/22	· · · · Micro-organisms; Enzymes [5]
A23B 4/24	· · · Inorganic compounds [5]
A23B 4/26	Apparatus for preserving using liquids [5]
A23B 4/28	by injection of liquids [5]
A23B 4/30	by spraying of liquids [5]
A23B 4/32	Apparatus for preserving using solids [5]
A23B 5/00	Preservation of eggs or egg products (preserving dough or bakery
	products A21D)
A23B 5/005	Preserving by heating [5]
A23B 5/01	by irradiation or electric treatment [5]
A23B 5/015	Preserving by irradiation or electric treatment without heating effect [5]
A23B 5/02	Drying; Subsequent reconstitution [5]
A23B 5/025	with addition of chemicals (A23B 5/03, A23B 5/035 take precedence) [5]
A23B 5/03	Freeze-drying [5]
A23B 5/035	· · Spray-drying [5]
A23B 5/04	Freezing; Subsequent thawing; Cooling
A23B 5/045	Thawing subsequent to freezing [5]
A23B 5/05	• • with addition of chemicals [5]
A23B 5/055	with direct contact between the food and the chemical, e.g. liquid N ₂ , at
	cryogenic temperature [5]
A23B 5/06	 Coating eggs with a protective layer; Compositions or apparatus therefor [5]
A23B 5/08	Preserving with chemicals [5]
A23B 5/10	• • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
A23B 5/12	· · in the form of liquids or solids [5]
A23B 5/14	· · · Organic compounds; Micro-organisms; Enzymes [5]
A23B 5/16	· · · · Micro-organisms; Enzymes [5]
A23B 5/18	· · · Inorganic compounds [5]
A23B 5/20	
	- • Apparatus for preserving using liquids [5]
A23B 5/22	Apparatus for preserving using solids [5]
A23B 5/22	Preservation or chemical ripening of fruit or vegetables [3]
A23B 5/22 A23B 7/00	· · · Apparatus for preserving using solids [5]
A23B 5/22 A23B 7/00 A23B 7/005	Preserving of fruit or vegetables [3] Preserving by heating [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216)
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/015 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/015 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/04	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/045 A23B 7/05	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/015 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/04	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/045 A23B 7/055	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/045 A23B 7/05 A23B 7/055	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3]
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/028 A23B 7/04 A23B 7/04 A23B 7/05 A23B 7/05 A23B 7/06 A23B 7/08	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3] Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06)
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/04 A23B 7/05 A23B 7/05 A23B 7/05 A23B 7/06 A23B 7/08 A23B 7/08 A23B 7/08	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3] Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06) Preserving with acids; Acid fermentation
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/03 A23B 7/04 A23B 7/045 A23B 7/05 A23B 7/05 A23B 7/05 A23B 7/06 A23B 7/08 A23B 7/08 A23B 7/08 A23B 7/10 A23B 7/12	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Preezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3] Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06) Preserving with acids; Acid fermentation Apparatus for compressing sauerkraut
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/04 A23B 7/04 A23B 7/05 A23B 7/05 A23B 7/05 A23B 7/06 A23B 7/08 A23B 7/08 A23B 7/08	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3] Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06) Preserving with acids; Acid fermentation Apparatus for compressing sauerkraut Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/024 A23B 7/028 A23B 7/028 A23B 7/028 A23B 7/04 A23B 7/04 A23B 7/05 A23B 7/05 A23B 7/05 A23B 7/06 A23B 7/08 A23B 7/10 A23B 7/12 A23B 7/12	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Presezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3] Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06) Preserving with acids; Acid fermentation Apparatus for compressing sauerkraut Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B 7/10
A23B 5/22 A23B 7/00 A23B 7/005 A23B 7/01 A23B 7/015 A23B 7/02 A23B 7/022 A23B 7/024 A23B 7/026 A23B 7/028 A23B 7/03 A23B 7/03 A23B 7/04 A23B 7/045 A23B 7/05 A23B 7/05 A23B 7/05 A23B 7/06 A23B 7/08 A23B 7/08 A23B 7/08 A23B 7/10 A23B 7/12	Preservation or chemical ripening of fruit or vegetables [3] Preserving by heating [5] by irradiation or electric treatment [5] Preserving by irradiation or electric treatment without heating effect [5] Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 1/216) with addition of chemicals (A23B 7/024-A23B 7/028 take precedence) [5] Freeze-drying [5] Spray-drying [5] Thin layer-, drum- or roller-drying [5] Drying raw potatoes Freezing; Subsequent thawing; Cooling Thawing subsequent to freezing [5] with addition of chemicals [5] with addition of chemicals [5] with direct contact between the food and the chemical, e.g. liquid N ₂ , at cryogenic temperature [5] Blanching (machines therefor A23N 12/00) [3] Preserving with sugars (marmalade, jam, fruit jellies A23L 1/06) Preserving with acids; Acid fermentation Apparatus for compressing sauerkraut Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B

	or H ₂ O [3]
A23B 7/152	in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₂ , O ₂
	or H ₂ O [3]
A23B 7/153	· · in the form of liquids or solids [5]
A23B 7/154	Organic compounds; Micro-organisms; Enzymes (acid fermentation A23B)
	7/10) [5]
A23B 7/155	· · · · Micro-organisms; Enzymes [5]
A23B 7/157	· · · Inorganic compounds [5]
A23B 7/158	Apparatus for preserving using liquids [5]
A23B 7/159	Apparatus for preserving using solids [5]
A23B 7/16	 Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08
	takes precedence) [5]
A23B 9/00	Preservation of edible seeds, e.g. cereals
A23B 9/02	Preserving by heating [5]
A23B 9/04	by irradiation or electric treatment [5]
A23B 9/06	Preserving by irradiation or electric treatment without heating effect [5]
A23B 9/08	- Drying; Subsequent reconstitution [5]
A23B 9/10	Freezing; Subsequent thawing; Cooling [5]
A23B 9/12	Thawing subsequent to freezing [5]
A23B 9/14	Coating with a protective layer; Compositions or apparatus therefor [5]
A23B 9/16	Preserving with chemicals [5]
A23B 9/18	• in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
A23B 9/20	in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂
A 00 D 0 /00	or H ₂ O [5]
A23B 9/22	in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₂ , O ₂
	or H ₂ O [5]
A23B 9/24	· · in the form of liquids or solids [5]
A23B 9/26	Organic compounds; Micro-organisms; Enzymes [5]
A23B 9/28	· · · Micro-organisms; Enzymes [5]
	· · · Inorganic compounds [5]
A23B 9/30	
A23B 9/30 A23B 9/32 A23B 9/34	Apparatus for preserving using liquids [5] Apparatus for preserving using solids [5]

FILTER(S), filtering FIRE(S) G03C photographic -1/00 FINGERBOARDS 3/00 3/00 - for stringed instruments G10D (3/06)7/00 5/20 production of - from ion-exchange C08J FINGERPRINT(S) resins storing - on cores or reels B65H 75/00 recognising -A61B 5/117 H01C 17/06 (17/065)thick - resistors G06K 9/00 thin - resistors H01C 17/075 thin magnetic -H01F 10/00 **FINIALS** thin- or thick--capacitors H01G 4/33 (roof ridge tiles) E04D 1/30 FILTER(S), filtering FINING B01D (1) for separating solids 13/00 arrangement or mounting of air F24F (13/28)- of non-alcoholic beverages A23L 2/70 conditioner -B01D 33/00 drum -**FINISHING** - for breathing-protection purposes A62B 23/00 barrel- -B24B 31/00 - for coffee A47J 31/00 - of bores or cylinders by rolling **B21H** 1/00 (1/18)(9/02)- for milk A01J 9/00 - of chains or chain links B21L 9/00 (9/06)11/00 (11/06)15/00 - for non-alcoholic beverages A23L 2/70 (2/72)- of fibres, threads, yarns or fabrics D06M - for suction cleaners A47L 9/10 by chemical, biochemical or A61F 2/01 - implantable into blood vessels physical means - in air conditioning F24F 3/16 - of gear teeth B23F 19/00 - in cigar or cigarette holders A24F 13/00 (13/06)- of headwear (1/08)- in fluid meters A42C 1/00 G01F 15/00 (15/12)- of leather C14B - in mouthpieces of tobacco pipes A24F 7/00 (7/04)C14C 11/00 - in washing machines D06F 39/00 9/00 D21H - of metal surfaces mechanically B23P 27/08 - paper B21C 37/06 (37/30)- of metal tubes - presses B01D 25/12 - spinning solution or melt D01D 1/00 (1/10)see also catchwords for the A24D 3/00 - tips for cigars or cigarettes finishing operations per se (11/14)D21F 11/00 making - paper - of metal tubes by rolling B21B 19/00 (19/10)regenerating - material B01D 41/00 - or dressing of filaments, yarns, D02J ultra -B01D 61/14 threads, cords or ropes B01D 37/00 using - aids (37/02)G03C 11/00 - of photographs well-E03B 3/00 (3/18)- of print or printed paper B41F 23/00 (23/08)11/00 (2) acoustic -G10K (11/04)**B41L** 11/00 (3) — for electro-magnetic waves: 23/00 (23/24)H03H - networks - of screw threads B23G 7/00 - of waveguide type H01P 1/20 - of surfaces by grinding or **B24B** G02B 5/20 (4) optical polishing fastening - to lighting devices F21V 17/00 - of textile fabrics D06C associated with lighting devices F21V 9/00 tools for building structure -E04F 21/00 13/00 - for photographic purposes G03B 11/00 FIRE(S) - for spectacles G02C 7/00 (7/10)H01K - in electric incandescent lamps 1/00 (1/26)(1) fireplaces and equipment - layers in photosensitive materials G03C 1/815 therefor: 1/825 1/00 domestic open -F24B (1/18)G21K 3/00 (5) – for X-rays bars for grates of combustion F23H apparatus **FINANCE** - bridges F23M 15/00 - irons F24B Data processing systems or methods, G06Q 40/00 ---lighters C10L 11/00 specially adapted for -(2) preventing undesired — and minimising effects thereof FINGER(S) E21B 35/00 extinguishing or preventing - in boreholes apparatus for exercising -A63B 23/035 (23/16)G08B 17/00 artificial - nails A45D 31/00 alarms - escape ladders not permanently E06C 1/00 - glasses or bowls A47G 19/00 (19/12)to 7/00 fixed to buildings - guards for doors E06B 7/00 - escape ladders permanently fixed E06C 9/00 A45D 42/00 (42/06)- mirrors -- plates for doors E06B 7/00 to buildings (7/28)A62B 1/00 -escapes - protectors for knitting D04B 3/00 (3/04)to 5/00 A44C 9/00 5/01 - extinguishing apparatus adapted A62C 3/07 orthopaedic appliances for -A61F (5/10)for or arranged in vehicles -- -fighting A62C

Concordance List 20000101 to 20060101

Version 7 [2000.01]	Version 8 [2006.01]
A61K	
A61K 7/00	<u>A61K 8/00</u> - <u>8/99, A61Q 7/00 - <u>9/00, A61Q 11/00</u> - 11/02, A61Q 19/00 - 19/08</u>
A61K 7/02	A61K 8/00 - 8/99, A61Q 1/00
<u>A61K 7/021</u>	<u>A61K 8/00</u> - <u>8/99, A61Q 1/02</u>
<u>A61K 7/025</u>	<u> A61K 8/00</u> - <u>8/99, A61Q 1/04</u>
<u>A61K 7/027</u>	<u> A61K 8/00</u> - <u>8/99, A61Q 1/06</u>
<u>A61K 7/031</u>	<u> A61K 8/00</u> - <u>8/99, A61Q 1/08</u>
<u>A61K 7/032</u>	<u>A61K 8/00</u> - <u>8/99, A61Q 1/10</u>
<u>A61K 7/035</u>	<u>A61K 8/00</u> - <u>8/99, A61Q 1/12</u> - <u>1/14</u>
<u>A61K 7/04</u>	<u>A61K 8/00</u> - <u>8/99,</u> <u>A61Q 3/00</u>
A61K 7/043	<u>A61K 8/00</u> - <u>8/99, A61Q 3/02</u>
<u>A61K 7/047</u>	<u>A61K 8/00</u> - <u>8/99</u> , <u>A61Q 3/04</u>
<u>A61K 7/06</u> - <u>7/07</u>	<u>A61K 8/00</u> - <u>8/99</u> , <u>A61Q 5/00</u> - <u>9/04</u>
<u>A61K 7/075</u>	<u>A61K 8/00</u> - 8/99, A61Q 5/12
A61K 7/08	<u>A61K 8/00</u> - 8/99, A61Q 5/02
A61K 7/09	A61K 8/00 - 8/99, A61Q 5/04
A61K 7/11	<u>A61K 8/00</u> - <u>8/99</u> , <u>A61Q 5/06</u>
A61K 7/13	<u>A61K 8/00</u> - <u>8/99</u> , <u>A61Q 5/10</u>
A61K 7/135	<u>A61K 8/00</u> - 8/99, <u>A61Q 5/08</u>
A61K 7/15	A61K 8/00 - 8/99, A61Q 9/02
A61K 7/155	A61K 8/00 - 8/99, A61Q 9/04
A61K 7/16	A61K 8/00 - 8/99, A61Q 11/00
A61K 7/18 A61K 7/20	A61K 8/00 - 8/89, A61K 8/90 - 8/99, A61Q 11/00 A61K 8/00 - 8/99, A61Q 11/00
A61K 7/22 - 7/28	A61K 8/00 - 8/89, A61K 8/90 - 8/99, A61Q 11/00
A61K 7/30	A61K 8/00 - 8/99, A61Q 11/02
A61K 7/32 - 7/38	A61K 8/00 - 8/99, A61Q 15/00
A61K 7/40	A61K 8/00 - 8/99, A61Q 17/00 - 17/02
A61K 7/42 - 7/44	A61K 8/00 - 8/99, A61Q 17/04
A61K 7/46	A61K 8/00 - 8/99, A61Q 13/00
A61K 7/48	A61K 8/00 - 8/99, A61Q 19/00 - 19/08
A61K 7/50	A61K 8/30 - 8/99, A61Q 19/10
A61K 35/00	
A61K 35/70	A61K 36/06 - 36/062, A61K 36/07
A61K 35/72	A61K 36/06 - 36/064, A61K 36/07
A61K 35/78	A61K 36/00, A61K 36/10 - 36/9068
A61K 35/80	A61K 36/02 - 36/05
A61K 35/82	A61K 36/09
A61K 35/84	<u>A61K 36/06 - 36/062, A61K 36/066 - 36/076</u>