

SECTION C — CHEMISTRY; METALLURGY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

C12G WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF (beer C12C)

Note(s)

In this subclass, it is desirable to add the indexing codes of subclass C12R.

1/00 Preparation of wine or sparkling wine

- 1/02 • Preparation of must from grapes; Must treatment or fermentation
- 1/022 • • Fermentation; Microbiological or enzymatic treatment [6]
- 1/024 • • • in a horizontally mounted cylindrical vessel (C12G 1/026 takes precedence) [6]
- 1/026 • • • in vessels with movable equipment for mixing the content [6]
- 1/028 • • • with thermal treatment of the grapes or the must [6]
- 1/032 • • • with recirculation of the must for pompage extraction [6]
- 1/036 • • • by use of a home wine making vessel [6]
- 1/04 • • Sulfiting the must; Desulfiting
- 1/06 • Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide
- 1/067 • • Continuous processes [6]
- 1/073 • • Fermentation with immobilised yeast [6]

- 1/08 • Removal of yeast ("degorgeage")
- 1/09 • • Agitation, centrifugation or vibration of bottles [6]
- 1/10 • Deacidifying of wine [6]
- 1/12 • Processes for preventing winestone precipitation [6]

3/00 Preparation of other alcoholic beverages

- 3/02 • by straight fermentation
- 3/04 • by mixing, e.g. liqueurs
- 3/06 • • with flavouring ingredients
- 3/07 • • • Flavouring with wood or wood extract; Pretreatment of the wood used therefor [6]
- 3/08 • by other methods for varying the composition of fermented solutions (removal of alcohol from alcoholic beverages to obtain alcohol-free or low-alcohol beverages C12H 3/00)
- 3/10 • • Increasing the alcohol content
- 3/12 • • • by distillation
- 3/14 • • • by freezing [6]