

## SECTION C — CHEMISTRY; METALLURGY

**C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING****C12H PASTEURISATION, STERILISATION, PRESERVATION, PURIFICATION, CLARIFICATION, AGEING OF ALCOHOLIC BEVERAGES OR REMOVAL OF ALCOHOL THEREFROM** (deacidifying wine C12G 1/10; preventing winestone precipitation C12G 1/12; simulation ageing by flavouring C12G 3/06) [6]**Note(s) [1, 6, 2006.01]**

1. When classifying in this subclass, classification is also made in group B01D 15/08 insofar as subject matter of general interest relating to chromatography is concerned.
2. In this subclass, it is desirable to add the indexing codes of subclass C12R.

**1/00 Pasteurisation, sterilisation, preservation, purification, clarification, or ageing of alcoholic beverages [1, 2006.01]**

- 1/02 • combined with removal of precipitate or added materials, e.g. adsorption material [1, 2006.01]
- 1/04 • • with the aid of ion-exchange material or inert clarification material, e.g. adsorption material [1, 2006.01]
- 1/044 • • • with the aid of inorganic material [6, 2006.01]
- 1/048 • • • • with silicon containing material [6, 2006.01]
- 1/052 • • • with the aid of organic material [6, 2006.01]
- 1/056 • • • • with the aid of polymers [6, 2006.01]
- 1/06 • • Precipitation by physical means, e.g. by irradiation, vibrations [1, 2006.01]
- 1/065 • • • Separation by centrifugation [6, 2006.01]
- 1/07 • • • Separation by filtration [6, 2006.01]
- 1/075 • • • • by cross-flow filtration [6, 2006.01]
- 1/08 • • • by heating [1, 2006.01]
- 1/10 • • Precipitation by chemical means [1, 2006.01]
- 1/12 • without precipitation [1, 2006.01]

- 1/14 • • with non-precipitating compounds, e.g. sulfiting; Sequestration, e.g. with chelate-producing compounds [1, 2006.01]

- 1/15 • • • with enzymes [6, 2006.01]

- 1/16 • • by physical means, e.g. irradiation [1, 2006.01]

- 1/18 • • • by heating [1, 2006.01]

- 1/20 • • • • in containers allowing for expansion of the contents [1, 2006.01]

- 1/22 • Ageing or ripening by storing, e.g. lagering of beer [1, 2006.01]

**3/00 Removal of alcohol from alcoholic beverages to obtain alcohol-free or low-alcohol beverages**

(recovery of by-products of wine or beer other than low-alcohol beverages C12F 3/06; preparation of alcoholic beverages other than wine or beer by varying the composition of fermented solutions C12G 3/08) [6, 2006.01]

- 3/02 • by evaporating [6, 2006.01]

- 3/04 • using semi-permeable membranes [6, 2006.01]