

A23B

PRESERVATION OF FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES; CHEMICAL RIPENING OF FRUIT OR VEGETABLES

Definition statement

This place covers:

Processes for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables (preservation of raw potatoes) or edible seeds by heating, drying, freezing, irradiating, smoking, using chemicals or microorganisms and compositions therefor.

Apparatus for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds using liquids, solids or gases.

Apparatus, processes and compositions for coating meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds with a protective layer.

Apparatus for compressing sauerkraut.

Chemical ripening of fruit or vegetables with liquids, solids or gases.

Preserved, ripened or canned products (i.e. meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds), per se.

Relationships with other classification places

Preserving, protecting or purifying packages or package contents in association with packaging and apparatus therefor are classified in group [B65B 55/00](#). Preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds and apparatus therefor not restricted to packaging are classified in subclass [A23B](#).

Group [B65D 81/00](#) deals with containers, packaging elements or packages, for contents presenting particular transport or storage problems, or adapted to be used for non-packaging purposes after removal of contents. More specifically, group [B65D 81/28](#) deals with applications of food preservatives, fungicides, pesticides or animal repellants to the container or the packaging material, per se to prevent deterioration or decay. Subclass [A23B](#) deals with preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds, per se.

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Biocides	A01N
Preservation of plants or parts thereof	A01N 3/00
Preservation of bakery products	A21D
Preservation of milk or dairy products	A23C
General methods for cooking foods	A23L 5/10
Cleaning vegetables, fruits and other foodstuffs	A23L 5/57
Meat products in general	A23L 13/00
Egg products in general	A23L 15/00
Food-from-the-sea products, fish products	A23L 17/00
Preparation of fruits and vegetables	A23L 19/00

Dried cooked potatoes	A23L 19/12
Marmalade, jam, fruit jellies	A23L 21/10
Food consisting mainly of nut meats or seeds	A23L 25/00
Machines for blanching	A23N 12/00
Shaping foods in general	A23P 10/00
Kitchen equipment	A47J
Sterilising and disinfecting of non-food material	A61L 2/00
Preserving foods or foodstuffs in association with packaging method	B65B 55/00
Preservation associated with packaging (entity)	B65D 81/24
Antioxidant compositions	C09K 15/00
Preserving fats, oils by using additives	C11B 5/00
Preservation of alcoholic beverages	C12H
Refrigeration machines, plants or systems; Combined heating and refrigeration systems	F25B
Refrigerators, cold rooms, ice-boxes, cooling or freezing apparatus not otherwise provided for	F25D
Devices for drying foodstuffs	F26B
Heat exchange in general	F28
Heating by electric, magnetic or electromagnetic fields	H05B 6/00

Special rules of classification

Non-limiting examples of situations where double classification is necessary.

General process for preserving food but with specific examples for fish, meat.

Specific process for preserving vegetables but a more specific subgroup exists in group [A23B 2/00](#) for the preservation process, e.g. high pressure treatment.

When classifying in subclass [A23B](#), [A23V 2200/00](#) indexing schemes relating to food composition, food ingredients and processes and [A23V 2400/00](#) indexing schemes relating to lactic or propionic acid bacteria used in foodstuffs or food preparation should also be used, in accordance with [A23V 2200/00](#) and [A23V 2400/00](#) classification rules (at the end of the definition).

It should be observed however that the indexing scheme [A23V 2400/00](#) is not specifically associated with the subclass [A23B](#), but may be used in combination with other food-related subclasses such as [A23C](#).

A23B 4/015

Preserving by irradiation or electric treatment without heating effect

Special rules of classification

This group includes other physical treatments e.g. high pressure, ultrasound

A23B 4/16**in the form of gases, e.g. fumigation; Compositions or apparatus therefor****Definition statement***This place covers:*

Preserving with gases, including controlled atmosphere and vacuum

A23B 4/20**Organic compounds; Microorganisms; Enzymes****References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Acid fermentation	A23B 4/12
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A23B 4/24**Inorganic compounds****Definition statement***This place covers:*

Inorganic compounds, e.g. mineral acids, hydrogen peroxide, ozone or carbon dioxide.

References**Informative references***Attention is drawn to the following places, which may be of interest for search:*

Preserving by inorganic salts other than kitchen salt or mixtures thereof with organic compounds, e.g. biochemical compounds	A23B 4/027
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A23B 5/015**Preserving by irradiation or electric treatment without heating effect****Definition statement***This place covers:*

Any physical treatment with no heating e.g. high pressure, ultrasound

A23B 7/015**Preserving by irradiation or electric treatment without heating effect****Definition statement***This place covers:*

Any physical treatment with no heating, e.g. high pressure, ultrasound

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in the form of gases, e.g. fumigation; Compositions or apparatus therefor

References***Informative references***

Attention is drawn to the following places, which may be of interest for search:

Freezing; Subsequent thawing; Cooling	A23B 7/04
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A23B 7/154

Organic compounds; Microorganisms; Enzymes

References***Informative references***

Attention is drawn to the following places, which may be of interest for search:

Preserving with acids; Acid fermentation	A23B 7/10
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