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; preserving in general A61L; applying food preservatives in packages B65D 81/28)

Definition statement

This place covers:

Methods 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, etc. 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, methods, 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

Preservation of foods or foodstuffs in general is classified in group A23L 3/00 while A23B includes the methods of preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds as well as the chemical ripening of fruit or vegetables. A classification in A23B is proper if the preservation method is for specific types of foods which are covered in A23B. If a food in general is being preserved by a specific preservation method it is classified in A23L 3/00.

Deciding between the main group A23L 3/00 and the subclass A23B is generally a matter of function or application. Where the particular preservation technology is the main point of interest, classification is made in this main group A23L 3/00, and where the application to particular foodstuffs is the main interest, classification is made in the present subclass. Some double-classification is evident, see also special rules of classification below.

Preserving, protecting, or purifying packages or package contents in association with packaging and apparatus therefor are classified in 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 A23B.

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, 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. A23B deals with preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds, per se.
## References

### Limiting references

*This place does not cover:

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<th>Reference</th>
<th>Classifications</th>
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<td>Sterilising and disinfecting of non-food material</td>
<td>A61L 2/00</td>
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<td>Preserving foods or foodstuffs in association with packaging method</td>
<td>B65B 55/00</td>
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<td>Preservation associated with packaging (entity)</td>
<td>B65D 81/24, B65D 81/26, B65D 81/28</td>
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### Informative references

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

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<td>Heating by electric, magnetic, or electromagnetic fields</td>
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### Special rules of classification

**A23B:** Specific methods for vegetables, meat, fish, eggs, cereals.

**A23L 3/00:** General preservation methods for food. Double classification (A23B / A23L 3/00) is sometimes necessary.

Non-limiting examples of situations where double classification is necessary:
General method for preserving food but with specific examples for fish, meat;

Specific method for preserving vegetables but a more specific subgroup exists in A23L 3/00 for the preservation method e.g. high pressure treatment.

When classifying in A23B, A23V 2200/00 indexing system relating to food composition, food ingredients and processes and A23Y 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 A23Y classification rules (at the end of the definition).

It should be observed however that the indexing scheme A23Y is not specifically associated with the subclass A23B, but may be used in combination with other food-related subclasses such as e.g. A23C.

A23B 4/00

General methods for preserving meat, sausages, fish or fish products

Definition statement

This place covers:
General methods for preserving meat, sausages, fish or fish products

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 4/24

Inorganic compounds

Definition statement

This place covers:
inorganic compounds, e.g. mineral acids, hydrogen peroxide, ozone, carbon dioxide ()

References

Limiting references

This place does not cover:

Preserving by inorganic salts, e.g. KCl, calcium hypochlorite other than kitchen salts, i.e. NaCl A23B 4/027
A23B 5/00
Preservation of eggs or egg products (preserving dough or bakery products A21D)

Definition statement
This place covers:
Preservation of eggs or egg products

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

A23B 9/00
Preservation of edible seeds, e.g. cereals

Definition statement
This place covers:
Preservation of edible seeds