

## A23L

**FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES [A23B](#) - [A23J](#); THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, [A23P](#)); PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL**

### Definition statement

*This place covers:*

Any foods, foodstuffs or non-alcoholic beverages that are not covered by the following subclasses:

- [A21D](#) (Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof)
- [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)
- [A23C](#) (Dairy products, e.g. milk, butter, cheese; Milk or cheese substitutes; Making thereof)
- [A23D](#) (Edible oils or fats, e.g. margarines, shortenings, cooking oils)
- [A23F](#) (Coffee; Tea; Their substitutes; Manufacture, preparation, or infusion thereof)
- [A23G](#) (Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof)
- [A23J](#) (Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass are:

- Foods or foodstuffs containing gelling or thickening agents;
- Marmalades, jams, jellies or similar products;
- Honey, royal jelly or other apiculture products;
- Cereal-derived products including pasta;
- Malt products, puddings or cream substitutes;
- Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts;
- Meat, poultry, egg, fish or seafood products;
- Food consisting mainly of nut meat or seeds, e.g. peanut butter;
- Soups or sauces; and
- Non-alcoholic beverages, e.g. fruit or vegetable juices; dry compositions or concentrates thereof; preparation thereof.

Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:

- Cooking e.g. by roasting or frying;
- Removing unwanted matter;
- Physical treatment e.g. with wave energy, electric or magnetic fields;
- Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles;
- Colouring or decolouring; and
- Modifying the nutritive qualities, e.g. by adding vitamins, minerals or dietary fibres.

Modification of such foods or beverages to change their nutritional content for dietary reasons, and these modified foods or beverages per se.

Preservation of foods or foodstuffs in general, e.g. by pasteurising, sterilising, heating, freezing, drying, pressurising, irradiation or treatment with chemicals, specially adapted for foods or foodstuffs.

## Relationships with other classification places

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this subclass is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

In relation to preservation of foods or foodstuffs in general, this subclass is the primary home for this subject-matter. However, preservation subject matter specifically adapted for certain foods can also be found in any of the above subclasses. For example, preservation of flour or dough or bakery products is subject-matter for subclass [A21D](#), and preservation of meat, fish, eggs, fruit, vegetables and edible seeds e.g. cereals is subject matter for subclass [A23B](#). Preservation of milk or milk preparations is subject matter for subclass [A23C](#).

In relation to preservation, deciding between this subclass and the other subclasses listed above is generally a matter of function or application (see Guide Paragraphs 85-87). Where the particular preservation technology is the main point of interest classification is made in this subclass, and where the application to particular foodstuffs is the main interest classification is made in the subclasses listed above. Some double-classification is evident.

## References

### Limiting references

*This place does not cover:*

Treating harvested fruit or vegetables in bulk	<a href="#">A23N</a>
Machines or apparatus for extracting juice	<a href="#">A23N 1/00</a> , <a href="#">A47J 19/00</a>
Shaping or working of foodstuffs not fully covered by this or a single other subclass	<a href="#">A23P</a>
Preserving foods or foodstuffs in association with packaging	<a href="#">B65B 55/00</a>
Packages for foodstuffs with provision for absorbing fluids	<a href="#">B65D 81/26</a>
Preparation of malt for brewing	<a href="#">C12C</a>
Preparation of non-alcoholic beverages by removal of alcohol	<a href="#">C12G 3/00</a>

### Application-oriented references

*Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:*

Edible extracts or preparations for medicinal purposes	<a href="#">A61K</a>
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### Informative references

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

Apiculture	<a href="#">A01K 47/00</a> - <a href="#">A01K 59/00</a>
Machines for making	<a href="#">A21C</a>
Enriched flour	<a href="#">A21D 2/00</a>
Processes specially adapted for particular foods or foodstuffs	<a href="#">A23</a>
Milk products	<a href="#">A23C</a>
Milk preparations	<a href="#">A23C 9/00</a>
Milk substitutes, coffee whitener compositions	<a href="#">A23C 11/00</a>

Coffee, tea or their substitutes	<a href="#">A23F</a>
Natural coffee or tea flavour	<a href="#">A23F 3/40</a> , <a href="#">A23F 5/46</a>
Working-up proteins for foodstuffs	<a href="#">A23J 3/00</a>
Animal foods	<a href="#">A23K</a>
Apparatus for baking, roasting, grilling or frying	<a href="#">A47J 37/00</a>
Emulsifiers in general	<a href="#">B01F 17/00</a>
Purifying water, e.g. by ion-exchange	<a href="#">C02F</a> , <a href="#">C02F 1/42</a>
Essential oils in general	<a href="#">C11B 9/00</a>
Preservation of alcoholic beverages	<a href="#">C12H</a>
Devices for drying foodstuffs	<a href="#">F26B</a>

## Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Food, foodstuffs	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
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## A23L 2/00

**Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates [A23L 23/10](#); preparation of non-alcoholic beverages by removal of alcohol {[C12H 3/00](#)})**

### Definition statement

*This place covers:*

Non-alcoholic beverages

- Processing, technological aspects other than apparatuses as such, juice extraction, clarification, filtration, other physical treatments.
- Beverages formulations
- Incorporation of additives e.g. sweetening agents, clouding agents, preservatives, gases.

### Relationships with other classification places

[A23L 2/00](#) covers non-alcoholic beverages not covered by other specific subclasses :

[A23C](#) (milk, milk preparations, yogurt), [A23F](#) (coffee, tea), [A23G 9/045](#) (semi-frozen beverages), [A23K](#) (animal food), [A23L 23/10](#) (soups).

### References

#### Limiting references

*This place does not cover:*

Introducing gases into liquids in general, apparatus for impregnating liquids with gases per se,	<a href="#">B01F 3/04099</a>
Preparation of malt for brewing	<a href="#">C12C</a>
Preparation of non-alcoholic beverages by removal of alcohol	<a href="#">C12H 3/00</a>

### Informative references

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

Milk products	<a href="#">A23C</a>
Milk preparations	<a href="#">A23C 9/00</a>
Milk substitutes, coffee whitener compositions	<a href="#">A23C 11/00</a>
Coffee, tea or their substitutes	<a href="#">A23F</a>
Chocolate, cocoa drink	<a href="#">A23G 1/56</a>
Semi-frozen beverages	<a href="#">A23G 9/045</a>
Machines for extracting juices	<a href="#">A23N 1/00</a>
Apparatus for making beverages	<a href="#">A47J 31/00</a>
Preparations for medical purpose	<a href="#">A61K</a>
Apparatus for dispensing beverages	<a href="#">B67D</a>
Purifying water, e.g. by ion-exchange	<a href="#">C02F</a> , <a href="#">C02F 1/42</a>
Essential oils in general	<a href="#">C11B 9/00</a>
Alcoholic beverages	<a href="#">C12G</a>
Analysing food	<a href="#">G01N 33/02</a>

### Special rules of classification

All specific examples should be classified as additional information e.g. formulation example of a new sweetener in a beverage composition should be classified in the corresponding subclass in addition to the classification for the sweetener itself.

Drink compositions (formulations) are classified in [A23L 2/38](#) or [A23L 2/52](#). [A23L 2/38](#) covers beverages that do not contain fruit or vegetable juices (which are classified in [A23L 2/02](#));

[A23L 2/52](#) covers beverages that may contain fruit or vegetable juices in addition to other ingredients.

If a beverage contains both fruit or vegetable juices and other ingredients, it will be classified in both [A23L 2/02](#) and [A23L 2/52](#).

Gas containing (e.g. soda) : [A23L 2/54](#)

When classifying in [A23L 2/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate, in accordance with [A23V 2002/00](#) classification rules.

### A23L 3/00

**Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread [A21D](#); processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in [A23](#); preserving foods or foodstuffs in association with packaging [B65B 55/00](#); preservation of alcoholic beverages [C12H](#))**

### Definition statement

*This place covers:*

Preservation of foods or foodstuffs in general, e.g. by pasteurising, sterilising, heating, freezing, drying, pressurising, irradiation or treatment with chemicals, specially adapted for foods or foodstuffs.

## Relationships with other classification places

In relation to preservation of foods or foodstuffs in general, this main group is the primary home for this subject-matter. However, preservation subject matter specifically adapted for certain foods can also be found in subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)). For example, preservation of flour or dough or bakery products is subject-matter for subclass [A21D](#), and preservation of meat, fish, eggs, fruit, vegetables and edible seeds e.g. cereals is subject matter for subclass [A23B](#). Preservation of milk or milk preparations is subject matter for subclass [A23C](#).

In relation to preservation, deciding between this main group and the other subclasses listed above 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, and where the application to particular foodstuffs is the main interest classification is made in the subclasses listed above. Some double-classification is evident, see also special rules of classification below.

## References

### Limiting references

*This place does not cover:*

Sterilising and disinfecting of non-food material	<a href="#">A61L 2/00</a>
Preserving foods or foodstuffs in association with packaging method	<a href="#">B65B 55/00</a>
Preservation associated with packaging (entity)	<a href="#">B65D 81/24</a>

### Informative references

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

General methods for cooking foods	<a href="#">A23L 5/10</a>
Cleaning vegetables, fruits and other foodstuffs	<a href="#">A23L 5/57</a>
Machines and equipments for baking	<a href="#">A21B</a>
Preservation of bakery products	<a href="#">A21D</a>
Preservation of milk or dairy products	<a href="#">A23C</a>
Kitchen equipment	<a href="#">A47J</a>
Disinfecting, sterilizing in general	<a href="#">A61L 2/00</a>
Packages for foodstuffs with provision for absorbing fluids	<a href="#">B65D 81/26</a>
Antioxidant compositions	<a href="#">C09K 15/00</a>
Preserving fats, oils by using additives	<a href="#">C11B 5/00</a>
Preservation of alcoholic beverages	<a href="#">C12H</a>
Refrigeration machines, cooling freezing	<a href="#">F25B</a> , <a href="#">F25D</a>
Devices for drying foodstuffs	<a href="#">F26B</a>
Heat exchange in general	<a href="#">F28</a>
Heating by electric, magnetic, or electromagnetic fields	<a href="#">H05B 6/00</a>

## Special rules of classification

[A23L 3/00](#): general preservations methods for food. Specific methods for vegetables, meat, fish, eggs, cereals : [A23B](#). 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.

Sterilisation and packaging : sterilisation of the food product before packaging (aseptic filling) : [B65B 55/00](#), sterilisation after packaging : [A23L 3/00](#).

[A61L 2/00](#) for general (non-food) preservation methods

Beverage preservation is generally classified both in [A23L 2/42](#) (et seq.) and [A23L 3/00](#), when the preservation method is not strictly limited to non-alcoholic beverages. Same rule apply in [A23C](#) (milk preservation).

When classifying in [A23L 3/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate, in accordance with [A23V 2002/00](#) classification rules.

## A23L 5/00

**Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor (preservation thereof in general [A23L 3/00](#))**

### Definition statement

*This place covers:*

Any foods, foodstuffs that are not covered by the following subclasses:

- [A21D](#)(Treatment, e.g. preservation, of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products; Preservation thereof)
- [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)
- [A23C](#) (Dairy products, e.g. milk, butter, cheese; Milk or cheese substitutes; Making thereof)
- [A23D](#) (Edible oils or fats, e.g. margarines, shortenings, cooking oils)
- [A23F](#) (Coffee; Tea; Their substitutes; Manufacture, preparation, or infusion thereof)
- [A23G](#) (Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof)
- [A23J](#) (Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass are: Foods or foodstuffs containing gelling or thickening agents;

- Marmalades, jams, jellies or similar products;
- Honey, royal jelly or other apiculture products;
- Cereal-derived products including pasta;
- Malt products, puddings or cream substitutes;
- Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts; colouring agents;
- Meat, poultry, egg, fish or seafood products;
- Food consisting mainly of nut meat or seeds, e.g. peanut butter; Soups or sauces; and
- Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:
  - Processing, technological aspects other than apparatuses as such, cooking, shaping, physical treatments of food not covered by other specific subclasses.
  - Cooking e.g. by roasting or frying;
  - Removing unwanted matter;

- Physical treatment e.g. with wave energy, electric or magnetic fields;
- Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles;
- Colouring or decolouring; and
- Modifying the nutritive qualities, e.g. by adding vitamins, minerals or dietary fibres.
- Modification of such foods or beverages to change their nutritional content for dietary reasons, and these modified foods or beverages per se.
- Dietetic methods, functional foods, food or nutritional supplements

### Relationships with other classification places

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this main group is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

### References

#### Limiting references

*This place does not cover:*

Preservation of foods or foodstuffs in general	<a href="#">A23L 3/00</a>
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#### Informative references

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

Apiculture	<a href="#">A01K 47/00-A01K 59/00</a>
Machines and equipments for baking	<a href="#">A21B</a>
Machines and equipments for making doughs	<a href="#">A21C</a>
Bakery products	<a href="#">A21D</a>
Enriched flour	<a href="#">A21D 2/00</a>
(Mechanical)processing meat or fish products	<a href="#">A22C</a>
Milk preparations	<a href="#">A23C 9/00</a>
Milk substitutes, coffee whitener compositions	<a href="#">A23C 11/00</a>
Natural coffee or tea flavour	<a href="#">A23F 3/40</a> , <a href="#">A23F 5/46</a>
Working-up proteins for foodstuffs	<a href="#">A23J 3/00</a>
Animal foods	<a href="#">A23K</a>
Kitchen equipment	<a href="#">A47J</a>
Apparatus for baking, roasting, grilling or frying	<a href="#">A47J 37/00</a>
Emulsifiers in general	<a href="#">B01F 17/00</a>
Sugars and derivatives, nucleotides	<a href="#">C07H</a>
Polysaccharides	<a href="#">C08L</a>
Perfumes, essential oils	<a href="#">C09B</a>
Microorganisms and processes using them	<a href="#">C12N-C12R</a>
Processing sugar	<a href="#">C13B-C13K</a>
Analysing food	<a href="#">G01N 33/02</a>

## Special rules of classification

All specific examples should be classified as additional information e.g. formulation examples of a new sweetener in a chewing gum formulation, bakery product, yogurt, ice cream, chocolate, beverage should be classified in the corresponding subclasses in addition to the relevant subgroup for the sweetener itself.

Dietetic beverages should also be classified in [A23L 33/00](#) or lower subgroups (in addition to [A23L 2/00](#))

When classifying in [A23L 5/00](#), [A23V 2002/00](#) indexing system should also be used

When classifying in [A23L 5/00](#), [A23V 2002/00](#) indexing system should also be used

when appropriate in accordance with [A23V 2002/00](#) classification rules.

Processes, apparatus/device for shaping food in general should be classified in [A23P](#).

- [A23L 27/75](#): includes cyclodextrin complexes
- [A23L 27/79](#): includes dissolvable flavoured films to placed in the mouth
- [A23L 27/30](#): concerns sweetening agents. Sugars or other carbohydrates used for non-sweetening purposes (e.g. freezing point reducing agent, filler) are classified in
- [A23L 29/30](#), double classification is occasionally possible.
- [A23L 33/00](#): modification of nutritive value without additive e.g. by selection, specific treatment (e.g. cultivation, cooking, processing)
- [A23L 33/30](#): only dietetic methods e.g. special dietetic or dietary regimens, not only for losing weight
- [A23L 33/40](#): food formulations comprising at least all macronutrients (proteins, lipids, carbohydrates). Pre- or post-operative nutritional compositions, complete foods formulations for special purposes or population (infant, elderly, pregnancy, etc.)
- [A23L 33/10](#): Functional food (food or dietary supplement with dietetic or therapeutic indication) are classified in [A23L 33/10](#) which is the main group for functional foods.
- [A23L 33/10](#) Also includes mixtures of additives and other additives not covered by subgroups [A23L 33/105](#) - [A23L 33/26](#). Those additives may also be classified in appropriate subgroups of [A23L 5/00](#) (e.g. [A23L 29/30](#) for sugars, [A23L 31/00](#) for fungi).

Multiple classification for combination of ingredients is preferred when the ingredients are essential for the invention.

In addition, Indexing Codes [A23V 2002/00](#) should be used for indicating a combination of additives and possibly together with their the function.

- [A23L 33/135](#): is used for microorganism having an effect on health, generally probiotics.
- [A23L 29/065](#) is used when the microorganism is used for other purposes, e.g. flavouring, bioconversion of substances, fermentation.
- [A23L 13/42](#): comminuted meat is optional; additives in whole meat pieces are also classified here

## Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Food	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
Functional food /dietetic food / nutraceutical	food composition, formulation or supplement having an alleged effect on health or prevention of diseases.



Essential oil	A concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
Nutritive value	The nutritive value represents the energetic or calorific content of nutrition

## A23L 7/00

**Cereal-derived products; Malt products (malt products of pulses [A23L 11/20](#)); Preparation or treatment thereof (preparation of malt for brewing [C12C](#))**

### Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Meal	The edible whole or coarsely ground grains of a cereal grass
Farinaceous	Made from, rich in, or consisting of starch, having a mealy or powdery texture
Snack	Food products with low water content and a long shelf life
Semi-finished or partly finished products	Food products that need an extra step, e.g. frying in oil, before being ready-to-eat

## A23L 7/122

**Coated, filled, multilayered or hollow ready-to-eat cereals**

### Definition statement

*This place covers:*

Ready-to-eat cereals that are coated, filled, multilayered or hollow, e.g. a cheese snack comprising a cereal-based core and a cheese coating.

## A23L 7/139

**made from wholegrain or grain pieces without preparation of meal or dough**

### Definition statement

*This place covers:*

Individual flakes made from wholegrain or grains pieces, e.g. cereal grains.

## A23L 7/165

**Preparation of puffed cereals involving preparation of meal or dough as an intermediate step**

### Definition statement

*This place covers:*

Puffed cereals preparation comprising a step comprising meal or dough making before the final step for obtaining the aerated cereals.

**A23L 7/17****by extrusion****Definition statement**

*This place covers:*

Puffed cereals prepared with a step involving meal or dough making followed by a step of extrusion.

**A23L 7/174****Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough****Definition statement**

*This place covers:*

Puffed cereals prepared from whole grain or grain pieces with no step of meal or dough making.

**A23L 7/187****Discontinuously-working apparatus****Definition statement**

*This place covers:*

Puffed cereals prepared from whole grain or grain pieces by heating without pressure release in an apparatus working intermittently, e.g. domestic apparatus for making pop-corn.

Industrial processes, i.e. continuous processes for making popcorn are not classified in this group.

**A23L 27/12****from fruit, e.g. essential oils****Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Essential oil	A concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
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**A23L 33/20****Reducing nutritive value; Dietetic products with reduced nutritive value****Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Nutritive value	The nutritive value represents the energetic or calorific content of nutrition
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