C09H
PREPARATION OF GLUE OR GELATINE

Definition statement

This place covers:
Pre-treatment of collagen-containing raw materials for the manufacture of glue or gelatine from raw materials, e.g. by extracting or by heating.
Stabilisation of solutions of glue or gelatine.
Preparation of water-insoluble gelatine.
Drying of glue or gelatine.
Glue or gelatine products per se resulting from the above-mentioned methods, e.g. stabilized or granular gelatine, if no other group for the produced compound exists.

Relationships with other classification places

• Gelatine per se (for more recent technologies) is classified in C08H 1/06.
• Compositions based on gelatine are classified in C08L 89/06;
• Coating compositions based on gelatine are classified in C09D 189/06.
• Adhesives based on gelatine are classified in C09J 189/06;

Multiple classification;
• Obtaining protein compositions for foodstuffs from hair, feathers, horn, skins, leather or bones is also classified in A23J 1/10;
• Foods or foodstuffs are also classified in A23L 5/00.

References

Limiting references

This place does not cover:

Defatting bones C11B
Chemical treatment of hides, skins or leather, e.g. recovery of tanning agents C14C

Informative references

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

Peptides C07K

Special rules of classification

The subject-matter disclosed in both the claims and the examples of a patent document is to be classified.
C09H 1/00
Pretreatment of collagen-containing raw materials for the manufacture of glue

Definition statement
This place covers:
The pretreatment of bones, hides, hoofs, or leather.

References
Limiting references
This place does not cover:

<table>
<thead>
<tr>
<th>Defatting bones</th>
<th>C11B</th>
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C09H 3/00
Isolation of glue or gelatine from raw materials, e.g. by extracting, by heating (gelatine for foodstuffs A23J 1/10)

Definition statement
This place covers:
Isolation of glue or gelatine from raw materials, e.g. by extracting, by heating.
Purification of solutions of gelatine.

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

| Gelatine for foodstuffs | A23J 1/10 |

C09H 5/00
Stabilisation of solutions of glue or gelatine

Definition statement
This place covers:
Stabilisation of solutions containing glue or gelatine, e.g. by the addition of hydrocolloids.
Improvement of gelling and setting properties of gelatine.

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

| Gelatine | A translucent, colourless, brittle (when dry), flavorless solid substance, derived from collagen obtained from various animal by-products |
**C09H 7/00**

**Preparation of water-insoluble gelatine**

**Definition statement**

*This place covers:*

The preparation of water-insoluble gelatine, e.g. by cross-linking (chemically, physically or enzymatically).

**Glossary of terms**

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

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**C09H 9/00**

**Drying of glue or gelatine**

**Definition statement**

*This place covers:*

Drying of glue or gelatine in the form of foils or granules, e.g. beads.

**C09H 11/00**

**{Adhesives based on glue or gelatine}**

**Definition statement**

*This place covers:*

Adhesives based on gelatine or animal glue, including hot-melt adhesives, pressure sensitive adhesives and dry glues

Adhesives based on animal protein hydrolysates.

**Glossary of terms**

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