A23D  **EDIBLE OILS OR FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS**  
(animal feeding-stuffs A23K 10/00-A23K 20/30, A23K 30/00-A23K 50/90; foods or foodstuffs containing edible oils or fats A21D, A23C, A23G, A23L; obtaining, refining, preserving C11B, C11C; hydrogenation C11C 3/12)

7/00  **Edible oil or fat compositions containing an aqueous phase, e.g. margarines**

7/001  .  [Spread compositions (characterised by ingredients other than fatty acid triglycerides A23D 7/0056)]

7/003  .  [Compositions other than spreads (characterised by ingredients other than fatty acid triglycerides A23D 7/0053)]

7/005  .  characterised by ingredients other than fatty acid triglycerides

7/0053  .  .  [Compositions other than spreads]

7/0056  .  .  [Spread compositions]

7/01  .  Other fatty acid esters, e.g. phosphatides

7/011  .  .  [Compositions other than spreads]

7/013  .  .  [Spread compositions]

7/015  .  Reducing calorie content; Reducing fat content [. e.g. "halvarines"]

7/02  .  characterised by the production or working-up

7/04  .  .  Working-up

7/05  .  .  .  characterised by essential cooling

7/06  .  Preservation of finished products { (by using antioxidants or biocides C11B 5/00)}

9/00  **Other edible oils or fats, e.g. shortenings, cooking oils**

9/007  .  characterised by ingredients other than fatty acid triglycerides

9/013  .  .  Other fatty acid esters, e.g. phosphatides

9/02  .  characterised by the production or working-up

9/04  .  .  Working-up

9/05  .  .  .  Forming free-flowing pieces

9/06  .  Preservation of finished products { (by using antioxidants or biocides C11B 5/00)}