A23J PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS

WARNING
In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

1/00 Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue C09H)

1/001 . { from waste materials, e.g. kitchen waste}
1/002 . . { from animal waste materials (A23J 1/10 takes precedence)}
1/003 . . { from animal excrements, e.g. poultry manure}
1/004 . . { from waste products of dairy plant (whey A23J 1/20)}
1/005 . . { from vegetable waste materials}
1/006 . . { from vegetable materials (A23J 1/005, A23J 1/12 and A23J 1/14 take precedence)}
1/007 . . { from leafy vegetables, e.g. alfalfa, clover, grass}
1/008 . . { from microorganisms (A23J 1/18 takes precedence)}
1/009 . . { from unicellular algae (seaweed A23J 1/006)}
1/02 . . from meat
1/04 . . from fish or other sea animals (for animal feeding-stuff A23K 10/20)
1/06 . . from blood (for animal feeding-stuff A23K 10/24; plastic materials from blood C08H 1/00)
1/08 . . from eggs
1/09 . . separating yolks from whites
1/10 . . from hair, feathers, horn, skins, leather, bones, or the like
1/12 . . from cereals, wheat, bran, or molasses
1/125 . . { by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34)}
1/14 . . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
1/142 . . { by extracting with organic solvents}
1/144 . . . { Desolventization}
1/146 . . . { by using wave energy or electric current}
1/148 . . . { by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34)}
1/16 . . from waste water of starch-manufacturing plant or like wastes
1/18 . . from yeasts
1/20 . . from milk, e.g. casein (curds or cheese A23C); from whey
1/202 . . . [Casein or casemates]
1/205 . . . { from whey, e.g. lactalbumine}
1/207 . . . { Co-precipitates of casein and lactalbumine}
1/22 . . . Drying casein
3/00 Working-up of proteins for foodstuffs

NOTE
In groups A23J 3/04 - A23J 3/20, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.

3/04 . Animal proteins
3/06 . . Gelatine
3/08 . . Dairy proteins
3/10 . . . Casein (drying casein A23J 1/22)
3/12 . . . from blood
3/14 . . . Vegetable proteins
3/16 . . . from soybean
3/18 . . . from wheat
3/20 . . . Proteins from microorganisms or unicellular algae
3/22 . . by texturising

NOTE
Subject matter classified in groups A23J 3/22 - A23J 3/28 is also classified in groups A23J 3/04 - A23J 3/20, if the nature of the protein is of interest {except if subgroups A23J 3/22 - A23J 3/28 already provide for this subject matter}

3/222 . . . [Texturising casein]
3/225 . . . [Texturised simulated foods with high protein content (synthetic caviar see A23L 17/35)]
3/227 . . . . . . Meat-like textured foods (meat extenders A23L 13/00)]
3/24 . . . using freezing
3/245 . . . . . {Texturising casein using freezing}
using extrusion or expansion

Texturising casein using extrusion or expansion

using coagulation from or in a bath, e.g. spun fibres

Texturising casein using coagulation from or in a bath

by hydrolysis

NOTE

Subject matter classified in groups A23J 3/30 - A23J 3/34 is also classified in groups A23J 3/04 - A23J 3/20, if the nature of the protein is of interest (except if subgroups of A23J 3/30 - A23J 3/34 already provide for this subject matter)

using chemical agents

[ of casein ]

using enzymes

[ of animal proteins ]

[ of collagen; of gelatin ]

[ of dairy proteins ]

[ of casein ]

[ of blood proteins ]

[ of vegetable proteins ]

[ of proteins from microorganisms or unicellular algae ]

[ of proteins obtained from waste materials (A23J 3/341, A23J 3/346 take precedence) ]

7/00 Phosphatide compositions for foodstuffs, e.g. lecithin