

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

#### A23J PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS ([fodder A23K](#); [protein compositions or phosphatide compositions for pharmaceuticals A61K](#); [phosphatides per se C07F 9/10](#); [proteins per se C07K](#))

##### **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.

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| <p><b>1/00</b> <b>Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites</b> (<a href="#">preparation of glue C09H</a>)</p> <p>1/001 . {from waste materials, e.g. kitchen waste}</p> <p>1/002 . . {from animal waste materials (<a href="#">A23J 1/10</a> takes precedence)}</p> <p>1/003 . . {from animal excrements, e.g. poultry manure}</p> <p>1/004 . . {from waste products of dairy plant (<a href="#">whey A23J 1/20</a>)}</p> <p>1/005 . . {from vegetable waste materials}</p> <p>1/006 . {from vegetable materials (<a href="#">A23J 1/005</a>, <a href="#">A23J 1/12</a> and <a href="#">A23J 1/14</a> take precedence)}</p> <p>1/007 . . {from leafy vegetables, e.g. alfalfa, clover, grass}</p> <p>1/008 . {from microorganisms (<a href="#">A23J 1/18</a> takes precedence)}</p> <p>1/009 . {from unicellular algae (<a href="#">seaweed A23J 1/006</a>)}</p> <p>1/02 . from meat</p> <p>1/04 . from fish or other sea animals (<a href="#">for animal feeding-stuff A23K 10/20</a>)</p> <p>1/06 . from blood (<a href="#">for animal feeding-stuff A23K 10/24</a>; <a href="#">plastic materials from blood C08H 1/00</a>)</p> <p>1/08 . from eggs</p> <p>1/09 . . separating yolks from whites</p> <p>1/10 . from hair, feathers, horn, skins, leather, bones, or the like</p> <p>1/12 . from cereals, wheat, bran, or molasses</p> <p>1/125 . . {by treatment involving enzymes or microorganisms (<a href="#">enzymatic hydrolysis of proteins A23J 3/34</a>)}</p> <p>1/14 . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds</p> <p>1/142 . . {by extracting with organic solvents}</p> <p>1/144 . . . {Desolventization}</p> <p>1/146 . . {by using wave energy or electric current}</p> <p>1/148 . . {by treatment involving enzymes or microorganisms (<a href="#">enzymatic hydrolysis of proteins A23J 3/34</a>)}</p> <p>1/16 . from waste water of starch-manufacturing plant or like wastes</p> <p>1/18 . from yeasts</p> | <p>1/20 . from milk, e.g. casein (<a href="#">curds or cheese A23C</a>); from whey</p> <p>1/202 . . {Casein or caseinates}</p> <p>1/205 . . {from whey, e.g. lactalbumine}</p> <p>1/207 . . {Co-precipitates of casein and lactalbumine}</p> <p>1/22 . . Drying casein</p> <p><b>3/00</b> <b>Working-up of proteins for foodstuffs</b></p> <p><b>NOTE</b></p> <p>In groups <a href="#">A23J 3/04</a> - <a href="#">A23J 3/20</a>, 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.</p> <p>3/04 . Animal proteins</p> <p>3/06 . . Gelatine</p> <p>3/08 . . Dairy proteins</p> <p>3/10 . . . Casein (<a href="#">drying casein A23J 1/22</a>)</p> <p>3/12 . . from blood</p> <p>3/14 . Vegetable proteins</p> <p>3/16 . . from soybean</p> <p>3/18 . . from wheat</p> <p>3/20 . Proteins from microorganisms or unicellular algae</p> <p>3/22 . by texturing</p> <p><b>NOTE</b></p> <p>Subject matter classified in groups <a href="#">A23J 3/22</a> - <a href="#">A23J 3/28</a> is also classified in groups <a href="#">A23J 3/04</a> - <a href="#">A23J 3/20</a>, if the nature of the protein is of interest {except if subgroups <a href="#">A23J 3/22</a> - <a href="#">A23J 3/28</a> already provide for this subject matter}</p> <p>3/222 . . {Texturising casein}</p> <p>3/225 . . {Texturised simulated foods with high protein content (<a href="#">synthetic caviar see A23L 17/35</a>)}</p> <p>3/227 . . . {Meat-like textured foods (<a href="#">meat extenders A23L 13/00</a>)}</p> <p>3/24 . . using freezing</p> <p>3/245 . . . {Texturising casein using freezing}</p> |
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## A23J

- 3/26 . . using extrusion or expansion
- 3/265 . . . {Texturising casein using extrusion or expansion}
- 3/28 . . using coagulation from or in a bath, e.g. spun fibres
- 3/285 . . . {Texturising casein using coagulation from or in a bath}
- 3/30 . 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}

- 3/32 . . using chemical agents
- 3/325 . . . {of casein}
- 3/34 . . . using enzymes
- 3/341 . . . . {of animal proteins}
- 3/342 . . . . . {of collagen; of gelatin}
- 3/343 . . . . . {of dairy proteins}
- 3/344 . . . . . {of casein}
- 3/345 . . . . . {of blood proteins}
- 3/346 . . . . {of vegetable proteins}
- 3/347 . . . . {of proteins from microorganisms or unicellular algae}
- 3/348 . . . . {of proteins obtained from waste materials ([A23J 3/341](#), [A23J 3/346](#) take precedence)}

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