CPC  COOPERATIVE PATENT CLASSIFICATION

C  CHEMISTRY; METALLURGY
   (NOTES omitted)

CHEMISTRY

C12  BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY;
     ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING
   (NOTES omitted)

C12G  WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF (beer C12C)

WARNING

The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

C12G 1/022 covered by C12G 1/0203
C12G 1/024 covered by C12G 1/0209
C12G 1/026 covered by C12G 1/02
C12G 1/028 covered by C12G 1/0213
C12G 1/032 covered by C12G 1/0216
C12G 1/036 covered by C12G 1/0206
C12G 1/067 covered by C12G 1/06
C12G 1/073 covered by C12G 1/06, C12G 1/064
C12G 1/09 covered by C12G 1/06
C12G 1/10 covered by C12G 1/00, 12H 1/10, C12H 1/18
C12G 1/12 covered by C12G 1/00

1/00  Preparation of wine or sparkling wine

WARNING

Group C12G 1/00 is impacted by reclassification into groups C12G 1/06 and C12G 1/14.
Groups C12G 1/00, C12G 1/06, and C12G 1/14 should be considered in order to perform a complete search.

1/05  .  [Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation]

1/02  .  Preparation of must from grapes; Must treatment and fermentation

1/0203  .  .  [by microbiological or enzymatic treatment]
1/0206  .  .  [using a home wine making vessel]
1/0209  .  .  [in a horizontal or rotatably mounted vessel (C12G 1/0206 takes precedence)]
1/0213  .  .  [with thermal treatment of the vintage (C12G 1/0206 takes precedence)]
1/0216  .  .  [withirculation of the must for pomage extraction]
1/04  .  .  Sulfiting the must; Desulfiting

1/06  .  Preparation of sparkling wine; Impregnation of wine with carbon dioxide (methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00)

WARNING

Group C12G 1/06 is incomplete pending reclassification of documents from group C12G 1/00.
Group C12G 1/06 is also impacted by reclassification into groups C12H 3/00, C12H 3/02, C12H 3/04, C12H 6/00, C12H 6/02, and C12H 6/04.
All groups listed in this Warning should be considered in order to perform a complete search.

1/062  .  .  [Agitation, centrifugation, or vibration of bottles]
1/064  .  .  [using enclosed yeast]
1/08  .  .  Removal of yeast (“degorgage”)  
1/14  .  .  Preparation of wine or sparkling wine with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00)

WARNING

Group C12G 1/14 is incomplete pending reclassification of documents from group C12G 1/00.
Groups C12G 1/00 and C12G 1/14 should be considered in order to perform a complete search.

3/00  Preparation of other alcoholic beverages
Solid or pasty alcoholic beverage-forming compositions by fermentation

**WARNING**


All groups listed in this Warning should be considered in order to perform a complete search.

of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn

**WARNING**

Group C12G 3/021 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/021 should be considered in order to perform a complete search.

of botanical genus Oryza, e.g. rice

**WARNING**

Group C12G 3/022 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/022 should be considered in order to perform a complete search.

of botanical family Solanaceae, e.g. potato

**WARNING**

Group C12G 3/023 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/023 should be considered in order to perform a complete search.

of fruits other than botanical genus Vitis

**WARNING**

Group C12G 3/024 is incomplete pending reclassification of documents from group C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/024 should be considered in order to perform a complete search.

Low-alcohol beverages (methods for reducing the alcohol content after fermentation C12H 3/00)

**WARNING**

Group C12G 3/025 is incomplete pending reclassification of documents from group C12G 3/02.

Group C12G 3/025 is also impacted by reclassification into groups C12G 3/021, C12G 3/022, C12G 3/023, C12G 3/024, and C12G 3/026.

All groups listed in this Warning should be considered in order to perform a complete search.

with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage

**WARNING**

Group C12G 3/026 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025 and C12G 3/026 should be considered in order to perform a complete search.

by mixing, e.g. for preparation of liqueurs

**WARNING**

Group C12G 3/04 is impacted by reclassification into group C12G 3/05 and C12G 3/055.

Groups C12G 3/04, C12G 3/05 and C12G 3/055 should be considered in order to perform a complete search.

with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides

**WARNING**

Group C12G 3/05 is incomplete pending reclassification of documents from group C12G 3/04.

Groups C12G 3/04 and C12G 3/05 should be considered in order to perform a complete search.

extracted from plants

**WARNING**

Group C12G 3/055 is incomplete pending reclassification of documents from group C12G 3/04.

Groups C12G 3/04 and C12G 3/055 should be considered in order to perform a complete search.

with flavouring ingredients

Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor
by methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups C12G 3/02 - C12G 3/07 (methods for reducing the alcohol content of fermented solutions or alcoholic beverages C12H 3/00; methods for increasing the alcohol content of fermented solutions or alcoholic beverages C12H 6/00).

**WARNING**

Group C12G 3/08 is impacted by reclassification into groups C12H 3/00 and C12H 3/02. Groups C12G 3/08, C12H 3/00 and C12H 3/02 should be considered in order to perform a complete search.

### 2200/00 Special features

| 2200/05 | . Use of particular microorganisms in the preparation of wine |
| 2200/11 | . Use of genetically modified microorganisms in the preparation of wine |
| 2200/15 | . Use of particular enzymes in the preparation of wine |
| 2200/21 | . Wine additives, e.g. flavouring or colouring agents |
| 2200/25 | . Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content |
| 2200/31 | . Wine making devices having compact design or adapted for home use |