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, C12H 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.

1/005 . . . [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 . . . [with recirculation of the must for pomage extraction]

1/04 . . . Sulfitating the must; Desulfitating

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

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3/005 . Solid or pasty alcoholic beverage-forming compositions  
3/02 . by fermentation 

**WARNING**


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

3/021 . . 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.

3/022 . . 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.

3/023 . . 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.

3/024 . . 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.

3/025 . . 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.

3/026 . . 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.

3/04 . 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.

3/05 . . 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.

3/055 . . . 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.

3/06 . . . with flavouring ingredients 

3/07 . . . 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.

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**Special features**

- Use of particular microorganisms in the preparation of wine
- Use of genetically modified microorganisms in the preparation of wine
- Use of particular enzymes in the preparation of wine
- Wine additives, e.g. flavouring or colouring agents
- Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- Wine making devices having compact design or adapted for home use