

CPC**COOPERATIVE PATENT CLASSIFICATION****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](#))

A23J 1/00

Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue [C09H](#))

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

- A23J 1/18 . from yeasts
- A23J 1/20 . from milk, e.g. casein (curds or cheese [A23C](#)); from whey
- A23J 1/202 .. { Casein or caseinates }
- A23J 1/205 .. { from whey, e.g. lactalbumine }
- A23J 1/207 .. { Co-precipitates of casein and lactalbumine }
- A23J 1/22 .. Drying casein

A23J 3/00**Working-up of proteins for foodstuffs****NOTE**

In groups [A23J 3/04](#) to [A23J 3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place

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

NOTE

Subject matter classified in groups [A23J 3/22](#) to [A23J 3/28](#) is also classified in groups [A23J 3/02](#) to [A23J 3/20](#), if the nature of the protein is of interest { except if subgroups [A23J 3/22](#) to [A23J 3/28](#) already provide for this subject matter }

- A23J 3/222 .. { Texturising casein }
- A23J 3/225 .. { Texturised simulated foods with high protein content (synthetic caviar see [A23L 1/3285](#)) }
- A23J 3/227 ... { Meat-like textured foods (meat extenders [A23L 1/31](#)) }
- A23J 3/24 .. using freezing
- A23J 3/245 ... { Texturising casein using freezing }
- A23J 3/26 .. using extrusion or expansion
- A23J 3/265 ... { Texturising casein using extrusion or expansion }
- A23J 3/28 .. using coagulation from or in a bath, e.g. spun fibres
- A23J 3/285 ... { Texturising casein using coagulation from or in a bath }
- A23J 3/30 . by hydrolysis

NOTE

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

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

[A23J 7/00](#) **Phosphatide compositions for foodstuffs, e.g. lecithin**