

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 3/04](#) 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**