

## A23B

**PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general [A23L 3/00](#); preserving in general [A61L](#); applying food preservatives in packages [B65D 81/28](#))**

### Definition statement

*This place covers:*

Methods for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables (preservation of raw potatoes) or edible seeds by heating, drying, freezing, irradiating, smoking, using chemicals or microorganisms, etc. and compositions therefor.

Apparatus for preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds using liquids, solids or gases.

Apparatus, methods, and compositions for coating meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds with a protective layer.

Apparatus for compressing sauerkraut.

Chemical ripening of fruit or vegetables with liquids, solids or gases.

Preserved, ripened or canned products (i.e., meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds), per se.

### Relationships with other classification places

Preservation of foods or foodstuffs in general is classified in group [A23L 3/00](#) while [A23B](#) includes the methods of preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds as well as the chemical ripening of fruit or vegetables. A classification in [A23B](#) is proper if the preservation method is for specific types of foods which are covered in [A23B](#). If a food in general is being preserved by a specific preservation method it is classified in [A23L 3/00](#).

Deciding between the main group [A23L 3/00](#) and the subclass [A23B](#) is generally a matter of function or application. Where the particular preservation technology is the main point of interest, classification is made in this main group [A23L 3/00](#), and where the application to particular foodstuffs is the main interest, classification is made in the present subclass. Some double-classification is evident, see also special rules of classification below.

Preserving, protecting, or purifying packages or package contents in association with packaging and apparatus therefor are classified in [B65B 55/00](#). Preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds and apparatus therefor not restricted to packaging are classified in [A23B](#).

[B65D 81/00](#) deals with containers, packaging elements or packages, for contents presenting particular transport or storage problems, or adapted to be used for non-packaging purposes after removal of contents. More specifically, [B65D 81/28](#) deals with applications of food preservatives, fungicides, pesticides or animal repellants to the container or the packaging material, per se to prevent deterioration or decay. [A23B](#) deals with preserving meat, sausages, fish, fish products, eggs, egg products, fruit, vegetables or edible seeds, per se.

## References

### Limiting references

*This place does not cover:*

Biocides	<a href="#">A01N</a>
Preservation of plants or parts thereof	<a href="#">A01N 3/00</a>
Sterilising and disinfecting of non-food material	<a href="#">A61L 2/00</a>
Preserving foods or foodstuffs in association with packaging method	<a href="#">B65B 55/00</a>
Preservation associated with packaging (entity)	<a href="#">B65D 81/24</a> , <a href="#">B65D 81/26</a> , <a href="#">B65D 81/28</a>

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Preservation of bakery products	<a href="#">A21D</a>
Preservation of milk or dairy products	<a href="#">A23C</a>
General methods for cooking foods	<a href="#">A23L 5/10</a>
Cleaning vegetables, fruits and other foodstuffs	<a href="#">A23L 5/57</a>
Meat products in general	<a href="#">A23L 13/00</a>
Egg products in general	<a href="#">A23L 15/00</a>
Food-from-the-sea products, fish products	<a href="#">A23L 17/00</a>
Preparation of fruits and vegetable	<a href="#">A23L 19/00</a>
Dried cooked potatoes	<a href="#">A23L 19/12</a>
Marmelade, jam, fruit jellies	<a href="#">A23L 21/10</a>
Food consisting mainly of nut meats or seeds	<a href="#">A23L 25/00</a>
Machines for blanching	<a href="#">A23N 12/00</a>
Shaping foods in general	<a href="#">A23P 10/00</a>
Kitchen equipment	<a href="#">A47J</a>
Antioxidant compositions	<a href="#">C09K 15/00</a>
Preserving fats, oils by using additives	<a href="#">C11B 5/00</a>
Preservation of alcoholic beverages	<a href="#">C12H</a>
Refrigeration machines, cooling freezing	<a href="#">F25B</a> , <a href="#">F25D</a>
Devices for drying foodstuffs	<a href="#">F26B</a>
Heat exchange in general	<a href="#">F28</a>
Heating by electric, magnetic, or electromagnetic fields	<a href="#">H05B 6/00</a>

### Special rules of classification

[A23B](#): Specific methods for vegetables, meat, fish, eggs, cereals.

[A23L 3/00](#): General preservation methods for food. Double classification ([A23B](#) / [A23L 3/00](#)) is sometimes necessary.

Non-limiting examples of situations where double classification is necessary:

General method for preserving food but with specific examples for fish, meat;

Specific method for preserving vegetables but a more specific subgroup exists in [A23L 3/00](#) for the preservation method e.g. high pressure treatment.

When classifying in [A23B](#), [A23V 2200/00](#) indexing system relating to food composition, food ingredients and processes and [A23Y](#) indexing schemes relating to lactic or propionic acid bacteria used in foodstuffs or food preparation should also be used, in accordance with [A23V 2200/00](#) and [A23Y](#) classification rules (at the end of the definition).

It should be observed however that the indexing scheme [A23Y](#) is not specifically associated with the subclass [A23B](#), but may be used in combination with other food-related subclasses such as e.g. [A23C](#).

## **A23B 4/00**

### **General methods for preserving meat, sausages, fish or fish products**

#### **Definition statement**

*This place covers:*

General methods for preserving meat, sausages, fish or fish products

## **A23B 4/015**

### **Preserving by irradiation or electric treatment without heating effect**

#### **Special rules of classification**

This group includes other physical treatments e.g. high pressure, ultrasound

## **A23B 4/16**

### **in the form of gases, e.g. fumigation; Compositions or apparatus therefor**

#### **Definition statement**

*This place covers:*

Preserving with gases, including controlled atmosphere and vacuum

## **A23B 4/24**

### **Inorganic compounds**

#### **Definition statement**

*This place covers:*

inorganic compounds, e.g. mineral acids, hydrogen peroxide, ozone, carbon dioxide ()

#### **References**

##### **Limiting references**

*This place does not cover:*

Preserving by inorganic salts, e.g. KCl, calcium hypochlorite other than kitchen salts, i.e. NaCl	<a href="#">A23B 4/027</a>
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## **A23B 5/00**

**Preservation of eggs or egg products (preserving dough or bakery products [A21D](#))**

### **Definition statement**

*This place covers:*

Preservation of eggs or egg products

## **A23B 5/015**

**Preserving by irradiation or electric treatment without heating effect**

### **Definition statement**

*This place covers:*

Any physical treatment with no heating e.g. high pressure, ultrasound

## **A23B 7/015**

**Preserving by irradiation or electric treatment without heating effect**

### **Definition statement**

*This place covers:*

Any physical treatment with no heating, e.g. high pressure, ultrasound

## **A23B 9/00**

**Preservation of edible seeds, e.g. cereals**

### **Definition statement**

*This place covers:*

Preservation of edible seeds