A CPC — COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(A23L 3/00; preserving in general A61L; applying food preservatives in packages B65D 81/28)

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

4/00 General methods for preserving meat, sausages, fish or fish products


4/005 . Preserving by heating

4/0053 . . . {with gas or liquids, with or without shaping, e.g. in form of powder, granules or flakes}

NOTE

The heating means for the gas or liquid are not classified

4/0056 . . . {with packages, or with shaping in the form of blocks or portions}

4/01 . . . by irradiation or electric treatment {with or without shaping, e.g. in form of powder, granules or flakes}

4/012 . . . . {with packages, or with shaping in the form of blocks or portions}

4/015 . Preserving by irradiation or electric treatment without heating effect


4/021 . . . {with apparatus adapted for gaseous preserving agents}

4/023 . . . by kitchen salt or mixtures thereof with inorganic or organic compounds

4/0235 . . . . {with organic compounds or biochemical products}

4/027 . . . by inorganic salts other than kitchen salt, or mixtures thereof with organic compounds, e.g. biochemical compounds

4/03 . Drying; Subsequent reconstitution (drying apparatus in general F26B)

4/031 . . . {Apparatus for drying (A23B 4/037 takes precedence)}

4/033 . . with addition of chemicals (A23B 4/037 takes precedence)

4/037 . . Freeze-drying {i.e. cryodessication, lyophilisation; Apparatus therefor}

4/044 . Smoking; Smoking devices

4/048 . . . with addition of chemicals other than natural smoke

4/052 . . . Smoke generators {} Smothing apparatus (A23B 4/056 takes precedence)

4/0523 . . . {Smoke generators using wood-pyrolysis or wood-friction}

4/0526 . . . {Smoke generators or smoking apparatus using liquid smoke in gaseous or liquid form}

4/056 . . . Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking {} Apparatus therefor

4/06 . Freezing; Subsequent thawing; Cooling

4/062 . . . {the materials being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes (moving on the spot only A23B 4/066)}

4/064 . . . . {with packages or with shaping in the form of blocks or portions}

4/066 . . . {the materials not being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes}

4/068 . . . . {with packages or with shaping in the form of blocks or portions}

4/07 . . . Thawing subsequent to freezing

4/08 . . . with addition of chemicals {or treatment with chemicals} before or during cooling {e.g. in the form of an ice coating or frozen block}

4/09 . . . with direct contact between the food and the chemical, e.g. liquid N₂ at cryogenic temperature

4/10 . Coating with a protective layer; Compositions or apparatus therefor {A23B 4/08 takes precedence}

4/12 . Preserving with acids; Acid fermentation

4/14 . Preserving with chemicals not covered by groups A23B 4/02 or A23B 4/12

4/16 . . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor

4/18 . . . in the form of liquids or solids (apparatus therefor A23B 4/26, A23B 4/32)
Preservation or chemical ripening of fruit or vegetables

Preservation of fruits or vegetables (preserving in a form other than juice, jam, ...uspended in water)

7/005 . Preserving by heating
7/0053 . Preserving by heating in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
7/148 . Methods other than thermal treatment, e.g. using gases

7/02 . Dehydrating; Subsequent reconstitution (dried cooked potatoes A23L 19/12)
7/0205 . (by contact of the material with fluids, e.g. drying gas or extracting liquids)
7/021 . (Foam drying)
7/0215 . (Post-treatment of dried fruits or vegetables)
7/022 . with addition of chemicals [before or during drying, e.g. semi-moist products] (A23B 7/024 - A23B 7/028 take precedence)
7/024 . Freeze-drying, i.e. cryodessication or lyophilisation
7/026 . Spray-drying
7/028 . Thin layer-, drum- or roller-drying (or by contact with a hot surface)
7/03 . Drying raw potatoes
7/04 . Freezing; Subsequent thawing; Cooling
7/0408 . (the material being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes (A23B 7/05 takes precedence; moving on the spot only (A23B 7/0425))
7/0416 . (with packages or with shaping in the form of blocks or portions)
7/0425 . (the material not being transported through or in the apparatus, with or without shaping, e.g. in the form of powder, granules or flakes (A23B 7/05 takes precedence)
7/0433 . (with packages or with shaping in the form of blocks or portions)
7/0441 . (Treatment other than Blanching preparatory to freezing)
7/045 . Thawing subsequent to freezing
7/05 . with addition of chemicals [or treatment with chemicals other than cryogenics, before or during cooling, e.g. in the form of an ice coating or frozen block]
7/055 . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
7/06 . Blanching (machines therefor A23N 12/00)
7/08 . Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)
7/085 . (in a solution of sugar)
7/10 . Preserving with acids; Acid fermentation
7/105 . (Leaf vegetables, e.g. sauerkraut)
7/12 . Apparatus for compressing sauerkraut
7/14 . Preserving or ripening with chemicals not covered by groups A23B 7/08 or A23B 7/10
7/144 . in the form of gases, e.g. fumigation; Compositions or apparatus therefor (cooling without control of atmosphere composition A23B 7/04))
7/148 . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
7/152 . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O; Elimination of such other gases
7/153 . in the form of liquids or solids
7/154 . Organic compounds; Microorganisms; Enzymes (acid fermentation A23B 7/10)
7/155 . Microorganisms; Enzymes; (Antibiotics)
7/157 . Inorganic compounds
7/158 . Apparatus for preserving using liquids
7/159 . Apparatus for preserving using solids

7/00 . Preserving or ripening with chemicals not covered by groups A23B 7/08 or A23B 7/10
7/144 . in the form of gases, e.g. fumigation; Compositions or apparatus therefor (cooling without control of atmosphere composition A23B 7/04))
7/148 . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
7/152 . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O; Elimination of such other gases
7/153 . in the form of liquids or solids
7/154 . Organic compounds; Microorganisms; Enzymes (acid fermentation A23B 7/10)
7/155 . Microorganisms; Enzymes; (Antibiotics)
7/157 . Inorganic compounds
7/158 . Apparatus for preserving using liquids
7/159 . Apparatus for preserving using solids
Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence)

Preservation of edible seeds, e.g. cereals

Preserving by heating

Preserving by irradiation or electric treatment

Preserving by heating

Preserving by irradiation or electric treatment without heating effect

Drying; Subsequent reconstitution

Freezing; Subsequent thawing; Cooling

Thawing subsequent to freezing

Coating with a protective layer; Compositions or apparatus therefor

Preserving with chemicals in the form of gases, e.g. fumigation;

Compositions or apparatus therefor

in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O

in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O

in the form of liquids or solids

Organic compounds; Microorganisms; Enzymes

Microorganisms; Enzymes; {Antibiotics}

Inorganic compounds

Apparatus for preserving using liquids

Apparatus for preserving using solids