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 {, Smoking 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)
4/20 . . . Organic compounds; Microorganisms; Enzymes (acid fermentation A23B 4/12)
4/22 . . . Microorganisms; Enzymes; [Antibiotics]
4/24 . . . Inorganic compounds
4/26 . . . Apparatus for preserving using liquids { Methods therefor }
4/28 . . by injection of liquids
4/285 . . . { with inorganic salts }
4/30 . . by spraying of liquids
4/305 . . . { with inorganic salts }
4/32 . . . Apparatus for preserving using solids
4/325 . . . { with inorganic salts }
5/00 Preservation of eggs or egg products (preserving dough or bakery products A21D)
5/005 . . . Preserving by heating
5/0052 . . . { in the shell }
5/0055 . . . { without the shell }
5/0057 . . . { with packages }
5/01 . . by irradiation or electric treatment
5/015 . . Preserving by irradiation or electric treatment without heating effect
5/02 . . Drying; Subsequent reconstitution
5/022 . . . [Drying with use of gas or vacuum]
5/025 . . . [Drying] with addition of chemicals {A23B 5/03, A23B 5/035 take precedence}
5/0255 . . . [Drying with use of liquids, e.g. by extraction]
5/03 . . . Freeze-drying {, i.e. cryodessication, lyophilisation; Apparatus therefor}
5/035 . . . Spray-drying
5/04 . . Freezing; Subsequent thawing; Cooling
5/041 . . . [Freezing or cooling without shell {A23B 5/05 takes precedence}]
5/043 . . . { with packages }
5/045 . . . Thawing subsequent to freezing
5/05 . . . [Freezing or cooling] with addition of chemicals
5/055 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
5/06 . . Coating eggs with a protective layer; Compositions or apparatus therefor
5/065 . . . { Apparatus for coating }
5/08 . . Preserving with chemicals
5/10 . . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
5/12 . . . in the form of liquids or solids
5/14 . . . Organic compounds; Microorganisms; Enzymes
5/16 . . . Microorganisms; Enzymes
5/18 . . . Inorganic compounds
5/20 . . . Apparatus for preserving using liquids
5/22 . . . Apparatus for preserving using solids
7/00 Preservation or chemical ripening of fruit or vegetables
7/005 . . Preserving by heating
7/0053 . . . [by direct or indirect contact with heating gases or liquids]
7/0056 . . . { with direct or indirect contact with heating gases or liquids }
7/01 . . by irradiation or electric treatment
7/012 . . . { with packages }
7/015 . . Preserving by irradiation or electric treatment without heating effect
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
Preservation of edible seeds, e.g. cereals

- Preserving by heating
- Preservation by irradiation or electric treatment
- Drying; Subsequent reconstitution
- Freezing; Subsequent thawing; Cooling
- 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 CO$_2$, N$_2$, O$_2$ or H$_2$O
- in a controlled atmosphere comprising other gases in addition to CO$_2$, N$_2$, O$_2$ or H$_2$O
- 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