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)

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 [i.e. 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)
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 packages]
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

9/005  .  [Processes or apparatus using pressure variation or mechanical force, e.g. shock, acceleration, shear stress, contortion]

9/02  .  Preserving by heating

9/025  .  .  {with use of gases}

9/04  .  .  by irradiation or electric treatment

9/06  .  .  Preserving by irradiation or electric treatment without heating effect

9/08  .  .  Drying; Subsequent reconstitution

9/10  .  .  Freezing; Subsequent thawing; Cooling

9/12  .  .  Thawing subsequent to freezing

9/14  .  .  Coating with a protective layer; Compositions or apparatus therefor

9/16  .  .  Preserving with chemicals

9/18  .  .  in the form of gases, e.g. fumigation; Compositions or apparatus therefor

9/20  .  .  .  in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O

9/22  .  .  .  in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O

9/24  .  .  .  in the form of liquids or solids

9/26  .  .  .  Organic compounds; Microorganisms; Enzymes

9/28  .  .  .  .  Microorganisms; Enzymes; {Antibiotics}

9/30  .  .  .  .  Inorganic compounds

9/32  .  .  .  .  Apparatus for preserving using liquids

9/34  .  .  .  .  Apparatus for preserving using solids