A23D  **EDIBLE OILS OR FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS**

(animal feeding-stuffs A23K 10/00-A23K 20/30, A23K 30/00-A23K 50/90; foods or foodstuffs containing edible oils or fats A21D, A23C, A23G, A23L; obtaining, refining, preserving C11B, C11C; hydrogenation C11C 3/12)

7/00 Edible oil or fat compositions containing an aqueous phase, e.g. margarines

7/001 . [Spread compositions (characterised by ingredients other than fatty acid triglycerides A23D 7/0056)]

7/003 . [Compositions other than spreads (characterised by ingredients other than fatty acid triglycerides A23D 7/0053)]

7/005 . characterised by ingredients other than fatty acid triglycerides

7/0053 . . [Compositions other than spreads]

7/0056 . . [Spread compositions]

7/01 Other fatty acid esters, e.g. phosphatides

7/011 . . [Compositions other than spreads]

7/013 . . [Spread compositions]

7/015 . Reducing calorie content; Reducing fat content [. e.g. "halvarines"]

7/02 . characterised by the production or working-up ([kneading, forming A01J 21/00])

7/04 . . Working-up

7/05 . . . characterised by essential cooling

7/06 . Preservation of finished products {(by using antioxidants or biocides C11B 5/00)}

9/00 Other edible oils or fats, e.g. shortenings, cooking oils

9/007 . characterised by ingredients other than fatty acid triglycerides

9/013 . . Other fatty acid esters, e.g. phosphatides

9/02 . characterised by the production or working-up

9/04 . . Working-up

9/05 . . . Forming free-flowing pieces

9/06 . Preservation of finished products {(by using antioxidants or biocides C11B 5/00)}