CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23  FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES
(NOTE omitted)

A23F  COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots A47G 19/14; tea infusers A47G 19/16; apparatus for making beverages, e.g. coffee or tea, A47J 31/00; coffee mills A47J 42/00)

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.

3/00  Tea; Tea substitutes; Preparations thereof
3/06  .  Treating tea before extraction (reducing or removing alkaloid content A23F 3/36); Preparations produced thereby (tea extract preparations A23F 3/16)
3/08  .  Oxidation; Fermentation
3/10  .  .  Fermentation with addition of microorganisms or enzymes
3/12  .  .  Rolling or shredding tea leaves
3/14  .  .  Tea preparations, e.g. using additives (flavouring A23F 3/40)
3/16  .  Tea extraction; Tea extracts; Treating tea extract; Making instant tea
3/163  .  .  {Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules}
3/166  .  .  {Addition of, or treatment with, enzymes or microorganisms}
3/18  .  Extraction of water soluble tea constituents (A23F 3/166 takes precedence); isolation of tea oil A23F 3/42)
3/20  .  Removing unwanted substances (A23F 3/166 takes precedence); reducing or removing alkaloid content A23F 3/38)
3/205  .  .  {Using flocculating or adsorbing agents}
3/22  .  .  Drying or concentrating tea extract (A23F 3/166 takes precedence)
3/225  .  .  {by evaporation, e.g. drying in thin layers, foam drying (A23F 3/26 and A23F 3/28 take precedence)}
3/24  .  .  by freezing out the water
3/26  .  .  by lyophilisation
3/28  .  .  by spraying into a gas stream
3/30  .  .  Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea (A23F 3/166 takes precedence); flavouring A23F 3/40)
3/32  .  .  Agglomerating, flaking or tablett ing [or granulating]
3/34  .  Tea substitutes, e.g. maté; Extracts or infusions thereof

3/36  .  Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
3/363  .  .  {by addition of alkaloid neutralising or complexing agents (A23F 3/166 takes precedence)}
3/366  .  .  {by extraction of the leaves with selective solvents}
3/38  .  .  Reducing or removing alkaloid content from tea extract
3/385  .  .  {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
3/40  .  Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 27/20)
3/405  .  .  {Flavouring with flavours other than natural tea flavour or tea oil}
3/42  .  .  Isolation (or recuperation) of tea flavour or tea oil
3/423  .  .  {by solvent extraction; Tea flavour from tea oil}
3/426  .  .  {by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil A23F 3/243)}

5/00  Coffee; Coffee substitutes; Preparations thereof
5/02  .  Treating green coffee; Preparations produced thereby (roasting A23F 5/04; removing unwanted substances A23F 5/16; reducing or removing alkaloid content A23F 5/20; extraction A23F 5/24)
5/04  .  Methods of roasting coffee (machines therefor A23N 12/00)
5/043  .  {in the presence of inert particles}
5/046  .  {with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting (A23F 5/043 takes precedence)}
5/06  .  {of roasting extracted coffee (Caramelisation of coffee extract)
5/08  .  Methods of grinding coffee (coffee mills A47I 42/00)
Special features

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5/10 . . . Treating roasted coffee; Preparations produced thereby (removing unwanted substances A23F 5/16; reducing or removing alkaloid content A23F 5/20; coffee extraction, making instant coffee A23F 5/24)

5/105 . . . (Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging)

5/12 . . . Agglomerating, flaking or tabletting (of coffee extract or instant coffee A23F 5/38)

5/125 . . . [Tablets or other similar solid forms]

5/14 . . . using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring A23F 5/46)

5/145 . . . [Coating whole beans with a layer]

5/16 . . . Removing unwanted substances (reducing or removing alkaloid content A23F 5/20)

5/163 . . . [using enzymes or microorganisms]

5/166 . . . [by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases]

5/18 . . . from coffee extract [(A23F 5/163 takes precedence)]

5/185 . . . [using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]

5/20 . . . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof

5/202 . . . [by addition of alkaloid neutralising or complexing agents]

5/204 . . . [using enzymes or microorganisms]

5/206 . . . [by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases]

5/208 . . . [by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract]

5/22 . . . Reducing or removing alkaloid content from coffee extract

5/23 . . . [using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]

5/26 . . . Extraction of water-soluble constituents

5/28 . . . Drying or concentrating coffee extract

5/30 . . . by freezing out the water

5/32 . . . by lyophilisation

5/34 . . . by spraying into a gas stream

5/36 . . . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ((A23F 5/246 takes precedence); removing unwanted substances A23F 5/18; flavouring A23F 5/46)

5/38 . . . Agglomerating, flaking or tabletting [or granulating]

5/385 . . . [Tablets or other similar solid forms]

5/40 . . . using organic additives, e.g. milk, sugar

5/405 . . . [comprising ground coffee or ground coffee substitute particles]

5/42 . . . using inorganic additives

5/44 . . . Coffee substitutes

5/46 . . . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L 27/28)

5/465 . . . [Flavouring with flavours other than natural coffee flavour or coffee oil]

5/48 . . . Isolation (or recuperation) of coffee flavour or coffee oil

5/483 . . . [by solvent extraction of the beans, ground or not]

5/486 . . . [by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases]

5/50 . . . from coffee extract

5/505 . . . [by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration]