CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(A23J

A23J  PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS (fodder A23K; protein compositions or phosphatide compositions for pharmaceuticals A61K; phosphatides per se C07F 9/10; proteins per se C07K)

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.

1/00  Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue C09H)

1/001  { from waste materials, e.g. kitchen waste)

1/002  { from animal waste materials (A23J 1/10 takes precedence) }

1/003  { from animal excrements, e.g. poultry manure }

1/004  { from waste products of dairy plant (whey A23J 1/20) }

1/005  { from vegetable waste materials }

1/006  { from vegetable materials (A23J 1/005, A23J 1/12 and A23J 1/14 take precedence) }

1/007  { from leafy vegetables, e.g. alfalfa, clover, grass }

1/008  { from microorganisms (A23J 1/18 takes precedence) }

1/009  { from unicellular algae (seaweed A23J 1/006) }

1/02  { from meat }

1/04  { from fish or other sea animals (for animal feeding-stuff A23K 10/20) }

1/06  { from blood (for animal feeding-stuff A23K 10/24; plastic materials from blood C08H 1/00) }

1/08  { from eggs }

1/09  { separating yolks from whites }

1/10  { from hair, feathers, horn, skins, leather, bones, or the like }

1/12  { from cereals, wheat, bran, or molasses }

1/125  { by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34) }

1/14  { from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds }

1/142  { by extracting with organic solvents }

1/144  { Desolventization }

1/146  { by using wave energy or electric current }

1/148  { by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34) }

1/16  { from waste water of starch-manufacturing plant or like wastes }

1/18  { from yeasts }

1/20  { from milk, e.g. casein (curds or cheese A23C); from whey }

1/202  { Casein or caseinates }

1/205  { from whey, e.g. lactalbumine }

1/207  { Co-precipitates of casein and lactalbumine }

1/22  { Drying casein }

3/00  Working-up of proteins for foodstuffs

NOTE

In groups A23J 3/04 - A23J 3/20, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.

3/04  { Animal proteins }

3/06  { Gelatine }

3/08  { Dairy proteins }

3/10  { Casein (drying casein A23J 1/22) }

3/12  { from blood }

3/14  { Vegetable proteins }

3/16  { from soybean }

3/18  { from wheat }

3/20  { Proteins from microorganisms or unicellular algae }

3/22  { by texturising }

NOTE

Subject matter classified in groups A23J 3/22 - A23J 3/28 is also classified in groups A23J 3/04 - A23J 3/20, if the nature of the protein is of interest {except if subgroups A23J 3/22 - A23J 3/28 already provide for this subject matter }

3/222  { Texturising casein }

3/225  { Texturised simulated foods with high protein content (synthetic caviar see A23L 17/35) }

3/227  { Meat-like textured foods (meat extenders A23L 13/00) }

3/24  { using freezing }

3/245  { Texturising casein using freezing }

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using extrusion or expansion

{Texturising casein using extrusion or expansion}

using coagulation from or in a bath, e.g. spun fibres

{Texturising casein using coagulation from or in a bath}

by hydrolysis

NOTE
Subject matter classified in groups A23J 3/30 - A23J 3/34 is also classified in groups A23J 3/04 - A23J 3/20, if the nature of the protein is of interest (except if subgroups of A23J 3/30 - A23J 3/34 already provide for this subject matter)

using chemical agents

{of casein}

using enzymes

{of animal proteins}

{of collagen; of gelatin}

{of dairy proteins}

{of casein}

{of blood proteins}

{of vegetable proteins}

{of proteins from microorganisms or unicellular algae}

{of proteins obtained from waste materials (A23J 3/341, A23J 3/346 take precedence)}

7/00 Phosphatide compositions for foodstuffs, e.g. lecithin