CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

A23L  FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A23B - A23J; THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, A23P); PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL

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.

2/00  Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates A23L 23/10; preparation of non-alcoholic beverages by removal of alcohol [C12H 3/00])
2/02  containing fruit or vegetable juices
2/04  Extraction of juices (machines or apparatus for extracting juice A23N 1/00; A47J 19/00)
2/06  from citrus fruits
2/08  Concentrating or drying of juices
2/082  {by membrane processes}
2/085  {by osmosis, reverse osmosis, electrodialysis}
2/087  {by ultrafiltration, microfiltration}
2/10  by heating or contact with dry gases
2/102  {Spray-drying}
2/105  {Foam-drying}
2/107  {Electric or wave heating}
2/12  by freezing
2/14  and sublimation
2/38  Other non-alcoholic beverages
2/382  {fermented (fermented nut meats or seeds [A23L 25/40]; fermented milk preparations A23C 9/12; addition of bacteria for nutritional purposes A23L 33/135)}
2/385  Concentrates of non-alcoholic beverages
2/39  Dry compositions
2/395  in a particular shape or form
2/40  Effervescence-generating compositions
2/42  Preservation of non-alcoholic beverages
2/44  by adding preservatives
2/46  by heating
2/48  by irradiation or electric treatment
2/50  by irradiation or electric treatment without heating
2/52  Adding ingredients (adding preservatives A23L 2/44)
2/54  Mixing with gases

2/56  Flavouring or bitterness agents (sweeteners A23L 2/60)
2/58  Colouring agents
2/60  Sweeteners
2/62  Clouding agents; Agents to improve the cloud-stability
2/64  Re-adding volatile aromatic ingredients
2/66  Proteins
2/68  Acidifying substances
2/70  Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water C02F, e.g. by ion-exchange C02F 1/42)
2/72  by filtration
2/74  using membranes, e.g. osmosis, ultrafiltration
2/76  by removal of gases
2/78  by ion-exchange
2/80  by adsorption
2/82  by flocculation
2/84  using microorganisms or biological material, e.g. enzymes

3/00  Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread A21D; processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in A23; preserving foods or foodstuffs in association with packaging B65B 55/00; preservation of alcoholic beverages C12H)

NOTE
In groups A23L 3/3472 - A23L 3/3562, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place. {This Note corresponds to IPC Note (1) relating to A23L 3/3472 - A23L 3/3562}

3/001  {Details of apparatus, e.g. for transport, for loading or unloading manipulation, pressure feed valves}
by treatment with pressure variation, shock, acceleration or shear stress (or cavitation)

- by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/005 takes precedence)
- with packages moving on the spot while being transported
- with packages on a drum with horizontal axis (A23L 3/022 takes precedence)
- transported in a hydrostatic chamber
- with packages on endless chain or band conveyors (A23L 3/022 takes precedence)
- transported in a hydrostatic chamber
- with packages transported along a helical path (A23L 3/022 takes precedence)
- with packages on a revolving platform (A23L 3/022 takes precedence)
- transported in a hydrostatic chamber
- by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence)
- with packages in intercommunicating chambers through which the heating medium is circulated
- with packages moving on the spot
- by heating loose, unpacked materials (A23L 3/005 takes precedence)
- in solid state
- while they are progressively transported through the apparatus
- in solid state
- with transport along plates
- in solid state
- with transport through tubes
- in solid state
- with the materials in spray form
- in solid state
- by irradiation without heating
- with corpuscular or ionising radiation, i.e. X, alpha, beta or omega radiation (laser plasma radiation A23L 3/26)
- with corona irradiation
- with ultra-violet light
- by treatment with ultrasonic waves
- by treatment with electric currents without heating effect
- [by electrolysis]
- by treatment with chemicals
- in the form of gases, e.g. fumigation; Compositions or apparatus therefor

- [Details of apparatus for generating or regenerating gases]
- in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
5/00 Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor (preservation thereof in general A23L 3/00)

WARNING

Group A23L 5/00 is impacted by the reclassification into groups A23L 7/00, A23L 9/00 and A23L 21/00.

Groups A23L 5/00, A23L 7/00, A23L 9/00, and A23L 21/00 should be considered in order to perform a complete search.

5/10 . . General methods of cooking foods, e.g. by roasting or frying

5/11 . . . (using oil)

5/12 . . . . {Processes other than deep-frying or float-frying using cooking oil in direct contact with the food)

5/13 . . . . {using water or steam}

5/15 . . . . {using wave energy, irradiation, electrical means or magnetic fields, e.g. oven cooking or roasting using radiant dry heat}

5/17 . . . . {in a gaseous atmosphere with forced air or gas circulation, in vacuum or under pressure}

5/19 . . . . {using chemicals before or during cooking, e.g. liquid cooking media other than water or oil; Cooking using inert particles, e.g. liquidised bed cooking (using additives to cooking oil A23L 5/11)}

5/20 . . Removal of unwanted matter, e.g. deodorisation or detoxification (removing undesirable, e.g. bitter, substances from pulses or legumes A23L 11/30)

5/21 . . . . {by heating without chemical treatment, e.g. steam treatment, cooking}

5/23 . . . . {by extraction without solvents}

5/25 . . . . {using enzymes}

5/27 . . . . {by chemical treatment, by adsorption or by absorption}

5/273 . . . . . . {using adsorption or absorption agents, resins, synthetic polymers, or ion exchangers}

5/276 . . . . . . {Treatment with inorganic compounds (A23L 5/273 takes precedence)}

5/28 . . . . {using microorganisms}

5/30 . . Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (preservation A23L 3/00, A23B; cooking A23L 5/10)

5/32 . . . . . . {using phonon wave energy, e.g. sound or ultrasonic waves}

5/34 . . . . {using microwaves}

5/36 . . . . {using irradiation with frequencies of more than 10 MHz}

5/40 . . Colouring or decolouring of foods

5/41 . . . Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 5/42 takes precedence)

5/42 . . . . {Addition of dyes or pigments, e.g. in combination with optical brighteners

5/43 . . . . {using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives

5/44 . . . . {using carotenoids or xanthophylls

5/46 . . . . {using dyes or pigments of microbial or algal origin

5/47 . . . . using synthetic organic dyes or pigments not covered by groups A23L 5/43 - A23L 5/46

5/48 . . . . Compounds of unspecified constitution characterised by the chemical process for their preparation

5/49 . . . . Removing colour by chemical reaction, e.g. bleaching

5/51 . . . . [Concentration]

5/55 . . . . [Rehydration or dissolving of foodstuffs]

5/57 . . . . [Chemical peeling or cleaning of harvested fruits, vegetables or other foodstuffs (mechanical aspect A23N, A23P)]

7/00 Cereal-derived products; Malt products (malt products of pulses A23L 11/20); Preparation or treatment thereof (preparation of malt for brewing C12C)

WARNING

Group A23L 7/00 is incomplete pending reclassification of documents from group A23L 5/00.

Groups A23L 5/00 and A23L 7/00 should be considered in order to perform a complete search.

7/10 . . Cereal-derived products

7/101 . . . . [Addition of antibiotics, vitamins, amino-acids, or minerals]

7/104 . . . . Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms (A23L 7/109, A23L 7/20 take precedence; soya sauce A23L 27/50)

7/107 . . . . . . [Addition or treatment with enzymes not combined with fermentation with microorganisms]

7/109 . . . . Types of pasta, e.g. macaroni or noodles

7/11 . . . . . . [Filled, stuffed or multilayered pasta]

7/111 . . . . . . [Semi-moist pasta, i.e. containing about 20% of moist; Moist packaged or frozen pasta; Pasta fried or pre-fried in a non-aqueous frying medium, e.g. oil; Packaged pasta to be cooked directly in the package]

7/113 . . . . . . Parboiled or instant pasta

7/115 . . . . . . [Cereal fibre products, e.g. bran, husk]

7/117 . . . . . . Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor (A23L 7/143, A23L 7/152 take precedence)

7/122 . . . . . . Coated, filled, multilayered or hollow ready-to-eat cereals

7/126 . . . . . . Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars

7/13 . . . . . . Snacks or the like obtained by oil frying of a formed cereal dough

7/135 . . . . . . Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals

7/139 . . . . . . made from wholegrain or grain pieces without preparation of meal or dough

7/143 . . . . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products

7/148 . . . . made from wholegrain or grain pieces without preparation of meal or dough

7/152 . . . . Cereal germ products
11/05 . [Mashed or comminuted pulses or legumes; Products made therefrom (A23L 11/30 takes precedence; soya milk A23C 11/103; tofu or soya cheese A23C 20/025)]

11/07 . [Soya beans, e.g. oil-extracted soya bean flakes (A23L 11/30 takes precedence)]

11/09 . [Fermented pulses or legumes, e.g. miso, tempeh; Addition of microorganisms (A23L 11/30 takes precedence; soya sauce A23L 27/50; fermented soya milk A23C 11/103; cheese-like products A23C 20/025)]

11/10 . Rapid cooking pulses

11/20 . Malt products; Fermented malt products (flavouring agents or condiments A23L 27/00; malt products of cereals A23L 7/20)

11/30 . Removing undesirable substances, e.g. bitter substances

11/31 . [by heating without chemical treatment, e.g. steam treatment, cooking]

11/32 . [by extraction with solvents]

11/33 . [using enzymes; Enzymatic transformation of pulses or legumes]

11/34 . [using chemical treatment, adsorption or absorption]

11/35 . [combined with heat treatment]

11/36 . [using irradiation, e.g. with wave energy; Using electrical means or magnetic fields]

11/37 . [using microorganisms]

13/00 Meat products; Meat meal; Preparation or treatment thereof

13/03 . [Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces]

13/06 . [with gravy or sauce]

13/10 . Meat meal or powder; Granules, agglomerates or flakes

13/20 . from offal, e.g. rinds, skins, marrow, tripe, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 13/60)

13/30 . Meat extracts

13/40 . containing additives

13/42 . [Additives other than enzymes or microorganisms in meat products or meat meals]

13/422 . [Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums]

13/424 . [Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from microorganisms, yeasts or fungi]

13/426 . [Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols (A23L 13/422 takes precedence)]

13/428 . [Addition of flavours, spices, colours, amino acids or their salts, peptides, vitamins, yeast extract or autolysate, nucleic acid or derivatives, organic acidifying agents or their salts or acidogens, sweeteners, e.g. sugars or sugar alcohols; Addition of alcohol-containing products]

13/43 . [Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids]

13/432 . [Addition of inorganic compounds, e.g. minerals; oligo-elements]
A23L

13/45 . . Additions of, or treatment with, microorganisms (A23L 13/74 takes precedence)
13/46 . . Additions of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures
13/48 . . Additions of, or treatment with, enzymes (A23L 13/74 takes precedence)
13/50 . . Poultry products, e.g. poultry sausages
13/52 . . Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat
13/55 . . Treatment of original pieces or parts (binding meat pieces in a compact form A23L 13/52)
13/57 . . . Coating with a layer or stuffing
13/60 . . Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
13/62 . . . Coating with a layer, stuffing or laminating
13/65 . . . Sausages
13/67 . . . Reformed meat products other than sausages
13/70 . . Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions
13/72 . . . using additives, e.g. injection solutions
13/74 . . . using microorganisms or enzymes
13/76 . . . by treatment in a gaseous atmosphere, e.g. aging, ripening; By electrical treatment, irradiation or wave treatment

15/00 Egg products; Preparation or treatment thereof
15/10 . . Egg rolls
15/20 . . Additions of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates
15/25 . . Addition or treatment with microorganisms or enzymes
15/30 . . Additions of substances other than those covered by A23L 15/20 – A23L 15/25
15/35 . . Egg substitutes

17/00 Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof
17/10 . . Fish meal or powder; Granules, agglomerates or flakes
17/20 . . Fish extracts
17/30 . . Fish eggs, e.g. caviar; Fish-egg substitutes
17/35 . . . Fish-egg substitutes
17/40 . . Shell-fish
17/50 . . Molluscs
17/60 . . Edible seaweed
17/65 . . Addition of, or treatment with, microorganisms or enzymes
17/70 . . Comminuted, e.g. emulsified, fish products; Processed products therefrom such as pastes, reformed or compressed products (A23L 17/65, A23L 17/10, A23L 17/20, A23L 17/40, A23L 17/50 take precedence)
17/75 . . Coating with a layer, stuffing, laminating, binding or compressing of original fish pieces

19/00 Products from fruits or vegetables; Preparation or treatment thereof (of pulses A23L 11/00; marmalades, jams, jellies or the like A23L 21/10; treating harvested fruit or vegetables in bulk A23N)
19/01 . . Instant products; Powders; Flakes; Granules (A23L 19/10 – A23L 19/12 take precedence)
19/03 . . consisting of whole pieces or fragments without mashing the original pieces
19/05 . . Stuffed or cored products; Multilayered or coated products; Binding or compressing of original pieces
19/07 . . Fruit waste products, e.g. from citrus peel or seeds
19/09 . . Mashed or comminuted products, e.g. pulp, purée, sauce, or products made therefrom, e.g. snacks (A23L 19/01, A23L 19/10, A23L 27/63 and A23L 21/00 take precedence)
19/10 . of tuberous or like starch containing root crops
19/10 . . Sweet potatoes
19/11 . . Cassava, manioc, tapioca, or fermented products thereof, e.g. gari
19/115 . . Konjak; Konntaku
19/12 . . of potatoes
19/13 . . Mashed potato products
19/135 . . Preformed edible shells filled with mashed potatoes; Stuffed mashed potato products
19/14 . . . Original non-roasted or non-fried potato pieces
19/15 . . Unshaped dry products, e.g. powders, flakes, granules or agglomerates
19/18 . . Roasted or fried products, e.g. snacks or chips
19/19 . . . from powdered or mashed potato products (A23L 19/135 takes precedence)
19/20 . . by pickling, e.g. sauerkraut or pickles

21/00 Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof

WARNING
Group A23L 21/00 is incomplete pending reclassification of documents from group A23L 5/00.
Groups A23L 5/00 and A23L 21/00 should be considered in order to perform a complete search.

21/10 . . Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products
21/11 . . obtained by enzymatic digestion of fruit or vegetable compositions
21/12 . . derived from fruit or vegetable solids
21/15 . . derived from fruit or vegetable juices
21/18 . . Simulated fruit products
21/20 . . Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor
21/25 . . Honey; Honey substitutes
21/27 . . . Honey substitutes

23/00 Soups; Sauces (A23L 27/50, A23L 27/60 take precedence); Preparation or treatment thereof
23/10 . . Soup concentrates, e.g. powders or cakes

25/00 Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof
25/10 . . Peanut butter
25/20 . . consisting of whole seeds or seed fragments
25/25 . . coated with a layer
Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof

27/00

27/10 . Natural spices, flavouring agents or condiments; Extracts thereof

27/105 . obtained from liliaceae, e.g. onions, garlic

27/11 . obtained by solvent extraction

27/115 . obtained by distilling, stripping, or recovering of volatiles

27/12 . from fruit, e.g. essential oils

27/13 . from citrus fruits

27/14 . Dried spices

27/16 . Onions

27/18 . Mustard

27/20 . Synthetic spices, flavouring agents or condiments

27/201 . Compounds of unspecified constitution characterised by the chemical reaction for their preparation (A23L 27/215 takes precedence)

27/202 . Aliphatic compounds

27/2022 . containing sulfur

27/2024 . having oxygen as the only hetero atom

27/2026 . [Hydroxy compounds]

27/2028 . [Carboxy compounds]

27/203 . [Alicyclic compounds]

27/204 . [Aromatic compounds]

27/205 . Heterocyclic compounds

27/2052 . having oxygen or sulfur as the only hetero atoms

27/2054 . having nitrogen as the only hetero atom

27/2056 . having at least two different hetero atoms, at least one being a nitrogen atom

27/206 . Dairy flavours

27/21 . containing amino acids

27/215 . heated in the presence of reducing sugars, e.g. Maillard's non-enzymatic browning

27/22 . containing glutamic acids

27/23 . containing nucleotides

27/235 . containing also amino acids

27/24 . prepared by fermentation

27/25 . Dairy flavours

27/26 . Meat flavours

27/27 . Smoke flavours

27/28 . Coffee or cocoa flavours

27/29 . Fruit flavours

27/30 . Artificial sweetening agents

27/31 . containing amino acids, nucleotides, peptides or derivatives

27/32 . containing dipeptides or derivatives

27/33 . containing sugars or derivatives

27/34 . Sugar alcohols

27/35 . [Starch hydrolysates]

27/36 . [Terpene glycosides]

27/37 . [Halogenated sugars]

27/38 . [L-sugars]

27/39 . Addition of sweetness inhibitors

27/40 . Table salts; Dietetic salt substitutes

27/45 . Salt substitutes completely devoid of sodium chloride

27/50 . Soya sauce

27/56 . Soy sauce

27/60 . Salad dressings: Mayonnaise; Ketchup

27/63 . Ketchup

27/66 . Use of milk products or milk derivatives in the preparation of dressings

27/70 . Fixation, conservation, or encapsulation of flavouring agents

27/72 . Encapsulation

27/74 . with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers

27/75 . the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors

27/77 . Use of inorganic solid carriers, e.g. silica

27/79 . in the form of films

27/80 . Emulsions

27/82 . Acid flavourants

27/84 . Flavour masking or reducing agents

27/86 . Addition of bitterness inhibitors

27/88 . Taste or flavour enhancing agents

29/00 Foods or foodstuffs containing additives (containing additives for modifying the nutritive qualities A23L 33/10; containing substantially indigestible additives, e.g. dietary fibres, A23L 33/21; Preparation or treatment thereof

29/015 . Inorganic compounds

29/03 . Organic compounds

29/035 . containing oxygen as heteroatom (gums A23L 29/25; sugar or sugar alcohols A23L 29/30)

29/04 . Fatty acids or derivatives

29/045 . containing nitrogen as heteroatom

29/05 . containing phosphorus as heteroatom

29/055 . containing sulfur as heteroatom

29/06 . Enzymes

29/065 . Microorganisms (addition of bacteria for nutritional purposes A23L 33/135)

29/10 . containing emulsifiers

29/20 . containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10)

29/206 . of vegetable origin

29/212 . Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, A23L 29/30)

29/219 . Chemically modified starch; Reaction or complexation products of starch with other chemicals

29/225 . Farinaceous thickening agents other than isolated starch or derivatives

29/231 . Pectin; Derivatives thereof

29/238 . from seeds, e.g. locust bean gum or guar gum (A23L 29/212, A23L 29/231 take precedence)

29/244 . from corns, tubers or roots, e.g. glucomannan (A23L 29/212 takes precedence)

29/25 . Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth

29/256 . from seaweeds, e.g. alginates, agar or carrageenan

29/262 . Cellulose; Derivatives thereof, e.g. ethers
A23L

29/269 . . of microbial origin, e.g. xanthan or dextran
29/27 . . [Xanthan not combined with other microbial gums]
29/271 . . [Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes]
29/272 . . [Gellan]
29/273 . . [Dextran; Polysaccharides produced by leuconostoc]
29/274 . . [Pullulan]
29/275 . . of animal origin, e.g. chitin
29/281 . . . . Proteins, e.g. gelatin or collagen
29/284 . . . . [Gelatin; Collagen]
29/288 . . Synthetic resins, e.g. polyvinylpyrrolidone
29/294 . . Inorganic additives, e.g. silica
29/30 . . containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (A23L 21/20 takes precedence; artificial sweetening agents A23L 27/30)

WARNING
Group A23L 29/30 is impacted by reclassification into group A23L 33/125.
Groups A23L 29/30 and A23L 33/125 should be considered in order to perform a complete search.

29/32 . . [Processes or apparatus for dissolving of sugars (dissolving or refining raw sugar C13B 30/14)]
29/35 . . [Degradation products of starch, e.g. hydrolysates, dextrins; Enzymatically modified starches]
29/37 . . [Sugar alcohols]
31/00 Edible extracts or preparations of fungi; Preparation or treatment thereof

WARNING
Group A23L 31/00 is impacted by reclassification into groups A23L 31/10 and A23L 31/15.
Groups A23L 31/00, A23L 31/10 and A23L 31/15 should be considered in order to perform a complete search.

31/10 . . Yeasts or derivatives thereof

WARNING
Group A23L 31/10, is incomplete pending reclassification of documents from group A23L 31/00.
Groups A23L 31/00 and A23L 31/10 should be considered in order to perform a complete search.

31/15 . . Extracts

WARNING
Group A23L 31/15 is incomplete pending reclassification of documents from group A23L 31/00.
Groups A23L 31/00 and A23L 31/15 should be considered in order to perform a complete search.

33/00 Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof

33/10 . . using additives (A23L 33/21 takes precedence)
33/105 . . Plant extracts, their artificial duplicates or their derivatives
33/11 . . Plant sterols or derivatives thereof, e.g. phytosterols
33/115 . . Fatty acids or derivatives thereof; Fats or oils
33/12 . . Fatty acids or derivatives thereof
33/125 . . containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates (indigestible substances A23L 33/21)

WARNING
Group A23L 33/125 is incomplete pending reclassification of documents from group A23L 29/30.
Groups A23L 29/30 and A23L 33/125 should be considered in order to perform a complete search.

33/127 . . [Antibiotics]
33/13 . . Nucleic acids or derivatives thereof (A23L 33/145 takes precedence)
33/135 . . Bacteria or derivatives thereof, e.g. probiotics
33/14 . . Yeasts or derivatives thereof
33/145 . . Extracts
33/15 . . Vitamins
33/155 . . Vitamins A or D
33/16 . . Inorganic salts, minerals or trace elements
33/165 . . Complexes or chelates
33/17 . . Amino acids, peptides or proteins
33/175 . . Amino acids
33/18 . . Peptides; Protein hydrolysates
33/185 . . Vegetable proteins
33/19 . . Dairy proteins
33/195 . . Proteins from microorganisms
33/20 . . Reducing nutritive value; Dietetic products with reduced nutritive value
33/21 . . Addition of substantially indigestible substances, e.g. dietary fibres (addition of gelling or thickening agents A23L 29/20)
33/22 . . Comminuted fibrous parts of plants, e.g. bagasse or pulp
33/24 . . Cellulose or derivatives thereof
33/25 . . Synthetic polymers, e.g. vinylic or acrylic polymers
33/26 . . . . Polyol polyesters, e.g. sucrose polyesters; Synthetic sugar polymers, e.g. polydextrose
33/28 . . . . Substances of animal origin, e.g. gelatin or collagen
33/29 . . . . Mineral substances, e.g. mineral oils or clays
33/30 . . [Dietetic or nutritional methods, e.g. for losing weight (A23L 33/10 takes precedence)]
33/40 . . [Complete food formulations for specific consumer groups or specific purposes, e.g. infant formula]

35/00 Food or foodstuffs not provided for in groups A23L 5/00 – A23L 33/00; Preparation or treatment thereof

35/10 . . [Emulsified foodstuffs]
35/20 . . [No-fat spreads]