### 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.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>2/00</td>
<td>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))</td>
</tr>
<tr>
<td>2/02</td>
<td>containing fruit or vegetable juices</td>
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<tr>
<td>2/04</td>
<td>. Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00)</td>
</tr>
<tr>
<td>2/06</td>
<td>. from citrus fruits</td>
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<tr>
<td>2/08</td>
<td>. Concentrating or drying of juices</td>
</tr>
<tr>
<td>2/082</td>
<td>. {by membrane processes}</td>
</tr>
<tr>
<td>2/085</td>
<td>. . {by osmosis, reverse osmosis, electrodialysis}</td>
</tr>
<tr>
<td>2/087</td>
<td>. . {by ultrafiltration, microfiltration}</td>
</tr>
<tr>
<td>2/10</td>
<td>. by heating or contact with dry gases</td>
</tr>
<tr>
<td>2/102</td>
<td>. . {Spray-drying}</td>
</tr>
<tr>
<td>2/105</td>
<td>. . {Foam-drying}</td>
</tr>
<tr>
<td>2/107</td>
<td>. . {Electric or wave heating}</td>
</tr>
<tr>
<td>2/12</td>
<td>. by freezing</td>
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<tr>
<td>2/14</td>
<td>. and sublimation</td>
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<tr>
<td>2/38</td>
<td>. Other non-alcoholic beverages</td>
</tr>
<tr>
<td>2/382</td>
<td>. . {fermented (fermented nut meats or seeds A23L 25/40; fermented milk preparations A23C 9/12; addition of bacteria for nutritional purposes A23L 33/135)}</td>
</tr>
<tr>
<td>2/385</td>
<td>. Concentrates of non-alcoholic beverages</td>
</tr>
<tr>
<td>2/39</td>
<td>. Dry compositions</td>
</tr>
<tr>
<td>2/395</td>
<td>. . in a particular shape or form</td>
</tr>
<tr>
<td>2/40</td>
<td>. Effervescence-generating compositions</td>
</tr>
<tr>
<td>2/42</td>
<td>. Preservation of non-alcoholic beverages</td>
</tr>
<tr>
<td>2/44</td>
<td>. . by adding preservatives</td>
</tr>
<tr>
<td>2/46</td>
<td>. . by heating</td>
</tr>
<tr>
<td>2/48</td>
<td>. . by irradiation or electric treatment</td>
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<tr>
<td>2/50</td>
<td>. . by irradiation or electric treatment without heating</td>
</tr>
<tr>
<td>2/52</td>
<td>. Adding ingredients (adding preservatives A23L 2/44)</td>
</tr>
<tr>
<td>2/54</td>
<td>. Mixing with gases</td>
</tr>
<tr>
<td>2/56</td>
<td>. . Flavouring or bittering agents (sweeteners A23L 2/60)</td>
</tr>
<tr>
<td>2/58</td>
<td>. . Colouring agents</td>
</tr>
<tr>
<td>2/60</td>
<td>. . Sweeteners</td>
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<tr>
<td>2/62</td>
<td>. . Clouding agents; Agents to improve the cloud-stability</td>
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<tr>
<td>2/64</td>
<td>. . Re-adding volatile aromatic ingredients</td>
</tr>
<tr>
<td>2/66</td>
<td>. . Proteins</td>
</tr>
<tr>
<td>2/68</td>
<td>. . Acidifying substances</td>
</tr>
<tr>
<td>2/70</td>
<td>. . Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water C02F, e.g. by ion-exchange C02F 1/42)</td>
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<tr>
<td>2/72</td>
<td>. . by filtration</td>
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<tr>
<td>2/74</td>
<td>. . using membranes, e.g. osmosis, ultrafiltration</td>
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<tr>
<td>2/76</td>
<td>. . by removal of gases</td>
</tr>
<tr>
<td>2/78</td>
<td>. . by ion-exchange</td>
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<tr>
<td>2/80</td>
<td>. . by adsorption</td>
</tr>
<tr>
<td>2/82</td>
<td>. . by flocculation</td>
</tr>
<tr>
<td>2/84</td>
<td>. . using microorganisms or biological material, e.g. enzymes</td>
</tr>
<tr>
<td>3/00</td>
<td>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)</td>
</tr>
</tbody>
</table>

**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}

<table>
<thead>
<tr>
<th>Code</th>
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<tbody>
<tr>
<td>3/001</td>
<td>. {Details of apparatus, e.g. for transport, for loading or unloading manipulation, pressure feed valves}</td>
</tr>
</tbody>
</table>
3/003 . . . [Control or safety devices for sterilisation or pasteurisation systems]
3/005 . . . by heating using irradiation or electric treatment (drying or kilning A23L 3/40)
3/0055 . . . [with infra-red rays]
3/01 . . . using microwaves or dielectric heating
3/015 . . . by treatment with pressure variation, shock, acceleration or shear stress (or cavitation)
3/0155 . . . [using sub- or super-atmospheric pressures, or pressure variations transmitted by a liquid or gas]
3/02 . . . by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/005 takes precedence)
3/022 . . . [with packages moving on the spot while being transported]
3/025 . . . [with packages on a drum with horizontal axis (A23L 3/002 takes precedence)]
3/027 . . . [transported in a hydrostatic chamber]
3/04 . . . with packages on endless chain or band conveyors (A23L 3/002 takes precedence)
3/045 . . . [transported in a hydrostatic chamber]
3/06 . . . with packages transported along a helical path (A23L 3/002 takes precedence)
3/065 . . . [transported in a hydrostatic chamber]
3/08 . . . with packages on a revolving platform (A23L 3/002 takes precedence)
3/085 . . . [transported in a hydrostatic chamber]
3/10 . . . by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence)
3/12 . . . with packages in intercommunicating chambers through which the heating medium is circulated
3/14 . . . with packages moving on the spot
3/16 . . . by heating, unpacked materials (A23L 3/005 takes precedence)
3/165 . . . [in solid state]
3/18 . . . while they are progressively transported through the apparatus
3/185 . . . [in solid state]
3/20 . . . with transport along plates
3/205 . . . [in solid state]
3/22 . . . with transport through tubes
3/225 . . . [in solid state]
3/24 . . . with the materials in spray form
3/245 . . . [in solid state]
3/26 . . . by irradiation without heating
3/263 . . . [with corpuscular or ionising radiation, i.e. X, alpha, beta or omega radiation (laser plasma radiation A23L 3/26)]
3/266 . . . [with corona irradiation]
3/28 . . . with ultra-violet light
3/30 . . . by treatment with ultrasonic waves
3/32 . . . by treatment with electric currents without heating effect
3/325 . . . [by electrolysis]
3/34 . . . by treatment with chemicals
3/3409 . . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
3/34095 . . . [Details of apparatus for generating or regenerating gases]
3/3418 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
3/3427 . . . . . . in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26)
3/3436 . . . . . . Oxygen absorbent
3/3445 . . . . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O
3/3454 . . . . . . in the form of liquids or solids
3/3463 . . . . . . Organic compounds; Microorganisms; Enzymes
3/34635 . . . . . . [Antibiotics]
3/3472 . . . . . . Compositions or apparatus therefor
3/3481 . . . . . . Organic compounds containing oxygen
3/349 . . . . . . with singly-bound oxygen
3/3499 . . . . . . with doubly-bound oxygen
3/3508 . . . . . . containing carboxyl groups
3/3517 . . . . . . Carboxylic acid esters
3/3526 . . . . . . Organic compounds containing nitrogen
3/3535 . . . . . . Organic compounds containing sulfur
3/3544 . . . . . . Organic compounds containing hetero rings
3/3553 . . . . . . Organic compounds containing phosphorus
3/3562 . . . . . . Sugars; Derivatives thereof
3/3571 . . . . . . Microorganisms; Enzymes
3/358 . . . . . . Inorganic compounds
3/3589 . . . . . . Apparatus for preserving using liquids
3/3598 . . . . . . Apparatus for preserving using solids
3/36 . . . . . . Freezing; Subsequent thawing; Cooling
3/361 . . . . . . [the materials being transported through or in the apparatus, with or without shaping, e.g. in form of powder, granules, or flakes (moving on the spot only A23L 3/363)]
3/362 . . . . . . [with packages or with shaping in form of blocks or portions]
3/363 . . . . . . [the materials not being transported through or in the apparatus with or without shaping, e.g. in form of powder, granules, or flakes]
3/364 . . . . . . [with packages or with shaping in form of blocks or portions]
3/365 . . . . . . Thawing subsequent to freezing
3/37 . . . . . . with addition of { or treatment with } chemicals
3/375 . . . . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature
3/40 . . . . . . by drying or kilning; Subsequent reconstitution
3/405 . . . . . . [Fractionated crystallisation]
3/42 . . . . . . with addition of chemicals before or during drying
3/44 . . . . . . Freeze-drying
3/46 . . . . . . Spray-drying
3/48 . . . . . . Thin layer-, drum- or roller-drying
3/485 . . . . . . [Drum- or roller-drying]
3/50 . . . . . . Fluidised-bed drying
3/52 . . . . . . Foam-drying
3/54 . . . . . . using irradiation or electrical treatment, e.g. ultrasonic waves
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)
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. fluidised 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 with 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)
7/198 . . {Dry unshaped finely divided cereal products, not
provided for in groups A23L 7/117 - A23L 7/196
and A23L 29/00, e.g. meal, flour, powder, dried
creamy cereals or extracts}
7/20 . . Malt products (malt products of pulses A23L 11/20;
preparation of malt for brewing C12C)
7/25 . . Fermentation of cereal malt or of cereal by
malting
9/00 Puddings; Cream substitutes; Preparation or
treatment thereof
9/10 . . Puddings; Dry powder puddings
9/12 . . {Ready-to-eat liquid or semi-liquid desserts, e.g.
puddings, not to be mixed with liquids, e.g. water,
milk}
9/20 . . Cream substitutes
9/22 . . {containing non-milk fats but no proteins other
than milk proteins}
9/24 . . {containing non-milk fats and non-milk proteins,
e.g. eggs or soybeans}
11/00 Pulses, i.e. fruits of leguminous plants, for
production of fodder or food; Products from
legumes; Preparation or treatment thereof, e.g.
treatment with phosphates
11/01 . . {Pulses or legumes in form of whole pieces or
fragments thereof, without mashing or comminuting
(A23L 11/10 – A23L 11/37 take precedence)}
11/03 . . {Soya beans, e.g. full-fat soya bean flakes or
grits}
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, tempah;
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
rice 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, tripes, 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}
13/45 . . {Addition of, or treatment with, microorganisms
(A23L 13/74 takes precedence)}
13/46 . . {Addition of, or fermentation with fungi, e.g.
yeasts; Enrichment with dried biomass other
than starter cultures}
13/48 . . {Addition 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 . . {Addition 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}
A23L

15/30 . [Addition of substances other than those covered by A23L 15/20 – A23L 15/23]
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, puree, 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
19/105 . [Sweet potatoes]
19/11 . [Cassava, manioc, tapioca, or fermented products thereof, e.g. garri]
19/115 . [Konjac; 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 19/155 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
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]
25/30 . [Mashed or comminuted products, e.g. pulp, pastes, meal, powders; Products made therefrom, e.g. blocks, flakes, snacks; Liquid or semi-liquid products (A23L 25/10 and A23L 25/40 take precedence)]
25/40 . . . [Fermented products; Products treated with microorganisms or enzymes]

27/00 Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof
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
A23L

27/235 . . . {containing also amino acids}
27/24 . . . prepared by fermentation
27/25 . . . {Dairy flavourings}
27/26 . . . Meat flavourings
27/27 . . . Smoke flavourings
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
27/60 . . . 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. vinyl, 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)
29/219 . . . {Chemically modified starch; Reaction or complexation products of starch with other chemicals}
29/225 . . . {Farinaaceous 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. algimates, agar or carrageenan
29/262 . . . {Cellulose; Derivatives thereof, e.g. ethers}
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)
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
31/10 . . . Yeasts or derivatives thereof
31/15 . . . Extracts
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)
33/127 . . . {Antibiotics}
<table>
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| 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 | Polylol 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

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<th>Class</th>
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<tr>
<td>35/10</td>
<td>Emulsified foodstuffs</td>
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<tr>
<td>35/20</td>
<td>No-fat spreads</td>
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