CPC  COOPERATIVE PATENT CLASSIFICATION

C  CHEMISTRY; METALLURGY
(NOTES omitted)

CHEMISTRY

C12  BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMEOLOGY; MUTATION OR GENETIC ENGINEERING
(NOTES omitted)

C12G  WINE; PREPARATION THEREOF; ALCOHOLIC BEVERAGES (beer C12C); PREPARATION OF ALCOHOLIC BEVERAGES NOT PROVIDED FOR IN SUBCLASSES C12C OR C12H

WARNING
The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

C12G 1/022 covered by C12G 1/0203
C12G 1/024 covered by C12G 1/0203
C12G 1/026 covered by C12G 1/0213
C12G 1/028 covered by C12G 1/0216
C12G 1/032 covered by C12G 1/0206
C12G 1/036 covered by C12G 1/0206
C12G 1/067 covered by C12G 1/0206
C12G 1/073 covered by C12G 1/0206, C12G 1/064
C12G 1/09 covered by C12G 1/06, C12G 1/08
C12G 1/10 covered by C12G 1/00, C12H 1/10, C12H 1/18
C12G 1/12 covered by C12G 1/00

1/00  Preparation of wine or sparkling wine

WARNING
Group C12G 1/00 is impacted by reclassification into groups C12G 1/06 and C12G 1/14.
Groups C12G 1/00, C12G 1/06, and C12G 1/14 should be considered in order to perform a complete search.

1/005  .  [Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation]
1/02  .  Preparation of must from grapes; Must treatment and fermentation
1/0203  .  [by microbiological or enzymatic treatment]
1/0206  .  [using a home wine making vessel]
1/0209  .  [in a horizontal or rotatably mounted vessel (C12G 1/0206 takes precedence)]
1/0213  .  [with thermal treatment of the vintage (C12G 1/0206 takes precedence)]
1/0216  .  [with recirculation of the must for pomage extraction]
1/04  .  Sulfiting the must; Desulfiting

1/06  .  Preparation of sparkling wine; Impregnation of wine with carbon dioxide (methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00)

WARNING
Group C12G 1/06 is incomplete pending reclassification of documents from group C12G 1/00.
Group C12G 1/06 is also impacted by reclassification into groups C12H 3/00, C12H 3/02, C12H 3/04, C12H 6/00, C12H 6/02, and C12H 6/04.

All groups listed in this Warning should be considered in order to perform a complete search.

1/062  .  [Agitation, centrifugation, or vibration of bottles]
1/064  .  [using enclosed yeast]
1/08  .  Removal of yeast ["degorgeage"]
Preparation of wine or sparkling wine with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00)

**WARNING**

Group C12G 1/14 is incomplete pending reclassification of documents from group C12G 1/00.

Groups C12G 1/00 and C12G 1/14 should be considered in order to perform a complete search.

Preparation of other alcoholic beverages

Solid or pasty alcoholic beverage-forming compositions by fermentation

**WARNING**


All groups listed in this Warning should be considered in order to perform a complete search.

of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn

**WARNING**

Group C12G 3/021 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/021 should be considered in order to perform a complete search.

of botanical genus Oryza, e.g. rice

**WARNING**

Group C12G 3/022 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/022 should be considered in order to perform a complete search.

of botanical family Solanaceae, e.g. potato

**WARNING**

Group C12G 3/023 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/023 should be considered in order to perform a complete search.

of fruits other than botanical genus Vitis

**WARNING**

Group C12G 3/024 is incomplete pending reclassification of documents from group C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/024 should be considered in order to perform a complete search.

Low-alcohol beverages (methods for reducing the alcohol content after fermentation C12H 3/00)

**WARNING**

Group C12G 3/025 is incomplete pending reclassification of documents from group C12G 3/02.

Group C12G 3/025 is also impacted by reclassification into groups C12G 3/021, C12G 3/022, C12G 3/023, C12G 3/024, and C12G 3/026.

All groups listed in this Warning should be considered in order to perform a complete search.

with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage

**WARNING**

Group C12G 3/026 is incomplete pending reclassification of documents from groups C12G 3/02 and C12G 3/025.

Groups C12G 3/02, C12G 3/025, and C12G 3/026 should be considered in order to perform a complete search.

by mixing, e.g. for preparation of liqueurs

**WARNING**

Group C12G 3/04 is impacted by reclassification into group C12G 3/05 and C12G 3/055.

Groups C12G 3/04, C12G 3/05 and C12G 3/055 should be considered in order to perform a complete search.

with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides

**WARNING**

Group C12G 3/05 is incomplete pending reclassification of documents from group C12G 3/04.

Groups C12G 3/04 and C12G 3/05 should be considered in order to perform a complete search.

extracted from plants

**WARNING**

Group C12G 3/055 is incomplete pending reclassification of documents from group C12G 3/04.

Groups C12G 3/04 and C12G 3/055 should be considered in order to perform a complete search.

with flavouring ingredients

Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor
by methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups C12G 3/02 - C12G 3/07 (methods for reducing the alcohol content of fermented solutions or alcoholic beverages C12H 3/00; methods for increasing the alcohol content of fermented solutions or alcoholic beverages C12H 6/00).

**WARNING**

Group C12G 3/08 is impacted by reclassification into groups C12H 3/00 and C12H 3/02.

Groups C12G 3/08, C12H 3/00 and C12H 3/02 should be considered in order to perform a complete search.

### Special features

- **2200/05** Use of particular microorganisms in the preparation of wine
- **2200/11** Use of genetically modified microorganisms in the preparation of wine
- **2200/15** Use of particular enzymes in the preparation of wine
- **2200/21** Wine additives, e.g. flavouring or colouring agents
- **2200/25** Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- **2200/31** Wine making devices having compact design or adapted for home use