

CPC**COOPERATIVE PATENT CLASSIFICATION****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](#))

Guidance heading:**A23J 1/00**

Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue [C09H](#))

- [A23J 1/001](#) . {from waste materials, e.g. kitchen waste }
- [A23J 1/002](#) . . {from animal waste materials ([A23J 1/10](#) takes precedence) }
- [A23J 1/003](#) . . {from animal excrements, e.g. poultry manure }
- [A23J 1/004](#) . . {from waste products of dairy plant ([whey A23J 1/20](#)) }
- [A23J 1/005](#) . . {from vegetable waste materials }

- [A23J 1/006](#) . {from vegetable materials ([A23J 1/005](#), [A23J 1/12](#) and [A23J 1/14](#) take precedence) }
- [A23J 1/007](#) . . {from leafy vegetables, e.g. alfalfa, clover, grass }

- [A23J 1/008](#) . {from micro-organisms ([A23J 1/18](#) takes precedence) }

- [A23J 1/009](#) . {from unicellular algae ([seaweed A23J 1/006](#)) }

- [A23J 1/02](#) . from meat

- [A23J 1/04](#) . from fish or other sea animals ([for animal feeding-stuff A23K 1/10](#))

- [A23J 1/06](#) . from blood ([for animal feeding-stuff A23K 1/04](#); plastic materials from blood [C08H 1/00](#))

- [A23J 1/08](#) . from eggs
- [A23J 1/09](#) . . separating yolks from whites

- [A23J 1/10](#) . from hair, feathers, horn, skins, leather, bones, or the like

- [A23J 1/12](#) . from cereals, wheat, bran, or molasses
- [A23J 1/125](#) . . {by treatment involving enzymes or micro-organisms ([enzymatic hydrolysis of proteins A23J 3/34](#)) }

- [A23J 1/14](#) . from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
- [A23J 1/142](#) . . {by extracting with organic solvents }
- [A23J 1/144](#) . . . {Desolventization }
- [A23J 1/146](#) . . {by using wave energy or electric current }
- [A23J 1/148](#) . . {by treatment involving enzymes or micro-organisms ([enzymatic hydrolysis of](#)

proteins [A23J 3/34](#) }

- [A23J 1/16](#) . from waste water of starch-manufacturing plant or like wastes
- [A23J 1/18](#) . from yeasts
- [A23J 1/20](#) . from milk, e.g. casein (curds or cheese [A23C](#)) ; from whey
- [A23J 1/202](#) . . {Casein or caseinates }
- [A23J 1/205](#) . . {from whey, e.g. lactalbumine }
- [A23J 1/207](#) . . {Co-precipitates of casein and lactalbumine }
- [A23J 1/22](#) . . Drying casein

[A23J 3/00](#)

Working-up of proteins for foodstuffs

NOTE

In groups [A23J 3/04](#) to [A23J 3/20](#), in the absence of an indication to the contrary, classification is made in the last appropriate place

- [A23J 3/04](#) . Animal proteins
- [A23J 3/06](#) . . Gelatine
- [A23J 3/08](#) . . Dairy proteins
- [A23J 3/10](#) . . . Casein (drying casein [A23J 1/22](#))
- [A23J 3/12](#) . . from blood
- [A23J 3/14](#) . Vegetable proteins
- [A23J 3/16](#) . . from soybean
- [A23J 3/18](#) . . from wheat
- [A23J 3/20](#) . Proteins from micro-organisms or unicellular algae
- [A23J 3/22](#) . by texturising

NOTE

Subject matter classified in groups [A23J 3/22](#) to [A23J 3/28](#) is also classified in groups [A23J 3/02](#) to [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups [A23J 3/22](#) to [A23J 3/28](#) already provide for this subject matter }

- [A23J 3/222](#) . . {Texturising casein }
- [A23J 3/225](#) . . {Texturised simulated foods with high protein content (synthetic caviar see [A23L 1/3285](#)) }
- [A23J 3/227](#) . . . {Meat-like textured foods (meat extenders [A23L 1/31](#)) }
- [A23J 3/24](#) . . using freezing
- [A23J 3/245](#) . . . {Texturising casein using freezing }
- [A23J 3/26](#) . . using extrusion or expansion
- [A23J 3/265](#) . . . {Texturising casein using extrusion or expansion }
- [A23J 3/28](#) . . using coagulation from or in a bath, e.g. spun fibres

A23J 3/285 . . . {Texturising casein using coagulation from or in a bath }

A23J 3/30 . by hydrolysis

NOTE

Subject matter classified in groups [A23J 3/30](#) to [A23J 3/34](#) is also classified in groups [A23J 3/04](#) to [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups of [A23J 3/30](#) to [A23J 3/34](#) already provide for this subject matter }

A23J 3/32 . . using chemical agents

A23J 3/325 . . . {of casein }

A23J 3/34 . . . using enzymes

A23J 3/341 {of animal proteins }

A23J 3/342 {of collagen; of gelatin }

A23J 3/343 {of dairy proteins }

A23J 3/344 {of casein }

A23J 3/345 {of blood proteins }

A23J 3/346 {of vegetable proteins }

A23J 3/347 {of proteins from microorganisms or unicellular algae }

A23J 3/348 {of proteins obtained from waste materials ([A23J 3/341](#), [A23J 3/346](#) take precedence) }

A23J 7/00 Phosphatide compositions for foodstuffs, e.g. lecithin