

CPC**COOPERATIVE PATENT CLASSIFICATION****A23B**

PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general [A23L 3/00](#); preserving in general [A61L](#); applying food preservatives in packages [B65D 81/28](#))

A23B 4/00

General methods for preserving meat, sausages, fish or fish products

A23B 4/002

- . { Preservation in association with shaping ([A23B 4/0053](#), [A23B 4/01](#), [A23B 4/062](#) and [A23B 4/066](#) take precedence)}

A23B 4/005

- . Preserving by heating

A23B 4/0053

- .. { with gas or liquids, with or without shaping, e.g. in form of powder, granules or flakes }

NOTE

The heating means for the gas or liquid are not classified

A23B 4/0056

- ... { with packages, or with shaping in the form of blocks or portions }

A23B 4/01

- .. by irradiation or electric treatment { with or without shaping, e.g. in form of powder, granules or flakes }

A23B 4/012

- ... { with packages, or with shaping in the form of blocks or portions }

A23B 4/015

- . Preserving by irradiation or electric treatment without heating effect

A23B 4/02

- . Preserving by means of inorganic salts ([apparatus therefor A23B 4/26](#), [A23B 4/32](#))

A23B 4/021

- .. { with apparatus adapted for gaseous preserving agents }

A23B 4/023

- .. by kitchen salt or mixtures thereof with inorganic or organic compounds

A23B 4/0235

- ... { with organic compounds or biochemical products }

A23B 4/027

- .. by inorganic salts other than kitchen salt, or mixtures thereof with organic compounds, e.g. biochemical compounds

A23B 4/03

- . Drying; Subsequent reconstitution {(drying apparatus in general [F26B](#))}

A23B 4/031

- .. { Apparatus for drying ([A23B 4/037](#) takes precedence)}

A23B 4/033

- .. with addition of chemicals ([A23B 4/037](#) takes precedence)

A23B 4/037

- .. Freeze-drying, { i.e. cryodesiccation, lyophilisation; Apparatus therefor }

A23B 4/044

- . Smoking; Smoking devices

A23B 4/048

- .. with addition of chemicals other than natural smoke

A23B 4/052

- .. Smoke generators; { Smoking apparatus ([A23B 4/056](#) takes precedence)}

A23B 4/0523

- ... { Smoke generators using wood-pyrolysis or wood-friction }

- A23B 4/0526 . . . { Smoke generators or smoking apparatus using liquid smoke in gaseous or liquid form }
- A23B 4/056 . . Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking; { Apparatus therefor }
- A23B 4/06 . Freezing; Subsequent thawing; Cooling
- A23B 4/062 . . { the materials being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes (moving on the spot only [A23B 4/066](#)) }
- A23B 4/064 . . . { with packages or with shaping in the form of blocks or portions }
- A23B 4/066 . . { the materials not being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes }
- A23B 4/068 . . . { with packages or with shaping in the form of blocks or portions }
- A23B 4/07 . Thawing subsequent to freezing
- A23B 4/08 . . with addition of chemicals { or treatment with chemicals } before or during cooling, { e.g. in the form of an ice coating or frozen block }
- A23B 4/09 . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature
- A23B 4/10 . Coating with a protective layer; Compositions or apparatus therefor { ([A23B 4/08](#) takes precedence) }
- A23B 4/12 . Preserving with acids; Acid fermentation
- A23B 4/14 . Preserving with chemicals not covered by groups [A23B 4/02](#) or [A23B 4/12](#)
- A23B 4/16 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- A23B 4/18 . . in the form of liquids or solids (apparatus therefor [A23B 4/26](#), [A23B 4/32](#))
- A23B 4/20 . . . Organic compounds; Micro-organisms; Enzymes (acid fermentation [A23B 4/12](#))
- A23B 4/22 Micro-organisms; Enzymes; { Antibiotics }
- A23B 4/24 . . . Inorganic compounds
- A23B 4/26 . Apparatus for preserving using liquids; { Methods therefor }
- A23B 4/28 . . by injection of liquids
- A23B 4/285 . . . { with inorganic salts }
- A23B 4/30 . . by spraying of liquids
- A23B 4/305 . . . { with inorganic salts }
- A23B 4/32 . Apparatus for preserving using solids
- A23B 4/325 . . { with inorganic salts }
- A23B 5/00** **Preservation of eggs or egg products** (preserving dough or bakery products [A21D](#))
- A23B 5/005 . Preserving by heating
- A23B 5/0052 . . { in the shell }

- A23B 5/0055 . . { without the shell }
- A23B 5/0057 . . . { with packages }
- A23B 5/01 . . by irradiation or electric treatment

- A23B 5/015 . Preserving by irradiation or electric treatment without heating effect

- A23B 5/02 . Drying; Subsequent reconstitution
- A23B 5/022 . . { Drying with use of gas or vacuum }
- A23B 5/025 . . { Drying } with addition of chemicals ([A23B 5/03](#), [A23B 5/035](#) take precedence)
- A23B 5/0255 . . . { Drying with use of liquids, e.g. by extraction }
- A23B 5/03 . . Freeze-drying, { i.e. cryodesiccation, lyophilisation; Apparatus therefor }
- A23B 5/035 . . Spray-drying

- A23B 5/04 . Freezing; Subsequent thawing; Cooling
- A23B 5/041 . . { Freezing or cooling without shell ([A23B 5/05](#) takes precedence)}
- A23B 5/043 . . . { with packages }
- A23B 5/045 . . Thawing subsequent to freezing
- A23B 5/05 . . { Freezing or cooling } with addition of chemicals
- A23B 5/055 . . . with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature

- A23B 5/06 . Coating eggs with a protective layer; Compositions or apparatus therefor
- A23B 5/065 . . { Apparatus for coating }

- A23B 5/08 . Preserving with chemicals
- A23B 5/10 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- A23B 5/12 . . in the form of liquids or solids
- A23B 5/14 . . . Organic compounds; Micro-organisms; Enzymes
- A23B 5/16 Micro-organisms; Enzymes
- A23B 5/18 . . . Inorganic compounds
- A23B 5/20 . . . Apparatus for preserving using liquids
- A23B 5/22 . . . Apparatus for preserving using solids

- A23B 7/00** **Preservation or chemical ripening of fruit or vegetables**

- A23B 7/005 . Preserving by heating
- A23B 7/0053 . . { by direct or indirect contact with heating gases or liquids }
- A23B 7/0056 . . . { with packages }
- A23B 7/01 . . by irradiation or electric treatment
- A23B 7/012 . . . { with packages }

- A23B 7/015 . Preserving by irradiation or electric treatment without heating effect

- A23B 7/02 . Dehydrating; Subsequent reconstitution ([dried cooked potatoes A23L 1/216](#))
- A23B 7/0205 .. { by contact of the material with fluids, e.g. drying gas or extracting liquids }
- A23B 7/021 .. { Foam drying }
- A23B 7/0215 .. { Post-treatment of dried fruits or vegetables }
- A23B 7/022 .. with addition of chemicals { before or during drying, e.g. semi-moist products }
([A23B 7/024](#) to [A23B 7/028](#) take precedence)
- A23B 7/024 .. Freeze-drying, { i.e. cryodesiccation or lyophilisation }
- A23B 7/026 .. Spray-drying
- A23B 7/028 .. Thin layer-, drum- or roller-drying { or by contact with a hot surface }
- A23B 7/03 .. Drying raw potatoes

- A23B 7/04 . Freezing; Subsequent thawing; Cooling
- A23B 7/0408 .. { the material being transported through or in the apparatus with or without shaping, e.g. in the form of powder, granules or flakes ([A23B 7/05](#) takes precedence; moving on the spot only [A23B 7/0425](#))}
- A23B 7/0416 ... { with packages or with shaping in the form of blocks or portions }
- A23B 7/0425 .. { the material not being transported through or in the apparatus, with or without shaping, e.g. in the form of powder, granules or flakes ([A23B 7/05](#) takes precedence)}
- A23B 7/0433 ... { with packages or with shaping in the form of blocks or portions }
- A23B 7/0441 .. { Treatment other than blanching preparatory to freezing }
- A23B 7/045 .. Thawing subsequent to freezing
- A23B 7/05 .. with addition of chemicals { or treatment with chemicals other than cryogenics, before or during cooling, e.g. in the form of an ice coating or frozen block }
- A23B 7/055 ... with direct contact between the food and the chemical, e.g. liquid nitrogen, at cryogenic temperature

- A23B 7/06 . Blanching ([machines therefor A23N 12/00](#))

- A23B 7/08 . Preserving with sugars ([marmalade, jam, fruit jellies A23L 1/06](#))
- A23B 7/085 .. { in a solution of sugar }

- A23B 7/10 . Preserving with acids; Acid fermentation
- A23B 7/105 .. { Leaf vegetables, e.g. sauerkraut }
- A23B 7/12 .. Apparatus for compressing sauerkraut

- A23B 7/14 . Preserving or ripening with chemicals not covered by groups [A23B 7/08](#) or [A23B 7/10](#)
- A23B 7/144 .. in the form of gases, e.g. fumigation; Compositions or apparatus therefor {(cooling without control of atmosphere composition [A23B 7/04](#))}
- A23B 7/148 ... in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
- A23B 7/152 ... in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O; { Elimination of such other gases }
- A23B 7/153 .. in the form of liquids or solids

- A23B 7/154 . . . Organic compounds; Micro-organisms; Enzymes ([acid fermentation A23B 7/10](#))
- A23B 7/155 Micro-organisms; Enzymes; { [Antibiotics](#) }
- A23B 7/157 . . . Inorganic compounds
- A23B 7/158 . . . Apparatus for preserving using liquids
- A23B 7/159 . . . Apparatus for preserving using solids

- A23B 7/16 . Coating with a protective layer; Compositions or apparatus therefor ([A23B 7/08 takes precedence](#))

- A23B 9/00 Preservation of edible seeds, e.g. cereals**

- A23B 9/005 . { [Processes or apparatus using pressure variation or mechanical force, e.g. shock, acceleration, shear stress, contortion](#) }

- A23B 9/02 . Preserving by heating
- A23B 9/025 . . { [with use of gases](#) }
- A23B 9/04 . . by irradiation or electric treatment

- A23B 9/06 . Preserving by irradiation or electric treatment without heating effect

- A23B 9/08 . Drying; Subsequent reconstitution

- A23B 9/10 . Freezing; Subsequent thawing; Cooling
- A23B 9/12 . . Thawing subsequent to freezing

- A23B 9/14 . Coating with a protective layer; Compositions or apparatus therefor

- A23B 9/16 . Preserving with chemicals
- A23B 9/18 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor
- A23B 9/20 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O
- A23B 9/22 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O
- A23B 9/24 . . in the form of liquids or solids
- A23B 9/26 . . . Organic compounds; Micro-organisms; Enzymes
- A23B 9/28 Micro-organisms; Enzymes; { [Antibiotics](#) }
- A23B 9/30 . . . Inorganic compounds
- A23B 9/32 . . . Apparatus for preserving using liquids
- A23B 9/34 . . . Apparatus for preserving using solids