

# CPC COOPERATIVE PATENT CLASSIFICATION

## C CHEMISTRY; METALLURGY

(NOTES omitted)

### CHEMISTRY

## C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

(NOTES omitted)

## C12G WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF (beer [C12C](#))

### 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-C12G 1/036	covered by
C12G 1/067	covered by
C12G 1/073	covered by
C12G 1/09	covered by
C12G 1/10	covered by
C12G 1/12	covered by
C12G 3/07	covered by
C12G 3/14	covered by

<b>1/00</b>	<b>Preparation of wine or sparkling wine</b>	3/085	. . {using membranes, e.g. by ultra filtration, by dialysis, by osmosis, by inverse osmosis, by electrodialysis}
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}	3/10	. . Increasing the alcohol content
1/02	. Preparation of must from grapes; Must treatment and fermentation	3/105	. . . {by refrigeration and separation of the crystals formed}
1/0203	. . {by microbiological or enzymatic treatment}	3/12	. . . by distillation
1/0206	. . {using a home wine making vessel}		
1/0209	. . {in a horizontal or rotatably mounted vessel ( <a href="#">C12G 1/0206</a> takes precedence)}	<b>2200/00</b>	<b>Special features</b>
1/0213	. . {with thermal treatment of the vintage ( <a href="#">C12G 1/0206</a> takes precedence)}	2200/05	. Use of particular microorganisms in the preparation of wine
1/0216	. . {with recirculation of the must for pomage extraction}	2200/11	. Use of genetically modified microorganisms in the preparation of wine
1/04	. . Sulfiting the must; Desulfiting	2200/15	. Use of particular enzymes in the preparation of wine
1/06	. Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide	2200/21	. Wine additives, e.g. flavouring or colouring agents
1/062	. . {Agitation, centrifugation, or vibration of bottles}	2200/25	. Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
1/064	. . {using enclosed yeast}	2200/31	. Wine making devices having compact design or adapted for home use
1/08	. Removal of yeast ("degorgeage")		
<b>3/00</b>	<b>Preparation of other alcoholic beverages</b>		
3/005	. {solid or pasty alcoholic beverage-forming compositions}		
3/02	. by straight fermentation		
3/025	. . {Low alcoholic beverages (produced by after-treatment of fermented solutions <a href="#">C12G 3/08</a> )}		
3/04	. by mixing, e.g. liqueurs		
3/06	. . with flavouring ingredients		
3/065	. . . {Flavouring with wood or wood extract; Pretreatment of the wood used therefor}		
3/08	. by other methods for varying the composition of fermented solutions, e.g. by reducing the alcohol content		