

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A23 FOODS OR FOODSTUFFS; TREATMENT THEREOF, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

**A23D EDIBLE OILS OR FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS**  
 (animal feeding-stuffs [A23K 10/00-A23K 20/30](#), [A23K 30/00-A23K 50/90](#); foods or foodstuffs containing edible oils or fats [A21D](#), [A23C](#), [A23G](#), [A23L](#); obtaining, refining, preserving [C11B](#), [C11C](#); hydrogenation [C11C 3/12](#))

#### **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.

- 7/00 Edible oil or fat compositions containing an aqueous phase, e.g. margarines**
  - 7/001 . {[Spread compositions](#) (characterised by ingredients other than fatty acid triglycerides [A23D 7/0056](#))}
  - 7/003 . {[Compositions other than spreads](#) (characterised by ingredients other than fatty acid triglycerides [A23D 7/0053](#))}
  - 7/005 . characterised by ingredients other than fatty acid triglycerides
    - 7/0053 . . {[Compositions other than spreads](#)}
    - 7/0056 . . {[Spread compositions](#)}
    - 7/01 . Other fatty acid esters, e.g. phosphatides
      - 7/011 . . {[Compositions other than spreads](#)}
      - 7/013 . . {[Spread compositions](#)}
    - 7/015 . Reducing calorie content; Reducing fat content {, e.g. "halvarines"}
    - 7/02 . characterised by the production or working-up {([kneading](#), [forming](#) [A01J 21/00](#))}
    - 7/04 . . Working-up
      - 7/05 . . . characterised by essential cooling
    - 7/06 . Preservation of finished products {(by using [antioxidants](#) or [biocides](#) [C11B 5/00](#))}
  - 9/00 Other edible oils or fats, e.g. shortenings, cooking oils**
    - 9/007 . characterised by ingredients other than fatty acid triglycerides
      - 9/013 . . Other fatty acid esters, e.g. phosphatides
    - 9/02 . characterised by the production or working-up
      - 9/04 . . Working-up
        - 9/05 . . . Forming free-flowing pieces
      - 9/06 . Preservation of finished products {(by using [antioxidants](#) or [biocides](#) [C11B 5/00](#))}