

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(NOTE omitted)

A23J PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS

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. }

1/00	Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites	1/207	. . {Co-precipitates of casein and lactalbumine}
		1/22	. . Drying casein
1/001	. {from waste materials, e.g. kitchen waste}	3/00	Working-up of proteins for foodstuffs
1/002	. . {from animal waste materials (A23J 1/10 takes precedence)}	NOTE	
1/003	. . {from animal excrements, e.g. poultry manure}	In groups A23J 3/04 - A23J 3/20 , the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.	
1/004	. . {from waste products of dairy plant (whey A23J 1/20)}		
1/005	. . {from vegetable waste materials}		
1/006	. {from vegetable materials (A23J 1/005 , A23J 1/12 and A23J 1/14 take precedence)}	3/04	. Animal proteins
1/007	. . {from leafy vegetables, e.g. alfalfa, clover, grass}	3/06	. . Gelatine
1/008	. {from microorganisms (A23J 1/18 takes precedence)}	3/08	. . Dairy proteins
1/009	. {from unicellular algae (seaweed A23J 1/006)}	3/10	. . . Casein (drying casein A23J 1/22)
1/02	. from meat	3/12	. . from blood
1/04	. from fish or other sea animals	3/14	. Vegetable proteins
1/06	. from blood	3/16	. . from soybean
1/08	. from eggs	3/18	. . from wheat
1/09	. . separating yolks from whites	3/20	. Proteins from microorganisms or unicellular algae
1/10	. from hair, feathers, horn, skins, leather, bones, or the like	3/22	. by texturising
1/12	. from cereals, wheat, bran, or molasses	NOTE	
1/125	. . {by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34)}	Subject matter classified in groups A23J 3/22 - A23J 3/28 is also classified in groups A23J 3/04 - A23J 3/20 , if the nature of the protein is of interest {except if subgroups A23J 3/22 - A23J 3/28 already provide for this subject matter}	
1/14	. from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds		
1/142	. . {by extracting with organic solvents}	3/222	. . {Texturising casein}
1/144	. . . {Desolventization}	3/225	. . {Texturised simulated foods with high protein content (synthetic caviar see A23L 17/35)}
1/146	. . {by using wave energy or electric current}	3/227	. . . {Meat-like textured foods (meat extenders A23L 13/00)}
1/148	. . {by treatment involving enzymes or microorganisms (enzymatic hydrolysis of proteins A23J 3/34)}	3/24	. . using freezing
1/16	. from waste water of starch-manufacturing plant or like wastes	3/245	. . . {Texturising casein using freezing}
1/18	. from yeasts	3/26	. . using extrusion or expansion
1/20	. from milk, e.g. casein (curds or cheese A23C); from whey	3/265	. . . {Texturising casein using extrusion or expansion}
1/202	. . {Casein or caseinates}	3/28	. . using coagulation from or in a bath, e.g. spun fibres
1/205	. . {from whey, e.g. lactalbumine}		

- 3/285 . . . {Texturising casein using coagulation from or in a bath}
- 3/30 . by hydrolysis

NOTE

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

- 3/32 . . using chemical agents
- 3/325 . . . {of casein}
- 3/34 . . . using enzymes
- 3/341 {of animal proteins}
- 3/342 {of collagen; of gelatin}
- 3/343 {of dairy proteins}
- 3/344 {of casein}
- 3/345 {of blood proteins}
- 3/346 {of vegetable proteins}
- 3/347 {of proteins from microorganisms or unicellular algae}
- 3/348 {of proteins obtained from waste materials ([A23J 3/341](#), [A23J 3/346](#) take precedence)}

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