

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(NOTE omitted)

A23F COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF

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. }

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|--------------|---|--------------|---|
| 3/00 | Tea; Tea substitutes; Preparations thereof
(preservation of tea, tea substitutes or herbal tea
A23B 85/00)

WARNING
Groups A23F 3/00 - A23F 3/426 are impacted by
reclassification into group A23B 85/00 .
All groups listed should be considered in order to
perform a complete search. | 3/30 | . . Further treatment of dried tea extract;
Preparations produced thereby, e.g. instant tea
({ A23F 3/166 takes precedence; } flavouring
A23F 3/40) |
| | | 3/32 | . . . Agglomerating, flaking or tableting {or
granulating} |
| | | 3/34 | . Tea substitutes, e.g. maté; Extracts or infusions
thereof |
| | | 3/36 | . Reducing or removing alkaloid content;
Preparations produced thereby; Extracts or infusions
thereof |
| 3/06 | . Treating tea before extraction (reducing or
removing alkaloid content A23F 3/36); Preparations
produced thereby (tea extract preparations
A23F 3/16) | 3/363 | . . {by addition of alkaloid neutralising or
complexing agents (A23F 3/166 takes
precedence)} |
| 3/08 | . . Oxidation; Fermentation | 3/366 | . . {by extraction of the leaves with selective
solvents} |
| 3/10 | . . . Fermentation with addition of microorganisms
or enzymes | 3/38 | . . Reducing or removing alkaloid content from tea
extract |
| 3/12 | . . Rolling or shredding tea leaves | 3/385 | . . . {using flocculating, precipitating, adsorbing or
complex-forming agents, or ion-exchangers} |
| 3/14 | . . Tea preparations, e.g. using additives (flavouring
A23F 3/40) | 3/40 | . Tea flavour; Tea oil; Flavouring of tea or tea extract
(synthetic tea flavours A23L 27/20) |
| 3/16 | . Tea extraction; Tea extracts; Treating tea extract;
Making instant tea | 3/405 | . . {Flavouring with flavours other than natural tea
flavour or tea oil} |
| 3/163 | . . {Liquid or semi-liquid tea extract preparations,
e.g. gels or liquid extracts in solid capsules} | 3/42 | . . Isolation {or recuperation} of tea flavour or tea
oil |
| 3/166 | . . {Addition of, or treatment with, enzymes or
microorganisms} | 3/423 | . . . {by solvent extraction; Tea flavour from tea
oil} |
| 3/18 | . . Extraction of water soluble tea constituents
({ A23F 3/166 takes precedence; } isolation of tea
flavour or tea oil A23F 3/42) | 3/426 | . . . {by distillation, e.g. stripping leaves;
Recovering volatile gases (flavour from tea oil
A23F 3/423)} |
| 3/20 | . . Removing unwanted substances ({ A23F 3/166
takes precedence; } reducing or removing
alkaloid content A23F 3/38) | 5/00 | Coffee; Coffee substitutes; Preparations thereof
(preservation of coffee or coffee substitutes
A23B 90/00)

WARNING
Groups A23F 5/00 - A23F 5/505 are impacted by
reclassification into group A23B 90/00 .
All groups listed should be considered in order to
perform a complete search. |
| 3/205 | . . . {Using flocculating or adsorbing agents} | | |
| 3/22 | . . Drying or concentrating tea extract ({ A23F 3/166
takes precedence}) | | |
| 3/225 | . . . {by evaporation, e.g. drying in thin layers,
foam drying (A23F 3/26 and A23F 3/28 take
precedence)} | | |
| 3/24 | . . . by freezing out the water | | |
| 3/26 | . . . by lyophilisation | | |
| 3/28 | . . . by spraying into a gas stream | | |

- 5/02 . . Treating green coffee; Preparations produced thereby (roasting [A23F 5/04](#); removing unwanted substances [A23F 5/16](#); reducing or removing alkaloid content [A23F 5/20](#); extraction [A23F 5/24](#))
- 5/04 . . Methods of roasting coffee (machines therefor [A23N 12/00](#))
- 5/043 . . {in the presence of inert particles}
- 5/046 . . {with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting ([A23F 5/043](#) takes precedence)}
- 5/06 . . of roasting extracted coffee {; Caramelisation of coffee extract}
- 5/08 . . Methods of grinding coffee (coffee mills [A47J 42/00](#))
- 5/10 . . Treating roasted coffee; Preparations produced thereby (removing unwanted substances [A23F 5/16](#); reducing or removing alkaloid content [A23F 5/20](#); coffee extraction, making instant coffee [A23F 5/24](#))
- 5/105 . . {Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}
- 5/12 . . Agglomerating, flaking or tableting (of coffee extract or instant coffee [A23F 5/38](#))
- 5/125 . . . {Tablets or other similar solid forms}
- 5/14 . . using additives, e.g. milk or sugar; Coating (flavouring [A23F 5/46](#))
- 5/145 . . . {Coating whole beans with a layer}
- 5/16 . . Removing unwanted substances (reducing or removing alkaloid content [A23F 5/20](#))
- 5/163 . . {using enzymes or microorganisms}
- 5/166 . . {by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/18 . . from coffee extract {([A23F 5/163](#) takes precedence)}
- 5/185 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/20 . . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- 5/202 . . {by addition of alkaloid neutralising or complexing agents}
- 5/204 . . {using enzymes or microorganisms}
- 5/206 . . {by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/208 . . {by extraction of the beans with water, aqueous solutions without organic or inorganic solvents or aqueous coffee extract}
- 5/22 . . Reducing or removing alkaloid content from coffee extract
- 5/223 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/226 . . . {by extraction with selective solvents}
- 5/24 . . Extraction of coffee (isolation of coffee flavour or coffee oil [A23F 5/48](#)); Coffee extracts (with reduced alkaloid content [A23F 5/20](#)); Making instant coffee (methods of roasting extracted coffee [A23F 5/06](#))
- 5/243 . . {Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ([A23F 5/246](#) takes precedence)}
- 5/246 . . {Addition of, or treatment with, enzymes or microorganisms ([A23F 5/163](#) and [A23F 5/204](#) take precedence)}
- 5/26 . . Extraction of water soluble constituents {([A23F 5/246](#) takes precedence)}
- 5/262 . . . {the extraction liquid flowing through a stationary bed of solid substances, e.g. in percolation columns}
- 5/265 . . . {the solid substances being transported through the apparatus during the extraction cycle}
- 5/267 . . . {using additives, specific extraction media or specific coffee blends}
- 5/28 . . Drying or concentrating coffee extract {([A23F 5/246](#) takes precedence)}
- 5/285 . . . {by evaporation, e.g. drying in thin layers or foam drying ([A23F 5/32](#), [A23F 5/34](#) take precedence)}
- 5/30 . . . by freezing out the water
- 5/32 . . . by lyophilisation
- 5/34 . . . by spraying into a gas stream
- 5/36 . . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee {([A23F 5/246](#) takes precedence; } removing unwanted substances [A23F 5/18](#); flavouring [A23F 5/46](#))}
- 5/38 . . . Agglomerating, flaking or tableting {or granulating}
- 5/385 {Tablets or other similar solid forms}
- 5/40 . . . using organic additives, e.g. milk, sugar
- 5/405 {comprising ground coffee or ground coffee substitute particles}
- 5/42 . . . using inorganic additives
- 5/44 . . Coffee substitutes
- 5/46 . . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours [A23L 27/28](#))
- 5/465 . . {Flavouring with flavours other than natural coffee flavour or coffee oil}
- 5/48 . . Isolation {or recuperation} of coffee flavour or coffee oil
- 5/483 . . . {by solvent extraction of the beans, ground or not}
- 5/486 . . . {by distillation from beans that are ground or not ground, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}
- 5/50 . . . from coffee extract
- 5/505 {by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}

2200/00 Special features