

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(NOTE omitted)

A23C DAIRY PRODUCTS, e.g. MILK, BUTTER OR CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING OR TREATMENT THEREOF ([preservation thereof A23B 11/00](#))

NOTE

This subclass covers:

- the chemical aspects of making dairy products;
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. in subclass [A01J](#) for treatment of milk or cream for manufacture of butter or cheese.

General dairy technology

- 1/00 Concentration, evaporation or drying ([products obtained thereby A23C 9/00](#))**
- 1/01 . Drying in thin layers
 - 1/03 . . on drums or rollers
 - 1/04 . by spraying into a gas stream
 - 1/045 . . {by simultaneously or separately spraying of two different liquid products other than water or steam; by separate addition of additives other than milk products or lactose in the spray-dryer}
 - 1/05 . . combined with agglomeration {granulation or coating}
 - 1/06 . Concentration by freezing out the water
 - 1/08 . . Freeze-drying
 - 1/10 . Foam drying ([A23C 1/04](#), [A23C 1/08](#) take precedence)
 - 1/12 . Concentration by evaporation
 - 1/14 . combined with other treatment
 - 1/16 . . using additives
- 7/00 Other dairy technology ([preservation of milk or dairy products A23B 11/00](#))**
- WARNING**
- Group [A23C 7/00](#) is impacted by reclassification into group [A23B 11/00](#).
- Groups [A23C 7/00](#) and [A23B 11/00](#) should be considered in order to perform a complete search.
- 7/02 . Chemical cleaning of dairy apparatus; Use of sterilisation methods therefor
 - 7/04 . Removing unwanted substances {other than lactose or milk proteins} from milk
 - 7/043 . . {using chemicals in liquid or solid state, e.g. flocculating, adsorbing or extracting agents ([A23C 9/146](#) and [A23C 9/148](#) take precedence)}
 - 7/046 . . {by centrifugation without using chemicals, e.g. bactofugation; re-use of bactofugate}

Dairy products; Processes specially adapted therefor

- 9/00 Milk preparations; Milk powder or milk powder preparations (mixtures of whey with milk products or milk components [A23C 21/06](#); preservation of milk or milk preparations [A23B 11/10](#))**
- WARNING**
- Group [A23C 9/00](#) is impacted by reclassification into group [A23B 11/10](#).
- Groups [A23C 9/00](#) and [A23B 11/10](#) should be considered in order to perform a complete search.
- 9/005 . {Condensed milk; Sugared condensed milk ([A23C 1/06](#) and [A23C 1/12](#) take precedence)}
 - 9/12 . Fermented milk preparations; Treatment using microorganisms or enzymes
 - 9/1203 . . {Addition of, or treatment with, enzymes or microorganisms other than lactobacteriaceae}
 - 9/1206 . . . {Lactose hydrolysing enzymes, e.g. lactase, beta-galactosidase}
 - 9/1209 . . . {Proteolytic or milk coagulating enzymes, e.g. trypsin}
 - 9/1213 . . . {Oxidation or reduction enzymes, e.g. peroxidase, catalase, dehydrogenase}
 - 9/1216 . . . {Other enzymes}
 - 9/122 . . {Apparatus for preparing or treating fermented milk products}
 - 9/1223 . . . {for making stirred yoghurt; Apparatus with agitating or stirring means; Continuous bulk fermentation, heating or cooling, i.e. continuous inlet and outlet flow of yoghurt}
 - 9/1226 . . . {for making set yoghurt in containers without stirring, agitation or transport of the yoghurt or the containers during incubation, heating or cooling; Domestic yoghurt apparatus without agitating means}
 - 9/123 . . using only microorganisms of the genus lactobacteriaceae; Yoghurt ([A23C 9/13](#) takes precedence)

- 9/1232 . . . {in powdered, granulated or dried solid form}
- 9/1234 . . . {characterised by using a *Lactobacillus* sp. other than *Lactobacillus Bulgaricus*, including *Bifidobacterium* sp.}
- 9/1236 . . . {using *Leuconostoc*, *Pediococcus* or *Streptococcus* sp. other than *Streptococcus Thermophilus*; Artificial sour buttermilk in general ([A23C 9/1234](#), [A23C 17/02](#) take precedence; preservation of buttermilk or buttermilk preparations containing, or treated with, microorganisms or enzymes [A23B 11/55](#))}
- 9/1238 . . . {using specific *L. bulgaricus* or *S. thermophilus* microorganisms; using entrapped or encapsulated yoghurt bacteria; Physical or chemical treatment of *L. bulgaricus* or *S. thermophilus* cultures; Fermentation only with *L. bulgaricus* or only with *S. thermophilus*}
- 9/127 . . using microorganisms of the genus *Lactobacteriaceae* and other microorganisms or enzymes, e.g. kefir, koumiss ([A23C 9/13](#) takes precedence)
- 9/1275 . . . {using only *Lactobacteriaceae* for fermentation in combination with enzyme treatment of the milk product; using enzyme treated milk products for fermentation with *Lactobacteriaceae*}
- 9/13 . . using additives
- 9/1307 . . . {Milk products or derivatives; Fruit or vegetable juices; Sugars, sugar alcohols, sweeteners; Oligosaccharides; Organic acids or salts thereof or acidifying agents; Flavours, dyes or pigments; Inert or aerosol gases; Carbonation methods}
- 9/1315 . . . {Non-milk proteins or fats; Seeds, pulses, cereals or soja; Fatty acids, phospholipids, mono- or diglycerides or derivatives therefrom; Egg products}
- 9/1322 . . . {Inorganic compounds; Minerals, including organic salts thereof, oligo-elements; Amino-acids, peptides, protein-hydrolysates or derivatives; Nucleic acids or derivatives; Yeast extract or autolysate; Vitamins; Antibiotics; Bacteriocins}
- 9/133 . . . Fruit or vegetables
- 9/137 . . . Thickening substances
- 9/14 . . in which the chemical composition of the milk is modified by non-chemical treatment
- 9/142 . . by dialysis, reverse osmosis or ultrafiltration ([A23C 9/144](#) takes precedence)
- 9/1422 . . . {by ultrafiltration, microfiltration or diafiltration of milk, e.g. for separating protein and lactose; Treatment of the UF permeate}
- 9/1425 . . . {by ultrafiltration, microfiltration or diafiltration of whey, e.g. treatment of the UF permeate}
- 9/1427 . . . {by dialysis, reverse osmosis or hyperfiltration, e.g. for concentrating or desalting}
- 9/144 . . by electrical means, e.g. electrodialysis
- 9/146 . . by ion-exchange
- 9/1465 . . . {Chromatographic separation of protein or lactose fraction; Adsorption of protein or lactose fraction followed by elution}
- 9/148 . . by molecular sieve or gel filtration {or chromatographic treatment ([A23C 9/1465](#) takes precedence)}
- 9/15 . . Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins
- 9/1504 . . {Spreads, semi-solid products}
- 9/1508 . . {Dissolving or reconstituting milk powder; Reconstitution of milk concentrate with water; Standardisation of fat content of milk}
- 9/1512 . . {containing isolated milk or whey proteins, caseinates or cheese; Enrichment of milk products with milk proteins in isolated or concentrated form, e.g. ultrafiltration retentate}
- 9/1516 . . {Enrichment or recombination of milk (excepted whey) with milk fat, cream of butter without using isolated or concentrated milk proteins}
- 9/152 . . containing additives (fermented milk preparations containing additives [A23C 9/13](#))
- 9/1522 . . {Inorganic additives, e.g. minerals, trace elements; Chlorination or fluoridation of milk; Organic salts or complexes of metals other than sodium or potassium; Calcium enrichment of milk}
- 9/1524 . . {Inert gases, noble gases, oxygen, aerosol gases; Processes for foaming}
- 9/1526 . . {Amino acids; Peptides; Protein hydrolysates; Nucleic acids; Derivatives thereof}
- 9/1528 . . {Fatty acids; Mono- or diglycerides; Petroleum jelly; Paraffine; Phospholipids; Derivatives thereof}
- 9/154 . . containing thickening substances, eggs or cereal preparations; Milk gels
- 9/1542 . . . {Acidified milk products containing thickening agents or acidified milk gels, e.g. acidified by fruit juices (fermentation [A23C 9/12](#))}
- 9/1544 . . . {Non-acidified gels, e.g. custards, creams, desserts, puddings, shakes or foams, containing eggs or thickening or gelling agents other than sugar; Milk products containing natural or microbial polysaccharides, e.g. cellulose or cellulose derivatives; Milk products containing nutrient fibres}
- 9/1546 {in powdered, granulated or dried solid form}
- 9/1548 . . . {Non-dried milk gels, creams or semi-solid products obtained by heating milk with a sugar without using gums, e.g. milk jam}
- 9/156 . . Flavoured milk preparations {; Addition of fruits, vegetables, sugars, sugar alcohols or sweeteners}
- 9/1565 . . . {Acidified milk products, e.g. milk flavoured with fruit juices ([A23C 9/1542](#) takes precedence; fermentation [A23C 9/12](#))}
- 9/158 . . containing vitamins or antibiotics
- 9/1585 . . . {Antibiotics; Bacteriocins; Fungicides from microorganisms}
- 9/16 . . Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby ([A23C 9/18](#) takes precedence)
- 9/18 . . Milk in dried and compressed or semi-solid form
- 9/20 . . Dietetic milk products not covered by groups [A23C 9/12](#) - [A23C 9/18](#)
- 9/203 . . {containing bifidus-active substances, e.g. lactulose; containing oligosaccharides}
- 9/206 . . {Colostrum; Human milk}

11/00	<p>Milk substitutes, e.g. coffee whitener compositions (cheese substitutes A23C 20/00; preservation of milk substitutes A23B 11/20; butter substitutes A23D)</p> <p>WARNING</p> <p>Group A23C 11/00 is impacted by reclassification into group A23B 11/20.</p> <p>Groups A23C 11/00 and A23B 11/20 should be considered in order to perform a complete search.</p>	11/08	<p>. . containing caseinates but no other milk proteins nor milk fats</p> <p>WARNING</p> <p>Group A23C 11/08 is impacted by reclassification into group A23B 11/27.</p> <p>Groups A23C 11/08 and A23B 11/27 should be considered in order to perform a complete search.</p>
11/02	<p>. containing at least one non-milk component as source of fats or proteins (addition of non-milk fats or non-milk proteins in making cheese curd A23C 19/055; whey or whey preparations containing non-milk components as source of fats or proteins A23C 21/04)</p> <p>WARNING</p> <p>Group A23C 11/02 is impacted by reclassification into group A23B 11/22.</p> <p>Groups A23C 11/02 and A23B 11/22 should be considered in order to perform a complete search.</p>	11/10	<p>. . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins</p> <p>WARNING</p> <p>Group A23C 11/10 is impacted by reclassification into group A23B 11/29.</p> <p>Groups A23C 11/10 and A23B 11/29 should be considered in order to perform a complete search.</p>
11/04	<p>. . containing non-milk fats but no non-milk proteins (A23C 11/08, A23C 11/10 take precedence)</p> <p>WARNING</p> <p>Group A23C 11/04 is impacted by reclassification into group A23B 11/23.</p> <p>Groups A23C 11/04 and A23B 11/23 should be considered in order to perform a complete search.</p>	11/103	<p>. . . {containing only proteins from pulses, oilseeds or nuts, e.g. nut milk}</p> <p>WARNING</p> <p>Group A23C 11/103 is impacted by reclassification into group A23B 11/293.</p> <p>Groups A23C 11/103 and A23B 11/293 should be considered in order to perform a complete search.</p>
11/045	<p>. . . {obtained by mixing the non-fat components in powdered form with the fats or by dry mixing of the components}</p> <p>WARNING</p> <p>Group A23C 11/045 is impacted by reclassification into group A23B 11/233.</p> <p>Groups A23C 11/045 and A23B 11/233 should be considered in order to perform a complete search.</p>	11/106	<p>. . . . {Addition of, or treatment with, microorganisms (A23C 20/025 takes precedence)}</p> <p>WARNING</p> <p>Group A23C 11/106 is impacted by reclassification into group A23B 11/295.</p> <p>Groups A23C 11/106 and A23B 11/295 should be considered in order to perform a complete search.</p>
11/06	<p>. . containing non-milk proteins (A23C 11/08, A23C 11/10 take precedence)</p> <p>WARNING</p> <p>Group A23C 11/06 is impacted by reclassification into group A23B 11/25.</p> <p>Groups A23C 11/06 and A23B 11/25 should be considered in order to perform a complete search.</p>	13/00	<p>Cream; Cream preparations (preservation of cream or cream preparations A23B 11/30; ice-cream A23G 9/00); Making thereof</p> <p>WARNING</p> <p>Group A23C 13/00 is impacted by reclassification into group A23B 11/30.</p> <p>Groups A23C 13/00 and A23B 11/30 should be considered in order to perform a complete search.</p>
11/065	<p>. . . {Microbial proteins, inactivated yeast or animal proteins}</p> <p>WARNING</p> <p>Group A23C 11/065 is impacted by reclassification into group A23B 11/253.</p> <p>Groups A23C 11/065 and A23B 11/253 should be considered in order to perform a complete search.</p>	13/12	<p>. Cream preparations</p>
		13/125	<p>. . {in powdered, granulated or solid form}</p>
		13/14	<p>. . containing milk products or {non-fat} milk components</p>
		13/16	<p>. . containing, or treated with, microorganisms, enzymes, or antibiotics; Sour cream</p>
		13/165	<p>. . . {Making sour cream by chemical or physical means only}</p>

15/00 Butter; Butter preparations; Making thereof
(preservation of butter or butter preparations
[A23B 11/40](#); butter substitutes [A23D](#))

WARNING

Group [A23C 15/00](#) is impacted by reclassification into group [A23B 11/40](#).

Groups [A23C 15/00](#) and [A23B 11/40](#) should be considered in order to perform a complete search.

- 15/02 . Making thereof
- 15/04 . . from butter oil or anhydrous butter
- 15/06 . . Treating cream {or milk} prior to phase inversion
- 15/065 . . . {Addition of a treatment with microorganisms or enzymes; Addition of cultured milk products}
- 15/12 . Butter preparations
- 15/123 . . {Addition of microorganisms or cultured milk products; Addition of enzymes; Addition of starter cultures other than distillates}
- 15/126 . . {Butter containing a minority of vegetable oils; Enrichment of butter with fatty acids}
- 15/14 . . Butter powder; Butter oil, i.e. melted butter, e.g. ghee {; Anhydrous butter}
- 15/145 . . . {Removal of steroids, e.g. cholesterol or free acids; Fractionation of anhydrous milkfat by extraction with solvents other than solvent crystallisation or with supercritical gases or by distillation}
- 15/16 . . Butter having reduced fat content
- 15/165 . . . {prepared by addition of microorganisms; Cultured spreads}

17/00 Buttermilk; Buttermilk preparations (milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment [A23C 9/14](#); preservation of buttermilk or buttermilk preparations [A23B 11/50](#))

WARNING

Group [A23C 17/00](#) is impacted by reclassification into group [A23B 11/50](#).

Groups [A23C 17/00](#) and [A23B 11/50](#) should be considered in order to perform a complete search.

- 17/02 . containing, or treated with, microorganisms or enzymes

WARNING

Group [A23C 17/02](#) is impacted by reclassification into group [A23B 11/55](#).

Groups [A23C 17/02](#) and [A23B 11/55](#) should be considered in order to perform a complete search.

19/00 Cheese; Cheese preparations; Making thereof
(cheese substitutes [A23C 20/00](#); preservation of cheese or cheese preparations [A23B 11/60](#))

WARNING

Group [A23C 19/00](#) is impacted by reclassification into group [A23B 11/60](#).

Groups [A23C 19/00](#) and [A23B 11/60](#) should be considered in order to perform a complete search.

- 19/02 . Making cheese curd
- 19/024 . . using continuous procedure
- 19/0245 . . . {with immobilized enzymes or microorganisms}
- 19/028 . . without substantial whey separation from coagulated milk
- 19/0285 . . . {by dialysis or ultrafiltration}
- 19/032 . . characterised by the use of specific microorganisms, or enzymes of microbial origin
- 19/0321 . . . {Propionic acid bacteria}
- 19/0323 . . . {using only lactic acid bacteria, e.g. *Pediococcus* and *Leuconostoc* species; *Bifidobacteria*; Microbial starters in general (using moulds [A23C 19/0682](#))}
- 19/0325 . . . {using yeasts, alone or in combination with lactic acid bacteria or with fungi, without using other bacteria}
- 19/0326 . . . {Rennet produced by fermentation, e.g. microbial rennet; Rennet produced by genetic engineering}
- 19/0328 . . . {Enzymes other than milk clotting enzymes, e.g. lipase, beta-galactosidase}
- 19/04 . . characterised by the use of specific enzymes of vegetable or animal origin ([A23C 19/032](#) takes precedence)
- 19/041 . . . {Proteolytic or milk clotting enzymes from plants or vegetables, e.g. papain, ficin, bromelain}
- 19/043 . . . {Enzymes other than proteolytic enzymes or milk clotting enzymes, e.g. lipase, lysosyme}
- 19/045 . . Coagulation of milk without rennet or rennet substitutes
- 19/0455 . . . {Coagulation by direct acidification without fermentation of the milk, e.g. by chemical or physical means}
- 19/05 . . Treating milk before coagulation; Separating whey from curd
- 19/051 . . . {Acidifying by combination of acid fermentation and of chemical or physical means}
- 19/052 . . . {Acidifying only by chemical or physical means}
- 19/053 . . . {Enrichment of milk with whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- 19/054 . . . {using additives other than acidifying agents, NaCl, CaCl₂, dairy products, proteins, fats, enzymes or microorganisms}
- 19/055 . . Addition of non-milk fats or non-milk proteins {, polyol fatty acid polyesters or mineral oils}
- 19/06 . Treating cheese curd after whey separation; Products obtained thereby
- 19/061 . . {Addition of, or treatment with, microorganisms ([A23C 19/0682](#) takes precedence)}
- 19/062 . . . {using only lactic acid bacteria, e.g. *pediococcus*, *leconostoc* or *bifidus* sp., or propionic acid bacteria; Treatment with non-specified acidifying bacterial cultures}
- 19/063 . . {Addition of, or treatment with, enzymes or cell-free extracts of microorganisms}
- 19/064 . . Salting
- 19/068 . . Particular types of cheese

- 19/0682 . . . {Mould-ripened or bacterial surface ripened cheeses}
- 19/0684 . . . {Soft uncured Italian cheeses, e.g. Mozzarella, Ricotta, Pasta filata cheese; Other similar stretched cheeses}
- 19/0686 . . . {Cheese from whey, e.g. mysof}
- 19/0688 . . . {Hard cheese or semi-hard cheese with or without eyes ([A23C 19/072](#) takes precedence)}
- 19/072 . . . Cheddar type {or similar hard cheeses without eyes}
- 19/076 . . . Soft unripened cheese, e.g. cottage or cream cheese
- 19/0765 {Addition to the curd of additives other than acidifying agents, dairy products, proteins except gelatine, fats, enzymes, microorganisms, NaCl, CaCl₂ or KCl; Foamed fresh cheese products}
- 19/08 . . . Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing
- 19/081 {Surface melting}
- 19/082 Adding substances to the curd before or during melting; Melting salts
- 19/084 Treating the curd, or adding substances thereto, after melting ([adding non-milk components A23C 19/093](#))
- 19/086 . . Cheese powder; Dried cheese preparations
- 19/09 . . Other cheese preparations; Mixtures of cheese with other foodstuffs
- 19/0904 . . . {Liquid cheese products, e.g. beverages, sauces}
- 19/0908 . . . {Sliced cheese; Multilayered or stuffed cheese; Cheese loaves}
- 19/0912 . . . {Fried, baked or roasted cheese products, e.g. cheese cakes; Foamed cheese products, e.g. soufflés; Expanded cheese in solid form}
- 19/0917 . . . {Addition, to cheese or curd, of whey, whey components, substances recovered from separated whey, isolated or concentrated proteins from milk}
- 19/0921 . . . {Addition, to cheese or curd, of minerals, including organic salts thereof, trace elements, amino acids, peptides, protein hydrolysates, nucleic acids, yeast extracts or autolysate, vitamins or derivatives of these compounds}
- 19/0925 . . . {Addition, to cheese or curd, of colours, synthetic flavours or artificial sweeteners, including sugar alcohols}
- 19/093 . . . Addition of non-milk fats or non-milk proteins
- 19/14 . Treating cheese after having reached its definite form, e.g. ripening, smoking
- 19/16 . . Covering the cheese surface, e.g. with paraffin wax
- 19/163 . . . {with a non-edible liquid or semi-liquid coating, e.g. wax, polymer dispersions ([in combination with an edible coating A23C 19/16](#))}
- 19/166 . . . {with non-edible preformed foils, films or bandages}

20/00

Cheese substitutes ([A23C 19/055](#), [A23C 19/093](#) take precedence; preservation of cheese substitutes [A23B 11/70](#))

WARNING

Group [A23C 20/00](#) is impacted by reclassification into group [A23B 11/70](#).

Groups [A23C 20/00](#) and [A23B 11/70](#) should be considered in order to perform a complete search.

20/005

- . {mainly containing proteins from pulses or oilseeds}

WARNING

Group [A23C 20/005](#) is impacted by reclassification into group [A23B 11/703](#).

Groups [A23C 20/005](#) and [A23B 11/703](#) should be considered in order to perform a complete search.

20/02

- . containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates

WARNING

Group [A23C 20/02](#) is impacted by reclassification into group [A23B 11/75](#).

Groups [A23C 20/02](#) and [A23B 11/75](#) should be considered in order to perform a complete search.

20/025

- . . {mainly containing proteins from pulses or oilseeds}

WARNING

Group [A23C 20/025](#) is impacted by reclassification into group [A23B 11/753](#).

Groups [A23C 20/025](#) and [A23B 11/753](#) should be considered in order to perform a complete search.

21/00

Whey; Whey preparations (concentration, evaporation or drying [A23C 1/00](#); milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment [A23C 9/14](#); preservation of whey or whey preparations [A23B 11/80](#))

WARNING

Group [A23C 21/00](#) is impacted by reclassification into group [A23B 11/80](#).

Groups [A23C 21/00](#) and [A23B 11/80](#) should be considered in order to perform a complete search.

21/02

- . containing, or treated with, microorganisms or enzymes

WARNING

Group [A23C 21/02](#) is impacted by reclassification into group [A23B 11/82](#).

Groups [A23C 21/02](#) and [A23B 11/82](#) should be considered in order to perform a complete search.

21/023	<ul style="list-style-type: none"> • {Lactose hydrolysing enzymes, e.g. lactase, B-galactosidase} <p>WARNING</p> <p>Group A23C 21/023 is impacted by reclassification into group A23B 11/823.</p> <p>Groups A23C 21/023 and A23B 11/823 should be considered in order to perform a complete search.</p>	2210/05	<ul style="list-style-type: none"> • Conventional drying followed by fluidised bed drying; Fluidised bed drying at the bottom of a spray-drier
21/026	<ul style="list-style-type: none"> • {containing, or treated only with, lactic acid producing bacteria, bifidobacteria or propionic acid bacteria} <p>WARNING</p> <p>Group A23C 21/026 is impacted by reclassification into group A23B 11/825.</p> <p>Groups A23C 21/026 and A23B 11/825 should be considered in order to perform a complete search.</p>	2210/10	<ul style="list-style-type: none"> • General processes or apparatus not classified in A23B 11/1375 for direct contact of a falling film of liquid with steam
21/04	<ul style="list-style-type: none"> • containing non-milk components as source of fats or proteins <p>WARNING</p> <p>Group A23C 21/04 is impacted by reclassification into group A23B 11/84.</p> <p>Groups A23C 21/04 and A23B 11/84 should be considered in order to perform a complete search.</p>	2210/15	<ul style="list-style-type: none"> • High pressure treatment
21/06	<ul style="list-style-type: none"> • Mixtures of whey with milk products or milk components <p>WARNING</p> <p>Group A23C 21/06 is impacted by reclassification into group A23B 11/86.</p> <p>Groups A23C 21/06 and A23B 11/86 should be considered in order to perform a complete search.</p>	2210/20	<ul style="list-style-type: none"> • Treatment using membranes, including sterile filtration
21/08	<ul style="list-style-type: none"> • containing other organic additives, e.g. vegetable or animal products <p>WARNING</p> <p>Group A23C 21/08 is impacted by reclassification into group A23B 11/87.</p> <p>Groups A23C 21/08 and A23B 11/87 should be considered in order to perform a complete search.</p>	2210/202	<ul style="list-style-type: none"> • Treatment of milk with a membrane before or after fermentation of the milk, e.g. UF of diafiltration
21/10	<ul style="list-style-type: none"> • containing inorganic additives <p>WARNING</p> <p>Group A23C 21/10 is impacted by reclassification into group A23B 11/88.</p> <p>Groups A23C 21/10 and A23B 11/88 should be considered in order to perform a complete search.</p>	2210/204	<ul style="list-style-type: none"> • Use of a membrane during fermentation of milk
23/00	Other dairy products	2210/206	<ul style="list-style-type: none"> • Membrane filtration of a permeate obtained by ultrafiltration, nanofiltration or microfiltration
2200/00	Special features	2210/208	<ul style="list-style-type: none"> • Removal of bacteria by membrane filtration; Sterile filtration of milk products
2210/00	Physical treatment of dairy products	2210/25	<ul style="list-style-type: none"> • Separating and blending
		2210/252	<ul style="list-style-type: none"> • Separating a milk product in at least two fractions followed by treatment of at least one of the fractions and remixing at least part of the two fractions
		2210/254	<ul style="list-style-type: none"> • Cream is separated from milk, one of the fractions is treated and at least part of the cream is remixed with the milk
		2210/256	<ul style="list-style-type: none"> • Removal or separation of bacteria, or a fraction containing bacteria, by centrifugation; Bactofugation
		2210/258	<ul style="list-style-type: none"> • Separation or recuperation of fats or lipids from whey or whey products
		2210/30	<ul style="list-style-type: none"> • Whipping, foaming, frothing or aerating dairy products
		2210/40	<ul style="list-style-type: none"> • Microencapsulation; Encapsulation of particles
		2220/00	Biochemical treatment
		2220/10	<ul style="list-style-type: none"> • Enzymatic treatment
		2220/102	<ul style="list-style-type: none"> • Enzymatic treatment in diffusion reactors, e.g. membrane reactors, without immobilisation of the enzyme
		2220/104	<ul style="list-style-type: none"> • Enzymatic treatment with immobilised enzymes
		2220/106	<ul style="list-style-type: none"> • Enzymatic treatment with enzymes in microgranules or soluble matrices; Entrapment of enzymes or making enzyme aggregates for delayed solubility; Complexation of enzymes
		2220/20	<ul style="list-style-type: none"> • Treatment with microorganisms
		2220/202	<ul style="list-style-type: none"> • Genetic engineering of microorganisms used in dairy technology
		2220/204	<ul style="list-style-type: none"> • Use of bacteria which are encapsulated, entrapped or immobilised; Fermentation with these bacteria
		2220/206	<ul style="list-style-type: none"> • Slime forming bacteria; Exopolysaccharide or thickener producing bacteria, ropy cultures, so-called filant strains
		2220/208	<ul style="list-style-type: none"> • Fermentation of skim milk or milk and its addition in a small quantity to unfermented skim milk or milk, e.g. cheese milk; Addition of yoghurt to cheese milk
		2230/00	Aspects relating to animal feed or genotype
		2230/05	<ul style="list-style-type: none"> • Milk or milk products from transgenic animals
		2230/10	<ul style="list-style-type: none"> • Animal milk with modified composition due to a specific feed
		2230/15	<ul style="list-style-type: none"> • Animal milk with modified composition due to manipulation of the animal, e.g. animal milk comprising antibodies, selection of animals having specific genotypes

2240/00 Use or particular additives or ingredients

- 2240/05 . Milk products enriched with milk fat globule membrane
- 2240/10 . Dairy products containing sterols or sterol derivatives
- 2240/15 . Use of plant extracts, including purified and isolated derivatives thereof, as ingredient in dairy products
- 2240/20 . Inert gas treatment, using, e.g. noble gases or CO₂, including CO₂ liberated by chemical reaction; Carbonation of milk products

2250/00 Particular aspects related to cheese

- 2250/05 . Emulsifying cheese
- 2250/052 . . Emulsifying cheese below melting or pasteurisation temperature, e.g. below about 60 degrees
- 2250/054 . . Emulsifying cheese without melting or emulsifying salts, e.g. citrates or (poly-) phosphates or alkali metal (bi-) carbonates or sodium or calcium salts of organic acids
- 2250/10 . Cheese characterised by a specific form
- 2250/15 . Shredded non-dried cheese
- 2250/20 . Compacting shredded or ground cheese other than curd or small cheese pieces without melting
- 2250/25 . Cheese with fat content lower than 0.5%, including cheese from skim milk, i.e. no addition of fats
- 2250/30 . Blue veined cheeses, e.g. Roquefort, Gorgonzola, Stilton
- 2250/35 . Smoking of cheese or curd; Smoked cheeses; Smoking of milk components before conversion to cheese
- 2250/40 . Breaded cheese products, e.g. coating with a batter mix or other adhesive material followed by breading with crumbs or other particulate coating
- 2250/45 . Cheese from buttermilk

2260/00 Particular aspects or types of dairy products

- 2260/05 . Concentrated yoghurt products, e.g. labneh, yoghurt cheese, non-dried non-frozen solid or semi-solid yoghurt products other than spreads; Strained yoghurt; Removal of whey from yoghurt
- 2260/10 . Spreadable dairy products
- 2260/102 . . Spreadable fermented dairy product; Dairy spreads prepared by fermentation or containing microorganisms; Cultured spreads; Dairy spreads containing fermented milk products
- 2260/104 . . Water-continuous butterlike spreads; spreads from cream prepared without phase inversion
- 2260/15 . Frozen dairy products
- 2260/152 . . Frozen fermented milk products, e.g. frozen yoghurt or yoghurt ice cream; Frozen milk products containing living microorganisms
- 2260/154 . . Frozen non-fermented milk products
- 2260/20 . Dry foaming beverage creamer or whitener, e.g. gas injected or containing carbonation or foaming agents, for causing foaming when reconstituted
- 2260/25 . Dairy compositions providing for tooth protective effects, e.g. anticariogenic effects

2270/00 Aspects relating to packaging

- 2270/05 . Gelled or liquid milk product, e.g. yoghurt, cottage cheese or pudding being one of the separate layers of a multilayered soft or liquid food product
- 2270/10 . Dairy products filled into pressurised containers with dispensing means for atomisation or foaming

- 2270/15 . Separate packaging or storing of foodstuffs or ingredients to be mixed prior to use or serving, e.g. storing into separate compartments of a single container or into separate containers