

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

(NOTE omitted)

#### A23L FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES, NOT OTHERWISE PROVIDED FOR; PREPARATION OR TREATMENT THEREOF (preservation thereof A23B)

##### 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.}

<b>2/00</b>	<b>Non-alcoholic beverages; Dry compositions or concentrates therefor (soup concentrates A23L 23/10); Preparation or treatment thereof (preparation of non-alcoholic beverages by removal of alcohol C12H 3/00)</b>	2/68	. . Acidifying substances
		2/70	. Clarifying or fining of non-alcoholic beverages; Removing unwanted matter
		2/72	. . by filtration
2/02	. containing fruit or vegetable juices	2/74	. . . using membranes, e.g. osmosis, ultrafiltration
2/04	. . Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00)	2/76	. . by removal of gases
2/06	. . . from citrus fruits	2/78	. . by ion-exchange
2/08	. . Concentrating or drying of juices	2/80	. . by adsorption
2/082	. . . {by membrane processes}	2/82	. . by flocculation
2/085	. . . . {by osmosis, reverse osmosis, electrodialysis}	2/84	. . using microorganisms or biological material, e.g. enzymes
2/087	. . . . {by ultrafiltration, microfiltration}	<b>5/00</b>	<b>Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor</b>
2/10	. . . by heating or contact with dry gases	5/10	. General methods of cooking foods, e.g. by roasting or frying
2/102	. . . . {Spray-drying}	5/11	. . {using oil}
2/105	. . . . {Foam-drying}	5/12	. . . {Processes other than deep-frying or float-frying using cooking oil in direct contact with the food}
2/107	. . . . {Electric or wave heating}		
2/12	. . . by freezing	5/13	. . {using water or steam}
2/14	. . . . and sublimation	5/15	. . {using wave energy, irradiation, electrical means or magnetic fields, e.g. oven cooking or roasting using radiant dry heat}
2/38	. Other non-alcoholic beverages (drinks from legumes A23L 11/60)	5/17	. . {in a gaseous atmosphere with forced air or gas circulation, in vacuum or under pressure}
2/382	. . {fermented (fermented nut meats or seeds A23L 25/40; fermented milk preparations A23C 9/12; addition of bacteria for nutritional purposes A23L 33/135)}	5/19	. . {using chemicals before or during cooking, e.g. liquid cooking media other than water or oil; Cooking using inert particles, e.g. fluidised bed cooking (using additives to cooking oil A23L 5/11)}
2/385	. Concentrates of non-alcoholic beverages	5/20	. Removal of unwanted matter, e.g. deodorisation or detoxification
2/39	. . Dry compositions	5/21	. . {by heating without chemical treatment, e.g. steam treatment, cooking}
2/395	. . . in a particular shape or form	5/23	. . {by extraction with solvents}
2/40	. Effervescence-generating compositions	5/25	. . {using enzymes}
2/52	. Adding ingredients (adding preservatives A23B 70/10)	5/27	. . {by chemical treatment, by adsorption or by absorption}
2/54	. . Mixing with gases	5/273	. . . {using adsorption or absorption agents, resins, synthetic polymers, or ion exchangers}
2/56	. . Flavouring or bittering agents (sweeteners A23L 2/60)		
2/58	. . Colouring agents		
2/60	. . Sweeteners		
2/62	. . Clouding agents; Agents to improve the cloud-stability		
2/64	. . Re-adding volatile aromatic ingredients		
2/66	. . Proteins		

- 5/276 . . . {Treatment with inorganic compounds ([A23L 5/273](#) takes precedence)}
- 5/28 . . {using microorganisms}
- 5/30 . . Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation ([cooking A23L 5/10](#))
- 5/32 . . {using phonon wave energy, e.g. sound or ultrasonic waves}
- 5/34 . . {using microwaves}
- 5/36 . . {using irradiation with frequencies of more than 10 MHz}
- 5/40 . Colouring or decolouring of foods
- 5/41 . . Retaining or modifying natural colour by use of additives, e.g. optical brighteners ([A23L 5/42](#) takes precedence)
- 5/42 . . Addition of dyes or pigments, e.g. in combination with optical brighteners
- 5/43 . . . using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives
- 5/44 . . . . using carotenoids or xanthophylls
- 5/46 . . . using dyes or pigments of microbial or algal origin
- 5/47 . . . using synthetic organic dyes or pigments not covered by groups [A23L 5/43](#) - [A23L 5/46](#)
- 5/48 . . . . Compounds of unspecified constitution characterised by the chemical process for their preparation
- 5/49 . . Removing colour by chemical reaction, e.g. bleaching
- 5/51 . {Concentration}
- 5/55 . {Rehydration or dissolving of foodstuffs}
- 5/57 . {Chemical peeling or cleaning of harvested fruits, vegetables or other foodstuffs ([mechanical aspect A23N, A23P](#))}
- 7/00 Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing [C12C](#))**
- 7/10 . Cereal-derived products
- 7/101 . . {Addition of antibiotics, vitamins, amino-acids, or minerals}
- 7/104 . . Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms
- 7/107 . . . {Addition or treatment with enzymes not combined with fermentation with microorganisms}
- 7/109 . . Types of pasta, e.g. macaroni or noodles
- 7/11 . . . {Filled, stuffed or multilayered pasta}
- 7/111 . . . {Semi-moist pasta, i.e. containing about 20% of moist; Moist packaged or frozen pasta; Pasta fried or pre-fried in a non-aqueous frying medium, e.g. oil; Packaged pasta to be cooked directly in the package}
- 7/113 . . . Parboiled or instant pasta
- 7/115 . . {Cereal fibre products, e.g. bran, husk}
- 7/117 . . Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products thereof ([cereal granules or flakes to be cooked and eaten hot A23L 7/143](#); cereal germ products [A23L 7/152](#))
- 7/122 . . . Coated, filled, multilayered or hollow ready-to-eat cereals
- 7/126 . . . Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars
- 7/13 . . . Snacks or the like obtained by oil frying of a formed cereal dough
- 7/135 . . . Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals
- 7/139 . . . . made from wholegrain or grain pieces without preparation of meal or dough
- 7/143 . . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products
- 7/148 . . . made from wholegrain or grain pieces without preparation of meal or dough
- 7/152 . . Cereal germ products
- 7/157 . . Farinaceous granules for dressing meat, fish or the like
- 7/161 . . Puffed cereals, e.g. popcorn or puffed rice
- 7/165 . . . Preparation of puffed cereals involving preparation of meal or dough as an intermediate step
- 7/17 . . . . by extrusion
- 7/174 . . . Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough
- 7/178 . . . . by pressure release with or without heating
- 7/183 . . . . by heating without using a pressure release device
- 7/187 . . . . . Discontinuously-working apparatus
- 7/191 . . . After-treatment of puffed cereals, e.g. coating or salting
- 7/196 . . Products in which the original granular shape is maintained, e.g. parboiled rice
- 7/1963 . . . {coated with a layer}
- 7/1965 . . . {Cooked; Precooked; Fried or pre-fried in a non-aqueous liquid frying medium, e.g. oil}
- 7/197 . . {Treatment of whole grains not provided for in groups [A23L 7/117](#) - [A23L 7/196](#) ([preservation A23B 9/00](#))}
- 7/1975 . . . {Cooking or roasting}
- 7/198 . . {Dry unshaped finely divided cereal products, not provided for in groups [A23L 7/117](#) - [A23L 7/196](#) and [A23L 29/00](#), e.g. meal, flour, powder, dried cereal creams or extracts}
- 7/20 . Malt products ([preparation of malt for brewing C12C](#))
- 7/25 . . Fermentation of cereal malt or of cereal by malting
- 9/00 Puddings; Cream substitutes; Preparation or treatment thereof**
- 9/10 . Puddings; Dry powder puddings
- 9/12 . . {Ready-to-eat liquid or semi-liquid desserts, e.g. puddings, not to be mixed with liquids, e.g. water, milk}
- 9/20 . Cream substitutes
- 9/22 . . {containing non-milk fats but no proteins other than milk proteins}
- 9/24 . . {containing non-milk fats and non-milk proteins, e.g. eggs or soybeans}

<b>11/00</b>	<b>Pulses, i.e. fruits of leguminous plants, for production of food; Products from legumes; Preparation or treatment thereof (preservation thereof <a href="#">A23B 75/00</a>)</b>	13/424	. . . {Addition of non-meat animal protein material, e.g. blood, egg, dairy products, fish; Proteins from microorganisms, yeasts or fungi}
	<b>WARNING</b>	13/426	. . . {Addition of proteins, carbohydrates or fibrous material from vegetable origin other than sugars or sugar alcohols ( <a href="#">A23L 13/422</a> takes precedence)}
	Groups <a href="#">A23L 11/00</a> – <a href="#">A23L 11/70</a> are impacted by reclassification into group <a href="#">A23B 75/00</a> .	13/428	. . . {Addition of flavours, spices, colours, amino acids or their salts, peptides, vitamins, yeast extract or autolysate, nucleic acid or derivatives, organic acidifying agents or their salts or acidogens, sweeteners, e.g. sugars or sugar alcohols; Addition of alcohol-containing products}
	All groups listed should be considered in order to perform a complete search.		
11/01	. {Pulses or legumes in the form of whole pieces or fragments thereof, without mashing or comminuting ( <a href="#">A23L 11/10</a> – <a href="#">A23L 11/70</a> take precedence)}	13/43	. . . {Addition of vegetable fats or oils; Addition of non-meat animal fats or oils; Addition of fatty acids}
11/03	. . {Soya beans, e.g. full-fat soya bean flakes or grits}	13/432	. . . {Addition of inorganic compounds, e.g. minerals; oligo-elements}
11/05	. {Mashed or comminuted pulses or legumes; Products made therefrom ( <a href="#">A23L 11/30</a> takes precedence; tofu or soya cheese <a href="#">A23L 11/45</a> ; soy drinks <a href="#">A23L 11/65</a> )}	13/45	. . {Addition of, or treatment with, microorganisms ( <a href="#">A23L 13/74</a> takes precedence)}
11/07	. . {Soya beans, e.g. oil-extracted soya bean flakes ( <a href="#">A23L 11/30</a> takes precedence)}	13/46	. . . {Addition of, or fermentation with fungi, e.g. yeasts; Enrichment with dried biomass other than starter cultures}
11/10	. Rapid cooking pulses	13/48	. . {Addition of, or treatment with, enzymes ( <a href="#">A23L 13/74</a> takes precedence)}
11/30	. Removing undesirable substances, e.g. bitter substances	13/50	. Poultry products, e.g. poultry sausages
11/31	. . {by heating without chemical treatment, e.g. steam treatment, cooking}	13/52	. . {Comminuted, emulsified or processed products; Pastes; Reformed or compressed products from poultry meat}
11/32	. . {by extraction with solvents}	13/55	. . {Treatment of original pieces or parts ( <a href="#">binding meat pieces in a compact form</a> <a href="#">A23L 13/52</a> )}
11/33	. . {using enzymes; Enzymatic transformation of pulses or legumes}	13/57	. . . {Coating with a layer or stuffing}
11/34	. . {using chemical treatment, adsorption or absorption}	13/60	. Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product
11/35	. . . {combined with heat treatment}	13/62	. . {Coating with a layer, stuffing or laminating}
11/36	. . {using irradiation, e.g. with wave energy; using electrical means or magnetic fields}	13/65	. . {Sausages}
11/37	. . {using microorganisms}	13/67	. . {Reformed meat products other than sausages}
11/40	. Pulse curds	13/70	. Tenderised or flavoured meat pieces; Macerating or marinating solutions specially adapted therefor
11/45	. . Soy bean curds, e.g. tofu	13/72	. . using additives, e.g. by injection of solutions
11/50	. Fermented pulses or legumes; Fermentation of pulses or legumes based on the addition of microorganisms ( <a href="#">removing undesirable substances</a> <a href="#">A23L 11/30</a> ; soy sauce <a href="#">A23L 27/50</a> )	13/74	. . . using microorganisms or enzymes
11/60	. Drinks from legumes, e.g. lupine drinks	13/75	. . . using macerating or marinating solutions, e.g. marinades containing spices, acids, condiments or flavouring agents
11/65	. . Soy drinks	13/76	. . by treatment in a gaseous atmosphere, e.g. ageing or ripening; by electrical treatment, irradiation or wave treatment
11/70	. Germinated pulse products, e.g. from soy bean sprouts	13/77	. . by mechanical treatment, e.g. kneading, rubbing or tumbling
<b>13/00</b>	<b>Meat products; Meat meal; Preparation or treatment thereof</b>	<b>15/00</b>	<b>Egg products; Preparation or treatment thereof</b>
13/03	. {Coating with a layer; Stuffing, laminating, binding, or compressing of original meat pieces}	15/10	. Egg rolls
13/06	. {with gravy or sauce}	15/20	. {Addition of proteins, e.g. hydrolysates, fats, carbohydrates, natural plant hydrocolloids; Addition of animal or vegetable substances containing proteins, fats, or carbohydrates}
13/10	. Meat meal or powder; Granules, agglomerates or flakes	15/25	. {Addition or treatment with microorganisms or enzymes}
13/20	. from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts ( <a href="#">glands or bones as ingredients of processed meat</a> <a href="#">A23L 13/60</a> )	15/30	. {Addition of substances other than those covered by <a href="#">A23L 15/20</a> – <a href="#">A23L 15/25</a> }
13/30	. Meat extracts	15/35	. {Egg substitutes}
13/40	. containing additives ( <a href="#">tenderising meat by using additives</a> <a href="#">A23L 13/72</a> )		
13/42	. . {Additives other than enzymes or microorganisms in meat products or meat meals}		
13/422	. . . {Addition of natural plant hydrocolloids, e.g. gums of cellulose derivatives or of microbial fermentation gums}		

<b>17/00</b>	<b>Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof</b>	21/20	• Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor
17/10	• Fish meal or powder; Granules, agglomerates or flakes	21/25	• • Honey; Honey substitutes
17/20	• Fish extracts	21/27	• • • {Honey substitutes}
17/30	• Fish eggs, e.g. caviar; Fish-egg substitutes	<b>23/00</b>	<b>Soups; Sauces (soya sauce <a href="#">A23L 27/50</a>; salad dressings, mayonnaise or ketchup <a href="#">A23L 27/60</a>); Preparation or treatment thereof</b>
17/35	• • {Fish-egg substitutes}	23/10	• Soup concentrates, e.g. powders or cakes
17/40	• Shell-fish	<b>25/00</b>	<b>Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof</b>
17/50	• Molluscs	25/10	• Peanut butter
17/60	• Edible seaweed	25/20	• {consisting of whole seeds or seed fragments}
17/65	• {Addition of, or treatment with, microorganisms or enzymes}	25/25	• • {coated with a layer}
17/70	• {Comminuted, e.g. emulsified, fish products; Processed products therefrom such as pastes, reformed or compressed products ( <a href="#">A23L 17/65</a> , <a href="#">A23L 17/10</a> , <a href="#">A23L 17/20</a> , <a href="#">A23L 17/40</a> , <a href="#">A23L 17/50</a> take precedence)}	25/30	• {Mashed or comminuted products, e.g. pulp, pastes, meal, powders; Products made therefrom, e.g. blocks, flakes, snacks; Liquid or semi-liquid products ( <a href="#">A23L 25/10</a> and <a href="#">A23L 25/40</a> take precedence)}
17/75	• {Coating with a layer, stuffing, laminating, binding or compressing of original fish pieces}	25/40	• {Fermented products; Products treated with microorganisms or enzymes}
<b>19/00</b>	<b>Products from fruits or vegetables; Preparation or treatment thereof (marmalades, jams, jellies or the like <a href="#">A23L 21/10</a>; treating harvested fruit or vegetables in bulk <a href="#">A23N</a>)</b>	<b>27/00</b>	<b>Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof</b>
19/01	• {Instant products; Powders; Flakes; Granules ( <a href="#">A23L 19/10</a> – <a href="#">A23L 19/12</a> take precedence)}	27/10	• Natural spices, flavouring agents or condiments; Extracts thereof
19/03	• {consisting of whole pieces or fragments without mashing the original pieces}	27/105	• • {obtained from liliaceae, e.g. onions, garlic}
19/05	• • {Stuffed or cored products; Multilayered or coated products; Binding or compressing of original pieces}	27/11	• • {obtained by solvent extraction}
19/07	• • {Fruit waste products, e.g. from citrus peel or seeds}	27/115	• • {obtained by distilling, stripping, or recovering of volatiles}
19/09	• {Mashed or comminuted products, e.g. pulp, purée, sauce, or products made therefrom, e.g. snacks ( <a href="#">A23L 19/01</a> , <a href="#">A23L 19/10</a> , <a href="#">A23L 27/63</a> and <a href="#">A23L 21/00</a> take precedence)}	27/12	• • from fruit, e.g. essential oils
19/10	• of tuberous or like starch containing root crops	27/13	• • • {from citrus fruits}
19/105	• • {Sweet potatoes}	27/14	• • Dried spices
19/11	• • {Cassava, manioc, tapioca, or fermented products thereof, e.g. gari}	27/16	• • • Onions
19/115	• • {Konjak; Konntaku}	27/18	• • Mustard
19/12	• • of potatoes	27/20	• Synthetic spices, flavouring agents or condiments
19/13	• • • {Mashed potato products}	27/201	• • {Compounds of unspecified constitution characterised by the chemical reaction for their preparation ( <a href="#">A23L 27/215</a> takes precedence)}
19/135	• • • • {Preformed edible shells filled with mashed potatoes; Stuffed mashed potato products}	27/202	• • {Aliphatic compounds}
19/14	• • • {Original non-roasted or non-fried potato pieces}	27/2022	• • • {containing sulfur}
19/15	• • • Unshaped dry products, e.g. powders, flakes, granules or agglomerates	27/204	• • • {having oxygen as the only hetero atom}
19/18	• • • Roasted or fried products, e.g. snacks or chips	27/206	• • • • {Hydroxy compounds}
19/19	• • • • {from powdered or mashed potato products ( <a href="#">A23L 19/135</a> takes precedence)}	27/208	• • • • {Carboxy compounds}
19/20	• by pickling, e.g. sauerkraut or pickles	27/203	• • {Alicyclic compounds}
<b>21/00</b>	<b>Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof</b>	27/204	• • {Aromatic compounds}
21/10	• Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products	27/205	• • {Heterocyclic compounds}
21/11	• • {obtained by enzymatic digestion of fruit or vegetable compositions}	27/2052	• • • {having oxygen or sulfur as the only hetero atoms}
21/12	• • derived from fruit or vegetable solids	27/2054	• • • {having nitrogen as the only hetero atom}
21/15	• • derived from fruit or vegetable juices	27/2056	• • • {having at least two different hetero atoms, at least one being a nitrogen atom}
21/18	• • Simulated fruit products	27/206	• • {Dairy flavours}
		27/21	• • containing amino acids
		27/215	• • • {heated in the presence of reducing sugars, e.g. Maillard's non-enzymatic browning}
		27/22	• • • containing glutamic acids
		27/23	• • containing nucleotides
		27/235	• • • {containing also amino acids}
		27/24	• • prepared by fermentation
		27/25	• • • {Dairy flavours}
		27/26	• • Meat flavours



27/27	. . Smoke flavours	29/212	. . . Starch; Modified starch; Starch derivatives, e.g. esters or ethers ( <a href="#">containing starch hydrolysates, e.g. dextrin, A23L 29/30</a> )
27/28	. . Coffee or cocoa flavours	29/219	. . . . Chemically modified starch; Reaction or complexation products of starch with other chemicals
27/29	. . Fruit flavours	29/225	. . . . Farinaceous thickening agents other than isolated starch or derivatives
27/30	. Artificial sweetening agents	29/231	. . . Pectin; Derivatives thereof
27/31	. . {containing amino acids, nucleotides, peptides or derivatives}	29/238	. . . from seeds, e.g. locust bean gum or guar gum ( <a href="#">starch A23L 29/212; pectin A23L 29/231</a> )
27/32	. . . {containing dipeptides or derivatives}	29/244	. . . from corms, tubers or roots, e.g. glucomannan ( <a href="#">starch A23L 29/212</a> )
27/33	. . {containing sugars or derivatives}	29/25	. . . Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth
27/34	. . . {Sugar alcohols}	29/256	. . . from seaweeds, e.g. alginates, agar or carrageenan
27/35	. . . {Starch hydrolysates}	29/262	. . . Cellulose; Derivatives thereof, e.g. ethers
27/36	. . . {Terpene glycosides}	29/269	. . of microbial origin, e.g. xanthan or dextran
27/37	. . . {Halogenated sugars}	29/27	. . . {Xanthan not combined with other microbial gums}
27/38	. . . {L-sugars}	29/271	. . . {Curdlan; beta-1-3 glucan; Polysaccharides produced by agrobacterium or alcaligenes}
27/39	. . {Addition of sweetness inhibitors}	29/272	. . . {Gellan}
27/40	. Table salts; Dietetic salt substitutes	29/273	. . . {Dextran; Polysaccharides produced by leuconostoc}
27/45	. . {Salt substitutes completely devoid of sodium chloride}	29/274	. . . {Pullulan}
27/50	. Soya sauce	29/275	. . of animal origin, e.g. chitin
27/60	. Salad dressings; Mayonnaise; Ketchup	29/281	. . . Proteins, e.g. gelatin or collagen
27/63	. . {Ketchup}	29/284	. . . . {Gelatin; Collagen}
27/66	. . {Use of milk products or milk derivatives in the preparation of dressings}	29/288	. . Synthetic resins, e.g. polyvinylpyrrolidone
27/70	. {Fixation, conservation, or encapsulation of flavouring agents}	29/294	. . Inorganic additives, e.g. silica
27/72	. . {Encapsulation}	29/30	. containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin ( <a href="#">products from apiculture A23L 21/20; artificial sweetening agents A23L 27/30</a> )
27/74	. . {with a synthetic polymer matrix or excipient, e.g. vinylic, acrylic polymers}	29/32	. . {Processes or apparatus for dissolving of sugars ( <a href="#">dissolving or refining raw sugar C13B 30/14</a> )}
27/75	. . {the flavouring agents being bound to a host by chemical, electrical or like forces, e.g. use of precursors}	29/35	. . {Degradation products of starch, e.g. hydrolysates, dextrans; Enzymatically modified starches}
27/77	. . {Use of inorganic solid carriers, e.g. silica}	29/37	. . {Sugar alcohols}
27/79	. . {in the form of films}	31/00	<b>Edible extracts or preparations of fungi; Preparation or treatment thereof</b>
27/80	. {Emulsions}	31/10	. Yeasts or derivatives thereof
27/82	. {Acid flavourants}	31/15	. . Extracts
27/84	. {Flavour masking or reducing agents}	33/00	<b>Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof</b>
27/86	. {Addition of bitterness inhibitors}	33/10	. using additives ( <a href="#">addition of substantially indigestible substances A23L 33/21</a> )
27/88	. {Taste or flavour enhancing agents}	33/105	. . Plant extracts, their artificial duplicates or their derivatives
29/00	<b>Foods or foodstuffs containing additives</b> ( <a href="#">containing additives for modifying the nutritive qualities A23L 33/10; containing substantially indigestive additives, e.g. dietary fibres, A23L 33/21; containing additives for preservation A23B</a> ); <b>Preparation or treatment thereof</b>	33/11	. . . Plant sterols or derivatives thereof, e.g. phytosterols
29/015	. {Inorganic compounds}	33/115	. . Fatty acids or derivatives thereof; Fats or oils
29/03	. {Organic compounds}	33/12	. . . Fatty acids or derivatives thereof
29/035	. . {containing oxygen as heteroatom (gums <a href="#">A23L 29/25; sugar or sugar alcohols A23L 29/30</a> )}	33/125	. . containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates ( <a href="#">indigestible substances A23L 33/21</a> )
29/04	. . . {Fatty acids or derivatives}	33/127	. . {Antibiotics}
29/045	. . {containing nitrogen as heteroatom}		
29/05	. . {containing phosphorus as heteroatom}		
29/055	. . {containing sulfur as heteroatom}		
29/06	. {Enzymes}		
29/065	. {Microorganisms ( <a href="#">addition of bacteria for nutritional purposes A23L 33/135</a> )}		
29/10	. containing emulsifiers		
29/20	. containing gelling or thickening agents ( <a href="#">marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10</a> )		
29/206	. . of vegetable origin		

- 33/13 . . Nucleic acids or derivatives thereof  
([A23L 33/145](#) takes precedence)
- 33/135 . . Bacteria or derivatives thereof, e.g. probiotics
- 33/14 . . Yeasts or derivatives thereof
- 33/145 . . . Extracts
- 33/15 . . Vitamins
- 33/155 . . . Vitamins A or D
- 33/16 . . Inorganic salts, minerals or trace elements
- 33/165 . . . Complexes or chelates
- 33/17 . . Amino acids, peptides or proteins
- 33/175 . . . Amino acids
- 33/18 . . . Peptides; Protein hydrolysates
- 33/185 . . . Vegetable proteins
- 33/19 . . . Dairy proteins
- 33/195 . . . Proteins from microorganisms
- 33/20 . Reducing nutritive value; Dietetic products with reduced nutritive value
- 33/21 . . Addition of substantially indigestible substances, e.g. dietary fibres
- 33/22 . . . Comminuted fibrous parts of plants, e.g. bagasse or pulp
- 33/24 . . . Cellulose or derivatives thereof
- 33/25 . . . Synthetic polymers, e.g. vinylic or acrylic polymers
- 33/26 . . . . Polyol polyesters, e.g. sucrose polyesters; Synthetic sugar polymers, e.g. polydextrose
- 33/28 . . . Substances of animal origin, e.g. gelatin or collagen
- 33/29 . . . Mineral substances, e.g. mineral oils or clays
- 33/30 . {Dietetic or nutritional methods, e.g. for losing weight ([A23L 33/10](#) takes precedence)}
- 33/40 . {Complete food formulations for specific consumer groups or specific purposes, e.g. infant formula}
- 35/00 Foods or foodstuffs not provided for in groups [A23L 5/00](#) - [A23L 33/00](#); Preparation or treatment thereof (preservation thereof [A23B](#))**
- 35/10 . {Emulsified foodstuffs}
- 35/20 . {No-fat spreads}