

# 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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|-------------|---|--|--|
| <b>3/00</b> | <b>Tea; Tea substitutes; Preparations thereof</b><br>(preservation of tea, tea substitutes or herbal tea<br><a href="#">A23B 85/00</a> )<br><br><b><u>WARNING</u></b><br>Groups <a href="#">A23F 3/00</a> - <a href="#">A23F 3/426</a> are impacted<br>by reclassification into groups <a href="#">A23B 85/00</a> and<br><a href="#">A23B 85/10</a> .<br><br>All groups listed should be considered in order to<br>perform a complete search. |  | . . Further treatment of dried tea extract;<br>Preparations produced thereby, e.g. instant tea<br>({ <a href="#">A23F 3/166</a> takes precedence; } flavouring<br><a href="#">A23F 3/40</a> )<br><br>. . . Agglomerating, flaking or tableting {or<br>granulating}<br><br>. Tea substitutes, e.g. maté; Extracts or infusions<br>thereof<br><br>. Reducing or removing alkaloid content;<br>Preparations produced thereby; Extracts or infusions<br>thereof<br><br>. {by addition of alkaloid neutralising or<br>complexing agents ( <a href="#">A23F 3/166</a> takes<br>precedence)}<br><br>. {by extraction of the leaves with selective<br>solvents}<br><br>. Reducing or removing alkaloid content from tea<br>extract<br><br>. . . {using flocculating, precipitating, adsorbing or<br>complex-forming agents, or ion-exchangers}<br><br>. Tea flavour; Tea oil; Flavouring of tea or tea extract<br>(synthetic tea flavours <a href="#">A23L 27/20</a> )<br><br>. {Flavouring with flavours other than natural tea<br>flavour or tea oil}<br><br>. Isolation {or recuperation} of tea flavour or tea<br>oil<br><br>. . . {by solvent extraction; Tea flavour from tea<br>oil}<br><br>. . . {by distillation, e.g. stripping leaves;<br>Recovering volatile gases (flavour from tea oil<br><a href="#">A23F 3/423</a> )}<br><br><b>5/00</b> <b>Coffee; Coffee substitutes; Preparations thereof</b><br>(preservation of coffee or coffee substitutes<br><a href="#">A23B 90/00</a> )<br><br><b><u>WARNING</u></b><br>Groups <a href="#">A23F 5/00</a> - <a href="#">A23F 5/505</a> are impacted<br>by reclassification into groups <a href="#">A23B 90/00</a> and<br><a href="#">A23B 90/10</a> .<br><br>All groups listed should be considered in order to<br>perform a complete search. |
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| <b>3/06</b>  | . Treating tea before extraction (reducing or<br>removing alkaloid content <a href="#">A23F 3/36</a> ); Preparations<br>produced thereby (tea extract preparations<br><a href="#">A23F 3/16</a> ) |       | 3/30  |
| <b>3/08</b>  | . . Oxidation; Fermentation   | 3/32  | . . . |
| <b>3/10</b>  | . . . Fermentation with addition of microorganisms<br>or enzymes  | 3/34  | .     |
| <b>3/12</b>  | . . Rolling or shredding tea leaves   | 3/36  | .     |
| <b>3/14</b>  | . . Tea preparations, e.g. using additives (flavouring<br><a href="#">A23F 3/40</a> )   | 3/363 | .     |
| <b>3/16</b>  | . Tea extraction; Tea extracts; Treating tea extract;<br>Making instant tea   | 3/366 | .     |
| <b>3/163</b> | . . {Liquid or semi-liquid tea extract preparations,<br>e.g. gels or liquid extracts in solid capsules}   | 3/38  | .     |
| <b>3/166</b> | . . {Addition of, or treatment with, enzymes or<br>microorganisms}  | 3/385 | .     |
| <b>3/18</b>  | . . Extraction of water soluble tea constituents<br>({ <a href="#">A23F 3/166</a> takes precedence; } isolation of tea<br>flavour or tea oil <a href="#">A23F 3/42</a> )                          | 3/40  | .     |
| <b>3/20</b>  | . . Removing unwanted substances ({ <a href="#">A23F 3/166</a><br>takes precedence; } reducing or removing<br>alkaloid content <a href="#">A23F 3/38</a> )  | 3/405 | .     |
| <b>3/205</b> | . . . {Using flocculating or adsorbing agents}  | 3/42  | .     |
| <b>3/22</b>  | . . Drying or concentrating tea extract ({ <a href="#">A23F 3/166</a><br>takes precedence})   | 3/423 | .     |
| <b>3/225</b> | . . . {by evaporation, e.g. drying in thin layers,<br>foam drying ( <a href="#">A23F 3/26</a> and <a href="#">A23F 3/28</a> take<br>precedence)}  | 3/426 | .     |
| <b>3/24</b>  | . . . by freezing out the water   |       |       |
| <b>3/26</b>  | . . . by lyophilisation   |       |       |
| <b>3/28</b>  | . . . 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