

## A23L

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

### Definition statement

*This place covers:*

This subclass is residual to food, foodstuff and non-alcoholic beverages covered by subclasses [A21D](#) or [A23B](#) - [A23J](#).

Examples of foods, foodstuffs or non-alcoholic beverages covered by this subclass:

- Foods or foodstuffs containing gelling or thickening agents;
- Marmalades, jams, jellies or similar products;
- Honey, royal jelly or other apiculture products;
- Cereal-derived products including pasta;
- Malt products, puddings or cream substitutes;
- Spices, flavouring agents or condiments, whether natural or synthetic; artificial sweeteners; table salts;
- Meat, poultry, egg, fish or seafood products;
- Food consisting mainly of nut meat or seeds, e.g. peanut butter;
- Soups or sauces; and
- Non-alcoholic beverages, e.g. fruit or vegetable juices; dry compositions or concentrates thereof; preparation thereof.

Preparation or treatment of the above foods, foodstuffs or non-alcoholic beverages provided for in this subclass, including:

- Cooking e.g. by roasting or frying;
- Removing unwanted matter;
- Physical treatment e.g. with wave energy, electric or magnetic fields;
- Preparation of fruit or vegetables, e.g. to make snacks, chips, sauerkraut or pickles; and
- Colouring or decolouring.

Modification of such foods or beverages to change their nutritional content for dietary reasons and these modified foods or beverages per se.

### Relationships with other classification places

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this subclass is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), preservation ([A23B](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

### References

#### Limiting references

*This place does not cover:*

Preservation of foods, foodstuffs or non-alcoholic beverages	<a href="#">A23B</a>
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**Application-oriented references**

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Edible extracts or preparations for medicinal purposes	<a href="#">A61K</a>
Preparation of malt for brewing	<a href="#">C12C</a>

**References out of a residual place**

Examples of places in relation to which this place is residual:

Treatment of flour or dough for baking, e.g. by addition of materials; Baking; Bakery products	<a href="#">A21D</a>
Dairy products, e.g. milk, butter or cheese; Milk or cheese substitutes; making or treatment thereof	<a href="#">A23C</a>
Edible oils or fats, e.g. margarines, shortenings or cooking oils	<a href="#">A23D</a>
Coffee; Tea; Their substitutes; Manufacture, preparation or infusion thereof	<a href="#">A23F</a>
Cocoa; Cocoa products, e.g. chocolate; Substitutes for cocoa or cocoa products; Confectionery; Chewing gum; Ice-cream; Preparation thereof	<a href="#">A23G</a>
Protein compositions for foodstuffs; Working-up proteins for foodstuffs; Phosphatide compositions for foodstuffs	<a href="#">A23J</a>

**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Soy bean sprouts per se or cultivation thereof	<a href="#">A01G 22/40</a>
Apiculture	<a href="#">A01K 47/00</a>
Machines or equipment for making or processing doughs	<a href="#">A21C</a>
Animal foods	<a href="#">A23K</a>
Treating harvested fruit or vegetables in bulk	<a href="#">A23N</a>
Machines or apparatus for extracting juice	<a href="#">A23N 1/00</a>
Household machines for straining foodstuffs	<a href="#">A47J 19/00</a>
Apparatus for baking, roasting, grilling or frying	<a href="#">A47J 37/00</a>
Preserving foods or foodstuffs in association with packaging	<a href="#">B65B 55/00</a>
Packages for foodstuffs with provision for absorbing fluids	<a href="#">B65D 81/26</a>
Purifying water	<a href="#">C02F</a>
Treatment of water by ion-exchange	<a href="#">C02F 1/42</a>
Emulsifiers in general	<a href="#">C09K 23/00</a>
Essential oils in general	<a href="#">C11B 9/00</a>
Preservation of alcoholic beverages	<a href="#">C12H 1/00</a>
Devices for drying foodstuffs	<a href="#">F26B</a>

**Special rules of classification**

Further details:

## Special rules of classification

- Group [A23L 27/75](#): includes cyclodextrin complexes;
- Group [A23L 27/79](#): includes dissolvable flavoured films to place in the mouth;
- Group [A23L 27/30](#): concerns sweetening agents. Sugars or other carbohydrates used for non-sweetening purposes (e.g. freezing point reducing agent or filler);
- Group [A23L 29/30](#): double classification is occasionally possible;
- Group [A23L 33/00](#): modification of nutritive value without additive, e.g. by selection or specific treatment (e.g. cultivation, cooking or processing);
- Group [A23L 33/30](#): only dietetic methods, e.g. special dietetic or dietary regimens, not only for losing weight;
- Group [A23L 33/40](#): food formulations comprising at least all macronutrients (proteins, lipids or carbohydrates). Pre- or post-operative nutritional compositions, complete foods formulations for special purposes or populations (infants, the elderly or pregnant women);
- Group [A23L 33/10](#): Functional food (food or dietary supplement with dietetic or therapeutic indication) are classified in group [A23L 33/10](#), which is the main group for functional foods;
- Group [A23L 33/10](#): Also includes mixtures of additives and other additives not covered by subgroups [A23L 33/105](#) - [A23L 33/26](#). Those additives may also be classified in appropriate subgroups of [A23L 5/00](#) (e.g. group [A23L 29/30](#) for sugars or group [A23L 31/00](#) for fungi).
- Dietetic beverages classified in [A23L 2/00](#) and should also be classified in group [A23L 33/00](#).

Multiple classification for combination of ingredients is preferred when the ingredients are essential for the invention.

In addition, Indexing Codes [A23V 2002/00](#) should be used for indicating a combination of additives and possibly together with their function:

- Group [A23L 33/135](#): is used for microorganism having an effect on health, generally probiotics;
- Group [A23L 29/065](#): is used when the microorganism is used for other purposes, e.g. flavouring, bioconversion of substances or fermentation;
- Group [A23L 13/42](#): comminuted meat is optional; additives in whole meat pieces are also classified here.

## Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

food or foodstuffs	in addition to the commonly accepted meaning of food or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners or food colouring agents
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## A23L 2/00

**Non-alcoholic beverages; Dry compositions or concentrates thereof (soup concentrates [A23L 23/10](#)); Preparation or treatment thereof (preparation of non-alcoholic beverages by removal of alcohol [C12H 3/00](#))**

### Definition statement

*This place covers:*

Non-alcoholic beverages:

- Processing, technological aspects other than apparatuses as such, juice extraction, clarification, filtration or other physical treatments;
- Beverage formulations; and
- Incorporation of additives, e.g. sweetening agents, clouding agents, preservatives or gases.

## Relationships with other classification places

[A23L 2/00](#) covers non-alcoholic beverages not covered by other specific subclasses, while

- [A23C](#) covers milk, milk preparations or yogurt,
- [A23F](#) covers coffee or tea,
- [A23G 9/045](#) covers semi-frozen beverages,
- [A23K](#) covers animal food, and
- [A23L 23/10](#) covers soups.

## References

### Limiting references

*This place does not cover:*

Soup concentrates	<a href="#">A23L 23/10</a>
Preparation of non-alcoholic beverages by removal of alcohol	<a href="#">C12H 3/00</a>

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Milk products	<a href="#">A23C</a>
Milk preparations	<a href="#">A23C 9/00</a>
Milk substitutes, e.g. coffee whitener compositions	<a href="#">A23C 11/00</a>
Coffee, tea or their substitutes	<a href="#">A23F</a>
Cocoa products for making liquid products, e.g. chocolate milk	<a href="#">A23G 1/56</a>
Semi-frozen beverages	<a href="#">A23G 9/045</a>
Machines for extracting juices	<a href="#">A23N 1/00</a>
Apparatus for making beverages	<a href="#">A47J 31/00</a>
Preparations for medical purpose	<a href="#">A61K</a>
Introducing gases into liquids in general or apparatus for impregnating liquids with gases per se	<a href="#">B01F 23/23</a>
Apparatus for dispensing beverages	<a href="#">B67D</a>
Purifying water	<a href="#">C02F</a>
Treatment of water by ion-exchange	<a href="#">C02F 1/42</a>
Essential oils in general	<a href="#">C11B 9/00</a>
Alcoholic beverages	<a href="#">C12G</a>
Analysing food	<a href="#">G01N 33/02</a>

## Special rules of classification

All specific examples should be classified as additional information, e.g. a formulation example of a new sweetener in a beverage composition should be classified in the corresponding subclass in addition to the classification for the sweetener itself.

Drink compositions (formulations) are classified in [A23L 2/38](#) or [A23L 2/52](#). [A23L 2/38](#) covers beverages that do not contain fruit or vegetable juices (which are classified in [A23L 2/02](#)).

[A23L 2/52](#) covers beverages that may contain fruit or vegetable juices in addition to other ingredients.

If a beverage contains both fruit or vegetable juices and other ingredients, it will be classified in both [A23L 2/02](#) and [A23L 2/52](#).

Gas containing beverages, e.g. sodas, are classified in [A23L 2/54](#).

When classifying in [A23L 2/00](#), [A23V 2002/00](#) indexing system should also be used when appropriate, in accordance with [A23V 2002/00](#) classification rules.

## **A23L 2/38**

**Other non-alcoholic beverages (drinks from legumes [A23L 11/60](#))**

### **References**

#### **Limiting references**

*This place does not cover:*

Drinks from legumes	<a href="#">A23L 11/60</a>
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#### **References out of a residual place**

*Examples of places in relation to which this place is residual:*

Milk substitutes, containing or not lactose, but no other milk components as source of fats, carbohydrates or proteins	<a href="#">A23C 11/10</a>
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## **A23L 5/00**

**Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor**

### **Relationships with other classification places**

In relation to foods, foodstuffs or non-alcoholic beverages per se, and in relation to their preparation and treatment including physical treatment, this main group is residual to subclasses [A21D](#), [A23B](#), [A23C](#), [A23D](#), [A23F](#), [A23G](#) or [A23J](#). These subclasses relate to flour or dough ([A21D](#)), dairy products ([A23C](#)), edible oils or fats ([A23D](#)), coffee, tea or their substitutes ([A23F](#)), cocoa, chocolate, confectionery or ice-cream ([A23G](#)) and protein compositions ([A23J](#)).

Processes, apparatus/device for shaping food in general should be classified in subclass [A23P](#).

### **References**

#### **References out of a residual place**

*Examples of places in relation to which this place is residual:*

Bakery products	<a href="#">A21D</a>
Milk preparations; Milk powder or milk powder preparations	<a href="#">A23C 9/00</a>
Milk substitutes, coffee whitener compositions	<a href="#">A23C 11/00</a>
Tea flavour; Tea oil; Flavouring of tea or tea extract	<a href="#">A23F 3/40</a>
Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract	<a href="#">A23F 5/46</a>
Working-up proteins for foodstuffs	<a href="#">A23J 3/00</a>

### Informative references

Attention is drawn to the following places, which may be of interest for search:

Apiculture	<a href="#">A01K 47/00</a> - <a href="#">A01K 59/00</a>
Machines or equipment for baking	<a href="#">A21B</a>
Machines or equipment for making or processing doughs	<a href="#">A21C</a>
Mechanical processing of meat or fish products	<a href="#">A22C</a>
Preservation of foods or foodstuffs in general	<a href="#">A23B 2/00</a>
Animal foods	<a href="#">A23K</a>
Kitchen equipment	<a href="#">A47J</a>
Apparatus for baking, roasting, grilling or frying	<a href="#">A47J 37/00</a>
Sugars and derivatives, nucleotides	<a href="#">C07H</a>
Polysaccharides	<a href="#">C08L</a>
Perfumes, essential oils	<a href="#">C09B</a>
Emulsifiers in general	<a href="#">C09K 23/00</a>
Microorganisms or enzymes; Compositions thereof; Propagating, preserving or maintaining microorganisms	<a href="#">C12N</a>
Measuring or testing processes involving microorganisms	<a href="#">C12Q</a>
Microorganisms	<a href="#">C12R 2001/00</a>
Processing of sucrose	<a href="#">C13B</a>
Saccharides obtained from natural sources or by hydrolysis of naturally occurring disaccharides, oligosaccharides or polysaccharides	<a href="#">C13K</a>
Analysing food	<a href="#">G01N 33/02</a>

### Special rules of classification

All specific examples should be classified as additional information, e.g. formulation examples of a new sweetener in a chewing gum formulation, bakery product, yogurt, ice cream or chocolate beverage should be classified in the corresponding subclasses in addition to the relevant subgroup for the sweetener itself.

When classifying in groups [A23L 5/00](#) and [A23V 2002/00](#), indexing system should also be used when appropriate in accordance with [A23V 2002/00](#) classification rules.

### Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

food or foodstuffs	in addition to the commonly accepted meaning of foods or foodstuffs, the term in this subclass also extends to cover less traditional items such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners or food colouring agents
functional food/dietetic food/nutraceutical	food composition, formulation or supplement having an alleged effect on health or prevention of diseases
essential oil	concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
nutritive value	the nutritive value represents the energetic or calorific content of nutrition

**A23L 5/20****Removal of unwanted matter, e.g. deodorisation or detoxification****References****Application-oriented references**

*Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:*

Removing undesirable, e.g. bitter substances from pulses or legumes	<a href="#">A23L 11/30</a>
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**A23L 5/30****Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (cooking [A23L 5/10](#))****References****Limiting references**

*This place does not cover:*

Cooking foods, e.g. by roasting or frying	<a href="#">A23L 5/10</a>
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**Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Preservation of foods or foodstuffs, in general	<a href="#">A23B 2/00</a>
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**A23L 7/00****Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing [C12C](#))****References****Limiting references**

*This place does not cover:*

Preparation of malt for brewing	<a href="#">C12C</a>
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**Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Meal	The edible whole or coarsely ground grains of a cereal grass
Farinaceous	Made from, rich in, or consisting of starch, having a mealy or powdery texture
Snack	Food products with low water content and a long shelf life
Semi-finished or partly finished products	Food products that need an extra step, e.g. frying in oil, before being ready-to-eat

**A23L 7/122****Coated, filled, multilayered or hollow ready-to-eat cereals****Definition statement***This place covers:*

Ready-to-eat cereals that are coated, filled, multilayered or hollow, e.g. a cheese snack comprising a cereal-based core and a cheese coating.

**A23L 7/126****Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars****Definition statement***This place covers:*

Cereals grains or pieces bonded, shaped or compacted to form snacks, e.g. cereal bars with or without fruits, baked snack comprising fibrous cereals, apple.

**A23L 7/13****Snacks or the like obtained by oil frying of a formed cereal dough****Definition statement***This place covers:*

Formed cereal dough fried oil to make snacks, e.g. corn-based snack made by frying a corkscrew-shaped food piece, crisp-fried tortilla chips.

**References****References out of a residual place***Examples of places in relation to which this place is residual:*

Donuts, churros and soft tortillas, not considered as snacks as they contain higher water content compared to snack	<a href="#">A21D 13/00</a>
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**A23L 7/135****Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals****Definition statement***This place covers:*

Flakes, granules in individual form, loose blends of individual pieces not agglomerated, e.g. cereal-based flakes easily dispersed in a cold liquid.



**A23L 7/139**

**made from wholegrain or grain pieces without preparation of meal or dough**

**Definition statement**

*This place covers:*

Individual flakes made from wholegrain or grains pieces, e.g. cereal grains.

**A23L 7/161**

**Puffed cereals, e.g. popcorn or puffed rice**

**Definition statement**

*This place covers:*

Puffed cereals, e.g. "natural" release of pressure from the cereals under heat.

**A23L 7/165**

**Preparation of puffed cereals involving preparation of meal or dough as an intermediate step**

**Definition statement**

*This place covers:*

Puffed cereals preparation comprising a step comprising meal or dough making before the final step for obtaining the aerated cereals.

**A23L 7/17**

**by extrusion**

**Definition statement**

*This place covers:*

Puffed cereals prepared with a step involving meal or dough making followed by a step of extrusion.

**A23L 7/174**

**Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough**

**Definition statement**

*This place covers:*

Puffed cereals prepared from whole grain or grain pieces with no step of meal or dough making.

**A23L 7/178****by pressure release with or without heating****Definition statement***This place covers:*

Puffed cereals prepared from whole grain or grain pieces by pressure release, i.e. external pressure, e.g. mechanical, being applied and released, e.g. puffed-food starch material snack prepared from starch material grain such as corn and expansion of the food starch in a puffing chamber.

**A23L 7/183****by heating without using a pressure release device****Definition statement***This place covers:*

Puffed cereals prepared from whole grain or grain pieces by heating without the use of external pressurizing device, e.g. process for the preparation of expanded millets comprising the step of treating dried polished grains at high temperature in order to obtain the puffed millets.

**A23L 7/187****Discontinuously-working apparatus****Definition statement***This place covers:*

Puffed cereals prepared from whole grain or grain pieces by heating without pressure release in an apparatus working intermittently, e.g. domestic apparatus for making pop-corn.

Industrial processes, i.e. continuous processes for making popcorn are not classified in this group.

**A23L 11/00**

**Pulses, i.e. fruits of leguminous plants, for production of food; Products from legumes; Preparation or treatment thereof (preservation thereof [A23B 75/00](#))**

**References****Limiting references***This place does not cover:*

Preservation of pulses; Preservation of products from legumes	<a href="#">A23B 75/00</a>
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**Glossary of terms***In this place, the following terms or expressions are used with the meaning indicated:*

legume	plant in the family Fabaceae or Leguminosae
soy bean or soya bean	the bean of <i>Glycine max</i>

**A23L 11/40****Pulse curds****References****References out of a residual place**

*Examples of places in relation to which this place is residual:*

Cheese substitutes, containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates	<a href="#">A23C 20/02</a>
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**A23L 11/50**

**Fermented pulses or legumes; Fermentation of pulses or legumes based on the addition of microorganisms (removing undesirable substances [A23L 11/30](#); soy sauce [A23L 27/50](#))**

**References****Limiting references**

*This place does not cover:*

Removing undesirable substances	<a href="#">A23L 11/30</a>
Soy sauce	<a href="#">A23L 27/50</a>

**A23L 11/60****Drinks from legumes, e.g. lupine drinks****References****References out of a residual place**

*Examples of places in relation to which this place is residual:*

Milk substitutes that may or may not contain lactose, and do not contain other milk components as source of fats, carbohydrates or proteins	<a href="#">A23C 11/10</a>
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**A23L 11/70****Germinated pulse products, e.g. from soy bean sprouts****References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Soy bean sprouts per se or cultivation thereof	<a href="#">A01G 22/40</a>
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**A23L 19/00**

**Products from fruits or vegetables; Preparation or treatment thereof (marmalades, jams, jellies or the like [A23L 21/10](#); treating harvested fruit or vegetables in bulk [A23N](#))**

**References****Limiting references**

*This place does not cover:*

Marmalades, jams, jellies or the like	<a href="#">A23L 21/10</a>
Treating harvested fruit or vegetables in bulk	<a href="#">A23N</a>

**Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Preparation or treatment of pulses	<a href="#">A23L 11/00</a>
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**A23L 27/12**

**from fruit, e.g. essential oils**

**Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Essential oil	A concentrated, hydrophobic liquid containing volatile aromatic compounds from plants
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**A23L 33/20**

**Reducing nutritive value; Dietetic products with reduced nutritive value**

**Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Nutritive value	The nutritive value represents the energetic or calorific content of nutrition
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**A23L 33/21**

**Addition of substantially indigestible substances, e.g. dietary fibres**

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Addition of gelling or thickening agents	<a href="#">A23L 29/20</a>
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