

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

(NOTE omitted)

#### A23J PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS

##### 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>1/00</b>	<b>Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites</b>	1/207	. . {Co-precipitates of casein and lactalbumine}
		1/22	. . Drying casein
1/001	. {from waste materials, e.g. kitchen waste}	<b>3/00</b>	<b>Working-up of proteins for foodstuffs</b>
1/002	. . {from animal waste materials ( <a href="#">A23J 1/10</a> takes precedence)}		<b>NOTE</b>
1/003	. . {from animal excrements, e.g. poultry manure}		In groups <a href="#">A23J 3/04</a> - <a href="#">A23J 3/20</a> , the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.
1/004	. . {from waste products of dairy plant ( <a href="#">whey A23J 1/20</a> )}		
1/005	. . {from vegetable waste materials}		
1/006	. {from vegetable materials ( <a href="#">A23J 1/005</a> , <a href="#">A23J 1/12</a> and <a href="#">A23J 1/14</a> take precedence)}	3/04	. Animal proteins
1/007	. . {from leafy vegetables, e.g. alfalfa, clover, grass}	3/06	. . Gelatine
1/008	. {from microorganisms ( <a href="#">A23J 1/18</a> takes precedence)}	3/08	. . Dairy proteins
1/009	. {from unicellular algae ( <a href="#">seaweed A23J 1/006</a> )}	3/10	. . . Casein ( <a href="#">drying casein A23J 1/22</a> )
1/02	. from meat	3/12	. . from blood
1/04	. from fish or other sea animals	3/14	. Vegetable proteins
1/06	. from blood	3/16	. . from soybean
1/08	. from eggs	3/18	. . from wheat
1/09	. . separating yolks from whites	3/20	. Proteins from microorganisms or unicellular algae
1/10	. from hair, feathers, horn, skins, leather, bones, or the like	3/22	. by texturing
1/12	. from cereals, wheat, bran, or molasses		<b>NOTE</b>
1/125	. . {by treatment involving enzymes or microorganisms ( <a href="#">enzymatic hydrolysis of proteins A23J 3/34</a> )}		Subject matter classified in groups <a href="#">A23J 3/22</a> - <a href="#">A23J 3/28</a> is also classified in groups <a href="#">A23J 3/04</a> - <a href="#">A23J 3/20</a> , if the nature of the protein is of interest {except if subgroups <a href="#">A23J 3/22</a> - <a href="#">A23J 3/28</a> already provide for this subject matter}
1/14	. from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds		
1/142	. . {by extracting with organic solvents}	3/222	. . {Texturing casein}
1/144	. . . {Desolventization}	3/225	. . {Texturised simulated foods with high protein content ( <a href="#">synthetic caviar see A23L 17/35</a> )}
1/146	. . {by using wave energy or electric current}		
1/148	. . {by treatment involving enzymes or microorganisms ( <a href="#">enzymatic hydrolysis of proteins A23J 3/34</a> )}	3/227	. . . {Meat-like textured foods ( <a href="#">meat extenders A23L 13/00</a> )}
1/16	. from waste water of starch-manufacturing plant or like wastes	3/24	. . using freezing
1/18	. from yeasts	3/245	. . . {Texturing casein using freezing}
1/20	. from milk, e.g. casein ( <a href="#">curds or cheese A23C</a> ); from whey	3/26	. . using extrusion or expansion
1/202	. . {Casein or caseinates}	3/265	. . . {Texturing casein using extrusion or expansion}
1/205	. . {from whey, e.g. lactalbumine}	3/28	. . using coagulation from or in a bath, e.g. spun fibres

A23J

- 3/285 . . . {Texturising casein using coagulation from or in a bath}
- 3/30 . by hydrolysis

**NOTE**

Subject matter classified in groups [A23J 3/30](#) - [A23J 3/34](#) is also classified in groups [A23J 3/04](#) - [A23J 3/20](#), if the nature of the protein is of interest {except if subgroups of [A23J 3/30](#) - [A23J 3/34](#) already provide for this subject matter}

- 3/32 . . using chemical agents
- 3/325 . . . {of casein}
- 3/34 . . . using enzymes
- 3/341 . . . . {of animal proteins}
- 3/342 . . . . . {of collagen; of gelatin}
- 3/343 . . . . . {of dairy proteins}
- 3/344 . . . . . {of casein}
- 3/345 . . . . . {of blood proteins}
- 3/346 . . . . {of vegetable proteins}
- 3/347 . . . . {of proteins from microorganisms or unicellular algae}
- 3/348 . . . . {of proteins obtained from waste materials ([A23J 3/341](#), [A23J 3/346](#) take precedence)}

**7/00 Phosphatide compositions for foodstuffs, e.g. lecithin**