## SECTION C — CHEMISTRY; METALLURGY

## C13 SUGAR INDUSTRY

## Note(s)

- 1. In class C13, the following terms or expressions are used with the meanings indicated:
  - "sugars" are a class of edible, water-soluble crystalline carbohydrates, having a characteristic sweet taste, including mono-, di- and oligosaccharides, e.g. sucrose, lactose and fructose. A more specific meaning of the term "sugar" is defined in the note of subclass C13B
- 2. Processes using enzymes or micro-organisms in order:
  - . to liberate, separate or purify a pre-existing compound or composition, or
  - ii. to treat textiles or clean solid surfaces of materials

are further classified in subclass C12S.

C13B PRODUCTION OF SUCROSE; APPARATUS SPECIALLY ADAPTED THEREFOR (chemically synthesised sugars or sugar derivatives C07H; fermentation or enzyme-using processes for preparing compounds containing saccharide radicals C12P 19/00) [2011.01]

## Note(s) [2011.01]

*In subclass C13B, the following terms or expressions are used with the meanings indicated:* 

- "sugar" is used in its non-scientific meaning and refers to sucrose, also called "table sugar" or "saccharose", a white crystalline disaccharide;
- "sugar juices" are solutions of sugar, essentially comprising sucrose, which are derived from different plants, e.g. beet, cane or maple;
- "syrups" are highly concentrated sugar juices.

5/00	Reducing the size of material from which sugar is to be extracted (for extraction of starch C08B 30/02) [2011.01]		Note(s) [2011.01] When classifying in this group, classification is also made in group B01D 15/08 insofar as subject matter of
5/02 5/04	<ul><li>Cutting sugar cane [2011.01]</li><li>Shredding sugar cane [2011.01]</li></ul>		general interest relating to chromatography is
5/04 5/06	• Slicing sugar beet [2011.01]	20 (02	concerned.
5/08		20/02	• using alkaline earth metal compounds [2011.01]
5/00	Knives; Adjustment or maintenance thereof [2011.01]	20/04	• • followed by saturation [2011.01]
10/00	<b>Production of sugar juices</b> (tapping of tree-juices	20/06	• • • with carbon dioxide or sulfur dioxide [2011.01]
10/00	A01G 23/10; tapping-spouts, receptacles for juices	20/08	<ul> <li>by oxidation or reduction [2011.01]</li> </ul>
	A01G 23/14) [2011.01]	20/10	<ul> <li>using sulfur dioxide or sulfites [2011.01]</li> </ul>
10/02	• Expressing juice from sugar cane or similar material,	20/12	<ul> <li>using adsorption agents, e.g. active carbon [2011.01]</li> </ul>
10/02	e.g. sorghum saccharatum [2011.01]	20/14	<ul> <li>using ion-exchange materials [2011.01]</li> </ul>
10/04	• • combined with imbibition [2011.01]	20/16	<ul> <li>by physical means, e.g. osmosis or</li> </ul>
10/06	• • Sugar-cane crushers [2011.01]		filtration <b>[2011.01]</b>
10/08	• Extraction of sugar from sugar beet with	20/18	• by electrical means [2011.01]
10700	water [2011.01]		
10/10	• Continuous processes [2011.01]	25/00	Evaporators or boiling pans specially adapted for
10/12	Details of extraction apparatus, e.g. arrangements		sugar juices; Evaporating or boiling sugar
,	of pipes or valves [2011.01]	25/02	juices [2011.01]
10/14	using extracting agents other than water, e.g. alcohol	25/02	<ul> <li>Details, e.g. for preventing foaming or for catching juice [2011.01]</li> </ul>
	or salt solutions [2011.01]	25/04	Heating equipment [2011.01]
15/00	Expressing water from material from which sugar has been extracted (from starch-extracted material	25/06	<ul> <li>combined with measuring instruments for effecting control of the process [2011.01]</li> </ul>
15/02	C08B 30/10) [2011.01] • between perforated moving belts [2011.01]	30/00	Crystallisation; Crystallising apparatus; Separating crystals from mother liquors [2011.01]
20/00	Purification of sugar juices [2011.01]	30/02 30/04	<ul><li> Crystallisation; Crystallising apparatus [2011.01]</li><li> Separating crystals from mother liquor [2011.01]</li></ul>

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• • by centrifugal force [2011.01]

30/08	Washing residual mother liquor from crystals [2011.01]	40/00	Drying sugar [2011.01]
30/10 30/12 30/14	<ul> <li>• in centrifuges [2011.01]</li> <li>• Recycling mother liquor or wash liquors [2011.01]</li> <li>• Dissolving or refining raw sugar [2011.01]</li> </ul>	<b>45/00</b> 45/02	<ul> <li>Cutting machines specially adapted for sugar [2011.01]</li> <li>in combination with sorting and packing machines [2011.01]</li> </ul>
<b>35/00</b> 35/02 35/04	<ul> <li>Extraction of sucrose from molasses [2011.01]</li> <li>by chemical means [2011.01]</li> <li>by precipitation as alkaline earth metal saccharates [2011.01]</li> </ul>	<b>50/00</b> 50/02	Sugar products, e.g. powdered, lump or liquid sugar; Working-up of sugar (C13B 40/00, C13B 45/00 take precedence; confectionery A23G 3/00) [2011.01] • formed by moulding sugar [2011.01]
35/06 35/08	<ul><li>using ion exchange [2011.01]</li><li>by physical means, e.g. osmosis [2011.01]</li></ul>	99/00	Subject matter not provided for in other groups of this subclass [2011.01]

SACCHARIDES, OTHER THAN SUCROSE, OBTAINED FROM NATURAL SOURCES OR BY HYDROLYSIS OF NATURALLY OCCURRING DI-, OLIGO- OR POLYSACCHARIDES (chemically synthesised sugars or sugar derivatives C07H; polysaccharides, e.g. starch, derivatives thereof C08B; malt C12C; fermentation or enzyme-using processes for preparing compounds containing saccharide radicals C12P 19/00)

1/00	<b>Glucose</b> (separation from invert sugar C13K 3/00); <b>Glucose-containing syrups</b> [2]	3/00	Invert sugar; Separation of glucose or fructose from invert sugar
1/02	<ul> <li>obtained by saccharification of cellulosic materials (manufacture of fodder A23K 1/12)</li> </ul>	5/00	Lactose
1/04 1/06	<ul><li>• Purifying</li><li>• obtained by saccharification of starch or raw</li></ul>	7/00	Maltose
1/08	materials containing starch  • Purifying	11/00	Fructose (separation from invert sugar C13K 3/00) [2]
1/10	Crystallisation	13/00	Sugars not otherwise provided for in this class [2]

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