

SECTION A — HUMAN NECESSITIES

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

A23C DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF
(obtaining protein compositions for foodstuffs A23J 1/00; preparation of peptides, e.g. of proteins, in general C07K 1/00)

Note(s) [3]

This subclass covers:

- the chemical aspects of making dairy products;
- the apparatus used for performing techniques provided for therein, e.g. for concentration, evaporation, drying, preservation, or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. A01J for treatment of milk or cream for manufacture of butter or cheese.

Subclass index

DAIRY TECHNOLOGY1/00-7/00
MILK PREPARATIONS; MILK SUBSTITUTES; CREAM; BUTTER.....9/00, 11/00, 13/00, 15/00
CHEESE; CHEESE SUBSTITUTES.....19/00, 20/00
BUTTERMILK; WHEY; OTHER DAIRY PRODUCTS.....17/00, 21/00, 23/00

General dairy technology

- 1/00 Concentration, evaporation or drying** (A23C 3/00 takes precedence; products obtained thereby A23C 9/00; making butter powder A23C 15/14, cheese powder A23C 19/086; evaporating in general B01D 1/00) [**1, 3, 2006.01**]
- 1/01 • Drying in thin layers [**3, 2006.01**]
1/03 • • on drums or rollers [**3, 2006.01**]
1/04 • by spraying into a gas stream [**1, 2006.01**]
1/05 • • combined with agglomeration [**3, 2006.01**]
1/06 • Concentration by freezing out the water [**1, 2006.01**]
1/08 • • Freeze drying [**3, 2006.01**]
1/10 • Foam drying (A23C 1/04, A23C 1/08 take precedence) [**3, 2006.01**]
1/12 • Concentration by evaporation [**3, 2006.01**]
1/14 • combined with other treatment [**3, 2006.01**]
1/16 • • using additives [**3, 2006.01**]
- 3/00 Preservation of milk or milk preparations** (of cream A23C 13/08; of butter A23C 15/18; of cheese A23C 19/097) [**1, 2006.01**]
- 3/02 • by heating (A23C 3/07 takes precedence) [**1, 3, 2006.01**]
3/023 • • in packages [**3, 2006.01**]
3/027 • • • progressively transported through the apparatus [**3, 2006.01**]
3/03 • • the materials being loose unpacked [**3, 2006.01**]
3/033 • • • and progressively transported through the apparatus [**3, 2006.01**]
3/037 • • • • in direct contact with the heating medium, e.g. steam [**3, 2006.01**]
3/04 • by freezing or cooling [**1, 2006.01**]
3/05 • • in packages [**3, 2006.01**]
3/07 • by irradiation, e.g. by microwaves [**3, 2006.01**]

- 3/08 • by addition of preservatives (additions of microorganisms or enzymes A23C 9/12, of other substances A23C 9/152) [**1, 2006.01**]
- 7/00 Other dairy technology** [**1, 2006.01**]
- 7/02 • Chemical cleaning of dairy apparatus (cleaning in general B08B, e.g. B08B 3/08); Use of sterilisation methods therefor (sterilisation methods per se A61L) [**3, 2006.01**]
- 7/04 • Removing unwanted substances from milk (by filtering A01J 9/02, A01J 11/06) [**3, 2006.01**]

Dairy products; Processes specially adapted therefor

- 9/00 Milk preparations; Milk powder or milk powder preparations** (A23C 21/06 takes precedence; preservation A23C 3/00; chocolate milk A23G 1/00; ice-cream or mixtures for preparation of ice-cream A23G 9/00; puddings or dry powder puddings A23L 9/10) [**1, 3, 2006.01**]
- 9/12 • Fermented milk preparations; Treatment using microorganisms or enzymes (whey preparations A23C 21/00) [**1, 3, 2006.01**]
- 9/123 • • using only microorganisms of the genus lactobacteriaceae; Yoghurt (A23C 9/13 takes precedence) [**3, 2006.01**]
- 9/127 • • using microorganisms of the genus lactobacteriaceae and other microorganisms or enzymes, e.g. kefir, koumiss (A23C 9/13 takes precedence) [**3, 2006.01**]
- 9/13 • • using additives [**3, 2006.01**]
- 9/133 • • • Fruit or vegetables [**3, 2006.01**]
- 9/137 • • • Thickening substances [**3, 2006.01**]
- 9/14 • in which the chemical composition of the milk is modified by non-chemical treatment [**1, 3, 2006.01**]

Note(s) [2006.01]

When classifying in this group, classification is also made in group B01D 15/08 insofar as subject matter of general interest relating to chromatography is concerned.

- 9/142 • • by dialysis, reverse osmosis or ultrafiltration (A23C 9/144 takes precedence) [3, 2006.01]
- 9/144 • • by electrical means, e.g. electrodialysis [3, 2006.01]
- 9/146 • • by ion-exchange [3, 2006.01]
- 9/148 • • by molecular sieve or gel filtration [3, 2006.01]
- 9/15 • Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins (containing thickening substances A23C 9/154; mixtures of whey, with milk products or milk components A23C 21/06) [3, 2006.01]
- 9/152 • containing additives (fermented milk preparations containing additives A23C 9/13) [3, 2006.01]
- 9/154 • • containing thickening substances, eggs or cereal preparations; Milk gels [3, 2006.01]
- 9/156 • • Flavoured milk preparations (A23C 9/154 takes precedence) [3, 2006.01]
- 9/158 • • containing vitamins or antibiotics [3, 2006.01]
- 9/16 • Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby (A23C 1/05, A23C 9/18 take precedence) [1, 3, 2006.01]
- 9/18 • Milk in dried and compressed or semi-solid form [3, 2006.01]
- 9/20 • Dietetic milk products not covered by groups A23C 9/12-A23C 9/18 [3, 2006.01]

- 11/00 Milk substitutes, e.g. coffee whitener compositions** (cheese substitutes A23C 20/00; butter substitutes A23D; cream substitutes A23L 9/20) [1, 2006.01]
- 11/02 • containing at least one non-milk component as source of fats or proteins (A23C 19/055, A23C 21/04 take precedence) [3, 2006.01]
- 11/04 • • containing non-milk fats but no non-milk proteins (A23C 11/08, A23C 11/10 take precedence) [3, 2006.01]
- 11/06 • • containing non-milk proteins (A23C 11/08, A23C 11/10 take precedence) [3, 2006.01]
- 11/08 • • containing caseinates but no other milk proteins nor milk fats [3, 2006.01]
- 11/10 • • *containing or not lactose but no other milk components as source of fats, carbohydrates or proteins* [3, 2006.01, 2021.01]

- 13/00 Cream; Cream preparations** (ice-cream A23G 9/00); **Making thereof** (coffee whitener compositions A23C 11/00; cream substitutes A23L 9/20) [1, 2006.01]
- 13/08 • Preservation [3, 2006.01]
- 13/10 • • by addition of preservatives (A23C 13/14, A23C 13/16 take precedence) [1, 3, 2006.01]
- 13/12 • Cream preparations [1, 2006.01]
- 13/14 • • containing milk products or milk components [3, 2006.01]
- 13/16 • • containing, or treated with, microorganisms, enzymes, or antibiotics; Sour cream [3, 2006.01]

- 15/00 Butter; Butter preparations; Making thereof** (butter substitutes A23D) [1, 2006.01]
- 15/02 • Making thereof [1, 2006.01]
- 15/04 • • from butter oil or anhydrous butter [3, 2006.01]
- 15/06 • • Treating cream prior to phase inversion [3, 2006.01]

- 15/12 • Butter preparations [1, 2006.01]
- 15/14 • • Butter powder; Butter oil, i.e. melted butter, e.g. ghee [1, 3, 2006.01]
- 15/16 • • Butter having reduced fat content [3, 2006.01]
- 15/18 • Preservation [3, 2006.01]
- 15/20 • • by addition of preservatives [3, 2006.01]
- 17/00 Buttermilk; Buttermilk preparations** (A23C 9/14 takes precedence; preservation A23C 3/00) [1, 3, 2006.01]
- 17/02 • containing, or treated with, microorganisms or enzymes [3, 2006.01]
- 19/00 Cheese; Cheese preparations; Making thereof** (cheese substitutes A23C 20/00; casein A23J 1/20) [1, 2006.01]
- 19/02 • Making cheese curd [1, 3, 2006.01]
- 19/024 • • using continuous procedure [3, 2006.01]
- 19/028 • • without substantial whey separation from coagulated milk [3, 2006.01]
- 19/032 • • characterised by the use of specific microorganisms, or enzymes of microbial origin [3, 2006.01]
- 19/04 • • characterised by the use of specific enzymes of vegetable or animal origin (A23C 19/032 takes precedence) [3, 2006.01]
- 19/045 • • Coagulation of milk without rennet or rennet substitutes [3, 2006.01]
- 19/05 • • Treating milk before coagulation; Separating whey from curd (A23C 19/097 takes precedence) [3, 2006.01]
- 19/055 • • Addition of non-milk fats or non-milk proteins [3, 2006.01]
- 19/06 • Treating cheese curd after whey separation; Products obtained thereby (A23C 19/097 takes precedence) [3, 2006.01]
- 19/064 • • Salting [3, 2006.01]
- 19/068 • • Particular types of cheese [3, 2006.01]
- 19/072 • • • Cheddar type [3, 2006.01]
- 19/076 • • • Soft unripened cheese, e.g. cottage or cream cheese [3, 2006.01]
- 19/08 • • • Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing [3, 2006.01]
- 19/082 • • • Adding substances to the curd before or during melting; Melting salts [3, 2006.01]
- 19/084 • • • Treating the curd, or adding substances thereto, after melting (adding non-milk components A23C 19/093) [3, 2006.01]
- 19/086 • • Cheese powder; Dried cheese preparations [3, 2006.01]
- 19/09 • • Other cheese preparations; Mixtures of cheese with other foodstuffs (preservation A23C 19/097) [3, 2006.01]
- 19/093 • • • Addition of non-milk fats or non-milk proteins [3, 2006.01]
- 19/097 • Preservation [3, 2006.01]
- 19/10 • • Addition of preservatives [1, 3, 2006.01]
- 19/11 • • • of antibiotics [3, 2006.01]
- 19/14 • Treating cheese after having reached its definite form, e.g. ripening, smoking (preservation A23C 19/097) [1, 2006.01]
- 19/16 • • Covering the cheese surface, e.g. with paraffin wax [1, 2006.01]
- 20/00 Cheese substitutes** (A23C 19/055, A23C 19/093 take precedence) [3, 2006.01]

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| <p>20/02</p> <p>21/00</p> <p>21/02</p> | <ul style="list-style-type: none"> • <i>containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates [3, 2006.01, 2021.01]</i> <p>Whey; Whey preparations (A23C 1/00, A23C 3/00, A23C 9/14 take precedence) [1, 3, 2006.01]</p> <ul style="list-style-type: none"> • containing, or treated with, microorganisms or enzymes [3, 2006.01] | <p>21/04</p> <p>21/06</p> <p>21/08</p> <p>21/10</p> <p>23/00</p> | <ul style="list-style-type: none"> • containing non-milk components as source of fats or proteins [3, 2006.01] • Mixtures of whey with milk products or milk components [3, 2006.01] • containing other organic additives, e.g. vegetable or animal products [3, 2006.01] • containing inorganic additives [3, 2006.01] <p>Other dairy products [1, 2006.01]</p> |
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