

SECTION A — HUMAN NECESSITIES

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

A23L FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A21D OR A23B-A23J; THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, A23P); **PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL** [4, 2006.01]

- 2/00 Non-alcoholic beverages; Dry compositions or concentrates therefor** (soup concentrates A23L 23/10); **Their preparation** (preparation of non-alcoholic beverages by removal of alcohol C12H 3/00) [2, 2006.01]
- 2/02 • containing fruit or vegetable juices [2, 2006.01]
- 2/04 • • Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00) [2, 2006.01]
- 2/06 • • • from citrus fruits [2, 2006.01]
- 2/08 • • Concentrating or drying of juices [2, 2006.01]
- 2/10 • • • by heating or contact with dry gases [2, 2006.01]
- 2/12 • • • by freezing [2, 2006.01]
- 2/14 • • • • and sublimation [2, 2006.01]
- 2/38 • Other non-alcoholic beverages (drinks from legumes A23L 11/60) [2, 6, 2006.01, 2021.01]
- 2/385 • Concentrates of non-alcoholic beverages [6, 2006.01]
- 2/39 • • Dry compositions [6, 2006.01]
- 2/395 • • • in a particular shape or form [6, 2006.01]
- 2/40 • Effervescence-generating compositions [2, 2006.01]
- 2/42 • Preservation of non-alcoholic beverages [6, 2006.01]
- 2/44 • • by adding preservatives [6, 2006.01]
- 2/46 • • by heating [6, 2006.01]
- 2/48 • • • by irradiation or electric treatment [6, 2006.01]
- 2/50 • • by irradiation or electric treatment without heating [6, 2006.01]
- 2/52 • Adding ingredients (adding preservatives A23L 2/44) [6, 2006.01]
- 2/54 • • Mixing with gases [6, 2006.01]
- 2/56 • • Flavouring or bittering agents (sweeteners A23L 2/60) [6, 2006.01]
- 2/58 • • Colouring agents [6, 2006.01]
- 2/60 • • Sweeteners [6, 2006.01]
- 2/62 • • Clouding agents; Agents to improve the cloud-stability [6, 2006.01]
- 2/64 • • Re-adding volatile aromatic ingredients [6, 2006.01]
- 2/66 • • Proteins [6, 2006.01]
- 2/68 • • Acidifying substances [6, 2006.01]
- 2/70 • Clarifying or fining of non-alcoholic beverages; Removing unwanted matter [6, 2006.01]
- 2/72 • • by filtration [6, 2006.01]
- 2/74 • • • using membranes, e.g. osmosis, ultrafiltration [6, 2006.01]
- 2/76 • • by removal of gases [6, 2006.01]
- 2/78 • • by ion-exchange [6, 2006.01]
- 2/80 • • by adsorption [6, 2006.01]
- 2/82 • • by flocculation [6, 2006.01]
- 2/84 • • using microorganisms or biological material, e.g. enzymes [6, 2006.01]
- 3/00 Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs** (preserving foods or foodstuffs in association with packaging B65B 55/00) [1, 2006.01]
- 3/005 • by heating using irradiation or electric treatment (drying or kilning A23L 3/40) [5, 2006.01]
- 3/01 • • using microwaves or dielectric heating [5, 2006.01]
- 3/015 • by treatment with pressure variation, shock, acceleration or shear stress [5, 2006.01]
- 3/02 • by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus [1, 5, 2006.01]
- 3/04 • • with packages on endless chain or band conveyors [1, 2006.01]
- 3/06 • • with packages transported along a helical path [1, 2006.01]
- 3/08 • • with packages on a revolving platform [1, 2006.01]
- 3/10 • by heating materials in packages which are not progressively transported through the apparatus [1, 5, 2006.01]
- 3/12 • • with packages in intercommunicating chambers through which the heating medium is circulated [1, 2006.01]
- 3/14 • • with packages moving on the spot [1, 2006.01]
- 3/16 • by heating loose unpacked materials [1, 5, 2006.01]
- 3/18 • • while they are progressively transported through the apparatus [1, 2006.01]
- 3/20 • • • with transport along plates [1, 2006.01]
- 3/22 • • • with transport through tubes [1, 2006.01]
- 3/24 • • with the materials in spray form [1, 2006.01]
- 3/26 • by irradiation without heating [1, 2006.01]
- 3/28 • • with ultraviolet light [1, 2006.01]
- 3/30 • • by treatment with ultrasonic waves [1, 2006.01]
- 3/32 • by treatment with electric currents without heating effect [1, 2006.01]
- 3/34 • by treatment with chemicals [1, 2006.01]
- 3/3409 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01]
- 3/3418 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O [5, 2006.01]
- 3/3427 • • • • in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26) [5, 2006.01]
- 3/3436 • • • • • Oxygen absorbent [5, 2006.01]

- 3/3445 • • • in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O [5, 2006.01]
- 3/3454 • • • in the form of liquids or solids [5, 2006.01]
- 3/3463 • • • Organic compounds; Microorganisms; Enzymes [5, 2006.01]

Note(s) [5]

In groups A23L 3/3472-A23L 3/3562, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, classification is made in the last appropriate place.

- 3/3472 • • • • Compounds of undetermined constitution obtained from animals or plants [5, 2006.01]
- 3/3481 • • • • Organic compounds containing oxygen [5, 2006.01]
- 3/349 • • • • • with singly-bound oxygen [5, 2006.01]
- 3/3499 • • • • • with doubly-bound oxygen [5, 2006.01]
- 3/3508 • • • • • containing carboxyl groups [5, 2006.01]
- 3/3517 • • • • • Carboxylic acid esters [5, 2006.01]
- 3/3526 • • • • Organic compounds containing nitrogen [5, 2006.01]
- 3/3535 • • • • Organic compounds containing sulfur [5, 2006.01]
- 3/3544 • • • • Organic compounds containing hetero rings [5, 2006.01]
- 3/3553 • • • • Organic compounds containing phosphorus [5, 2006.01]
- 3/3562 • • • • Sugars; Derivatives thereof [5, 2006.01]
- 3/3571 • • • • Microorganisms; Enzymes [5, 2006.01]
- 3/358 • • • Inorganic compounds [5, 2006.01]
- 3/3589 • • • Apparatus for preserving using liquids [5, 2006.01]
- 3/3598 • • • Apparatus for preserving using solids [5, 2006.01]
- 3/36 • Freezing; Subsequent thawing; Cooling [1, 5, 2006.01]
- 3/365 • • Thawing subsequent to freezing [5, 2006.01]
- 3/37 • • with addition of chemicals [5, 2006.01]
- 3/375 • • • with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature [5, 2006.01]
- 3/40 • • by drying or kilning; Subsequent reconstitution [4, 5, 2006.01]
- 3/42 • • • with addition of chemicals before or during drying [5, 2006.01]
- 3/44 • • Freeze-drying [5, 2006.01]
- 3/46 • • Spray-drying [5, 2006.01]
- 3/48 • • Thin layer-, drum- or roller-drying [5, 2006.01]
- 3/50 • • Fluidised-bed drying [5, 2006.01]
- 3/52 • • Foam-drying [5, 2006.01]
- 3/54 • • • using irradiation or electric treatment, e.g. ultrasonic waves [5, 2006.01]
- 5/00 Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor [2016.01]**
- 5/10 • • General methods of cooking foods, e.g. by roasting or frying [2016.01]
- 5/20 • • Removal of unwanted matter, e.g. deodorisation or detoxification [2016.01]
- 5/30 • • Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (cooking A23L 5/10) [2016.01]
- 5/40 • • Colouring or decolouring of foods [2016.01]

- 5/41 • • • Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 5/42 takes precedence) [2016.01]
- 5/42 • • • Addition of dyes or pigments, e.g. in combination with optical brighteners [2016.01]
- 5/43 • • • using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives [2016.01]
- 5/44 • • • • using carotenoids or xanthophylls [2016.01]
- 5/46 • • • using dyes or pigments of microbial or algal origin [2016.01]
- 5/47 • • • using synthetic organic dyes or pigments not covered by groups A23L 5/43-A23L 5/46 [2016.01]
- 5/48 • • • • Compounds of unspecified constitution characterised by the chemical process for their preparation [2016.01]
- 5/49 • • Removing colour by chemical reaction, e.g. bleaching [2016.01]
- 7/00 Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing C12C) [2016.01]**
- 7/10 • • Cereal-derived products [2016.01]
- 7/104 • • Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms [2016.01]
- 7/109 • • Types of pasta, e.g. macaroni or noodles [2016.01]
- 7/113 • • • Parboiled or instant pasta [2016.01]
- 7/117 • • Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor (cereal granules or flakes to be cooked and eaten hot A23L 7/143; cereal germ products A23L 7/152) [2016.01]
- 7/122 • • • Coated, filled, multilayered or hollow ready-to-eat cereals [2016.01]
- 7/126 • • • Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars [2016.01]
- 7/13 • • • Snacks or the like obtained by oil frying of a formed cereal dough [2016.01]
- 7/135 • • • Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals [2016.01]
- 7/139 • • • • made from wholegrain or grain pieces without preparation of meal or dough [2016.01]
- 7/143 • • Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products [2016.01]
- 7/148 • • • made from wholegrain or grain pieces without preparation of meal or dough [2016.01]
- 7/152 • • Cereal germ products [2016.01]
- 7/157 • • Farinaceous granules for dressing meat, fish or the like [2016.01]
- 7/161 • • Puffed cereals, e.g. popcorn or puffed rice [2016.01]
- 7/165 • • • Preparation of puffed cereals involving preparation of meal or dough as an intermediate step [2016.01]
- 7/17 • • • • by extrusion [2016.01]
- 7/174 • • • Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough [2016.01]
- 7/178 • • • • by pressure release with or without heating [2016.01]

7/183	• • • • by heating without using a pressure release device [2016.01]	17/00	Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof [2016.01]
7/187	• • • • • Discontinuously-working apparatus [2016.01]	17/10	• Fish meal or powder; Granules, agglomerates or flakes [2016.01]
7/191	• • • After-treatment of puffed cereals, e.g. coating or salting [2016.01]	17/20	• Fish extracts [2016.01]
7/196	• • Products in which the original granular shape is maintained, e.g. parboiled rice [2016.01]	17/30	• Fish eggs, e.g. caviar; Fish-egg substitutes [2016.01]
7/20	• Malt products (preparation of malt for brewing C12C) [2016.01]	17/40	• Shell-fish [2016.01]
7/25	• • Fermentation of cereal malt or of cereal by malting [2016.01]	17/50	• Molluscs [2016.01]
		17/60	• Edible seaweed [2016.01]
9/00	Puddings; Cream substitutes; Preparation or treatment thereof [2016.01]	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) [2016.01]
9/10	• Puddings; Dry powder puddings [2016.01]	19/10	• of tuberous or like starch containing root crops [2016.01]
9/20	• Cream substitutes [2016.01]	19/12	• • of potatoes [2016.01]
11/00	Pulses, i.e. fruits of leguminous plants, for production of food; Products from legumes; Preparation or treatment thereof [2016.01, 2021.01]	19/15	• • • Unshaped dry products, e.g. powders, flakes, granules or agglomerates [2016.01]
11/10	• Rapid cooking pulses [2016.01]	19/18	• • • Roasted or fried products, e.g. snacks or chips [2016.01]
11/30	• Removing undesirable substances, e.g. bitter substances [2016.01]	19/20	• by pickling, e.g. sauerkraut or pickles [2016.01]
11/40	• Pulse curds [2021.01]	21/00	Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof [2016.01]
11/45	• • Soy bean curds, e.g. tofu [2021.01]	21/10	• Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products [2016.01]
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) [2021.01]	21/12	• • derived from fruit or vegetable solids [2016.01]
11/60	• Drinks from legumes, e.g. lupine drinks [2021.01]	21/15	• • derived from fruit or vegetable juices [2016.01]
11/65	• • Soy drinks [2021.01]	21/18	• • Simulated fruit products [2016.01]
11/70	• Germinated pulse products, e.g. from soy bean sprouts [2021.01]	21/20	• Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor [2016.01]
		21/25	• • Honey; Honey substitutes [2016.01]
13/00	Meat products; Meat meal; Preparation or treatment thereof [2016.01]	23/00	Soups; Sauces (soya sauce A23L 27/50; salad dressings, mayonnaise or ketchup A23L 27/60); Preparation or treatment thereof [2016.01]
13/10	• Meat meal or powder; Granules, agglomerates or flakes [2016.01]	23/10	• Soup concentrates, e.g. powders or cakes [2016.01]
13/20	• from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 13/60) [2016.01]	25/00	Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof [2016.01]
13/30	• Meat extracts [2016.01]	25/10	• Peanut butter [2016.01]
13/40	• containing additives (tenderising meat by using additives A23L 13/72) [2016.01, 2023.01]	27/00	Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof [2016.01]
13/50	• Poultry products, e.g. poultry sausages [2016.01]	27/10	• Natural spices, flavouring agents or condiments; Extracts thereof [2016.01]
13/60	• Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product [2016.01]	27/12	• • from fruit, e.g. essential oils [2016.01]
13/70	• Tenderised or flavoured meat pieces; Macerating or marinating solutions specially adapted therefor [2016.01, 2023.01]	27/14	• • Dried spices [2016.01]
13/72	• • using additives, e.g. by injection of solutions [2023.01]	27/16	• • • Onions [2016.01]
13/74	• • • using microorganisms or enzymes [2023.01]	27/18	• • Mustard [2016.01]
13/75	• • • using macerating or marinating solutions, e.g. marinades containing spices, acids, condiments or flavouring agents [2023.01]	27/20	• Synthetic spices, flavouring agents or condiments [2016.01]
13/76	• • by treatment in a gaseous atmosphere, e.g. ageing or ripening; by electrical treatment, irradiation or wave treatment [2023.01]	27/21	• • containing amino acids [2016.01]
13/77	• • by mechanical treatment, e.g. kneading, rubbing or tumbling [2023.01]	27/22	• • • containing glutamic acids [2016.01]
		27/23	• • containing nucleotides [2016.01]
15/00	Egg products; Preparation or treatment thereof [2016.01]	27/24	• • prepared by fermentation [2016.01]
15/10	• Egg rolls [2016.01]	27/26	• • Meat flavours [2016.01]
		27/27	• • Smoke flavours [2016.01]
		27/28	• • Coffee or cocoa flavours [2016.01]
		27/29	• • Fruit flavours [2016.01]
		27/30	• Artificial sweetening agents [2016.01]

A23L

- 27/40 • Table salts; Dietetic salt substitutes [2016.01]
- 27/50 • Soya sauce [2016.01]
- 27/60 • Salad dressings; Mayonnaise; Ketchup [2016.01]
- 29/00 Foods or foodstuffs containing additives** (containing additives for modifying the nutritive qualities A23L 33/10; containing substantially indigestible additives, e.g. dietary fibres, A23L 33/21); **Preparation or treatment thereof [2016.01]**
 - 29/10 • containing emulsifiers [2016.01]
 - 29/20 • containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10) [2016.01]
 - 29/206 • • of vegetable origin [2016.01]
 - 29/212 • • • Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, A23L 29/30) [2016.01]
 - 29/219 • • • • Chemically modified starch; Reaction or complexation products of starch with other chemicals [2016.01]
 - 29/225 • • • • Farinaceous thickening agents other than isolated starch or derivatives [2016.01]
 - 29/231 • • • Pectin; Derivatives thereof [2016.01]
 - 29/238 • • • from seeds, e.g. locust bean gum or guar gum (starch A23L 29/212; pectin A23L 29/231) [2016.01]
 - 29/244 • • • from corms, tubers or roots, e.g. glucomannan (starch A23L 29/212) [2016.01]
 - 29/25 • • • Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth [2016.01]
 - 29/256 • • • from seaweeds, e.g. alginates, agar or carrageenan [2016.01]
 - 29/262 • • • Cellulose; Derivatives thereof, e.g. ethers [2016.01]
 - 29/269 • • of microbial origin, e.g. xanthan or dextran [2016.01]
 - 29/275 • • of animal origin, e.g. chitin [2016.01]
 - 29/281 • • • Proteins, e.g. gelatin or collagen [2016.01]
 - 29/288 • • Synthetic resins, e.g. polyvinylpyrrolidone [2016.01]
 - 29/294 • • Inorganic additives, e.g. silica [2016.01]
 - 29/30 • containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (products from apiculture A23L 21/20; artificial sweetening agents A23L 27/30) [2016.01]
- 31/00 Edible extracts or preparations of fungi; Preparation or treatment thereof [2016.01]**
 - 31/10 • Yeasts or derivatives thereof [2016.01]
 - 31/15 • • Extracts [2016.01]
- 33/00 Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof [2016.01]**
 - 33/10 • using additives (addition of substantially indigestible substances A23L 33/21) [2016.01]
 - 33/105 • • Plant extracts, their artificial duplicates or their derivatives [2016.01]
 - 33/11 • • • Plant sterols or derivatives thereof, e.g. phytosterols [2016.01]
 - 33/115 • • Fatty acids or derivatives thereof; Fats or oils [2016.01]
 - 33/12 • • • Fatty acids or derivatives thereof [2016.01]
 - 33/125 • • containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates (indigestible substances A23L 33/21) [2016.01]
 - 33/13 • • Nucleic acids or derivatives thereof (A23L 33/145 takes precedence) [2016.01]
 - 33/135 • • Bacteria or derivatives thereof, e.g. probiotics [2016.01]
 - 33/14 • • Yeasts or derivatives thereof [2016.01]
 - 33/145 • • • Extracts [2016.01]
 - 33/15 • • Vitamins [2016.01]
 - 33/155 • • • Vitamins A or D [2016.01]
 - 33/16 • • Inorganic salts, minerals or trace elements [2016.01]
 - 33/165 • • • Complexes or chelates [2016.01]
 - 33/17 • • Amino acids, peptides or proteins [2016.01]
 - 33/175 • • • Amino acids [2016.01]
 - 33/18 • • • Peptides; Protein hydrolysates [2016.01]
 - 33/185 • • • Vegetable proteins [2016.01]
 - 33/19 • • • Dairy proteins [2016.01]
 - 33/195 • • • Proteins from microorganisms [2016.01]
 - 33/20 • Reducing nutritive value; Dietetic products with reduced nutritive value [2016.01]
 - 33/21 • • Addition of substantially indigestible substances, e.g. dietary fibres [2016.01]
 - 33/22 • • • Comminuted fibrous parts of plants, e.g. bagasse or pulp [2016.01]
 - 33/24 • • • Cellulose or derivatives thereof [2016.01]
 - 33/25 • • • Synthetic polymers, e.g. vinylic or acrylic polymers [2016.01]
 - 33/26 • • • • Polyol polyesters, e.g. sucrose polyesters; Synthetic sugar polymers, e.g. polydextrose [2016.01]
 - 33/28 • • • Substances of animal origin, e.g. gelatin or collagen [2016.01]
 - 33/29 • • • Mineral substances, e.g. mineral oils or clays [2016.01]
- 35/00 Food or foodstuffs not provided for in groups A23L 5/00-A23L 33/00; Preparation or treatment thereof [2016.01]**