SECTION A — HUMAN NECESSITIES

A23 FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES; PREPARATION, TREATMENT OR PRESERVATION THEREOF

A23B PRESERVATION OF FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES; CHEMICAL RIPENING OF FRUIT OR VEGETABLES

Subclass index

PRESERVATION OF FOODS, FOODSTUFFS OR NON-ALOCHOLIC BEVERAGES	
in general	2/00
of specific products	
meat, sausages, fish or fish products	
eggs or egg products	
fruit or vegetables	7/00
edible seeds, e.g. cereals	
milk or dairy products	11/00
edible oils or fats	20/00
flour or dough before baking	40/00
finished bakery products	45/00
non-alcoholic beverages	70/00
Pulses	75/00
cocoa or cocoa products	80/00
tea, tea substitutes or herbal tea	85/00
coffee or coffee substitutes	
CHEMICAL RIPENING OF FRUIT OR VEGETABLES	7/00
SUBJECT MATTER NOT PROVIDED FOR IN OTHER GROUPS OF THIS SUBCLASS	99/00

2/00	Preservation of foods or foodstuffs, in
	general [2025.01]

Note(s) [2025.01]

This group <u>covers</u> processes or apparatus for the preservation of foods or foodstuffs, in general, i.e. where the nature of the product is not relevant or not specified.

- by heating using irradiation or electric treatment (drying or kilning A23B 2/90) [2025.01]
- 2/08 • using microwaves or dielectric heating [2025.01]
- 2/10 by treatment with pressure variation, shock, acceleration or shear stress [2025.01]
- by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus [2025.01]
- 2/22 with packages on endless chain or band conveyors [2025.01]
- 2/25 with packages transported along a helical path [2025.01]
- 2/28 • with packages on a revolving platform [2025.01]
- by heating materials in packages which are not progressively transported through the apparatus [2025.01]
- with packages in intercommunicating chambers through which the heating medium is circulated [2025.01]

- 2/37 with packages moving on the spot [2025.01]
- 2/40 by heating loose unpacked materials [2025.01]
- 2/42 while they are progressively transported through the apparatus [2025.01]
- 2/44 • with transport along plates **[2025.01]**
- 2/46 • with transport through tubes [2025.01]
- • with the materials in spray form [2025.01]
- *2/50* by irradiation without heating **[2025.01]**
- 2/53 • with ultraviolet light **[2025.01]**
- 2/57 by treatment with ultrasonic waves [2025.01]
- by treatment with electric currents without heating effect [2025.01]
- 2/70 by treatment with chemicals [2025.01]
- 2/704 in the form of gases, e.g. fumigation; Compositions or apparatus therefor [2025.01]
- 2/708 • in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O [2025.01]
- 2/712 • • in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26) [2025.01]
- 2/717 • • Oxygen absorbent **[2025.01]**
- 2/721 • in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O [2025.01]
- 2/725 *in the form of liquids or solids* **[2025.01]**

IPC (2025.01), Section A

2/729 Organic compounds; Microorganisms; 4/03 • Drying; Subsequent reconstitution [5, 2006.01] Enzymes [2025.01] 4/033 with addition of chemicals (A23B 4/037 takes precedence) [5, 2006.01] Note(s) [2025.01] • • Freeze-drying [5, 2006.01] 4/037 In groups A23B 2/733-A23B 2/779, the last place 4/044 • Smoking; Smoking devices **[5, 2006.01]** priority rule is applied, i.e. at each hierarchical level, in with addition of chemicals other than natural 4/048 the absence of an indication to the contrary, smoke [5, 2006.01] classification is made in the last appropriate place 4/052 • • Smoke generators **[5, 2006.01]** 2/733 • • • Compounds of undetermined constitution 4/056 Smoking combined with irradiation or electric obtained from animals or plants [2025.01] treatment, e.g. electrostatic smoking [5, 2006.01] Organic compounds containing 2/742 4/06 • Freezing; Subsequent thawing; Cooling [2, 2006.01] oxygen [2025.01] 4/07 Thawing subsequent to freezing [5, 2006.01] 2/746 • with singly-bound oxygen [2025.01] 4/08 with addition of chemicals before or during 2/75 • with doubly-bound oxygen [2025.01] cooling [2, 2006.01] containing carboxyl groups [2025.01] 2/754 with direct contact between the food and the 4/09 2/758 • • • Carboxylic acid esters [2025.01] chemical, e.g. liquid N2, at cryogenic Organic compounds containing 2/762 temperature **[5, 2006.01]** nitrogen [2025.01] 4/10 Coating with a protective layer; Compositions or Organic compounds containing apparatus therefor [2, 2006.01] sulfur **[2025.01]** 4/12 Preserving with acids; Acid fermentation [2, 2006.01] Organic compounds containing hetero 4/14 Preserving with chemicals not covered by groups rings [2025.01] A23B 4/02 or A23B 4/12 [2, 2006.01] 2/775 Organic compounds containing 4/16 in the form of gases, e.g. fumigation; phosphorus [2025.01] Compositions or apparatus therefor [5, 2006.01] 2/779 Sugars; Derivatives thereof [2025.01] 4/18 in the form of liquids or solids (apparatus therefor 2/783 • • • Microorganisms; Enzymes [2025.01] A23B 4/26, A23B 4/32) [5, 2006.01] 2/788 • • Inorganic compounds [2025.01] 4/20 Organic compounds; Microorganisms; 2/792 • • Apparatus for preserving using Enzymes [5, 2006.01] liquids [2025.01] 4/22 • Microorganisms; Enzymes [5, 2006.01] 2/796 • • • Apparatus for preserving using solids [2025.01] 4/24 • • Inorganic compounds [5, 2006.01] 2/80 • Freezing; Subsequent thawing; Cooling [2025.01] 4/26 • Apparatus for preserving using liquids [5, 2006.01] 2/82 • • Thawing subsequent to freezing [2025.01] 4/28 by injection of liquids [5, 2006.01] 2/85 • • with addition of chemicals [2025.01] 4/30 by spraying of liquids [5, 2006.01] 2/88 • • with direct contact between the food and the 4/32 • Apparatus for preserving using solids [5, 2006.01] chemical, e.g. liquid N₂ at cryogenic temperature [2025.01] 5/00 Preservation of eggs or egg products [1, 2006.01] 2/90 • by drying or kilning; Subsequent • Preserving by heating [5, 2006.01] 5/005 reconstitution [2025.01] 5/01 • by irradiation or electric treatment [5, 2006.01] 2/91 · · with addition of chemicals before or during 5/015 Preserving by irradiation or electric treatment without drying [2025.01] heating effect [5, 2006.01] 2/92 • • Freeze drying [2025.01] 5/02 Drying; Subsequent reconstitution [1, 5, 2006.01] 2/93 • • Spray drying [2025.01] 5/025 with addition of chemicals (A23B 5/03, 2/94 • • Thin-layer drying, drum drying or roller A23B 5/035 take precedence) [5, 2006.01] drying [2025.01] 5/03 • • Freeze-drying [5, 2006.01] 2/95 • • Fluidised-bed drying [2025.01] 5/035 Spray-drying [5, 2006.01] 2/96 • • Foam drying [2025.01] 5/04 • Freezing; Subsequent thawing; Cooling [1, 2006.01] 2/97 using irradiation or electric treatment, e.g. 5/045 • • Thawing subsequent to freezing [5, 2006.01] ultrasonic waves [2025.01] 5/05 • with addition of chemicals [5, 2006.01] 5/055 with direct contact between the food and the chemical, e.g. liquid N2, at cryogenic Preservation of specific foods, foodstuffs or non-alcoholic temperature [5, 2006.01] beverages; Chemical ripening of fruit or vegetables [2025.01] 5/06 • Coating eggs with a protective layer; Compositions or apparatus therefor **[1, 5, 2006.01]** Preservation of meat, sausages, fish or fish 5/08 products [2, 2006.01] • Preserving with chemicals [5, 2006.01] 4/005 • Preserving by heating **[5, 2006.01]** 5/10 in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 4/01 • • by irradiation or electric treatment [5, 2006.01] 5/12 in the form of liquids or solids [5, 2006.01] 4/015 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] Organic compounds; Microorganisms; 5/14 Enzymes [5, 2006.01] 4/02 · Preserving by means of inorganic salts (apparatus therefor A23B 4/26, A23B 4/32) [2, 2006.01] 5/16 • Microorganisms; Enzymes [5, 2006.01] 4/023 by kitchen salt or mixtures thereof with inorganic 5/18 • • Inorganic compounds [5, 2006.01] or organic compounds [5, 2006.01] 5/20 Apparatus for preserving using

5/22

liquids [5, 2006.01]

solids [5, 2006.01]

Apparatus for preserving using

4/027 • • by inorganic salts other than kitchen salt or

2

mixtures thereof with organic compounds, e.g.

biochemical compounds [5, 2006.01]

Preserving by heating [5, 2006.01] Hy0 Is 2006.01] Preserving by irradiation or electric treatment without heating effect [5, 2006.01] Preserving by irradiation or electric treatment without heating effect [5, 2006.01] Preserving by irradiation or electric treatment without heating effect [5, 2006.01] Preserving by irradiation or electric treatment without heating effect [5, 2006.01] Preserving feet [5, 2006.01] Preserving [5, 2006.01] Pr	7/00	Preservation of fruit or vegetables; Chemical ripening of fruit or vegetables [1, 3, 2006.01]	9/22	• • • in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₂ , O ₂ or
1970 Preservation of relation or electric treatment without heating effect [5, 2006.01] 9726 Preservation of relation or electric treatment without heating effect [5, 2006.01] 9720 Preservation of relation or electric treatment without heating effect [5, 2006.01] 9720 Preservation of played are sourced for the product of cooked potatoes A 231 1972] [1, 2006.01] 9720 Preservation of played size precedence] [5, 2006.01] 9730 Preservation of played size precedence] [5, 2006.01] 9731 Preservation of played size preserving using solids [5, 2006.01] 9731 Preservation of played size products [7, 2006.01] 9732 Preserving with sequent to freezing [5, 2006.01] 9734 Preserving with sequent members of played size products [7, 2006.01] 9735 Preserving with sequent members of played size preserving with sequent playe	7/005	 Preserving by heating [5, 2006.01] 		H ₂ O [5, 2006.01]
Preserving by irradiation or electric retarrent without heating effect [5, 2006.01] 17/22 2 Dehydratings; Subsequent reconstitution (dried cooked potatoss A231 p.129], 12, 2006.01] 17/22 2 ** with addition of chemicals (A23B 70/24 19/23 19/24 19/	7/01		9/24	• • in the form of liquids or solids [5, 2006.01]
Polydratings, Subsequent reconstitution (dried code potates A231 19/21) 1,2006.011 9/30 1.00sgant compounds [5, 2006.011 1/20 1.00sgant compounds [5, 2006.011 1/20 1.00sgant compounds [5, 2006.011 1/20 1.20sgant	7/015	Preserving by irradiation or electric treatment without	9/26	
1970 1970	7/02	~	9/28	• • • Microorganisms; Enzymes [5, 2006.01]
2.702			9/30	• • • Inorganic compounds [5, 2006.01]
1/102	7/022	• • with addition of chemicals (A23B 7/024-	9/32	Apparatus for preserving using
Spray-drying [5, 2006.01] Spray-drying [5, 2006.01] Spray potatoes [1, 2006.01] 11/100 Freezing; Subsequent thaving; Cooling [1, 2006.01] 11/101 Freezing; Subsequent thaving; Cooling [1, 2006.01] 11/102 Freezing; Subsequent thaving; Cooling [1, 2006.01] 11/103 Freezing; Subsequent thaving; Cooling [5, 2006.01] 11/103 Freezing; Subsequent thaving; Cooling [5, 2006.01] 11/103 Freezing; Subsequent thaving; Cooling [5, 2006.01] 11/103 Freezing; Subsequent thaving; Cooling [6, 2006.01] 11/103 Freezing; Subsequent thaving; Cooling [7, 2006.01] 11/104 Freezing; Subsequent thaving; Cooling [7, 2006.01] 11/105 Freezing; Subsequent thaving; Subsequent thaving; Cooling [7, 2006.01] 11/105 Freezing; Subsequent thaving; Cooling [7, 2006.01] 11/105 Freezin	7/024	- · · · · · · · · · · · · · · · · · · ·	9/34	•
1/100 Preservation of milk or dairy products [2025.01]	7/026	• •		
- Preservation of milk or datary products [12,206,01] - 7/04				
Preservation of milk preparations (2005.01) 17/105 Preservation of milk preparations (2005.01) 17/107 Preservation of pulses A238 17.20 11.30 Preservation of pulses A238 17.20 Preservation of pulses A238 1				
11/12	7/04			
11/123 11/124 11/125 1			11/12	
1/123				
chemical, e.g. liquid Ns. at cryogenic temperature [5, 2006.01] 7/06 Blanching (machines therefor A23N 12/00) [1, 3, 2006.01] 7/08 Preserving with sugars (marmalade, jam or fruit jellies A231.21/10) [1, 2006.01] 7/07 Preserving with sugars (marmalade, jam or fruit jellies A231.21/10) [1, 2006.01] 7/10 Preserving with acids, Acid fermenation [1, 2006.01] 7/11 Preserving or mineing with chemicals not covered by group A23B 7/08 or A23B 7/10 [1, 2006.01] 7/14 In the form of gasse, e.g. furnigation:				
A231 12/00 1, 3, 2006.01 11/133	77033	chemical, e.g. liquid N₂, at cryogenic	11/127	apparatus [2025.01]
AZ3N 12/00 1, 3, 2006.01 11/133 • and progressively transported through the apparatus (2025.01) 11/137 • in direct contact with the heating medium, e.g. steam [2025.01] 11/147 • Apparatus for compressing sauerkraut [1, 2006.01] 11/148 • hy freezing or ripening with chemicals not covered by group A23B 7/00 at A23B 7/10 [1, 2006.01] 11/145 • in packages [2025.01] 11/145 • in packages [2025.01] 11/146 • hy freezing or cooling [2025.01] 11/147 • hy definition of preservatives (addition of microgramisms or expanses an addition to CO ₂ , N ₂ , O ₂ or H ₂ O [3, 2006.01] 11/20 • in a controlled atmosphere, e.g., partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or H ₂ O [3, 2006.01] 11/20 • in the form of liquids or solids [5, 2006.01] 11/20 • hicromoganisms: progroupously. Microorganisms: Enzymes [5, 2006.01] 11/25 • hicromoganisms: progroupously. Microorganisms: Enzymes [5, 2006.01] 11/25 • hicromoganisms: progressiving using liquids [5, 2006.01] 11/25 • horganic compounds [5, 2006.01] 11/27 • containing non-milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/27 • containing on milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/27 • containing on milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/27 • containing on milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/29 • containing on milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/29 • containing on milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/29 • containing on milk (ast but no non-milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/29 • containing on milk proteins (A23B 11/27, A23B 11/29 lake precedence) [2025.01] 11/29 • containing o	7/06		11/13	
Preserving with sugars (marmalade, jam or fruit jellies A23L 21/10)1L 206.011 7/10 Preserving with acids; Acid fermenation [1, 2006.01] 7/11 Preserving or with acids; Acid fermenation [1, 2006.01] 7/12 Preserving or yellong with chemicals not covered by group A23B 7/08 or A23B 7/10 [1, 2006.01] 7/144 • in the form of gases, e.g. furnigation; Compositions or apparatus therefor [3, 5, 2006.01] 7/152 • in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , No, O ₂ or H ₂ O [3, 2006.01] 7/153 • in the form of liquids or solids [5, 2006.01] 7/154 • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • Apparatus for preserving using solids [5, 2006.01] 7/156 • Apparatus for preserving using solids [5, 2006.01] 7/157 • Apparatus for preserving using solids [5, 2006.01] 7/158 • Apparatus for preserving using solids [5, 2006.01] 7/159 • Preservation of edible seeds, e.g. cereals (preservation of pluses A23B 7/08 takes precedence) [1, 5, 2006.01] 7/16 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment vithout having effect [5, 2006.01] 7/17 • Preserving of the treatment vithout having effect [5, 2006.01] 7/17 • Pr	,,,,,		11/133	
Preserving with acids. Acid fermentation [1, 2006.01] 7/12 • Apparatus for compressing sauerkraut [1, 2006.01] 7/14 • Preserving or priening with chemicals not covered by group A23B 7/08 or A23B 7/10 [1, 2006.01] 7/14 • In the form of gases, e.g. funtigation: 7/14 • In a controlled atmosphere, e.g. partial vacuum, comprising only CO, N. No, Or H-JO [3, 2006.01] 7/15 • In a controlled atmosphere comprising other gases in addition to CO ₂ , N. No, Or H-JO [3, 2006.01] 7/15 • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/157 • In organic compounds [5, 2006.01] 7/158 • Apparatus for preserving using liquids [5, 2006.01] 7/159 • Apparatus for preserving using solids [5, 2006.01] 7/159 • Apparatus for preserving using liquids [5, 2006.01] 7/169 • Preserving of prieding for cooling [5, 2006.01] 7/160 • Preserving of prieding for cooling [5, 2006.01] 7/170 • Preserving of prieding for cooling [5, 2006.01] 7/180 • Drying; Subsequent reconstitution [5, 2006.01] 7/191 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 7/192 • Thawing subsequent to freezing [5, 2006.01] 7/193 • In a controlled atmosphere, e.g. partial vacuum, comprising only CO, N. N. O, or or H-O compositions or apparatus therefor [5, 2006.01] 7/105 • Apparatus for preserving using liquids [5, 2006.01] 7/107 • Apparatus for preserving with chemicals of control and controlled atmosphere, e.g. partial vacuum, comprising only CO, N. N. O, or or the form of partial transport of the control of the cont	7/08		44.40	**
7/12 • Apparatus for compressing sauerkraut [1, 2006.01] 7/14 • Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B 7/10 [1, 2006.01] 7/14 • In the form of gases, e.g. fumigation; Compositions or apparatus therefor [3, 5, 2006.01] 7/152 • In a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N., O ₂ or H ₂ O [3, 2006.01] 7/152 • In a controlled atmosphere comprising other gases in addition to CO ₂ , N., O ₃ or H ₂ O [3, 2006.01] 7/153 • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • Microorganisms; Enzymes [5, 2006.01] 7/157 • Apparatus for preserving using liquids [5, 2006.01] 7/159 • Apparatus for preserving using solids [5, 2006.01] 7/16 • Coating with a protective layer; Compositions or apparatus therefor [A23B 7/08 takes precedence) [1, 5, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heading effect [5, 2006.01] 7/16 • Preserving with chemicals place and the charmony of the preservation of paparatus therefor [5, 2006.01] 7/16 • Preserving with chemicals place and the charmony of the preservation of paparatus therefor [3, 2006.01] 7/16 • Preserving of gases, e.g. cereals (preservation of paparatus therefor [3, 2006.01] 7/16 • Preserving of the paparatus therefor [3, 2006.01] 7/16 • Preserving of the paparatus therefor [3, 2006.01] 7/16 • Preserving of the paparatus therefor [3, 2006.01] 7/16 • Preserving with chemicals [5, 2006.01] 7/17 • Preservation of development and paparatus therefor [3, 2006.01] 7/17 • Preservation of paparatus therefor [3, 2006.01] 7/18 • Preserving with chemicals [5, 2006.01] 7/19 • Preserv	7/10	•		e.g. steam [2025.01]
7/14 Preserving or ripening with chemicals not covered by group A23B 7/08 or A23B 7/10 [1, 2006.01] 7/144 • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [3, 5, 2006.01] 7/148 • · in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or H ₂ O [3, 2006.01] 7/152 • · in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₃ , O ₂ or H ₂ O [3, 2006.01] 7/153 • · in the form of liquids or solids [5, 2006.01] 7/154 • · Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • · · Microorganisms; Enzymes [5, 2006.01] 7/157 • · · Inorganic compounds [5, 2006.01] 7/158 • · Apparatus for preserving using liquids [5, 2006.01] 7/159 • · Apparatus for preserving using solids [5, 2006.01] 7/169 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 9/00 • Preserving by heating [5, 2006.01] 9/02 • Preserving by heating [5, 2006.01] 9/08 • Drying; Subsequent thawing; Cooling [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving by heating [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/10 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9				
group A 23B 7/08 or Á 23B 7/10 [1, 2006.01] 7/144 • in the form of gases, e.g. fumigation;			11/145	· -
 11/184 in the form of gases, e.g. furnigation; Compositions or apparatus therefor [3, 5, 206.01] in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₃, O₂ or H₂O [3, 2006.01] in a controlled atmosphere comprising other gases in addition to CO₃, N₃, O₂ or H₃O [3, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of glases, e.g. cereals (preservation of pulses A238 11/29, A238 11/29 take precedence) [2025.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of liquids or solids [5, 2006.01] in the form of gases, e.g. furnigation: Compositions or apparatus therefor [5, 2006.01] in the form of gases, e.g. furnigation: Compositions or apparatus therefor [5, 2006.01] in the form of gases, e.g. furnigation: Compositions or apparatus therefor [5, 2006.01] in the form of gases, e.g. furnigation: Compositions or apparatus therefor [5, 2006.01] in the form of gases, e.g. furnigation: Compositions or apparatus therefor [5, 2006.01] in the form of gases, e.g. furnigation: Compositions or apparatus therefor [5, 2006.01] in	7711		11/16	
Compositions or apparatus therefor [3, 5, 2006.01] 7/148 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₃ , O ₂ or H ₂ O [3, 2006.01] 7/152 • • in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₃ , O ₂ or H ₂ O [3, 2006.01] 7/153 • • in the form of liquids or solids [5, 2006.01] 7/154 • • • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • • • Microorganisms, Enzymes [5, 2006.01] 7/157 • • Inorganic compounds [5, 2006.01] 7/158 • • • Apparatus for preserving using liquids [5, 2006.01] 7/159 • • • Apparatus for preserving using solids [5, 2006.01] 7/169 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 9/00 Preservation of edible seeds, e.g. cereals (preservation of pulses A23B 7/500) [1, 2006.01, 2025.01] 9/00 Preservation of edible seeds, e.g. cereals (preservation of pulses A23B 7/500) [1, 2006.01, 2025.01] 9/10 • Freezing; Subsequent tenorestitution [5, 2006.01] 9/10 • Freezing; Subsequent tenorestitution [5, 2006.01] 9/10 • Freezing; Subsequent tenorestitution [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving with chemicals [5, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [6, 2006.01] 9/10 • Preserving or displayed and protective layer; Compositions or apparatus therefor [6, 2006.01] 9/10 • Preserving or displayed and protective	7/144		11/18	
7/148 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only Co., N ₂ , O ₂ or H ₂ O [3, 2006.01] 11/22 • • containing non-milk components as source of fats or proteins (preservation of whey or whey preparations containing non-milk (components as source of fats or proteins (preservation of whey or whey preparations containing non-milk (and proteins (preservation of whey or whey preparations containing non-milk (proteins (preservation of whey or whey preparations containing non-milk (proteins (preservation of whey or whey preparations containing non-milk (proteins (preservation of whey or whey preparations containing non-milk (proteins (preservation of preservation of preserving using liquids [5, 2006.01] 11/25 • • • Microorganisms; Enzymes [5, 2006.01] 11/25 • • • Microorganisms; Enzymes [5, 2006.01] 11/25 • • • Apparatus for preserving using liquids [5, 2006.01] 11/25 • • Apparatus for preserving using solids [5, 2006.01] 11/25 • • Apparatus for preserving using solids [5, 2006.01] 11/29 • • Apparatus for preserving using solids [5, 2006.01] 11/29 • • Containing or not lactose but no other milk components as source of fats or proteins (preservation of milk substitutes [2025.01] 11/25 • • containing non-milk (proteins (preservation of whey or whey preparations (preservation of whey or whey preparations (preservation (preservation socialing non-milk (preservation preservations) 11/25 • containing non-milk fats but no non-milk proteins (preservation preservations) 11/25 • containing non-milk proteins (preservations) 11/25 • containing non-mil				The state of the s
comprising only CO ₂ , N ₂ , O ₂ or H ₂ O [3, 206.01] 7/152 • • in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₂ , O ₂ or H ₂ O [3, 2006.01] 7/153 • in the form of liquids or solids [5, 2006.01] 7/154 • • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • • • Microorganisms; Enzymes [5, 2006.01] 7/157 • • Inorganic compounds [5, 2006.01] 7/158 • • Apparatus for preserving using liquids [5, 2006.01] 7/159 • • Apparatus for preserving using solids [5, 2006.01] 7/16 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 7/16 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 7/16 • Preserving by heating [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment (5, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/17 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/17 • Preserving with chemicals [5, 2006.01] 7/18 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/19 • Preserving with chemicals [5, 2006.01] 7/19 • Preserving with chemicals [5, 2006.01] 7/10 • Pre	7/148			·
7/152 • • in a controlled atmosphere comprising other gases in addition to CO ₂ , N ₂ , O ₂ or H _O [3, 2006.01] 7/153 • in the form of liquids or solids [5, 2006.01] 7/154 • • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • • • Microorganisms; Enzymes [5, 2006.01] 11/25 • • Containing non-milk fast but no non-milk procedence) [2025.01] 11/27 • • Containing non-milk proteins (A23B 11/27, A23B 11/29 take precedence) [2025.01] 11/27 • • Containing non-milk proteins (A23B 11/27, A23B 11/29 take precedence) [2025.01] 11/27 • • Containing on-milk proteins (A23B 11/27, A23B 11/29 take precedence) [2025.01] 11/27 • • Containing non-milk proteins (A23B 11/27, A23B 11/29 take precedence) [2025.01] 11/29 take				•
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H ₂ O [3, 2006.01] 7/153 • • in the form of liquids or solids [5, 2006.01] 7/154 • • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • • • Microorganisms; Enzymes [5, 2006.01] 7/157 • • Inorganic compounds [5, 2006.01] 7/158 • • • Apparatus for preserving using liquids [5, 2006.01] 7/159 • • • Apparatus for preserving using solids [5, 2006.01] 7/159 • • • Apparatus for preserving using solids [5, 2006.01] 7/160 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 9/00 • Preservation of edible seeds, e.g. cereals (preservation of pulses A23B 7/00) [1, 2006.01] 9/00 • Preserving by heating [5, 2006.01] 9/00 • Preserving by irradiation or electric treatment [5, 2006.01] 9/00 • Preserving by irradiation or electric treatment [5, 2006.01] 9/00 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 9/10 • Freezing; Subsequent thawing; Cooling [5, 2006.01] 9/10 • Thawing subsequent to freezing [5, 2006.01] 9/16 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 • Preserving with the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/17 • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/17 • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/17 • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/17 • in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or	7/152	• • • in a controlled atmosphere comprising other		
7/154 • • Organic compounds; Microorganisms; Enzymes [5, 2006.01] 7/155 • • • Microorganisms; Enzymes [5, 2006.01] 7/157 • • Inorganic compounds [5, 2006.01] 7/158 • • Apparatus for preserving using liquids [5, 2006.01] 7/159 • • Apparatus for preserving using solids [5, 2006.01] 7/150 • • Apparatus for preserving using solids [5, 2006.01] 7/150 • • Coating with a protective layer; Compositions or apparatus therefor [Az3B 7/08 takes precedence) [1, 5, 2006.01] 7/16 • Coating with a protective layer; Compositions or apparatus therefor [6, 2006.01] 7/16 • Preserving by heating [5, 2006.01] 7/16 • Preserving by heating [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/16 • Preserving with a protective layer; Compositions or apparatus therefor [6, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/17 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 7/16 • Ocating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 7/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 7/17 • Preserving with chemicals [5, 2006.01] 7/18 • Ocating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 7/18 • Ocating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 7/16 • Preserving with chemicals [5, 2006.01] 7/17 • Preservation of edible seeds, e.g. cereals (preservation of preservatives [2025.01] 7/17 • Preservation of putter or butter preparations [2025.01] 7/18 • Drying; Subsequent to freezing [5, 2006.01] 7/19 • Preserving with chemicals [5, 2006.01] 7/10 • Preservation of putt				source of fats or proteins A23B 11/84) [2025.01]
Finzymes [5, 2006.01] 7/155 • • • Microorganisms; Enzymes [5, 2006.01] 7/157 • • Inorganic compounds [5, 2006.01] 7/158 • • • Apparatus for preserving using liquids [5, 2006.01] 7/159 • • Apparatus for preserving using solids [5, 2006.01] 7/16 • Coating with a protective layer; Compositions or apparatus therefor [A23B 7/08 takes precedence) [1, 5, 2006.01] 9/00 Preservation of edible seeds, e.g. cereals (preservation of pulses A23B 75/00) [1, 2006.01] 9/02 • Preserving by heating [5, 2006.01] 9/04 • by irradiation or electric treatment without heating effect [5, 2006.01] 9/08 • Drying; Subsequent reconstitution [5, 2006.01] 9/10 • Freezing; Subsequent thawing; Cooling [5, 2006.01] 9/10 • Trawing subsequent to freezing [5, 2006.01] 9/10 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Preserving of edible seeds, e.g. cereals (preservation of pulses A23B 75/00) [1, 2006.01] 9/10 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 9/10 • Preserving with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/10 • Freezing; Subsequent thawing; Cooling [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/11 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/11 • Preservation of edible seeds, e.g. cereals (preservation of preservatives [2025.01] 11/45 • by addition of preservatives [2025.01] 11/45 • by add	7/153	• • in the form of liquids or solids [5, 2006.01]	11/23	
7/155 • • • Microorganisms; Enzymes [5, 2006.01] 7/157 • • Inorganic compounds [5, 2006.01] 7/158 • • Apparatus for preserving using liquids [5, 2006.01] 7/159 • • Apparatus for preserving using solids [5, 2006.01] 7/159 • • Apparatus for preserving using solids [5, 2006.01] 7/169 • Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 9/00 Preservation of edible seeds, e.g. cereals (preservation of pulses A23B 75/00) [1, 2006.01, 2025.01] 9/02 • Preserving by heating [5, 2006.01] 9/06 • Preserving by irradiation or electric treatment [5, 2006.01] 9/08 • Drying; Subsequent thawing; Cooling [5, 2006.01] 9/10 • Freezing; Subsequent thawing; Cooling [5, 2006.01] 9/12 • • Thawing subsequent to freezing [5, 2006.01] 9/14 • Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 • Preserving by irradiation or electric treatment without heating effect [5, 2006.01] 9/16 • Preserving with chemicals [5, 2006.01] 9/17 • • Thawing subsequent to freezing [5, 2006.01] 9/18 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/18 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/18 • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or	7/154	 • • Organic compounds; Microorganisms; 		
7/155 · · · Microorganisms; Enzymes [5, 2006.01] 7/157 · · Inorganic compounds [5, 2006.01] 7/158 · · Apparatus for preserving using liquids [5, 2006.01] 7/159 · · Apparatus for preserving using solids [5, 2006.01] 7/16 · Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 7/16 · Coating with a protective layer; Compositions or apparatus therefor (A23B 7/08 takes precedence) [1, 5, 2006.01] 7/16 · Preserving by heating [5, 2006.01] 9/00 · Preserving by heating [5, 2006.01] 9/01 · Preserving by irradiation or electric treatment (5, 2006.01] 9/08 · Drying; Subsequent reconstitution [5, 2006.01] 9/10 · Freezing; Subsequent thawing; Cooling [5, 2006.01] 9/14 · Coating with a protective layer; Compositions or apparatus therefor [5, 2006.01] 9/16 · Preserving with chemicals [5, 2006.01] 9/17 · Thawing subsequent to freezing [5, 2006.01] 9/18 · in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/18 · in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/18 · in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/18 · in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/18 · in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/19 · in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or			11/25	
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9/18 • • in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01] 9/20 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or 11/75 • Preservation of cheese substitutes [2025.01] • containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates [2025.01]	9/16			
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9/20 • • • in a controlled atmosphere, e.g. partial vacuum, comprising only CO ₂ , N ₂ , O ₂ or 11//5 • Containing nettner milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates 12025.011	3/10			•
comprising only CO ₂ , N ₂ , O ₂ or or carbohydrates 12025.011	9/20		11/75	
	2.20	comprising only CO ₂ , N ₂ , O ₂ or		

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11/80	• Preservation of whey or whey preparations (preservation of milk or milk preparations A23B 11/10) [2025.01]	70/00	Preservation of non-alcoholic beverages (preservation of beverages from legumes A23B 75/10; preservation of beverages containing tea, tea substitutes or herbal tea A23B 85/10; preservation of beverages containing
11/82	 containing, or treated with, microorganisms or enzymes [2025.01] 		coffee or coffee substitutes A23B 90/10) [2025.01]
11/84	 containing non-milk components as source of fats or proteins [2025.01] 	70/10 70/20	by addition of preservatives [2025.01]by cooling [2025.01]
11/86	Mixtures of whey with milk products or milk components [2025.01]	70/30 70/35	by heating [2025.01]by irradiation or electric treatment [2025.01]
11/87	 containing other organic additives, e.g. vegetable or animal products [2025.01] 	70/50	 by irradiation of electric treatment, without heating [2025.01]
11/88	• • containing inorganic additives [2025.01]	75/00	Preservation of pulses; Preservation of products from
20/00	Preservation of edible oils or fats [2025.01]	75,00	legumes [2025.01]
20/10	 Preservation of edible oil or fat compositions containing an aqueous phase, e.g. margarines [2025.01] 	<i>7</i> 5/10	 Preservation of beverages from legumes, e.g. soy drinks [2025.01]
20/30	 Preservation of other edible oils or fats, e.g. shortenings or cooking oils [2025.01] 	80/00	Preservation of cocoa or cocoa products [2025.01]
40/00	Preservation of flour or dough before baking [2025.01]	85/00	Preservation of tea, tea substitutes or herbal tea [2025.01]
40/10 40/30	 by cooling [2025.01] by heating [2025.01]	85/10	 Preservation of beverages containing tea, tea substitutes or herbal tea [2025.01]
40/50	• by irradiation [2025.01]	90/00	Preservation of coffee or coffee substitutes [2025.01]
40/60	• by storage in an inert atmosphere [2025.01]	90/10	Preservation of beverages containing coffee or coffee
<i>45/00</i>	Preservation of finished bakery products [2025.01]		substitutes [2025.01]
45/10	• by cooling [2025.01]		
45/30	• by heating [2025.01]	00/02	
45/50 45/70	 by irradiation [2025.01] by coating [2025.01]	99/00	Subject matter not provided for in other groups of this subclass [2025.01]

IPC (2025.01), Section A