

SECTION A — HUMAN NECESSITIES

A23 FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES; PREPARATION, TREATMENT OR PRESERVATION THEREOF**A23C DAIRY PRODUCTS, e.g. MILK, BUTTER OR CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING OR TREATMENT THEREOF** (preservation thereof A23B 11/00)**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 or sterilisation, unless such apparatus is specifically provided for in another subclass, e.g. in subclass A01J for treatment of milk or cream for manufacture of butter or cheese.

Subclass index

DAIRY TECHNOLOGY.....	1/00-7/00
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 (products obtained thereby A23C 9/00) [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]

7/00 Other dairy technology (preservation of milk or dairy products A23B 11/00) [1, 2006.01, 2025.01]

- 7/02 • Chemical cleaning of dairy apparatus; Use of sterilisation methods therefor [3, 2006.01]
- 7/04 • Removing unwanted substances from milk [3, 2006.01]

Dairy products; Processes specially adapted therefor

9/00 Milk preparations; Milk powder or milk powder preparations (mixtures of whey with milk products or milk components A23C 21/06; preservation of milk or milk preparations A23B 11/10) [1, 3, 2006.01]

- 9/12 • Fermented milk preparations; Treatment using microorganisms or enzymes [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]
- 9/142 • • by dialysis, reverse osmosis or ultrafiltration (A23C 9/144 takes precedence) [3, 2006.01]
- 9/144 • • by electrical means, e.g. electro dialysis [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 [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 [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 9/18 takes 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; preservation of milk substitutes A23B 11/20; butter substitutes A23D) [1, 2006.01, 2025.01]
- 11/02 • containing at least one non-milk component as source of fats or proteins (addition of non-milk fats or non-milk proteins in making cheese curd A23C 19/055; whey or whey preparations containing non-milk components as source of fats or proteins A23C 21/04) [3, 2006.01, 2025.01]
- 11/04 • • containing non-milk fats but no non-milk proteins (A23C 11/08, A23C 11/10 take precedence) [3, 2006.01, 2025.01]
- 11/06 • • containing non-milk proteins (A23C 11/08, A23C 11/10 take precedence) [3, 2006.01, 2025.01]
- 11/08 • • containing caseinates but no other milk proteins nor milk fats [3, 2006.01, 2025.01]
- 11/10 • • containing or not lactose but no other milk components as source of fats, carbohydrates or proteins [3, 2006.01, 2021.01, 2025.01]
- 13/00 Cream; Cream preparations** (preservation of cream or cream preparations A23B 11/30; ice-cream A23G 9/00); **Making thereof** [1, 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** (preservation of butter or butter preparations A23B 11/40; 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]
- 17/00 Buttermilk; Buttermilk preparations** (milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment A23C 9/14; preservation of buttermilk or buttermilk preparations A23B 11/50) [1, 3, 2006.01, 2025.01]
- 17/02 • containing, or treated with, microorganisms or enzymes [3, 2006.01, 2025.01]
- 19/00 Cheese; Cheese preparations; Making thereof** (cheese substitutes A23C 20/00; preservation of cheese or cheese preparations A23B 11/60) [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 [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 [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 [3, 2006.01]
- 19/093 • • • Addition of non-milk fats or non-milk proteins [3, 2006.01]
- 19/14 • Treating cheese after having reached its definite form, e.g. ripening, smoking [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; preservation of cheese substitutes A23B 11/70) [3, 2006.01, 2025.01]
- 20/02 • containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates [3, 2006.01, 2021.01, 2025.01]
- 21/00 Whey; Whey preparations** (concentration, evaporation or drying A23C 1/00; milk preparations, milk powder or milk powder preparations in which the chemical composition of the milk is modified by non-chemical treatment A23C 9/14; preservation of whey or whey preparations A23B 11/80) [1, 3, 2006.01, 2025.01]
- 21/02 • containing, or treated with, microorganisms or enzymes [3, 2006.01, 2025.01]
- 21/04 • containing non-milk components as source of fats or proteins [3, 2006.01, 2025.01]
- 21/06 • Mixtures of whey with milk products or milk components [3, 2006.01, 2025.01]
- 21/08 • containing other organic additives, e.g. vegetable or animal products [3, 2006.01, 2025.01]
- 21/10 • containing inorganic additives [3, 2006.01, 2025.01]
- 23/00 Other dairy products** [1, 2006.01]