

SECTION A — HUMAN NECESSITIES

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

A23L FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES, NOT OTHERWISE PROVIDED FOR; PREPARATION OR TREATMENT THEREOF (preservation thereof A23B) [4, 2006.01]

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| <p>2/00 Non-alcoholic beverages; Dry compositions or concentrates therefor (soup concentrates A23L 23/10); Preparation or treatment thereof (preparation of non-alcoholic beverages by removal of alcohol C12H 3/00) [2, 2006.01]</p> <p>2/02 • containing fruit or vegetable juices [2, 2006.01]</p> <p>2/04 • • Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00) [2, 2006.01]</p> <p>2/06 • • • from citrus fruits [2, 2006.01]</p> <p>2/08 • • Concentrating or drying of juices [2, 2006.01]</p> <p>2/10 • • • by heating or contact with dry gases [2, 2006.01]</p> <p>2/12 • • • by freezing [2, 2006.01]</p> <p>2/14 • • • • and sublimation [2, 2006.01]</p> <p>2/38 • Other non-alcoholic beverages (drinks from legumes A23L 11/60) [2, 6, 2006.01, 2021.01]</p> <p>2/385 • Concentrates of non-alcoholic beverages [6, 2006.01]</p> <p>2/39 • • Dry compositions [6, 2006.01]</p> <p>2/395 • • • in a particular shape or form [6, 2006.01]</p> <p>2/40 • Effervescence-generating compositions [2, 2006.01]</p> <p>2/52 • Adding ingredients (adding preservatives A23B 70/10) [6, 2006.01]</p> <p>2/54 • • Mixing with gases [6, 2006.01]</p> <p>2/56 • • Flavouring or bittering agents (sweeteners A23L 2/60) [6, 2006.01]</p> <p>2/58 • • Colouring agents [6, 2006.01]</p> <p>2/60 • • Sweeteners [6, 2006.01]</p> <p>2/62 • • Clouding agents; Agents to improve the cloud-stability [6, 2006.01]</p> <p>2/64 • • Re-adding volatile aromatic ingredients [6, 2006.01]</p> <p>2/66 • • Proteins [6, 2006.01]</p> <p>2/68 • • Acidifying substances [6, 2006.01]</p> <p>2/70 • Clarifying or fining of non-alcoholic beverages; Removing unwanted matter [6, 2006.01]</p> <p>2/72 • • by filtration [6, 2006.01]</p> <p>2/74 • • • using membranes, e.g. osmosis, ultrafiltration [6, 2006.01]</p> <p>2/76 • • by removal of gases [6, 2006.01]</p> <p>2/78 • • by ion-exchange [6, 2006.01]</p> <p>2/80 • • by adsorption [6, 2006.01]</p> <p>2/82 • • by flocculation [6, 2006.01]</p> <p>2/84 • • using microorganisms or biological material, e.g. enzymes [6, 2006.01]</p> <p>5/00 Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor [2016.01]</p> | <p>5/10 • General methods of cooking foods, e.g. by roasting or frying [2016.01]</p> <p>5/20 • Removal of unwanted matter, e.g. deodorisation or detoxification [2016.01]</p> <p>5/30 • Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (cooking A23L 5/10) [2016.01]</p> <p>5/40 • Colouring or decolouring of foods [2016.01]</p> <p>5/41 • • Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 5/42 takes precedence) [2016.01]</p> <p>5/42 • • Addition of dyes or pigments, e.g. in combination with optical brighteners [2016.01]</p> <p>5/43 • • • using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives [2016.01]</p> <p>5/44 • • • • using carotenoids or xanthophylls [2016.01]</p> <p>5/46 • • • using dyes or pigments of microbial or algal origin [2016.01]</p> <p>5/47 • • • using synthetic organic dyes or pigments not covered by groups A23L 5/43-A23L 5/46 [2016.01]</p> <p>5/48 • • • • Compounds of unspecified constitution characterised by the chemical process for their preparation [2016.01]</p> <p>5/49 • • Removing colour by chemical reaction, e.g. bleaching [2016.01]</p> <p>7/00 Cereal-derived products; Malt products; Preparation or treatment thereof (preparation of malt for brewing C12C) [2016.01]</p> <p>7/10 • Cereal-derived products [2016.01]</p> <p>7/104 • • Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms [2016.01]</p> <p>7/109 • • Types of pasta, e.g. macaroni or noodles [2016.01]</p> <p>7/113 • • • Parboiled or instant pasta [2016.01]</p> <p>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]</p> <p>7/122 • • • Coated, filled, multilayered or hollow ready-to-eat cereals [2016.01]</p> <p>7/126 • • • Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars [2016.01]</p> <p>7/13 • • • Snacks or the like obtained by oil frying of a formed cereal dough [2016.01]</p> |
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| 7/135 | • • • Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals [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] |
| 7/139 | • • • made from wholegrain or grain pieces without preparation of meal or dough [2016.01] | 13/30 | • Meat extracts [2016.01] |
| 7/143 | • • Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products [2016.01] | 13/40 | • containing additives (tenderising meat by using additives A23L 13/72) [2016.01, 2023.01] |
| 7/148 | • • made from wholegrain or grain pieces without preparation of meal or dough [2016.01] | 13/50 | • Poultry products, e.g. poultry sausages [2016.01] |
| 7/152 | • • Cereal germ products [2016.01] | 13/60 | • Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product [2016.01] |
| 7/157 | • • Farinaceous granules for dressing meat, fish or the like [2016.01] | 13/70 | • Tenderised or flavoured meat pieces; Macerating or marinating solutions specially adapted therefor [2016.01, 2023.01] |
| 7/161 | • • Puffed cereals, e.g. popcorn or puffed rice [2016.01] | 13/72 | • • using additives, e.g. by injection of solutions [2023.01] |
| 7/165 | • • Preparation of puffed cereals involving preparation of meal or dough as an intermediate step [2016.01] | 13/74 | • • • using microorganisms or enzymes [2023.01] |
| 7/17 | • • • by extrusion [2016.01] | 13/75 | • • • using macerating or marinating solutions, e.g. marinades containing spices, acids, condiments or flavouring agents [2023.01] |
| 7/174 | • • Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough [2016.01] | 13/76 | • • by treatment in a gaseous atmosphere, e.g. ageing or ripening; by electrical treatment, irradiation or wave treatment [2023.01] |
| 7/178 | • • • by pressure release with or without heating [2016.01] | 13/77 | • • by mechanical treatment, e.g. kneading, rubbing or tumbling [2023.01] |
| 7/183 | • • • by heating without using a pressure release device [2016.01] | 15/00 | Egg products; Preparation or treatment thereof [2016.01] |
| 7/187 | • • • Discontinuously-working apparatus [2016.01] | 15/10 | • Egg rolls [2016.01] |
| 7/191 | • • After-treatment of puffed cereals, e.g. coating or salting [2016.01] | 17/00 | Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof [2016.01] |
| 7/196 | • • Products in which the original granular shape is maintained, e.g. parboiled rice [2016.01] | 17/10 | • Fish meal or powder; Granules, agglomerates or flakes [2016.01] |
| 7/20 | • Malt products (preparation of malt for brewing C12C) [2016.01] | 17/20 | • Fish extracts [2016.01] |
| 7/25 | • • Fermentation of cereal malt or of cereal by malting [2016.01] | 17/30 | • Fish eggs, e.g. caviar; Fish-egg substitutes [2016.01] |
| 9/00 | Puddings; Cream substitutes; Preparation or treatment thereof [2016.01] | 17/40 | • Shell-fish [2016.01] |
| 9/10 | • Puddings; Dry powder puddings [2016.01] | 17/50 | • Molluscs [2016.01] |
| 9/20 | • Cream substitutes [2016.01] | 17/60 | • Edible seaweed [2016.01] |
| 11/00 | Pulses, i.e. fruits of leguminous plants, for production of food; Products from legumes; Preparation or treatment thereof (preservation thereof A23B 75/00) [2016.01, 2021.01, 2025.01] | 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] |
| 11/10 | • Rapid cooking pulses [2016.01] | 19/10 | • of tuberous or like starch containing root crops [2016.01] |
| 11/30 | • Removing undesirable substances, e.g. bitter substances [2016.01] | 19/12 | • • of potatoes [2016.01] |
| 11/40 | • Pulse curds [2021.01] | 19/15 | • • • Unshaped dry products, e.g. powders, flakes, granules or agglomerates [2016.01] |
| 11/45 | • • Soy bean curds, e.g. tofu [2021.01] | 19/18 | • • • Roasted or fried products, e.g. snacks or chips [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] | 19/20 | • by pickling, e.g. sauerkraut or pickles [2016.01] |
| 11/60 | • Drinks from legumes, e.g. lupine drinks [2021.01, 2025.01] | 21/00 | Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof [2016.01] |
| 11/65 | • • Soy drinks [2021.01, 2025.01] | 21/10 | • Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products [2016.01] |
| 11/70 | • Germinated pulse products, e.g. from soy bean sprouts [2021.01] | 21/12 | • • derived from fruit or vegetable solids [2016.01] |
| 13/00 | Meat products; Meat meal; Preparation or treatment thereof [2016.01] | 21/15 | • • derived from fruit or vegetable juices [2016.01] |
| 13/10 | • Meat meal or powder; Granules, agglomerates or flakes [2016.01] | 21/18 | • • Simulated fruit products [2016.01] |
| | | 21/20 | • Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor [2016.01] |
| | | 21/25 | • • Honey; Honey substitutes [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]**
- 23/10 • Soup concentrates, e.g. powders or cakes [2016.01]
- 25/00 Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof [2016.01]**
- 25/10 • Peanut butter [2016.01]
- 27/00 Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof [2016.01]**
- 27/10 • Natural spices, flavouring agents or condiments; Extracts thereof [2016.01]
- 27/12 • • from fruit, e.g. essential oils [2016.01]
- 27/14 • • Dried spices [2016.01]
- 27/16 • • • Onions [2016.01]
- 27/18 • • Mustard [2016.01]
- 27/20 • Synthetic spices, flavouring agents or condiments [2016.01]
- 27/21 • • containing amino acids [2016.01]
- 27/22 • • • containing glutamic acids [2016.01]
- 27/23 • • containing nucleotides [2016.01]
- 27/24 • • prepared by fermentation [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]
- 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; containing additives for preservation A23B); **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]

A23L

35/00 Foods or foodstuffs not provided for in groups

A23L 5/00-A23L 33/00; Preparation or treatment thereof (preservation thereof A23B) [2016.01]