SECTION C — CHEMISTRY; METALLURGY

- C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING
- C12G WINE; PREPARATION THEREOF; ALCOHOLIC BEVERAGES (beer C12C); PREPARATION OF ALCOHOLIC BEVERAGES NOT PROVIDED FOR IN SUBCLASSES C12C OR C12H

Note(s) [6]

In this subclass, it is desirable to add the indexing codes of subclass C12R.

1/00	Preparation of wine or sparkling wine [1, 2006.01, 2019.01]	3/00	Preparation of other alcoholic beverages [1, 2006.01, 2019.01]
1/02	 Preparation of must from grapes; Must treatment or fermentation [1, 2006.01] 	3/005	 Solid or pasty alcoholic beverage-forming compositions [2019.01]
1/022	 Fermentation; Microbiological or enzymatic treatment [6, 2006.01] 	3/02 3/021	by fermentation [1, 2006.01, 2019.01]of botanical family Poaceae, e.g. wheat, millet,
1/024	• • • in a horizontally mounted cylindrical vessel (C12G 1/026 takes precedence) [6, 2006.01]	3/022	sorghum, barley, rye or corn [2019.01] • • of botanical genus Oryza, e.g. rice [2019.01]
1/026	• • • in vessels with movable equipment for mixing the content [6, 2006.01]	3/023	• • of botanical family Solanaceae, e.g. potato [2019.01]
1/028	• • • with thermal treatment of the grapes or the must [6, 2006.01]	3/024 3/025	 of fruits other than botanical genus Vitis [2019.01] Low-alcohol beverages (methods for reducing the
1/032	• • with recirculation of the must for pompage extraction [6, 2006.01]	5, 525	alcohol content after fermentation C12H 3/00) [2019.01]
1/036	• • • by use of a home wine making vessel [6, 2006.01]	3/026	• • with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added
1/04 1/06	 • Sulfiting the must; Desulfiting [1, 2006.01] • Preparation of sparkling wine; Impregnation of wine with carbon dioxide (methods for reducing the 		before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage [2019.01]
	alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after	3/04	 by mixing, e.g. for preparation of liqueurs [1, 2006.01, 2019.01]
1/067 1/073	fermentation C12H 6/00) [1, 2006.01, 2019.01] • Continuous processes [6, 2006.01] • Fermentation with immobilised yeast [6, 2006.01]	3/05	 with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides [2019.01]
1/0/3	Removal of yeast ["degorgeage"] [1, 2006.01]	3/055	• • extracted from plants [2019.01]
1/09	 • Agitation, centrifugation or vibration of 	3/06	• • with flavouring ingredients [1, 2006.01]
1/03	bottles [6, 2006.01]	3/07	Flavouring with wood extracts, e.g. generated
1/10 1/12	 Deacidification of wine [6, 2006.01] Processes for preventing winestone 	3, 0,	by contact with wood; Wood pretreatment therefor [6, 2006.01]
1/12	precipitation [6, 2006.01]	3/08	• by methods for altering the composition of fermented
1/14	 Preparation of wine or sparkling wine with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00) [2019.01] 		solutions or alcoholic beverages not provided for in groups C12G 3/02-C12G 3/07 (methods for reducing the alcohol content of fermented solutions or alcoholic beverages C12H 3/00; methods for increasing the alcohol content of fermented solutions or alcoholic beverages C12H 6/00) [1, 2006.01]

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