

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(NOTE omitted)

A23F COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF

WARNING

{In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme. }

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| <p>3/00 Tea; Tea substitutes; Preparations thereof</p> <p>3/06 . Treating tea before extraction (reducing or removing alkaloid content A23F 3/36); Preparations produced thereby (tea extract preparations A23F 3/16)</p> <p>3/08 . . Oxidation; Fermentation</p> <p>3/10 . . . Fermentation with addition of microorganisms or enzymes</p> <p>3/12 . . Rolling or shredding tea leaves</p> <p>3/14 . . Tea preparations, e.g. using additives (flavouring A23F 3/40)</p> <p>3/16 . Tea extraction; Tea extracts; Treating tea extract; Making instant tea</p> <p>3/163 . . {Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules}</p> <p>3/166 . . {Addition of, or treatment with, enzymes or microorganisms}</p> <p>3/18 . . Extraction of water soluble tea constituents ({A23F 3/166 takes precedence}; isolation of tea flavour or tea oil A23F 3/42)</p> <p>3/20 . . Removing unwanted substances ({A23F 3/166 takes precedence}; reducing or removing alkaloid content A23F 3/38)</p> <p>3/205 . . . {Using flocculating or adsorbing agents}</p> <p>3/22 . . Drying or concentrating tea extract ({A23F 3/166 takes precedence})</p> <p>3/225 . . . {by evaporation, e.g. drying in thin layers, foam drying (A23F 3/26 and A23F 3/28 take precedence)}</p> <p>3/24 . . . by freezing out the water</p> <p>3/26 . . . by lyophilisation</p> <p>3/28 . . . by spraying into a gas stream</p> <p>3/30 . . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ({A23F 3/166 takes precedence}; flavouring A23F 3/40)</p> <p>3/32 . . . Agglomerating, flaking or tableting {or granulating}</p> <p>3/34 . Tea substitutes, e.g. matè; Extracts or infusions thereof</p> <p>3/36 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof</p> | <p>3/363 . . {by addition of alkaloid neutralising or complexing agents (A23F 3/166 takes precedence)}</p> <p>3/366 . . {by extraction of the leaves with selective solvents}</p> <p>3/38 . . Reducing or removing alkaloid content from tea extract</p> <p>3/385 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}</p> <p>3/40 . Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 27/20)</p> <p>3/405 . . {Flavouring with flavours other than natural tea flavour or tea oil}</p> <p>3/42 . . Isolation {or recuperation} of tea flavour or tea oil</p> <p>3/423 . . . {by solvent extraction; Tea flavour from tea oil}</p> <p>3/426 . . . {by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil A23F 3/423)}</p> <p>5/00 Coffee; Coffee substitutes; Preparations thereof</p> <p>5/02 . Treating green coffee; Preparations produced thereby (roasting A23F 5/04; removing unwanted substances A23F 5/16; reducing or removing alkaloid content A23F 5/20; extraction A23F 5/24)</p> <p>5/04 . Methods of roasting coffee (machines therefor A23N 12/00)</p> <p>5/043 . . {in the presence of inert particles}</p> <p>5/046 . . {with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting (A23F 5/043 takes precedence)}</p> <p>5/06 . . of roasting extracted coffee {; Caramelisation of coffee extract}</p> <p>5/08 . Methods of grinding coffee (coffee mills A47J 42/00)</p> <p>5/10 . Treating roasted coffee; Preparations produced thereby (removing unwanted substances A23F 5/16; reducing or removing alkaloid content A23F 5/20; coffee extraction, making instant coffee A23F 5/24)</p> <p>5/105 . . {Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}</p> |
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- 5/12 . . Agglomerating, flaking or tableting ([of coffee extract or instant coffee A23F 5/38](#))
- 5/125 . . . {Tablets or other similar solid forms}
- 5/14 . . using additives, e.g. milk, sugar; Coating, e.g. for preserving ([flavouring A23F 5/46](#))
- 5/145 . . . {Coating whole beans with a layer}
- 5/16 . . Removing unwanted substances ([reducing or removing alkaloid content A23F 5/20](#))
- 5/163 . . {using enzymes or microorganisms}
- 5/166 . . {by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/18 . . from coffee extract ({[A23F 5/163 takes precedence](#)})
- 5/185 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/20 . . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- 5/202 . . {by addition of alkaloid neutralising or complexing agents}
- 5/204 . . {using enzymes or microorganisms}
- 5/206 . . {by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/208 . . {by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract}
- 5/22 . . Reducing or removing alkaloid content from coffee extract
- 5/223 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/226 . . . {by extraction with selective solvents}
- 5/24 . . Extraction of coffee; Coffee extracts ([with reduced alkaloid content A23F 5/20](#)); Making instant coffee ([methods of roasting extracted coffee A23F 5/06](#))
- 5/243 . . {Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ([A23F 5/246 takes precedence](#))}
- 5/246 . . {Addition of, or treatment with, enzymes or microorganisms ([A23F 5/163 and A23F 5/204 take precedence](#))}
- 5/26 . . Extraction of water-soluble constituents ({[A23F 5/246 takes precedence](#)})
- 5/262 . . . {the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns}
- 5/265 . . . {the solid substances are transported through the apparatus during the extraction cycle}
- 5/267 . . . {using additives, specific extraction media or specific coffee blends}
- 5/28 . . Drying or concentrating coffee extract ({[A23F 5/246 takes precedence](#)})
- 5/285 . . . {by evaporation, e.g. drying in thin layers, foam drying ([A23F 5/32 and A23F 5/34 take precedence](#))}
- 5/30 . . . by freezing out the water
- 5/32 . . . by lyophilisation
- 5/34 . . . by spraying into a gas stream
- 5/36 . . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ({[A23F 5/246 takes precedence](#)}); removing unwanted substances [A23F 5/18](#); flavouring [A23F 5/46](#))
- 5/38 . . . Agglomerating, flaking or tableting {or granulating}
- 5/385 {Tablets or other similar solid forms}
- 5/40 . . . using organic additives, e.g. milk, sugar
- 5/405 {comprising ground coffee or ground coffee substitute particles}
- 5/42 . . . using inorganic additives
- 5/44 . . Coffee substitutes
- 5/46 . . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract ([synthetic coffee flavours A23L 27/28](#))
- 5/465 . . {Flavouring with flavours other than natural coffee flavour or coffee oil}
- 5/48 . . Isolation {or recuperation} of coffee flavour or coffee oil
- 5/483 . . . {by solvent extraction of the beans, ground or not}
- 5/486 . . . {by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}
- 5/50 . . . from coffee extract
- 5/505 {by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}

2200/00 Special features