

# 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. }

<b>3/00</b>	<b>Tea; Tea substitutes; Preparations thereof</b>	3/363	. . {by addition of alkaloid neutralising or complexing agents ( <a href="#">A23F 3/166</a> takes precedence)}
3/06	. Treating tea before extraction ( <a href="#">reducing or removing alkaloid content A23F 3/36</a> ); Preparations produced thereby ( <a href="#">tea extract preparations A23F 3/16</a> )	3/366	. . {by extraction of the leaves with selective solvents}
3/08	. . Oxidation; Fermentation	3/38	. . Reducing or removing alkaloid content from tea extract
3/10	. . . Fermentation with addition of microorganisms or enzymes	3/385	. . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
3/12	. . Rolling or shredding tea leaves	3/40	. Tea flavour; Tea oil; Flavouring of tea or tea extract ( <a href="#">synthetic tea flavours A23L 27/20</a> )
3/14	. . Tea preparations, e.g. using additives ( <a href="#">flavouring A23F 3/40</a> )	3/405	. . {Flavouring with flavours other than natural tea flavour or tea oil}
3/16	. Tea extraction; Tea extracts; Treating tea extract; Making instant tea	3/42	. . Isolation {or recuperation} of tea flavour or tea oil
3/163	. . {Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules}	3/423	. . . {by solvent extraction; Tea flavour from tea oil}
3/166	. . {Addition of, or treatment with, enzymes or microorganisms}	3/426	. . . {by distillation, e.g. stripping leaves; Recovering volatile gases ( <a href="#">flavour from tea oil A23F 3/423</a> )}
3/18	. . Extraction of water soluble tea constituents ({ <a href="#">A23F 3/166</a> takes precedence}; isolation of tea flavour or tea oil <a href="#">A23F 3/42</a> )	<b>5/00</b>	<b>Coffee; Coffee substitutes; Preparations thereof</b>
3/20	. . Removing unwanted substances ({ <a href="#">A23F 3/166</a> takes precedence}; <a href="#">reducing or removing alkaloid content A23F 3/38</a> )	5/02	. Treating green coffee; Preparations produced thereby ( <a href="#">roasting A23F 5/04</a> ; <a href="#">removing unwanted substances A23F 5/16</a> ; <a href="#">reducing or removing alkaloid content A23F 5/20</a> ; <a href="#">extraction A23F 5/24</a> )
3/205	. . . {Using flocculating or adsorbing agents}	5/04	. Methods of roasting coffee (machines therefor <a href="#">A23N 12/00</a> )
3/22	. . Drying or concentrating tea extract ({ <a href="#">A23F 3/166</a> takes precedence})	5/043	. . {in the presence of inert particles}
3/225	. . . {by evaporation, e.g. drying in thin layers, foam drying ( <a href="#">A23F 3/26</a> and <a href="#">A23F 3/28</a> take precedence)}	5/046	. . {with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting ( <a href="#">A23F 5/043</a> takes precedence)}
3/24	. . . by freezing out the water	5/06	. . of roasting extracted coffee {; <a href="#">Caramelisation of coffee extract</a> }
3/26	. . . by lyophilisation	5/08	. Methods of grinding coffee (coffee mills <a href="#">A47J 42/00</a> )
3/28	. . . by spraying into a gas stream	5/10	. Treating roasted coffee; Preparations produced thereby ( <a href="#">removing unwanted substances A23F 5/16</a> ; <a href="#">reducing or removing alkaloid content A23F 5/20</a> ; <a href="#">coffee extraction, making instant coffee A23F 5/24</a> )
3/30	. . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ({ <a href="#">A23F 3/166</a> takes precedence}; <a href="#">flavouring A23F 3/40</a> )	5/105	. . {Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}
3/32	. . . Agglomerating, flaking or tableting {or granulating}		
3/34	. Tea substitutes, e.g. matè; Extracts or infusions thereof		
3/36	. Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof		

- 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