EUROPEAN PATENT OFFICE U.S. PATENT AND TRADEMARK OFFICE

CPC NOTICE OF CHANGES 1704

DATE: JANUARY 1, 2025

PROJECT RP12368

The following classification changes will be effected by this Notice of Changes:

<u>Action</u>	<u>Subclass</u>	Group(s)
SCHEME:		
Symbols Deleted:	A23D	7/06
	A23D	9/06
Titles Changed:	A23D	SUBCLASS
	A23D	7/00
	A23D	9/00
Warnings New:	A23D	7/00
	A23D	9/00
DEFINITIONS:		
Definitions Deleted:	A23D	7/00,7/06
(no frozen (F) symbol definitions		
should be deleted)		
Definitions Modified:	A23D	SUBCLASS
	A23D	9/00

The following subclasses/groups are also impacted by this Notice of Changes (indicate subclasses/groups outside of the project scope, such as those listed in the CRL): A01F, C11C.

This Notice of Changes includes the following [Check the ones included]:

- 1. CLASSIFICATION SCHEME CHANGES
 - ☑ A. New, Modified or Deleted Group(s)
 - ☐ B. New, Modified or Deleted Warning(s)
 - ☐ C. New, Modified or Deleted Note(s)
 - ☐ D. New, Modified or Deleted Guidance Heading(s)
- 2. DEFINITIONS
 - A. New or Modified Definitions (Full definition template)
 - ☑ B. Modified or Deleted Definitions (Definitions Quick Fix)
- 3. ☑ REVISION CONCORDANCE LIST (RCL)
- 4. ☐ CHANGES TO THE CPC-TO-IPC CONCORDANCE LIST (CICL)
- 5. ☑ CHANGES TO THE CROSS-REFERENCE LIST (CRL)

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1. CLASSIFICATION SCHEME CHANGES

A. New, Modified or Deleted Group(s)

SUBCLASS A23D - EDIBLE OILS OR FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS (animal feeding-stuffs A23K 10/00 - A23K 20/30, A23K 30/00 - A23K 50/90; foods or foodstuffs containing edible oils or fats A21D, A23C, A23G, A23L; obtaining, refining, preserving C11B, C11C; hydrogenation C11C3/12)

Type*	<u>Symbol</u>	Indent Level Number of dots (e.g. 0, 1, 2)	Title "CPC only" text should normally be enclosed in {curly brackets}**	Transferred to#
M	A23D	Subclass	EDIBLE OILS OR FATS, e.g. MARGARINES, SHORTENINGS OR COOKING OILS (preservation thereof A23B20/00; production, refinement or preservation of a nimal or vegetable fats or oils C11B, C11C)	
С	A23D7/00	0	Edible oil or fat compositions containing an aqueous phase, e.g. margarines (preservation of edible oil compositions containing a queous phase A23B20/10)	A23D7/00, A23B20/00
D	A23D7/06	1	Preservation of finished products {(by using antioxidants or biocides C11B5/00)}	<administrative transfer to A23B20/10></administrative
С	A23D9/00	0	Other edible oils or fats, e.g. shortenings or cooking oils (preservation of other edible oils A23B20/30)	A23D9/00, A23B20/00
D	A23D9/06	1	Preservation of finished products {(by using antioxidants or biocides C11B5/00)}	<administrative transfer to A23B20/30></administrative

^{*}N = new entries where reclassification into entries is involved; C = entries with modified file scope where reclassification of documents from the entries is involved; Q = new entries which are firstly populated with documents via administrative transfers from deleted (D) entries. Afterwards, the transferred documents into the Q entry will either stay or be moved to more appropriate entries, as determined by intellectual reclassification; T = existing entries with enlarged file scope, which receive documents from C or D entries, e.g. when a limiting reference is removed from the entry title; M = entries with no change to the file scope (no reclassification); D = deleted entries; F = frozen entries will be deleted once reclassification of documents from the entries is completed; U = entries that are unchanged.

- **No {curly brackets} are used for titles in CPC only <u>subclasses</u>, e.g. C12Y, A23Y; 2000 series symbol titles of groups found at the end of schemes (orthogonal codes); or the Y section titles. The {curly brackets} <u>are</u> used for 2000 series symbol titles found interspersed throughout the main trunk schemes (breakdown codes).
- U groups: it is obligatory to display the required "anchor" symbol (U group), i.e. the entry immediately preceding a new group or an array of new groups to be created (in case new groups are not clearly subgroups of C-type groups). Always include the symbol, indent level and title of the U group in the table above.
- All entry types should be included in the scheme changes table above for better understanding of the overall scheme
 change picture. Symbol, indent level and title are required for all types.
- "Transferred to" column <u>must</u> be completed for all C, D, F, and Q type entries. F groups will be deleted once reclassification is completed.
- When multiple symbols are included in the "Transferred to" column, avoid using ranges of symbols in order to be as precise as possible.

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- For administrative transfer of documents, the following text should be used: "<administrative transfer to XX>", "<administrative transfer to XX and YY simultaneously>", or "<administrative transfer to XX, YY, ...and ZZ simultaneously>" when administrative transfer of the same documents is to more than one place.
- Administrative transfer to main trunk groups is assumed to be the source allocation type, unless otherwise indicated.
- Administrative transfer to 2000/Y series groups is assumed to be "additional information".
- If needed, instructions for allocation type should be indicated within the angle brackets using the abbreviations "ADD" or "INV": <administrative transfer to XX ADD>, <administrative transfer to XX INV>, or <administrative transfer to XX ADD, YY INV, ... and ZZ ADD simultaneously>.
- In certain situations, the "D" entries of 2000-series or Y-series groups may not require a destination ("Transferred to") symbol, however it is required to specify "<no transfer>" in the "Transferred to" column for such cases.
- For finalisation projects, the deleted "F" symbols should have <no transfer> in the "Transferred to" column.
- For more details about the types of scheme change, see CPC Guide.

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B. New, Modified or Deleted Warning notice(s)

SUBCLASS A23D - EDIBLE OILS OR FATS, e.g. MARGARINES, SHORTENINGS, COOKING OILS (animal feeding-stuffs A23K 10/00 - A23K 20/30, A23K 30/00 - A23K 50/90; foods or foodstuffs containing edible oils or fats A21D, A23C, A23G, A23L; obtaining, refining, preserving C11B, C11C; hydrogenation C11C3/12)

Type*	Location	Old Warning notice	New/Modified Warning
N	A23D7/00		Group A23D7/00 is impacted by reclassification into group A23B20/00.
			Groups A23D7/00 and A23B20/00 should be considered in order to perform a complete search.
N	A23D9/00		Group A23D9/00 is impacted by reclassification into group A23B20/00.
			Groups A23D9/00 and A23B20/00 should be considered in order to perform a complete search.

^{*}N = new warning, M = modified warning, D = deleted warning

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2. A. DEFINITIONS (modified)

A23D

Replace: The existing Definition statement with the following updated text.

Definition statement

This place covers:

- Edible oil or fat compositions containing an aqueous phase, e.g. margarines, and their working-up of finished products.
- Other edible oils or fats, e.g. shortenings, cooking oils or microbial oils and their working-up of finished products.
- Water and oil compositions, generally emulsions, which are suitable for use in foods. Additionally covered are processes for manufacturing. A large part of the subclass being taken up by spread compositions (generally water in oil emulsions). Other non-spread compositions include mayonnaises (generally water in oil emulsions), dressings, etc. No classification distinction is made between emulsion types.

Replace: The existing Relationships text with the following updated text.

Relationships with other classification places

- Foods or foodstuffs containing edible oils or fats are classified in the relevant parts of subclasses A21D, A23G and A23L. Fats derived from milk are classified in subclass A23C (e.g. A23C13/00 and A23C15/00).
- Subclass C07C covers acyclic and carbocyclic compounds, e.g. esters of carboxylic acids (C07C69/00), but not their use in food stuff which is covered by subclass A23D.
- Subclass C11B covers the production and purification/refining of oils and fats as well as their recovery from waste material, but is not limited to those oils and fats that are suitable for use in foodstuffs. Subclass C11B does not cover mixtures of fats or oils with water or other edible oils or fats, which are covered by subclass A23D.
- Subclass C11C covers fatty acids that were never or are no longer esterified with glycerol (although the process or esterification of said fatty acids with glycerol is covered) and their modifications. C11C also covers candles.
- Group A23L33/00 covers food with modified nutritive qualities, e.g. dietetic food or functional food.

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References

<u>Insert</u>: The following new Limiting references section.

Limiting references

This place does not cover:

Preservation of edible oils or fats	A23B20/00
Producing, refining or preserving fats, fatty substances	C11B
Fatty acids obtained from fats, oils or waxes	C11C

Replace: The existing Informative references table with the following updated table.

Informative references

Animal feeding-stuffs	A23K10/00
Use of substances as emulsifying, wetting, dispersing or foam	C09K23/00
producing agents	
Mineral oil (kerosene, paraffin waxes, petroleum, gasoline or diesel)	C10
or biodiesel	
Preparation of fats or fatty oils by using microorganism or enzymes	C12P7/64
Investigating or analysing edible oils or fats by specific methods	G01N33/03

Replace: The existing Glossary of terms table and text with the following updated

table.

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

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oil	an oil is a substance that is in a viscous liquid state ("oily") at ambient temperatures or slightly warmer, and is both hydrophobic (immiscible with water) and lipophilic (miscible with other oils, literally). This general definition includes compound classes with otherwise unrelated chemical structures, properties, and uses, including vegetable oils, petrochemical oils, and volatile essential oils. Oil is a nonpolar substance. The word "oil" is used for any substance that does not mix with water and has a greasy feel, such as petroleum (or crude oil) and heating oil, regardless of its chemical structure.
edible oil	edible or cooking oil is fat of plant, animal or microbial origin, which is liquid at room temperature and is suitable for food use. Some of the many different kinds of edible vegetable oils include: olive oil, palm oil, soybean oil, canola oil, pumpkin seed oil, corn oil, sunflower oil, safflower oil, peanut oil, grape seed oil, sesame oil, argan oil and rice bran oil. Many other kinds of vegetable oils are also used for cooking. The generic term "vegetable oil" when used to label a cooking oil product refers to a blend of a variety of oils often based on palm, corn, soybean or sunflower oils. Edible oil of animal origin is e.g. fish oil. Microbial oils are also encompassed.
fats	fats consist of a wide group of compounds that are generally soluble in organic solvents and largely insoluble in water. Chemically, fats are generally triesters of glycerol and fatty acids. Fats may be either solid or liquid at normal room temperature, depending on their structure and composition. Although the words "oils", "fats", and "lipids" are all used to refer to fats, "oils" is usually used to refer to fats that are liquids at normal room temperature, while "fats" is usually used to refer to lipids that are solids at normal room temperature. "Lipids" is used to refer to both liquid and solid fats, along with other related substances. Fats form a category of lipid, distinguished from other lipids by their chemical structure and physical properties. This category of molecules is important for many forms of life, serving both structural and metabolic functions. They are an important part of the diet of most heterotrophs (including humans). Fats or lipids are broken down in the body by enzymes called lipases produced in the pancreas.
shortening	shortening is a fat used in food preparation, especially baked goods, and is so called because it promotes a "short" or crumbly texture (as in shortbread). The term "shortening" can be used more broadly to apply to any fat that is used for baking and that is solid at room temperature, such as lard, but as used in recipes it refers to a hydrogenated vegetable oil that is solid at room temperature. Shortening generally has a higher smoke point than butter and margarine, and it may have 100% fat content, compared to about 80% for butter and margarine.

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A23D9/00

Replace: The existing Definition statement with the following updated text.

Definition statement

Oils or fats suitable for food use (including genetically modified) and characterised by their trigylceride composition.

References

<u>Insert</u>: The following new Limiting references section.

Limiting references

This place does not cover:

This place does not cover:

Preservation of edible oils or fats	A23B20/00
Producing, refining or preserving fats, fatty substances	C11B
Fatty acids obtained from fats, oils or waxes	C11C

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2. B. DEFINITIONS QUICK FIX

Symbol	Location of change (e.g., section title)	Existing reference symbol or text	Action; New symbol; New text
A23D7/00	Definition		Delete the entire definition
A23D7/06	Definition		Delete the entire definition

Notes:

Use this Definitions Quick Fix (DQF) table to:

- Delete an entire definition
- Delete an entire section
- Change a reference symbol
- Delete a reference symbol
 Delete text in a References section
- Correct one error in spelling, article use or verb tense

Otherwise, use the standard template.

Reminder: Never delete F symbol definitions.

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3. REVISION CONCORDANCE LIST (RCL)

Type*	From CPC Symbol (existing)	To CPC Symbol(s)
С	A23D7/00	A23D7/00, A23B20/00
D	A23D7/06	<a 10="" a23b20="" dministrative="" to="" transfer="">
C	A23D9/00	A23D9/00, A23B20/00
D	A23D9/06	<administrative 30="" a23b20="" to="" transfer=""></administrative>

^{*} C = entries with modified file scope where reclassification of documents from the entries is involved; Q = new entries which are firstly populated with documents via administrative transfers from deleted (D) entries. Afterwards, the transferred documents into the Q entry will either stay or be moved to more appropriate entries, as determined by intellectual reclassification; D = deleted entries; F = frozen entries will be deleted once reclassification of documents from the entries is completed.

- Only C, D, F, and Q type entries are included in the table above.
- When multiple symbols are included in the "To" column, do not use ranges of symbols.
- For administrative transfer of documents, the following text should be used: "<administrative transfer to XX>", "<administrative transfer to XX and YY simultaneously>", or "<administrative transfer to XX, YY, ...and ZZ simultaneously>" when administrative transfer of the same documents is to more than one place.
- Administrative transfer to main trunk groups is assumed to be the source allocation type, unless otherwise indicated.
- Administrative transfer to 2000/Y series groups is assumed to be "additional information".
- If needed, instructions for allocation type should be indicated within the angle brackets using the abbreviations "ADD" or "INV": <administrative transfer to XX ADD>, <administrative transfer to XX INV>, or <administrative transfer to XX ADD, YY INV, ... and ZZ ADD simultaneously>.
- In certain situations, the "D" entries of 2000-series or Y-series groups may not require a destination ("To") symbol, however it is required to specify "<no transfer>" in the "To" column for such cases.
- RCL is not needed for finalisation projects.

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4. CHANGES TO THE CPC-TO-IPC CONCORDANCELIST (CICL)

CPC	<u>IPC</u>	Action*
A23D7/06		DELETE
A23D9/06		DELETE

*Action column:

- For an (N) or (Q) entry, provide an IPC symbol and complete the Action column with "NEW."
- For an existing CPC main trunk entry or indexing entry where the existing IPC symbol needs to be changed, provide an updated IPC symbol and complete the Action column with "UPDATED."
- For a (D) CPC entry or indexing entry complete the Action column with "DELETE." IPC symbol does not need to be included in the IPC column.
- For an (N) 2000 series CPC entry which is positioned within the main trunk scheme (breakdown code) provide an IPC symbol and complete the action column with "NEW".
- For an (N) 2000 series CPC entry positioned at the end of the CPC scheme (orthogonal code), with no IPC equivalent, complete the IPC column with "CPCONLY" and complete the action column with "NEW".

- F symbols are <u>not</u> included in the CICL table above.
- T and M symbols are not included in the CICL table above unless a change to the existing IPC is desired.

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5. CROSS-REFERENCE LIST(CRL)

<u>Definitions references impacted by this revision project</u>

Location of reference to be changed	Referenced subclass or group to be changed	Section of definition	Action; New reference symbol; New text
to be changed	to be changed		
A01F	A23D7/06	Informative references – Storing	Replace with:
			A23B20/10
A01F	A23D9/06	Informative references – Storing	Replace with:
			A23B20/30
C11C	A23D	Relationship with other classification places	Replace the 4th paragraph with the following updated 2 paragraphs:
		parees	A23D covers edible oils or fats and compositions thereof, e.g. margarines, shortenings, cooking oils and provides for subject matter relating to working up of finished products. Preservation of edible oils or fats is classified in A23B 20/00. Obtaining or refining fatty acid or chemically modified fat, oils or fatty acids including edible oils or fats are covered by subclass C11C, e.g. hydrogenating is covered by
C11C	B01F17/06 (invalid symbol)	Relationships with other classification	C11C 3/12. Replace with:
	- 5, 1110 01)	places	C09K23/06
C11C	C07C67/00	Limiting references	<u>Delete</u> the extraneous comma at the end of the symbol in the first row.

- The CRL tables above are used for changes to locations <u>outside</u> of the project scope. Changes to references in scheme titles or definitions <u>inside</u> the project scope will be reflected in the "scheme change" template or one of the "definition" templates.
- In addition to other changes proposed in the tables above, in the column titled "Referenced subclass or group to be changed," <u>referenced</u> D symbols should indicate an action of "delete" or should indicate a replacement symbol and <u>referenced</u> F symbols should indicate a replacement symbol.
- When a reference is deleted, text related to that reference will also be deleted unless other references or a range of references associated with the same text remain.