

Symbol	Typ	Titel
A	Sektion	HUMAN NECESSITIES
A23	Klasse	FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES
A23C	Unterklasse	DAIRY PRODUCTS, e.g. MILK, BUTTER, CHEESE; MILK OR CHEESE SUBSTITUTES; MAKING THEREOF (obtaining protein compositions for foodstuffs A23J 1/00; preparation of peptides, e.g. of proteins, in general C07K 1/00) <u>General dairy technology</u>
A23C 1/00	Hauptgruppe	Concentration, evaporation or drying (products obtained thereby A23C 9/00; making butter powder A23C 15/14 , cheese powder A23C 19/086; evaporating in general B01D 1/00) [3]
A23C 1/01	1-Punkt Untergruppe	. Drying in thin layers [3]
A23C 1/03	2-Punkt Untergruppe	. . on drums or rollers [3]
A23C 1/04	1-Punkt Untergruppe	. by spraying into a gas stream
A23C 1/05	2-Punkt Untergruppe	. . combined with agglomeration [3]
A23C 1/06	1-Punkt Untergruppe	. Concentration by freezing out the water
A23C 1/08	2-Punkt Untergruppe	. . Freeze drying [3]
A23C 1/10	1-Punkt Untergruppe	. Foam drying (A23C 1/04 , A23C 1/08 take precedence) [3]
A23C 1/12	1-Punkt Untergruppe	. Concentration by evaporation [3]
A23C 1/14	1-Punkt Untergruppe	. combined with other treatment (A23C 3/00 , A23C 9/00 take precedence) [3]
A23C 1/16	2-Punkt Untergruppe	. . using additives [3]
A23C 3/00	Hauptgruppe	Preservation of milk or milk preparations (of cream A23C 13/08; of butter A23C 15/18; of cheese A23C 19/097)
A23C 3/02	1-Punkt Untergruppe	. by heating (A23C 3/07 takes precedence) [3]
A23C 3/023	2-Punkt Untergruppe	. . in packages [3]
A23C 3/027	3-Punkt Untergruppe	. . . progressively transported through the apparatus [3]
A23C 3/03	2-Punkt Untergruppe	. . the materials being loose unpacked [3]
A23C 3/033	3-Punkt Untergruppe	. . . and progressively transported through the apparatus [3]
A23C 3/037	4-Punkt Untergruppe in direct contact with the heating medium, e.g. steam [3]
A23C 3/04	1-Punkt Untergruppe	. by freezing or cooling
A23C 3/05	2-Punkt Untergruppe	. . in packages [3]
A23C 3/07	1-Punkt Untergruppe	. by irradiation, e.g. by microwaves [3]
A23C 3/08	1-Punkt Untergruppe	. by addition of preservatives (additions of micro-organisms or enzymes A23C 9/12 , of other substances A23C 9/152)
A23C 7/00	Hauptgruppe	Other dairy technology
A23C 7/02	1-Punkt Untergruppe	. Chemical cleaning of dairy apparatus (cleaning in general B08B , e.g. B08B 3/08); Use of sterilisation methods therefor (sterilisation methods per se A61L) [3]
A23C 7/04	1-Punkt Untergruppe	. Removing unwanted substances from milk (by filtering A01J 9/02 , A01J 11/06) [3]
<u>Dairy products; Processes specially adapted therefor</u>		

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A23C 9/00	Hauptgruppe	Milk preparations; Milk powder or milk powder preparations (A23C 21/06 takes precedence; preservation A23C 3/00; chocolate milk A23G 1/00; ice-cream, mixtures for preparation of ice-cream A23G 9/00; puddings, dry powder puddings A23L 1/187) [3]
A23C 9/12	1-Punkt Untergruppe	. Fermented milk preparations; Treatment using micro-organisms or enzymes (whey preparations A23C 21/00) [3]
A23C 9/123	2-Punkt Untergruppe	. . using only micro-organisms of the genus lactobacteriaceae; Yoghurt (A23C 9/13 takes precedence) [3]
A23C 9/127	2-Punkt Untergruppe	. . using micro-organisms of the genus lactobacteriaceae and other micro-organisms or enzymes, e.g. kefir, koumiss (A23C 9/13 takes precedence) [3]
A23C 9/13	2-Punkt Untergruppe	. . using additives [3]
A23C 9/133	3-Punkt Untergruppe	. . . Fruit or vegetables [3]
A23C 9/137	3-Punkt Untergruppe	. . . Thickening substances [3]
A23C 9/14	1-Punkt Untergruppe	. in which the chemical composition of the milk is modified by non-chemical treatment [3]
A23C 9/142	2-Punkt Untergruppe	. . by dialysis, reverse osmosis or ultrafiltration (A23C 9/144 takes precedence) [3]
A23C 9/144	2-Punkt Untergruppe	. . by electrical means, e.g. electrodialysis [3]
A23C 9/146	2-Punkt Untergruppe	. . by ion-exchange [3]
A23C 9/148	2-Punkt Untergruppe	. . by molecular sieve or gel filtration [3]
A23C 9/15	1-Punkt Untergruppe	. Reconstituted or recombined milk products containing neither non-milk fat nor non-milk proteins (containing thickening substances A23C 9/154; mixtures of whey, with milk products or milk components A23C 21/06) [3]
A23C 9/152	1-Punkt Untergruppe	. containing additives (fermented milk preparations containing additives A23C 9/13) [3]
A23C 9/154	2-Punkt Untergruppe	. . containing thickening substances, eggs or cereal preparations; Milk gels [3]
A23C 9/156	2-Punkt Untergruppe	. . Flavoured milk preparations (A23C 9/154 takes precedence) [3]
A23C 9/158	2-Punkt Untergruppe	. . containing vitamins or antibiotics [3]
A23C 9/16	1-Punkt Untergruppe	. Agglomerating or granulating milk powder; Making instant milk powder; Products obtained thereby (A23C 1/05 , A23C 9/18 take precedence) [3]
A23C 9/18	1-Punkt Untergruppe	. Milk in dried and compressed or semi-solid form [3]
A23C 9/20	1-Punkt Untergruppe	. Dietetic milk products not covered by groups A23C 9/12 to A23C 9/18 [3]
A23C 11/00	Hauptgruppe	Milk substitutes, e.g. coffee whitener compositions (cheese substitutes A23C 20/00; butter substitutes A23D; cream substitutes A23L 1/19)
A23C 11/02	1-Punkt Untergruppe	. containing at least one non-milk component as source of fats or proteins (A23C 19/055 , A23C 21/04 take precedence) [3]
A23C 11/04	2-Punkt Untergruppe	. . containing non-milk fats but no non-milk proteins (A23C 11/08 , A23C 11/10 take precedence) [3]
A23C 11/06	2-Punkt Untergruppe	. . containing non-milk proteins (A23C 11/08 , A23C 11/10 take precedence) [3]
A23C 11/08	2-Punkt Untergruppe	. . containing caseinates but no other milk proteins nor milk fats [3]
A23C 11/10	2-Punkt Untergruppe	. . containing or not lactose but no other milk components as source of fats, carbohydrates or proteins, e.g. soy milk [3]
A23C 13/00	Hauptgruppe	Cream; Cream preparations; Making thereof (coffee whitener compositions A23C 11/00; cream substitutes A23L 1/19)
A23C 13/08	1-Punkt Untergruppe	. Preservation [3]

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A23C 13/10	2-Punkt Untergruppe	. . by addition of preservatives (A23C 13/14 , A23C 13/16 take precedence) [3]
A23C 13/12	1-Punkt Untergruppe	. Cream preparations (ice-cream A23G 9/00)
A23C 13/14	2-Punkt Untergruppe	. . containing milk products or milk components [3]
A23C 13/16	2-Punkt Untergruppe	. . containing, or treated with, micro-organisms, enzymes, or antibiotics; Sour cream [3]
A23C 15/00	Hauptgruppe	Butter; Butter preparations; Making thereof (butter substitutes A23D)
A23C 15/02	1-Punkt Untergruppe	. Making thereof
A23C 15/04	2-Punkt Untergruppe	. . from butter oil or anhydrous butter [3]
A23C 15/06	2-Punkt Untergruppe	. . Treating cream prior to phase inversion [3]
A23C 15/12	1-Punkt Untergruppe	. Butter preparations
A23C 15/14	2-Punkt Untergruppe	. . Butter powder; Butter oil, i.e. melted butter, e.g. ghee [3]
A23C 15/16	2-Punkt Untergruppe	. . Butter having reduced fat content [3]
A23C 15/18	1-Punkt Untergruppe	. Preservation [3]
A23C 15/20	2-Punkt Untergruppe	. . by addition of preservatives [3]
A23C 17/00	Hauptgruppe	Buttermilk; Buttermilk preparations (A23C 9/14 takes precedence; preservation A23C 3/00) [3]
A23C 17/02	1-Punkt Untergruppe	. containing, or treated with, micro-organisms or enzymes [3]
A23C 19/00	Hauptgruppe	Cheese; Cheese preparations; Making thereof (cheese substitutes A23C 20/00; casein A23J 1/20)
A23C 19/02	1-Punkt Untergruppe	. Making cheese curd [3]
A23C 19/024	2-Punkt Untergruppe	. . using continuous procedure [3]
A23C 19/028	2-Punkt Untergruppe	. . without substantial whey separation from coagulated milk [3]
A23C 19/032	2-Punkt Untergruppe	. . characterised by the use of specific micro-organisms, or enzymes of microbial origin [3]
A23C 19/04	2-Punkt Untergruppe	. . characterised by the use of specific enzymes of vegetable or animal origin (A23C 19/032 takes precedence) [3]
A23C 19/045	2-Punkt Untergruppe	. . Coagulation of milk without rennet or rennet substitutes [3]
A23C 19/05	2-Punkt Untergruppe	. . Treating milk before coagulation; Separating whey from curd (A23C 19/097 takes precedence) [3]
A23C 19/055	2-Punkt Untergruppe	. . Addition of non-milk fats or non-milk proteins [3]
A23C 19/06	1-Punkt Untergruppe	. Treating cheese curd after whey separation; Products obtained thereby (A23C 19/097 takes precedence) [3]
A23C 19/064	2-Punkt Untergruppe	. . Salting [3]
A23C 19/068	2-Punkt Untergruppe	. . Particular types of cheese [3]
A23C 19/072	3-Punkt Untergruppe	. . . Cheddar type [3]
A23C 19/076	3-Punkt Untergruppe	. . . Soft unripened cheese, e.g. cottage or cream cheese [3]
A23C 19/08	3-Punkt Untergruppe	. . . Process cheese preparations; Making thereof, e.g. melting, emulsifying, sterilizing [3]
A23C 19/082	4-Punkt Untergruppe Adding substances to the curd before or during melting; Melting salts [3]
A23C 19/084	4-Punkt Untergruppe Treating the curd, or adding substances thereto, after melting (adding non-milk components A23C 19/093) [3]

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A23C 19/086	2-Punkt Untergruppe	. . Cheese powder; Dried cheese preparations [3]
A23C 19/09	2-Punkt Untergruppe	. . Other cheese preparations; Mixtures of cheese with other foodstuffs (preservation A23C 19/097) [3]
A23C 19/093	3-Punkt Untergruppe	. . . Addition of non-milk fats or non-milk proteins [3]
A23C 19/097	1-Punkt Untergruppe	. Preservation [3]
A23C 19/10	2-Punkt Untergruppe	. . Addition of preservatives [3]
A23C 19/11	3-Punkt Untergruppe	. . . of antibiotics [3]
A23C 19/14	1-Punkt Untergruppe	. Treating cheese after having reached its definite form, e.g. ripening, smoking (preservation A23C 19/097)
A23C 19/16	2-Punkt Untergruppe	. . Covering the cheese surface, e.g. with paraffin wax
A23C 20/00	Hauptgruppe	Cheese substitutes (A23C 19/055 , A23C 19/093 take precedence) [3]
A23C 20/02	1-Punkt Untergruppe	. containing neither milk components, nor caseinate, nor lactose, as sources of fats, proteins or carbohydrates [3]
A23C 21/00	Hauptgruppe	Whey; Whey preparations (A23C 1/00 , A23C 3/00 , A23C 9/14 take precedence) [3]
A23C 21/02	1-Punkt Untergruppe	. containing, or treated with, micro-organisms or enzymes [3]
A23C 21/04	1-Punkt Untergruppe	. containing non-milk components as source of fats or proteins [3]
A23C 21/06	1-Punkt Untergruppe	. Mixtures of whey with milk products or milk components [3]
A23C 21/08	1-Punkt Untergruppe	. containing other organic additives, e.g. vegetable or animal products [3]
A23C 21/10	1-Punkt Untergruppe	. containing inorganic additives [3]
A23C 23/00	Hauptgruppe	Other dairy products