

Symbol	Typ	Titel
A	Sektion	HUMAN NECESSITIES
A23	Klasse	FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES
A23F	Unterklasse	COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots A47G 19/14; tea infusers A47G 19/16; apparatus for making beverages, e.g. coffee or tea, A47J 31/00; coffee mills A47J 42/00)
A23F 3/00	Hauptgruppe	Tea; Tea substitutes; Preparations thereof
A23F 3/06	1-Punkt Untergruppe	. Treating tea before extraction (reducing or removing alkaloid content A23F 3/36); Preparations produced thereby (tea extract preparations A23F 3/16) [3]
A23F 3/08	2-Punkt Untergruppe	. . Oxidation; Fermentation [3]
A23F 3/10	3-Punkt Untergruppe	. . . Fermentation with addition of micro-organisms or enzymes [3]
A23F 3/12	2-Punkt Untergruppe	. . Rolling or shredding tea leaves [3]
A23F 3/14	2-Punkt Untergruppe	. . Tea preparations, e.g. using additives (flavouring A23F 3/40) [3]
A23F 3/16	1-Punkt Untergruppe	. Tea extraction; Tea extracts; Treating tea extract; Making instant tea [3]
A23F 3/18	2-Punkt Untergruppe	. . Extraction of water soluble tea constituents (isolation of tea flavour or tea oil A23F 3/42) [3]
A23F 3/20	2-Punkt Untergruppe	. . Removing unwanted substances (reducing or removing alkaloid content A23F 3/38) [3]
A23F 3/22	2-Punkt Untergruppe	. . Drying or concentrating tea extract [3]
A23F 3/24	3-Punkt Untergruppe	. . . by freezing out the water [3]
A23F 3/26	3-Punkt Untergruppe	. . . by lyophilisation [3]
A23F 3/28	3-Punkt Untergruppe	. . . by spraying into a gas stream [3]
A23F 3/30	2-Punkt Untergruppe	. . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea (flavouring A23F 3/40) [3]
A23F 3/32	3-Punkt Untergruppe	. . . Agglomerating, flaking or tableting [3]
A23F 3/34	1-Punkt Untergruppe	. Tea substitutes, e.g. mate; Extracts or infusions thereof [3]
A23F 3/36	1-Punkt Untergruppe	. Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof [3]
A23F 3/38	2-Punkt Untergruppe	. . Reducing or removing alkaloid content from tea extract [3]
A23F 3/40	1-Punkt Untergruppe	. Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 1/226) [3]
A23F 3/42	2-Punkt Untergruppe	. . Isolation of tea flavour or tea oil [3]
A23F 5/00	Hauptgruppe	Coffee; Coffee substitutes; Preparations thereof [3]
A23F 5/02	1-Punkt Untergruppe	. 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) [3]
A23F 5/04	1-Punkt Untergruppe	. Methods of roasting coffee (machines therefor A23N 12/00) [3]
A23F 5/06	2-Punkt Untergruppe	. . of roasting extracted coffee [3]
A23F 5/08	1-Punkt Untergruppe	. Methods of grinding coffee (coffee mills A47J 42/00) [3]
A23F 5/10	1-Punkt Untergruppe	. 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) [3]

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A23F 5/12	2-Punkt Untergruppe	. . Agglomerating, flaking or tableting (of coffee extract or instant coffee A23F 5/38) [3]
A23F 5/14	2-Punkt Untergruppe	. . using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring A23F 5/46) [3]
A23F 5/16	1-Punkt Untergruppe	. Removing unwanted substances (reducing or removing alkaloid content A23F 5/20) [3]
A23F 5/18	2-Punkt Untergruppe	. . from coffee extract [3]
A23F 5/20	1-Punkt Untergruppe	. Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof [3]
A23F 5/22	2-Punkt Untergruppe	. . Reducing or removing alkaloid content from coffee extract [3]
A23F 5/24	1-Punkt Untergruppe	. Extraction of coffee; Coffee extracts (with reduced alkaloid content A23F 5/20); Making instant coffee (methods of roasting extracted coffee A23F 5/06) [3]
A23F 5/26	2-Punkt Untergruppe	. . Extraction of water soluble constituents (isolation of coffee flavour or coffee oil A23F 5/48) [3]
A23F 5/28	2-Punkt Untergruppe	. . Drying or concentrating coffee extract [3]
A23F 5/30	3-Punkt Untergruppe	. . . by freezing out the water [3]
A23F 5/32	3-Punkt Untergruppe	. . . by lyophilisation [3]
A23F 5/34	3-Punkt Untergruppe	. . . by spraying into a gas stream [3]
A23F 5/36	2-Punkt Untergruppe	. . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee (removing unwanted substances A23F 5/18; flavouring A23F 5/46) [3]
A23F 5/38	3-Punkt Untergruppe	. . . Agglomerating, flaking or tableting [3]
A23F 5/40	3-Punkt Untergruppe	. . . using organic additives, e.g. milk, sugar [3]
A23F 5/42	3-Punkt Untergruppe	. . . using inorganic additives [3]
A23F 5/44	1-Punkt Untergruppe	. Coffee substitutes [3]
A23F 5/46	1-Punkt Untergruppe	. Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L 1/234) [3]
A23F 5/48	2-Punkt Untergruppe	. . Isolation of coffee flavour or coffee oil [3]
A23F 5/50	3-Punkt Untergruppe	. . . from coffee extract [3]