Symbol	Typ	Titel
A	**Sektion**	**SECTION A — HUMAN NECESSITIES**
A23	**Klasse**	**FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES**
A23J	**Unterklasse**	**PROTEIN COMPOSITIONS FOR FOODSTUFFS; WORKING-UP PROTEINS FOR FOODSTUFFS ; PHOSPHATIDE COMPOSITIONS FOR FOODSTUFFS (fodder A23K; protein compositions or phosphatide compositions for pharmaceuticals A61K; phosphatides per seC07F 9/10; proteins per seC07K) [4]**
A23J 1/00	**Hauptgruppe**	**Obtaining protein compositions for foodstuffs; Bulk opening of eggs and separation of yolks from whites (preparation of glue C09H) [4]**
A23J 1/02	1-Punkt Untergruppe	. from meat
A23J 1/04	1-Punkt Untergruppe	. from fish or other sea animals (for animal feeding-stuff A23K 1/10)
A23J 1/06	1-Punkt Untergruppe	. from blood (for animal feeding-stuff A23K 1/04; plastic materials from blood C08H 1/00) [2]
A23J 1/08	1-Punkt Untergruppe	. from eggs
A23J 1/09	2-Punkt Untergruppe	. . separating yolks from whites
A23J 1/10	1-Punkt Untergruppe	. from hair, feathers, horn, skins, leather, bones, or the like
A23J 1/12	1-Punkt Untergruppe	. from cereals, wheat, bran, or molasses
A23J 1/14	1-Punkt Untergruppe	. from leguminous or other vegetable seeds; from press-cake or oil-bearing seeds
A23J 1/16	1-Punkt Untergruppe	. from waste water of starch-manufacturing plant or like wastes
A23J 1/18	1-Punkt Untergruppe	. from yeasts
A23J 1/20	1-Punkt Untergruppe	. from milk, e.g. casein (curds or cheese A23C); from whey
A23J 1/22	2-Punkt Untergruppe	. . Drying casein
A23J 3/00	**Hauptgruppe**	**Working-up of proteins for foodstuffs**
A23J 3/04	1-Punkt Untergruppe	. Animal proteins [5]
A23J 3/06	2-Punkt Untergruppe	. . Gelatine [5]
A23J 3/08	2-Punkt Untergruppe	. . Dairy proteins [5]
A23J 3/10	3-Punkt Untergruppe	. . . Casein (drying casein A23J 1/22) [5]
A23J 3/12	2-Punkt Untergruppe	. . from blood [5]
A23J 3/14	1-Punkt Untergruppe	. Vegetable proteins [5]
A23J 3/16	2-Punkt Untergruppe	. . from soybean [5]
A23J 3/18	2-Punkt Untergruppe	. . from wheat [5]
A23J 3/20	1-Punkt Untergruppe	. Proteins from micro-organisms or unicellular algae [5]
A23J 3/22	1-Punkt Untergruppe	. by texturising [5]
A23J 3/24	2-Punkt Untergruppe	. . using freezing [5]
A23J 3/26	2-Punkt Untergruppe	. . using extrusion or expansion [5]

Symbol	Typ	Titel
A23J 3/28	2-Punkt Untergruppe	. . using coagulation from or in a bath, e.g. spun fibres [5]
A23J 3/30	1-Punkt Untergruppe	. by hydrolysis [5]
A23J 3/32	2-Punkt Untergruppe	. . using chemical agents [5]
A23J 3/34	3-Punkt Untergruppe	. . . using enzymes [5]
A23J 7/00	**Hauptgruppe**	**Phosphatide compositions for foodstuffs, e.g. lecithin [4]**