Symbol	Typ	Titel
A	**Sektion**	**SECTION A — HUMAN NECESSITIES**
A23	**Klasse**	**FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES**
A23L	***Unterklasse***	***FOODS, FOODSTUFFS, OR NON-ALCOHOLIC BEVERAGES, NOT COVERED BY SUBCLASSES A21D OR A23B-A23J ; THEIR PREPARATION OR TREATMENT, e.g. COOKING, MODIFICATION OF NUTRITIVE QUALITIES, PHYSICAL TREATMENT (shaping or working, not fully covered by this subclass, A23P) ; PRESERVATION OF FOODS OR FOODSTUFFS, IN GENERAL (preservation of flour or dough for baking A21D) [4, 2006.01]***
A23L 1/00	**Hauptgruppe**	**Foods or foodstuffs; Their preparation or treatment (preservation thereof in general A23L 3/00) [4]**
A23L 1/01	1-Punkt Untergruppe	. General methods of cooking foods, e.g. by roasting or frying (methods specialized to particular food, see the relevant subgroups; apparatus for baking, roasting, grilling or frying A47J 37/00) [2]
A23L 1/015	1-Punkt Untergruppe	. Removal of unwanted matter, e.g. deodorisation, detoxification (A23L 1/211 takes precedence) [4]
A23L 1/025	1-Punkt Untergruppe	. Physical treatment, e.g. with wave energy, irradiation, electrical means, magnetic fields (cooking A23L 1/01; preserving A23L 3/00, A23B) [4]
A23L 1/03	1-Punkt Untergruppe	. containing additives (A23L 1/05, A23L 1/30, A23L 1/308 take precedence) [4, 5]
A23L 1/035	2-Punkt Untergruppe	. . Emulsifiers (emulsifiers in general B01F 17/00) [4]
A23L 1/05	1-Punkt Untergruppe	. containing gelling or thickening agents (A23L 1/06 takes precedence) [5]
A23L 1/052	2-Punkt Untergruppe	. . of vegetable origin [5]
A23L 1/0522	3-Punkt Untergruppe	. . . Starch; Modified starch; Starch derivatives, e.g. esters, ethers [5]
A23L 1/0524	3-Punkt Untergruppe	. . . Pectin; Derivatives thereof [5]
A23L 1/0526	3-Punkt Untergruppe	. . . from seeds, e.g. locust bean gum, guar gum (A23L 1/0522, A23L 1/0524 take precedence) [5]
A23L 1/0528	3-Punkt Untergruppe	. . . from corms, tubers or roots, e.g. glucomannan (A23L 1/0522 takes precedence) [5]
A23L 1/053	3-Punkt Untergruppe	. . . Exudates, e.g. gum arabic, gum acacia, gum karaya, tragacanth [5]
A23L 1/0532	3-Punkt Untergruppe	. . . from seaweeds, e.g. alginates, agar, carrageenan [5]
A23L 1/0534	3-Punkt Untergruppe	. . . Cellulose; Derivatives thereof, e.g. ethers [5]
A23L 1/054	2-Punkt Untergruppe	. . of microbial origin, e.g. xanthan, dextran [5]
A23L 1/056	2-Punkt Untergruppe	. . of animal origin, e.g. chitin [5]
A23L 1/0562	3-Punkt Untergruppe	. . . Proteins, e.g. gelatin, collagen [5]
A23L 1/058	2-Punkt Untergruppe	. . Synthetic resins, e.g. polyvinylpyrrolidone [5]
A23L 1/059	2-Punkt Untergruppe	. . Inorganic additives, e.g. silica [5]
A23L 1/06	1-Punkt Untergruppe	. Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products [4]
A23L 1/064	2-Punkt Untergruppe	. . derived from fruit or vegetable solids [4]
A23L 1/068	2-Punkt Untergruppe	. . derived from fruit or vegetable juices [4]
A23L 1/072	2-Punkt Untergruppe	. . Simulated fruit products [4]

Symbol	Typ	Titel
A23L 1/076	1-Punkt Untergruppe	. Products from apiculture, e.g. royal jelly or pollen (apiculture A01K 47/00-A01K 59/00); Substitutes therefor [4]
A23L 1/08	2-Punkt Untergruppe	. . Honey; Honey substitutes [2]
A23L 1/09	1-Punkt Untergruppe	. containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (A23L 1/076, A23L 1/236 take precedence) [4, 5]
A23L 1/10	1-Punkt Untergruppe	. containing cereal-derived products (treating or baking of doughs containing flour A21D) [2]
A23L 1/105	2-Punkt Untergruppe	. . Fermentation of farinaceous cereal or cereal material; Addition of enzymes or micro-organisms (A23L 1/16, A23L 1/185, A23L 1/238 take precedence) [4]
A23L 1/16	2-Punkt Untergruppe	. . Types of pasta, e.g. macaroni, noodles (machines for making A21C; devices for drying F26B) [2]
A23L 1/162	3-Punkt Untergruppe	. . . Par-boiled or instant pasta [4]
A23L 1/164	2-Punkt Untergruppe	. . Flakes or other shapes of the ready-to-eat type (A23L 1/18 takes precedence) [2]
A23L 1/168	2-Punkt Untergruppe	. . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal [2]
A23L 1/172	2-Punkt Untergruppe	. . Cereal germ products [2]
A23L 1/176	2-Punkt Untergruppe	. . Farinaceous granules for dressing meat, fish or the like [2]
A23L 1/18	2-Punkt Untergruppe	. . Puffed cereals, e.g. popcorn, puffed rice
A23L 1/182	2-Punkt Untergruppe	. . Products in which the original granular shape is maintained, e.g. par-boiled rice [2]
A23L 1/185	1-Punkt Untergruppe	. Malt products (malt products of pulse A23L 1/202; preparation of malt for brewing C12C) [2]
A23L 1/186	2-Punkt Untergruppe	. . Fermentation of cereal malt, or of cereal by malting [4]
A23L 1/187	1-Punkt Untergruppe	. Puddings; Dry powder puddings [2]
A23L 1/19	1-Punkt Untergruppe	. Cream substitutes (milk substitutes, coffee whitener compositions A23C 11/00) [2]
A23L 1/20	1-Punkt Untergruppe	. Treatment of pulse, i.e. fruits of leguminous plants, for production of fodder or food; Preparation of products from legumes; Chemical means for rapid cooking of these foods, e.g. treatment with phosphates (animal foods A23K) [2]
A23L 1/201	2-Punkt Untergruppe	. . Rapid cooking pulse [4]
A23L 1/202	2-Punkt Untergruppe	. . Malt products; Fermented malt products (A23L 1/22 takes precedence; malt products of cereals A23L 1/185) [2]
A23L 1/211	2-Punkt Untergruppe	. . Removing bitter or other undesirable substances [4]
A23L 1/212	1-Punkt Untergruppe	. Preparation of fruits or vegetables (of pulse A23L 1/20; treating harvested fruit or vegetables in bulk A23N) [2]
A23L 1/214	2-Punkt Untergruppe	. . of tuberous or like starch containing root crops [2]
A23L 1/216	3-Punkt Untergruppe	. . . of potatoes [2]
A23L 1/2165	4-Punkt Untergruppe	. . . . Unshaped dry products, e.g. powders, flakes, granules or agglomerates [4]
A23L 1/217	4-Punkt Untergruppe	. . . . Roasted or fried products, e.g. snacks or chips [4]
A23L 1/218	2-Punkt Untergruppe	. . by pickling, e.g. sauerkraut, pickles [2]
A23L 1/22	1-Punkt Untergruppe	. Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes [2, 5]

Symbol	Typ	Titel
A23L 1/221	2-Punkt Untergruppe	. . Natural spices, flavouring agents, or condiments; Extracts thereof (natural coffee or tea flavour A23F 3/40, A23F 5/46) [2]
A23L 1/222	3-Punkt Untergruppe	. . . from fruit, e.g. essential oils (essential oils in general C11B 9/00) [2]
A23L 1/223	3-Punkt Untergruppe	. . . Dried spices [2]
A23L 1/224	4-Punkt Untergruppe	. . . . Onions [2]
A23L 1/225	3-Punkt Untergruppe	. . . Mustard [2]
A23L 1/226	2-Punkt Untergruppe	. . Synthetic spices or flavouring agents or condiments [2]
A23L 1/227	3-Punkt Untergruppe	. . . containing amino acids [2]
A23L 1/228	4-Punkt Untergruppe	. . . . containing glutamic acids [2]
A23L 1/229	3-Punkt Untergruppe	. . . containing nucleotides [2]
A23L 1/23	3-Punkt Untergruppe	. . . prepared by fermentation [2]
A23L 1/231	3-Punkt Untergruppe	. . . Meat flavours [2]
A23L 1/232	3-Punkt Untergruppe	. . . Smoke flavours [2]
A23L 1/234	3-Punkt Untergruppe	. . . Coffee or cocoa flavours [2]
A23L 1/235	3-Punkt Untergruppe	. . . Fruit flavours [2]
A23L 1/236	2-Punkt Untergruppe	. . Artificial sweetening agents [2]
A23L 1/237	2-Punkt Untergruppe	. . Table salts; Dietetic salt substitutes [2]
A23L 1/238	2-Punkt Untergruppe	. . Soya sauce [2]
A23L 1/24	2-Punkt Untergruppe	. . Salad dressings; Mayonnaise; Ketchup [2]
A23L 1/27	1-Punkt Untergruppe	. Colouring or decolouring of foods [2]
A23L 1/272	2-Punkt Untergruppe	. . Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 1/275 takes precedence) [2]
A23L 1/275	2-Punkt Untergruppe	. . Addition of dyes or pigments with or without optical brighteners [2]
A23L 1/277	2-Punkt Untergruppe	. . Removing colour by chemical reaction, e.g. bleaching (bleaching flour A21D 2/00) [2]
A23L 1/28	1-Punkt Untergruppe	. Edible extracts or preparations of fungi (for medicinal purposes A61K)
A23L 1/29	1-Punkt Untergruppe	. Modifying nutritive qualities of foods; Dietetic products (A23L 1/09 takes precedence; dietetic salt substitutes A23L 1/22; enriched flour A21D 2/00; milk preparations A23C 9/00) [4, 5]
A23L 1/30	2-Punkt Untergruppe	. . containing additives (A23L 1/308 takes precedence) [2]
A23L 1/302	3-Punkt Untergruppe	. . . Vitamins [4]
A23L 1/303	4-Punkt Untergruppe	. . . . Vitamins A or D [4]
A23L 1/304	3-Punkt Untergruppe	. . . Inorganic salts, minerals, trace elements [4]
A23L 1/305	3-Punkt Untergruppe	. . . Amino acids, peptides or proteins (working-up proteins for foodstuffs A23J 3/00) [4]
A23L 1/307	2-Punkt Untergruppe	. . Reducing nutritive value; Dietetic products with reduced nutritive value [4]

Symbol	Typ	Titel
A23L 1/308	3-Punkt Untergruppe	. . . Addition of substantially indigestible substances, e.g. dietary fibres (A23L 1/05 takes precedence) [4, 5]
A23L 1/31	1-Punkt Untergruppe	. Meat products; Meat meal (working-up proteins for foodstuffs A23J 3/00) [4]
A23L 1/311	2-Punkt Untergruppe	. . Meat meal or powder; Granules, agglomerates or flakes [4]
A23L 1/312	2-Punkt Untergruppe	. . from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 1/317) [4]
A23L 1/313	2-Punkt Untergruppe	. . Meat extracts [2]
A23L 1/314	2-Punkt Untergruppe	. . containing additives [4]
A23L 1/315	2-Punkt Untergruppe	. . Poultry products, e.g. poultry sausages [2]
A23L 1/317	2-Punkt Untergruppe	. . Comminuted or emulsified meat products, including sausages; Reformed meat from comminuted meat products [4]
A23L 1/318	2-Punkt Untergruppe	. . Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions [4]
A23L 1/32	1-Punkt Untergruppe	. Egg products [2]
A23L 1/322	2-Punkt Untergruppe	. . Egg rolls [4]
A23L 1/325	1-Punkt Untergruppe	. Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes [4]
A23L 1/326	2-Punkt Untergruppe	. . Fish meal or powder; Granules, agglomerates or flakes [4]
A23L 1/327	2-Punkt Untergruppe	. . Fish extracts [4]
A23L 1/328	2-Punkt Untergruppe	. . Fish eggs, e.g. caviar; Fish-egg substitutes [4]
A23L 1/33	2-Punkt Untergruppe	. . Shell-fish [2]
A23L 1/333	2-Punkt Untergruppe	. . Molluscs [2]
A23L 1/337	2-Punkt Untergruppe	. . Edible seaweed [2]
A23L 1/36	1-Punkt Untergruppe	. Food consisting mainly of nut meats or seeds [2]
A23L 1/38	2-Punkt Untergruppe	. . Peanut butter
A23L 1/39	1-Punkt Untergruppe	. Soups; Sauces (A23L 1/238, A23L 1/24 take precedence) [4]
A23L 1/40	2-Punkt Untergruppe	. . Soup concentrates, e.g. powders, cakes
A23L 1/48	1-Punkt Untergruppe	. Food compositions or treatment thereof not covered by the preceding subgroups [4]
A23L 2/00	**Hauptgruppe**	**Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates A23L 1/40; preparation of non-alcoholic beverages by removal of alcohol C12H 3/00) [2]**
A23L 2/02	1-Punkt Untergruppe	. containing fruit or vegetable juices [2]
A23L 2/04	2-Punkt Untergruppe	. . Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00) [2]
A23L 2/06	3-Punkt Untergruppe	. . . from citrus fruits [2]
A23L 2/08	2-Punkt Untergruppe	. . Concentrating or drying of juices [2]
A23L 2/10	3-Punkt Untergruppe	. . . by heating or contact with dry gases [2]
A23L 2/12	3-Punkt Untergruppe	. . . by freezing [2]

Symbol	Typ	Titel
A23L 2/14	4-Punkt Untergruppe	. . . . and sublimation [2]
A23L 2/38	1-Punkt Untergruppe	. Other non-alcoholic beverages (milk products A23C; coffee, tea or their substitutes A23F) [2, 6]
A23L 2/385	1-Punkt Untergruppe	. Concentrates of non-alcoholic beverages [6]
A23L 2/39	2-Punkt Untergruppe	. . Dry compositions [6]
A23L 2/395	3-Punkt Untergruppe	. . . in a particular shape or form [6]
A23L 2/40	1-Punkt Untergruppe	. Effervescence-generating compositions [2]
A23L 2/42	1-Punkt Untergruppe	. Preservation of non-alcoholic beverages [6]
A23L 2/44	2-Punkt Untergruppe	. . by adding preservatives [6]
A23L 2/46	2-Punkt Untergruppe	. . by heating [6]
A23L 2/48	3-Punkt Untergruppe	. . . by irradiation or electric treatment [6]
A23L 2/50	2-Punkt Untergruppe	. . by irradiation or electric treatment without heating [6]
A23L 2/52	1-Punkt Untergruppe	. Adding ingredients (adding preservatives A23L 2/44) [6]
A23L 2/54	2-Punkt Untergruppe	. . Mixing with gases [6]
A23L 2/56	2-Punkt Untergruppe	. . Flavouring or bittering agents (sweeteners A23L 2/60) [6]
A23L 2/58	2-Punkt Untergruppe	. . Colouring agents [6]
A23L 2/60	2-Punkt Untergruppe	. . Sweeteners [6]
A23L 2/62	2-Punkt Untergruppe	. . Clouding agents; Agents to improve the cloud-stability [6]
A23L 2/64	2-Punkt Untergruppe	. . Re-adding volatile aromatic ingredients [6]
A23L 2/66	2-Punkt Untergruppe	. . Proteins [6]
A23L 2/68	2-Punkt Untergruppe	. . Acidifying substances [6]
A23L 2/70	1-Punkt Untergruppe	. Clarifying or fining of non-alcoholic beverages; Removing unwanted matter (purifying water C02F, e.g. by ion-exchange C02F 1/42) [6]
A23L 2/72	2-Punkt Untergruppe	. . by filtration [6]
A23L 2/74	3-Punkt Untergruppe	. . . using membranes, e.g. osmosis, ultrafiltration [6]
A23L 2/76	2-Punkt Untergruppe	. . by removal of gases [6]
A23L 2/78	2-Punkt Untergruppe	. . by ion-exchange [6]
A23L 2/80	2-Punkt Untergruppe	. . by adsorption [6]
A23L 2/82	2-Punkt Untergruppe	. . by flocculation [6]
A23L 2/84	2-Punkt Untergruppe	. . using micro-organisms or biological material, e.g. enzymes [6]
A23L 3/00	**Hauptgruppe**	**Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preservation of flour or bread A21D; processes specially adapted for particular foods or foodstuffs, see the relevant groups for the foods or foodstuffs in A23; preserving foods or foodstuffs in association with packaging B65B 55/00; preservation of alcoholic beverages C12H)**

Symbol	Typ	Titel
A23L 3/005	1-Punkt Untergruppe	. by heating using irradiation or electric treatment (drying or kilning A23L 3/40) [5]
A23L 3/01	2-Punkt Untergruppe	. . using micro-waves or dielectric heating [5]
A23L 3/015	1-Punkt Untergruppe	. by treatment with pressure variation, shock, acceleration or shear stress [5]
A23L 3/02	1-Punkt Untergruppe	. by heating materials in packages which are progressively transported, continuously or stepwise, through the apparatus (A23L 3/005 takes precedence) [5]
A23L 3/04	2-Punkt Untergruppe	. . with packages on endless chain or band conveyers
A23L 3/06	2-Punkt Untergruppe	. . with packages transported along a helical path
A23L 3/08	2-Punkt Untergruppe	. . with packages on a revolving platform
A23L 3/10	1-Punkt Untergruppe	. by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence) [5]
A23L 3/12	2-Punkt Untergruppe	. . with packages in intercommunicating chambers through which the heating medium is circulated
A23L 3/14	2-Punkt Untergruppe	. . with packages moving on the spot
A23L 3/16	1-Punkt Untergruppe	. by heating loose unpacked materials (A23L 3/005 takes precedence) [5]
A23L 3/18	2-Punkt Untergruppe	. . while they are progressively transported through the apparatus
A23L 3/20	3-Punkt Untergruppe	. . . with transport along plates
A23L 3/22	3-Punkt Untergruppe	. . . with transport through tubes
A23L 3/24	2-Punkt Untergruppe	. . with the materials in spray form
A23L 3/26	1-Punkt Untergruppe	. by irradiation without heating
A23L 3/28	2-Punkt Untergruppe	. . with ultra-violet light
A23L 3/30	2-Punkt Untergruppe	. . by treatment with ultrasonic waves
A23L 3/32	1-Punkt Untergruppe	. by treatment with electric currents without heating effect
A23L 3/34	1-Punkt Untergruppe	. by treatment with chemicals
A23L 3/3409	2-Punkt Untergruppe	. . in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
A23L 3/3418	3-Punkt Untergruppe	. . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO_2, N_2, O_2 or H_2O [5]
A23L 3/3427	4-Punkt Untergruppe	. . . . in which an absorbent is placed or used (packages for foodstuffs with provision for absorbing fluids B65D 81/26) [5]
A23L 3/3436	5-Punkt Untergruppe	. . . . . Oxygen absorbent [5]
A23L 3/3445	3-Punkt Untergruppe	. . . in a controlled atmosphere comprising other gases in addition to CO_2, N_2, O_2 or H_2O [5]
A23L 3/3454	2-Punkt Untergruppe	. . in the form of liquids or solids [5]
A23L 3/3463	3-Punkt Untergruppe	. . . Organic compounds; Micro-organisms; Enzymes [5]
A23L 3/3472	4-Punkt Untergruppe	. . . . Compounds of undetermined constitution obtained from animals or plants [5]
A23L 3/3481	4-Punkt Untergruppe	. . . . Organic compounds containing oxygen [5]
A23L 3/349	5-Punkt Untergruppe	. . . . . with singly-bound oxygen [5]

Symbol	Typ	Titel
A23L 3/3499	5-Punkt Untergruppe	. . . . . with doubly-bound oxygen [5]
A23L 3/3508	5-Punkt Untergruppe	. . . . . containing carboxyl groups [5]
A23L 3/3517	6-Punkt Untergruppe	. . . . . Carboxylic acid esters [5]
A23L 3/3526	4-Punkt Untergruppe	. . . . Organic compounds containing nitrogen [5]
A23L 3/3535	4-Punkt Untergruppe	. . . . Organic compounds containing sulfur [5]
A23L 3/3544	4-Punkt Untergruppe	. . . . Organic compounds containing hetero rings [5]
A23L 3/3553	4-Punkt Untergruppe	. . . . Organic compounds containing phosphorus [5]
A23L 3/3562	4-Punkt Untergruppe	. . . . Sugars; Derivatives thereof [5]
A23L 3/3571	4-Punkt Untergruppe	. . . . Micro-organisms; Enzymes [5]
A23L 3/358	3-Punkt Untergruppe	. . . Inorganic compounds [5]
A23L 3/3589	3-Punkt Untergruppe	. . . Apparatus for preserving using liquids [5]
A23L 3/3598	3-Punkt Untergruppe	. . . Apparatus for preserving using solids [5]
A23L 3/36	1-Punkt Untergruppe	. Freezing; Subsequent thawing; Cooling [5]
A23L 3/365	2-Punkt Untergruppe	. . Thawing subsequent to freezing [5]
A23L 3/37	2-Punkt Untergruppe	. . with addition of chemicals [5]
A23L 3/375	3-Punkt Untergruppe	. . . with direct contact between the food and the chemical, e.g. liquid N_2, at cryogenic temperature [5]
A23L 3/40	1-Punkt Untergruppe	. by drying or kilning; Subsequent reconstitution [4, 5]
A23L 3/42	2-Punkt Untergruppe	. . with addition of chemicals before or during drying [5]
A23L 3/44	2-Punkt Untergruppe	. . Freeze-drying [5]
A23L 3/46	2-Punkt Untergruppe	. . Spray-drying [5]
A23L 3/48	2-Punkt Untergruppe	. . Thin layer-, drum- or roller-drying [5]
A23L 3/50	2-Punkt Untergruppe	. . Fluidised-bed drying [5]
A23L 3/52	2-Punkt Untergruppe	. . Foam-drying [5]
A23L 3/54	2-Punkt Untergruppe	. . using irradiation or electric treatment, e.g. ultrasonic waves [5]