Symbol	Typ	Titel
A	**Sektion**	**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 2/00	**Hauptgruppe**	**Non-alcoholic beverages; Dry compositions or concentrates therefor; Their preparation (soup concentrates A23L 23/10; preparation of non-alcoholic beverages by removal of alcohol C12H 3/00) [2, 2006.01]**
A23L 2/02	1-Punkt Untergruppe	. containing fruit or vegetable juices [2, 2006.01]
A23L 2/04	2-Punkt Untergruppe	. . Extraction of juices (machines or apparatus for extracting juice A23N 1/00, A47J 19/00) [2, 2006.01]
A23L 2/06	3-Punkt Untergruppe	. . . from citrus fruits [2, 2006.01]
A23L 2/08	2-Punkt Untergruppe	. . Concentrating or drying of juices [2, 2006.01]
A23L 2/10	3-Punkt Untergruppe	. . . by heating or contact with dry gases [2, 2006.01]
A23L 2/12	3-Punkt Untergruppe	. . . by freezing [2, 2006.01]
A23L 2/14	4-Punkt Untergruppe	. . . . and sublimation [2, 2006.01]
A23L 2/38	1-Punkt Untergruppe	. Other non-alcoholic beverages [2, 6, 2006.01]
A23L 2/385	1-Punkt Untergruppe	. Concentrates of non-alcoholic beverages [6, 2006.01]
A23L 2/39	2-Punkt Untergruppe	. . Dry compositions [6, 2006.01]
A23L 2/395	3-Punkt Untergruppe	. . . in a particular shape or form [6, 2006.01]
A23L 2/40	1-Punkt Untergruppe	. Effervescence-generating compositions [2, 2006.01]
A23L 2/42	1-Punkt Untergruppe	. Preservation of non-alcoholic beverages [6, 2006.01]
A23L 2/44	2-Punkt Untergruppe	. . by adding preservatives [6, 2006.01]
A23L 2/46	2-Punkt Untergruppe	. . by heating [6, 2006.01]
A23L 2/48	3-Punkt Untergruppe	. . . by irradiation or electric treatment [6, 2006.01]
A23L 2/50	2-Punkt Untergruppe	. . by irradiation or electric treatment without heating [6, 2006.01]
A23L 2/52	1-Punkt Untergruppe	. Adding ingredients (adding preservatives A23L 2/44) [6, 2006.01]
A23L 2/54	2-Punkt Untergruppe	. . Mixing with gases [6, 2006.01]
A23L 2/56	2-Punkt Untergruppe	. . Flavouring or bittering agents (sweeteners A23L 2/60) [6, 2006.01]
A23L 2/58	2-Punkt Untergruppe	. . Colouring agents [6, 2006.01]
A23L 2/60	2-Punkt Untergruppe	. . Sweeteners [6, 2006.01]
A23L 2/62	2-Punkt Untergruppe	. . Clouding agents; Agents to improve the cloud-stability [6, 2006.01]
A23L 2/64	2-Punkt Untergruppe	. . Re-adding volatile aromatic ingredients [6, 2006.01]

Symbol	Typ	Titel
A23L 2/66	2-Punkt Untergruppe	. . Proteins [6, 2006.01]
A23L 2/68	2-Punkt Untergruppe	. . Acidifying substances [6, 2006.01]
A23L 2/70	1-Punkt Untergruppe	. Clarifying or fining of non-alcoholic beverages; Removing unwanted matter [6, 2006.01]
A23L 2/72	2-Punkt Untergruppe	. . by filtration [6, 2006.01]
A23L 2/74	3-Punkt Untergruppe	. . . using membranes, e.g. osmosis, ultrafiltration [6, 2006.01]
A23L 2/76	2-Punkt Untergruppe	. . by removal of gases [6, 2006.01]
A23L 2/78	2-Punkt Untergruppe	. . by ion-exchange [6, 2006.01]
A23L 2/80	2-Punkt Untergruppe	. . by adsorption [6, 2006.01]
A23L 2/82	2-Punkt Untergruppe	. . by flocculation [6, 2006.01]
A23L 2/84	2-Punkt Untergruppe	. . using microorganisms or biological material, e.g. enzymes [6, 2006.01]
A23L 3/00	**Hauptgruppe**	**Preservation of foods or foodstuffs, in general, e.g. pasteurising, sterilising, specially adapted for foods or foodstuffs (preserving foods or foodstuffs in association with packaging B65B 55/00) [1, 2006.01]**
A23L 3/005	1-Punkt Untergruppe	. by heating using irradiation or electric treatment (drying or kilning A23L 3/40) [5, 2006.01]
A23L 3/01	2-Punkt Untergruppe	. . using microwaves or dielectric heating [5, 2006.01]
A23L 3/015	1-Punkt Untergruppe	. by treatment with pressure variation, shock, acceleration or shear stress [5, 2006.01]
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) [1, 5, 2006.01]
A23L 3/04	2-Punkt Untergruppe	. . with packages on endless chain or band conveyors [1, 2006.01]
A23L 3/06	2-Punkt Untergruppe	. . with packages transported along a helical path [1, 2006.01]
A23L 3/08	2-Punkt Untergruppe	. . with packages on a revolving platform [1, 2006.01]
A23L 3/10	1-Punkt Untergruppe	. by heating materials in packages which are not progressively transported through the apparatus (A23L 3/005 takes precedence) [1, 5, 2006.01]
A23L 3/12	2-Punkt Untergruppe	. . with packages in intercommunicating chambers through which the heating medium is circulated [1, 2006.01]
A23L 3/14	2-Punkt Untergruppe	. . with packages moving on the spot [1, 2006.01]
A23L 3/16	1-Punkt Untergruppe	. by heating loose unpacked materials (A23L 3/005 takes precedence) [1, 5, 2006.01]
A23L 3/18	2-Punkt Untergruppe	. . while they are progressively transported through the apparatus [1, 2006.01]
A23L 3/20	3-Punkt Untergruppe	. . . with transport along plates [1, 2006.01]
A23L 3/22	3-Punkt Untergruppe	. . . with transport through tubes [1, 2006.01]
A23L 3/24	2-Punkt Untergruppe	. . with the materials in spray form [1, 2006.01]
A23L 3/26	1-Punkt Untergruppe	. by irradiation without heating [1, 2006.01]
A23L 3/28	2-Punkt Untergruppe	. . with ultra-violet light [1, 2006.01]
A23L 3/30	2-Punkt Untergruppe	. . by treatment with ultrasonic waves [1, 2006.01]
A23L 3/32	1-Punkt Untergruppe	. by treatment with electric currents without heating effect [1, 2006.01]

Symbol	Typ	Titel
A23L 3/34	1-Punkt Untergruppe	. by treatment with chemicals [1, 2006.01]
A23L 3/3409	2-Punkt Untergruppe	. . in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5, 2006.01]
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, 2006.01]
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, 2006.01]
A23L 3/3436	5-Punkt Untergruppe	. . . . . Oxygen absorbent [5, 2006.01]
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, 2006.01]
A23L 3/3454	2-Punkt Untergruppe	. . in the form of liquids or solids [5, 2006.01]
A23L 3/3463	3-Punkt Untergruppe	. . . Organic compounds; Microorganisms; Enzymes [5, 2006.01]
A23L 3/3472	4-Punkt Untergruppe	. . . . Compounds of undetermined constitution obtained from animals or plants [5, 2006.01]
A23L 3/3481	4-Punkt Untergruppe	. . . . Organic compounds containing oxygen [5, 2006.01]
A23L 3/349	5-Punkt Untergruppe	. . . . . with singly-bound oxygen [5, 2006.01]
A23L 3/3499	5-Punkt Untergruppe	. . . . . with doubly-bound oxygen [5, 2006.01]
A23L 3/3508	5-Punkt Untergruppe	. . . . . containing carboxyl groups [5, 2006.01]
A23L 3/3517	6-Punkt Untergruppe	. . . . . Carboxylic acid esters [5, 2006.01]
A23L 3/3526	4-Punkt Untergruppe	. . . . Organic compounds containing nitrogen [5, 2006.01]
A23L 3/3535	4-Punkt Untergruppe	. . . . Organic compounds containing sulfur [5, 2006.01]
A23L 3/3544	4-Punkt Untergruppe	. . . . Organic compounds containing hetero rings [5, 2006.01]
A23L 3/3553	4-Punkt Untergruppe	. . . . Organic compounds containing phosphorus [5, 2006.01]
A23L 3/3562	4-Punkt Untergruppe	. . . . Sugars; Derivatives thereof [5, 2006.01]
A23L 3/3571	4-Punkt Untergruppe	. . . . Microorganisms; Enzymes [5, 2006.01]
A23L 3/358	3-Punkt Untergruppe	. . . Inorganic compounds [5, 2006.01]
A23L 3/3589	3-Punkt Untergruppe	. . . Apparatus for preserving using liquids [5, 2006.01]
A23L 3/3598	3-Punkt Untergruppe	. . . Apparatus for preserving using solids [5, 2006.01]
A23L 3/36	1-Punkt Untergruppe	. Freezing; Subsequent thawing; Cooling [1, 5, 2006.01]
A23L 3/365	2-Punkt Untergruppe	. . Thawing subsequent to freezing [5, 2006.01]
A23L 3/37	2-Punkt Untergruppe	. . with addition of chemicals [5, 2006.01]
A23L 3/375	3-Punkt Untergruppe	. . . with direct contact between the food and the chemical, e.g. liquid N_2, at cryogenic temperature [5, 2006.01]
A23L 3/40	1-Punkt Untergruppe	. by drying or kilning; Subsequent reconstitution [4, 5, 2006.01]
A23L 3/42	2-Punkt Untergruppe	. . with addition of chemicals before or during drying [5, 2006.01]
A23L 3/44	2-Punkt Untergruppe	. . Freeze-drying [5, 2006.01]
A23L 3/46	2-Punkt Untergruppe	. . Spray-drying [5, 2006.01]

Symbol	Typ	Titel
A23L 3/48	2-Punkt Untergruppe	. . Thin layer-, drum- or roller-drying [5, 2006.01]
A23L 3/50	2-Punkt Untergruppe	. . Fluidised-bed drying [5, 2006.01]
A23L 3/52	2-Punkt Untergruppe	. . Foam-drying [5, 2006.01]
A23L 3/54	2-Punkt Untergruppe	. . using irradiation or electric treatment, e.g. ultrasonic waves [5, 2006.01]
A23L 5/00	**Hauptgruppe**	**Preparation or treatment of foods or foodstuffs, in general; Food or foodstuffs obtained thereby; Materials therefor (preservation thereof in general A23L 3/00) [2016.01]**
A23L 5/10	1-Punkt Untergruppe	. General methods of cooking foods, e.g. by roasting or frying [2016.01]
A23L 5/20	1-Punkt Untergruppe	. Removal of unwanted matter, e.g. deodorisation or detoxification (removing undesirable, e.g. bitter, substances from pulses or legumes A23L 11/30) [2016.01]
A23L 5/30	1-Punkt Untergruppe	. Physical treatment, e.g. electrical or magnetic means, wave energy or irradiation (preservation A23L 3/00, A23B; cooking A23L 5/10) [2016.01]
A23L 5/40	1-Punkt Untergruppe	. Colouring or decolouring of foods [2016.01]
A23L 5/41	2-Punkt Untergruppe	. . Retaining or modifying natural colour by use of additives, e.g. optical brighteners (A23L 5/42 takes precedence) [2016.01]
A23L 5/42	2-Punkt Untergruppe	. . Addition of dyes or pigments, e.g. in combination with optical brighteners [2016.01]
A23L 5/43	3-Punkt Untergruppe	. . . using naturally occurring organic dyes or pigments, their artificial duplicates or their derivatives [2016.01]
A23L 5/44	4-Punkt Untergruppe	. . . . using carotenoids or xanthophylls [2016.01]
A23L 5/46	3-Punkt Untergruppe	. . . using dyes or pigments of microbial or algal origin [2016.01]
A23L 5/47	3-Punkt Untergruppe	. . . using synthetic organic dyes or pigments not covered by groups A23L 5/43-A23L 5/46 [2016.01]
A23L 5/48	4-Punkt Untergruppe	. . . . Compounds of unspecified constitution characterised by the chemical process for their preparation [2016.01]
A23L 5/49	2-Punkt Untergruppe	. . Removing colour by chemical reaction, e.g. bleaching [2016.01]
A23L 7/00	**Hauptgruppe**	**Cereal-derived products; Malt products (malt products of pulses A23L 11/20); Preparation or treatment thereof (preparation of malt for brewing C12C) [2016.01]**
A23L 7/10	1-Punkt Untergruppe	. Cereal-derived products [2016.01]
A23L 7/104	2-Punkt Untergruppe	. . Fermentation of farinaceous cereal or cereal material; Addition of enzymes or microorganisms (A23L 7/109, A23L 7/20 take precedence; soya sauce A23L 27/50) [2016.01]
A23L 7/109	2-Punkt Untergruppe	. . Types of pasta, e.g. macaroni or noodles [2016.01]
A23L 7/113	3-Punkt Untergruppe	. . . Parboiled or instant pasta [2016.01]
A23L 7/117	2-Punkt Untergruppe	. . Flakes or other shapes of ready-to-eat type; Semi-finished or partly-finished products therefor (A23L 7/143, A23L 7/152 take precedence) [2016.01]
A23L 7/122	3-Punkt Untergruppe	. . . Coated, filled, multilayered or hollow ready-to-eat cereals [2016.01]
A23L 7/126	3-Punkt Untergruppe	. . . Snacks or the like obtained by binding, shaping or compacting together cereal grains or cereal pieces, e.g. cereal bars [2016.01]
A23L 7/13	3-Punkt Untergruppe	. . . Snacks or the like obtained by oil frying of a formed cereal dough [2016.01]
A23L 7/135	3-Punkt Untergruppe	. . . Individual or non-extruded flakes, granules or shapes having similar size, e.g. breakfast cereals [2016.01]
A23L 7/139	4-Punkt Untergruppe	. . . . made from wholegrain or grain pieces without preparation of meal or dough [2016.01]

Symbol	Typ	Titel
A23L 7/143	2-Punkt Untergruppe	. . Cereal granules or flakes to be cooked and eaten hot, e.g. oatmeal; Reformed rice products [2016.01]
A23L 7/148	3-Punkt Untergruppe	. . . made from wholegrain or grain pieces without preparation of meal or dough [2016.01]
A23L 7/152	2-Punkt Untergruppe	. . Cereal germ products [2016.01]
A23L 7/157	2-Punkt Untergruppe	. . Farinaceous granules for dressing meat, fish or the like [2016.01]
A23L 7/161	2-Punkt Untergruppe	. . Puffed cereals, e.g. popcorn or puffed rice [2016.01]
A23L 7/165	3-Punkt Untergruppe	. . . Preparation of puffed cereals involving preparation of meal or dough as an intermediate step [2016.01]
A23L 7/17	4-Punkt Untergruppe	. . . . by extrusion [2016.01]
A23L 7/174	3-Punkt Untergruppe	. . . Preparation of puffed cereals from wholegrain or grain pieces without preparation of meal or dough [2016.01]
A23L 7/178	4-Punkt Untergruppe	. . . . by pressure release with or without heating [2016.01]
A23L 7/183	4-Punkt Untergruppe	. . . . by heating without using a pressure release device [2016.01]
A23L 7/187	5-Punkt Untergruppe	. . . . . Discontinuously-working apparatus [2016.01]
A23L 7/191	3-Punkt Untergruppe	. . . After-treatment of puffed cereals, e.g. coating or salting [2016.01]
A23L 7/196	2-Punkt Untergruppe	. . Products in which the original granular shape is maintained, e.g. parboiled rice [2016.01]
A23L 7/20	1-Punkt Untergruppe	. Malt products (malt products of pulses A23L 11/20; preparation of malt for brewing C12C) [2016.01]
A23L 7/25	2-Punkt Untergruppe	. . Fermentation of cereal malt or of cereal by malting [2016.01]
A23L 9/00	**Hauptgruppe**	**Puddings; Cream substitutes; Preparation or treatment thereof [2016.01]**
A23L 9/10	1-Punkt Untergruppe	. Puddings; Dry powder puddings [2016.01]
A23L 9/20	1-Punkt Untergruppe	. Cream substitutes [2016.01]
A23L 11/00	**Hauptgruppe**	**Pulses, i.e. fruits of leguminous plants, for production of fodder or food; Products from legumes; Preparation or treatment thereof, e.g. treatment with phosphates [2016.01]**
A23L 11/10	1-Punkt Untergruppe	. Rapid cooking pulses [2016.01]
A23L 11/20	1-Punkt Untergruppe	. Malt products; Fermented malt products (flavouring agents or condiments A23L 27/00; malt products of cereals A23L 7/20) [2016.01]
A23L 11/30	1-Punkt Untergruppe	. Removing undesirable substances, e.g. bitter substances [2016.01]
A23L 13/00	**Hauptgruppe**	**Meat products; Meat meal; Preparation or treatment thereof [2016.01]**
A23L 13/10	1-Punkt Untergruppe	. Meat meal or powder; Granules, agglomerates or flakes [2016.01]
A23L 13/20	1-Punkt Untergruppe	. from offal, e.g. rinds, skins, marrow, tripes, feet, ears or snouts (glands or bones as ingredients of processed meat A23L 13/60) [2016.01]
A23L 13/30	1-Punkt Untergruppe	. Meat extracts [2016.01]
A23L 13/40	1-Punkt Untergruppe	. containing additives [2016.01]
A23L 13/50	1-Punkt Untergruppe	. Poultry products, e.g. poultry sausages [2016.01]
A23L 13/60	1-Punkt Untergruppe	. Comminuted or emulsified meat products, e.g. sausages; Reformed meat from comminuted meat product [2016.01]
A23L 13/70	1-Punkt Untergruppe	. Tenderised or flavoured meat pieces, e.g. obtained by injecting solutions; Macerating solutions [2016.01]
A23L 15/00	**Hauptgruppe**	**Egg products; Preparation or treatment thereof [2016.01]**

Symbol	Typ	Titel
A23L 15/10	1-Punkt Untergruppe	. Egg rolls [2016.01]
A23L 17/00	**Hauptgruppe**	**Food-from-the-sea products; Fish products; Fish meal; Fish-egg substitutes; Preparation or treatment thereof [2016.01]**
A23L 17/10	1-Punkt Untergruppe	. Fish meal or powder; Granules, agglomerates or flakes [2016.01]
A23L 17/20	1-Punkt Untergruppe	. Fish extracts [2016.01]
A23L 17/30	1-Punkt Untergruppe	. Fish eggs, e.g. caviar; Fish-egg substitutes [2016.01]
A23L 17/40	1-Punkt Untergruppe	. Shell-fish [2016.01]
A23L 17/50	1-Punkt Untergruppe	. Molluscs [2016.01]
A23L 17/60	1-Punkt Untergruppe	. Edible seaweed [2016.01]
A23L 19/00	**Hauptgruppe**	**Products from fruits or vegetables; Preparation or treatment thereof (of pulses A23L 11/00; marmalades, jams, jellies or the like A23L 21/10; treating harvested fruit or vegetables in bulk A23N) [2016.01]**
A23L 19/10	1-Punkt Untergruppe	. of tuberous or like starch containing root crops [2016.01]
A23L 19/12	2-Punkt Untergruppe	. . of potatoes [2016.01]
A23L 19/15	3-Punkt Untergruppe	. . . Unshaped dry products, e.g. powders, flakes, granules or agglomerates [2016.01]
A23L 19/18	3-Punkt Untergruppe	. . . Roasted or fried products, e.g. snacks or chips [2016.01]
A23L 19/20	1-Punkt Untergruppe	. by pickling, e.g. sauerkraut or pickles [2016.01]
A23L 21/00	**Hauptgruppe**	**Marmalades, jams, jellies or the like; Products from apiculture; Preparation or treatment thereof [2016.01]**
A23L 21/10	1-Punkt Untergruppe	. Marmalades; Jams; Jellies; Other similar fruit or vegetable compositions; Simulated fruit products [2016.01]
A23L 21/12	2-Punkt Untergruppe	. . derived from fruit or vegetable solids [2016.01]
A23L 21/15	2-Punkt Untergruppe	. . derived from fruit or vegetable juices [2016.01]
A23L 21/18	2-Punkt Untergruppe	. . Simulated fruit products [2016.01]
A23L 21/20	1-Punkt Untergruppe	. Products from apiculture, e.g. royal jelly or pollen; Substitutes therefor [2016.01]
A23L 21/25	2-Punkt Untergruppe	. . Honey; Honey substitutes [2016.01]
A23L 23/00	**Hauptgruppe**	**Soups; Sauces (A23L 27/50, A23L 27/60 take precedence); Preparation or treatment thereof [2016.01]**
A23L 23/10	1-Punkt Untergruppe	. Soup concentrates, e.g. powders or cakes [2016.01]
A23L 25/00	**Hauptgruppe**	**Food consisting mainly of nutmeat or seeds; Preparation or treatment thereof [2016.01]**
A23L 25/10	1-Punkt Untergruppe	. Peanut butter [2016.01]
A23L 27/00	**Hauptgruppe**	**Spices; Flavouring agents or condiments; Artificial sweetening agents; Table salts; Dietetic salt substitutes; Preparation or treatment thereof [2016.01]**
A23L 27/10	1-Punkt Untergruppe	. Natural spices, flavouring agents or condiments; Extracts thereof [2016.01]
A23L 27/12	2-Punkt Untergruppe	. . from fruit, e.g. essential oils [2016.01]
A23L 27/14	2-Punkt Untergruppe	. . Dried spices [2016.01]
A23L 27/16	3-Punkt Untergruppe	. . . Onions [2016.01]
A23L 27/18	2-Punkt Untergruppe	. . Mustard [2016.01]

Symbol	Typ	Titel
A23L 27/20	1-Punkt Untergruppe	. Synthetic spices, flavouring agents or condiments [2016.01]
A23L 27/21	2-Punkt Untergruppe	. . containing amino acids [2016.01]
A23L 27/22	3-Punkt Untergruppe	. . . containing glutamic acids [2016.01]
A23L 27/23	2-Punkt Untergruppe	. . containing nucleotides [2016.01]
A23L 27/24	2-Punkt Untergruppe	. . prepared by fermentation [2016.01]
A23L 27/26	2-Punkt Untergruppe	. . Meat flavours [2016.01]
A23L 27/27	2-Punkt Untergruppe	. . Smoke flavours [2016.01]
A23L 27/28	2-Punkt Untergruppe	. . Coffee or cocoa flavours [2016.01]
A23L 27/29	2-Punkt Untergruppe	. . Fruit flavours [2016.01]
A23L 27/30	1-Punkt Untergruppe	. Artificial sweetening agents [2016.01]
A23L 27/40	1-Punkt Untergruppe	. Table salts; Dietetic salt substitutes [2016.01]
A23L 27/50	1-Punkt Untergruppe	. Soya sauce [2016.01]
A23L 27/60	1-Punkt Untergruppe	. Salad dressings; Mayonnaise; Ketchup [2016.01]
A23L 29/00	**Hauptgruppe**	**Foods or foodstuffs containing additives (containing additives for modifying the nutritive qualities A23L 33/10; containing substantially indigestive additives, e.g. dietary fibres, A23L 33/21); Preparation or treatment thereof [2016.01]**
A23L 29/10	1-Punkt Untergruppe	. containing emulsifiers [2016.01]
A23L 29/20	1-Punkt Untergruppe	. containing gelling or thickening agents (marmalades, jams, jellies or other similar fruit or vegetable compositions A23L 21/10) [2016.01]
A23L 29/206	2-Punkt Untergruppe	. . of vegetable origin [2016.01]
A23L 29/212	3-Punkt Untergruppe	. . . Starch; Modified starch; Starch derivatives, e.g. esters or ethers (containing starch hydrolysates, e.g. dextrin, A23L 29/30) [2016.01]
A23L 29/219	4-Punkt Untergruppe	. . . . Chemically modified starch; Reaction or complexation products of starch with other chemicals [2016.01]
A23L 29/225	4-Punkt Untergruppe	. . . . Farinaceous thickening agents other than isolated starch or derivatives [2016.01]
A23L 29/231	3-Punkt Untergruppe	. . . Pectin; Derivatives thereof [2016.01]
A23L 29/238	3-Punkt Untergruppe	. . . from seeds, e.g. locust bean gum or guar gum (A23L 29/212, A23L 29/231 take precedence) [2016.01]
A23L 29/244	3-Punkt Untergruppe	. . . from corms, tubers or roots, e.g. glucomannan (A23L 29/212 takes precedence) [2016.01]
A23L 29/25	3-Punkt Untergruppe	. . . Exudates, e.g. gum arabic, gum acacia, gum karaya or tragacanth [2016.01]
A23L 29/256	3-Punkt Untergruppe	. . . from seaweeds, e.g. alginates, agar or carrageenan [2016.01]
A23L 29/262	3-Punkt Untergruppe	. . . Cellulose; Derivatives thereof, e.g. ethers [2016.01]
A23L 29/269	2-Punkt Untergruppe	. . of microbial origin, e.g. xanthan or dextran [2016.01]
A23L 29/275	2-Punkt Untergruppe	. . of animal origin, e.g. chitin [2016.01]
A23L 29/281	3-Punkt Untergruppe	. . . Proteins, e.g. gelatin or collagen [2016.01]
A23L 29/288	2-Punkt Untergruppe	. . Synthetic resins, e.g. polyvinylpyrrolidone [2016.01]

Symbol	Typ	Titel
A23L 29/294	2-Punkt Untergruppe	. . Inorganic additives, e.g. silica [2016.01]
A23L 29/30	1-Punkt Untergruppe	. containing carbohydrate syrups; containing sugars; containing sugar alcohols, e.g. xylitol; containing starch hydrolysates, e.g. dextrin (A23L 21/20 takes precedence; artificial sweetening agents A23L 27/30) [2016.01]
A23L 31/00	**Hauptgruppe**	**Edible extracts or preparations of fungi; Preparation or treatment thereof [2016.01]**
A23L 31/10	1-Punkt Untergruppe	. Yeasts or derivatives thereof [2016.01]
A23L 31/15	2-Punkt Untergruppe	. . Extracts [2016.01]
A23L 33/00	**Hauptgruppe**	**Modifying nutritive qualities of foods; Dietetic products; Preparation or treatment thereof [2016.01]**
A23L 33/10	1-Punkt Untergruppe	. using additives (A23L 33/21 takes precedence) [2016.01]
A23L 33/105	2-Punkt Untergruppe	. . Plant extracts, their artificial duplicates or their derivatives [2016.01]
A23L 33/11	3-Punkt Untergruppe	. . . Plant sterols or derivatives thereof, e.g. phytosterols [2016.01]
A23L 33/115	2-Punkt Untergruppe	. . Fatty acids or derivatives thereof; Fats or oils [2016.01]
A23L 33/12	3-Punkt Untergruppe	. . . Fatty acids or derivatives thereof [2016.01]
A23L 33/125	2-Punkt Untergruppe	. . containing carbohydrate syrups; containing sugars; containing sugar alcohols; containing starch hydrolysates (indigestible substances A23L 33/21) [2016.01]
A23L 33/13	2-Punkt Untergruppe	. . Nucleic acids or derivatives thereof (A23L 33/145 takes precedence) [2016.01]
A23L 33/135	2-Punkt Untergruppe	. . Bacteria or derivatives thereof, e.g. probiotics [2016.01]
A23L 33/14	2-Punkt Untergruppe	. . Yeasts or derivatives thereof [2016.01]
A23L 33/145	3-Punkt Untergruppe	. . . Extracts [2016.01]
A23L 33/15	2-Punkt Untergruppe	. . Vitamins [2016.01]
A23L 33/155	3-Punkt Untergruppe	. . . Vitamins A or D [2016.01]
A23L 33/16	2-Punkt Untergruppe	. . Inorganic salts, minerals or trace elements [2016.01]
A23L 33/165	3-Punkt Untergruppe	. . . Complexes or chelates [2016.01]
A23L 33/17	2-Punkt Untergruppe	. . Amino acids, peptides or proteins [2016.01]
A23L 33/175	3-Punkt Untergruppe	. . . Amino acids [2016.01]
A23L 33/18	3-Punkt Untergruppe	. . . Peptides; Protein hydrolysates [2016.01]
A23L 33/185	3-Punkt Untergruppe	. . . Vegetable proteins [2016.01]
A23L 33/19	3-Punkt Untergruppe	. . . Dairy proteins [2016.01]
A23L 33/195	3-Punkt Untergruppe	. . . Proteins from microorganisms [2016.01]
A23L 33/20	1-Punkt Untergruppe	. Reducing nutritive value; Dietetic products with reduced nutritive value [2016.01]
A23L 33/21	2-Punkt Untergruppe	. . Addition of substantially indigestible substances, e.g. dietary fibres (addition of gelling or thickening agents A23L 29/20) [2016.01]
A23L 33/22	3-Punkt Untergruppe	. . . Comminuted fibrous parts of plants, e.g. bagasse or pulp [2016.01]
A23L 33/24	3-Punkt Untergruppe	. . . Cellulose or derivatives thereof [2016.01]
A23L 33/25	3-Punkt Untergruppe	. . . Synthetic polymers, e.g. vinylic or acrylic polymers [2016.01]

Symbol	Typ	Titel
A23L 33/26	4-Punkt Untergruppe	. . . . Polyol polyesters, e.g. sucrose polyesters; Synthetic sugar polymers, e.g. polydextrose [2016.01]
A23L 33/28	3-Punkt Untergruppe	. . . Substances of animal origin, e.g. gelatin or collagen [2016.01]
A23L 33/29	3-Punkt Untergruppe	. . . Mineral substances, e.g. mineral oils or clays [2016.01]
A23L 35/00	**Hauptgruppe**	**Food or foodstuffs not provided for in groups A23L 5/00-A23L 33/00; Preparation or treatment thereof [2016.01]**