

A 23 B PRESERVING, e.g. BY CANNING, MEAT, FISH, EGGS, FRUIT, VEGETABLES, EDIBLE SEEDS; CHEMICAL RIPENING OF FRUIT OR VEGETABLES; THE PRESERVED, RIPENED, OR CANNED PRODUCTS (preserving foodstuffs in general [A 23 L 3/00](#); applying food preservatives in packages [B 65 D 81/28](#))

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- 4/00 General methods for preserving meat, sausages, fish or fish products [2]**
- 4/005 . Preserving by heating [5]
- 4/01 . . by irradiation or electric treatment [5]
- 4/015 . Preserving by irradiation or electric treatment without heating effect [5]
- 4/02 . Preserving by means of inorganic salts (apparatus therefor [4/26](#), [4/32](#)) [2]
- 4/023 . . by kitchen salt or mixtures thereof with inorganic or organic compounds [5]
- 4/027 . . by inorganic salts other than kitchen salt or mixtures thereof with organic compounds, e.g. biochemical compounds [5]
- 4/03 . Drying; Subsequent reconstitution [5]
- 4/033 . . with addition of chemicals ([4/037](#) takes precedence) [5]
- 4/037 . . Freeze-drying [5]
- 4/044 . Smoking; Smoking devices [5]
- 4/048 . . with addition of chemicals other than natural smoke [5]
- 4/052 . . Smoke generators [5]
- 4/056 . . Smoking combined with irradiation or electric treatment, e.g. electrostatic smoking [5]
- 4/06 . Freezing; Subsequent thawing; Cooling [2]
- 4/07 . . Thawing subsequent to freezing [5]
- 4/08 . . with addition of chemicals before or during cooling [2]
- 4/09 . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature [5]
- 4/10 . Coating with a protective layer; Compositions or apparatus therefor [2]
- 4/12 . Preserving with acids; Acid fermentation [2]
- 4/14 . Preserving with chemicals not covered by groups [4/02](#) or [4/12](#) [2]
- 4/16 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
- 4/18 . . in the form of liquids or solids (apparatus therefor [4/26](#), [4/32](#)) [5]
- 4/20 . . . Organic compounds; Micro-organisms; Enzymes (acid fermentation [4/12](#)) [5]
- 4/22 Micro-organisms; Enzymes [5]
- 4/24 . . . Inorganic compounds [5]
- 4/26 . Apparatus for preserving using liquids [5]
- 4/28 . . by injection of liquids [5]
- 4/30 . . by spraying of liquids [5]
- 4/32 . Apparatus for preserving using solids [5]
- 5/00 Preservation of eggs or egg products** (preserving dough or bakery products [A 21 D](#))
- 5/005 . Preserving by heating [5]
- 5/01 . . by irradiation or electric treatment [5]
- 5/015 . Preserving by irradiation or electric treatment without heating effect [5]
- 5/02 . Drying; Subsequent reconstitution [5]
- 5/025 . . with addition of chemicals ([5/03](#), [5/035](#) take precedence) [5]
- 5/03 . . Freeze-drying [5]
- 5/035 . . Spray-drying [5]
- 5/04 . Freezing; Subsequent thawing; Cooling
- 5/045 . . Thawing subsequent to freezing [5]
- 5/05 . . with addition of chemicals [5]
- 5/055 . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature [5]
- 5/06 . Coating eggs with a protective layer; Compositions or apparatus therefor [5]
- 5/08 . Preserving with chemicals [5]
- 5/10 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
- 5/12 . . in the form of liquids or solids [5]
- 5/14 . . . Organic compounds; Micro-organisms; Enzymes [5]
- 5/16 Micro-organisms; Enzymes [5]
- 5/18 . . . Inorganic compounds [5]
- 5/20 . . . Apparatus for preserving using liquids [5]
- 5/22 . . . Apparatus for preserving using solids [5]
- 7/00 Preservation or chemical ripening of fruit or vegetables [3]**
- 7/005 . Preserving by heating [5]
- 7/01 . . by irradiation or electric treatment [5]
- 7/015 . Preserving by irradiation or electric treatment without heating effect [5]
- 7/02 . Dehydrating; Subsequent reconstitution (dried cooked potatoes [A 23 L 1/216](#))
- 7/022 . . with addition of chemicals ([7/024](#) to [7/028](#) take precedence) [5]
- 7/024 . . Freeze-drying [5]
- 7/026 . . Spray-drying [5]
- 7/028 . . Thin layer-, drum- or roller-drying [5]
- 7/03 . . Drying raw potatoes
- 7/04 . Freezing; Subsequent thawing; Cooling
- 7/045 . . Thawing subsequent to freezing [5]
- 7/05 . . with addition of chemicals [5]
- 7/055 . . . with direct contact between the food and the chemical, e.g. liquid N₂, at cryogenic temperature [5]
- 7/06 . Blanching (machines therefor [A 23 N 12/00](#)) [3]
- 7/08 . Preserving with sugars (marmalade, jam, fruit jellies [A 23 L 1/06](#))
- 7/10 . Preserving with acids; Acid fermentation
- 7/12 . . Apparatus for compressing sauerkraut
- 7/14 . Preserving or ripening with chemicals not covered by group [7/08](#) or [7/10](#)
- 7/144 . . in the form of gases, e.g. fumigation; Compositions or apparatus therefor [3,5]
- 7/148 . . . in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O [3]
- 7/152 . . . in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O [3]
- 7/153 . . in the form of liquids or solids [5]
- 7/154 . . . Organic compounds; Micro-organisms; Enzymes (acid fermentation [7/10](#)) [5]

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- 7/155 Micro-organisms; Enzymes [5]
 - 7/157 Inorganic compounds [5]
 - 7/158 Apparatus for preserving using liquids [5]
 - 7/159 Apparatus for preserving using solids [5]
 - 7/16 Coating with a protective layer; Compositions or apparatus therefor (7/08 takes precedence) [5]

 - 9/00 Preservation of edible seeds, e.g. cereals**
 - 9/02 Preserving by heating [5]
 - 9/04 by irradiation or electric treatment [5]
 - 9/06 Preserving by irradiation or electric treatment without heating effect [5]
 - 9/08 Drying; Subsequent reconstitution [5]
 - 9/10 Freezing; Subsequent thawing; Cooling [5]
 - 9/12 Thawing subsequent to freezing [5]

 - 9/14 Coating with a protective layer; Compositions or apparatus therefor [5]
 - 9/16 Preserving with chemicals [5]
 - 9/18 in the form of gases, e.g. fumigation; Compositions or apparatus therefor [5]
 - 9/20 in a controlled atmosphere, e.g. partial vacuum, comprising only CO₂, N₂, O₂ or H₂O [5]
 - 9/22 in a controlled atmosphere comprising other gases in addition to CO₂, N₂, O₂ or H₂O [5]
 - 9/24 in the form of liquids or solids [5]
 - 9/26 Organic compounds; Micro-organisms; Enzymes [5]
 - 9/28 Micro-organisms; Enzymes [5]
 - 9/30 Inorganic compounds [5]
 - 9/32 Apparatus for preserving using liquids [5]
 - 9/34 Apparatus for preserving using solids [5]
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