

**CLASS 426, FOOD OR EDIBLE MATERIAL:  
PROCESSES, COMPOSITIONS, AND PRODUCTS**

**SECTION I - CLASS DEFINITION**

This class provides in general for products and compositions in any physical form which are intended to be consumed by human being or lower animals in whole or part via the oral cavity.

Food and edible will be used synonymously and interchangeable herein only in those situations where the edible is intended to be consumed and is not merely in a nontoxic form which is ancillary to its ultimate and intended purpose, e.g., adhesive for stamps, etc.. This class includes the following subject matter not provided for elsewhere.

**A. EDIBLE PRODUCTS OR COMPOSITIONS**

1. Products or compositions which historically have been considered to be a food, and products or compositions which contain a naturally occurring material (i.e., plant or animal tissue) which has been historically regarded as a food; e.g., milk, cheese, apples, bread, dough, bacon, whiskey, etc..
2. Products or compositions which are known to have or are disclosed as having nutritional effect.
3. Products or compositions which are closed or claimed as being edible or which; perfect, modify, treat, or are used in conjunction with an edible such as (1) or (2) above or with another edible, so as to become part of the edible composition or product, or which converts a nonedible to an edible form.
4. Plural inorganic elements or minerals for fortification.
5. Mixtures of enzymes which are edible, per se, or which are used in preparing a product or composition proper for this class.
6. Products or compositions proper for this class which contain a live micro-organism which enhances or perfects the digestive action of the intestinal tract, e.g., Bacillus acidophilus milk, etc..
7. Edible bait.
8. Edible products or compositions which have structural characteristics.

**B. EDIBLE FOOD PRODUCTS IN COMBINATION with Nonfood Materials Which Are Generally:**

1. Products or compositions of A. above in combination with a package structure, inedible casing, a liner or base, an infusion bag, etc..
2. Compounds which have the same function as in (A. 1-3) in combination with an inedible material.
3. Potable water in a package.
4. Chewing gum and chewing gum bases, per se.

**C. THIS CLASS IS THE GENERIC CLASS FOR:**

1. Flavoring compositions wherein at least one of the ingredients is not a carbohydrate type material.
2. Sweetening compositions wherein at least one of the ingredients is a noncarbohydrate type material.

**D. GRIT AND OTHER MATERIALS which are consumed so as to aid in mastication of a food.**

**E. PROCESSES OF ADMINISTERING the products or composition of A-D above to an animal via the oral cavity.**

**F. PROCESSES OF ADMINISTERING a compound having the same function as the compositions or products of A-D above to an animal via the oral cavity.**

**G. Processes Of Treating live animals with a product, compound, or ferment that perfects the food made from said animal in combination with a butchering operation, or processes of removing a food product from a live animal followed by a treatment of the removed food, or a butchering operation followed by an operation that is proper for this class.**

**H. PROCESSES OF PREPARING treating or perfecting the products or compositions of A-D.**

**I. SINGLE USE INFUSION containers or receptacles which are specific for preparing a food and which are devoid of structure which specifically cooperates with a food apparatus.**

**J. COMPOSITIONS AND METHODS OF USE solely disclosed or claimed for treating or perfecting a food material.**

**CLASSIFICATION GUIDELINES FOR THIS CLASS:**

Patents have been placed herein on the general rule of placing the patent as an original in the first appearing subclass of this class that provides for the claimed subject matter.

This class regards all ingredients or additives that are involved in preparing an edible as being proper herein.

Therefore each ingredient or additive used in food preparation, whether naturally occurring as a product of nature or synthetically produced, that becomes a part of an edible composition, or treats an edible composition or is either disclosed or claimed as being edible, is to be regarded as being edible.

Ingredient or additive does not include packaging materials, containers, paper products, etc.. or any other material which would not reasonably be regarded as being edible. Further, water in any of its physical forms, carbon dioxide, nitrogen, the inert gases or mixtures composed thereof are not regarded as an additive or ingredient, except, wherein the same is specifically provided for by subclass title or definitions thereof, e.g., ice coated, etc..

**SECTION II - LINES WITH OTHER CLASSES AND WITHIN THIS CLASS****A. LINES WITH RELATED COMPOUND CLASSES**

1. A compound, per se, is classified in the compound class regardless of utility. However, a patent having only process claims for making a protein and reciting the step of texturizing or other food perfecting step will be classified in Class 426. Further a texturized protein is proper for Class 426:

a. Where a patent claims a composition in nominal terminology only, e.g., "a composition comprising an edible amount of compound X", and there are no claims to a method to use, the original has been placed in the compound class.

b. Where a patent contains at least one claim to a method of use, even if the method refers only to a particular ingredient as being edible, the patent has been placed herein as original, (except when another use is also claimed which is superior to Class 426).

c. Where a patent claims a composition wherein at least

two materials are recited or wherein proportions are recited, the original has been placed in Class 426, e.g., at least X%, etc..

See References to Other Classes, below, for Related Compound Classes and the lines with Class 426.

**B. LINES WITH RELATED COMPOSITION CLASSES.**

1. The rules for determining Class placement of the Original Reference (OR) for claimed chemical compositions are set forth in the Class Definition of Class 252 in the section **LINES WITH OTHER CLASSES AND WITHIN THIS CLASS**, subsection **COMPOSITION CLASS SUPERIORITY**, which includes a hierarchical **ORDER OF SUPERIORITY FOR COMPOSITION CLASSES**.

**2. Specific Class Lines:**

See References to Other Classes for the line between Class 426 and Related Composition Classes

**C. LINES WITH RELATED PROCESS CLASSES.**

The following general rules only apply in those situations where the process claims are (1) equally comprehensive, (2) control ultimate classification, (3) and no specific note in Class 426 or some other class is applicable.

**1. General Treating Classes**

The following general classification rules apply between Class 426 and the General Treating Classes.

a. The process claims are silent as to the material treated, disclosure is specific to an edible, claims are limited to a sole separation performed in one of the General Treating Classes, classification is proper in the appropriate General Treating Class.

b. The process claims are silent as to the material treated, disclosure is specific to an edible, the claims are limited to combined operation provided for specifically in Class 426 and in a General Treating Class, classification is proper in Class 426, except for general treating Classes 241, Solid or Disintegration Material Comminution, subclasses 6+ and Class 62, Refrigeration, subclasses 68+.

c. The process claims are drawn to treating edibles and nonedibles, or are limited to edibles, the claims are lim-

ited to operation performed in one of the General Treating Classes, classification is proper in the appropriate General Treating Class.

d. The claims are classified in Class 426 when the claims are limited to an edible and the treating involves an operation that is provided for in Special Treating Class, e.g., molding, dyeing, etc.; or are operations that are proper subject matter for Class 426, per se, e.g., preparing a composition, etc.; or are operations that are provided for in a General Treating Class that are in combination with a Class 426 operation, e.g., drying and subsequently cooking, etc.; or are combinations of two or more General Treating Classes, e.g., cleaning and then cutting, etc., or are combinational operations that are specifically provided for in one of the General Treating Classes and in Class 426 as well, e.g., freezing and packaging, drying with cooling, except for Class 241, Solid Material Comminution or Disintegration, subclasses 6+ and Class 62, Refrigeration subclasses 68+ which specifically provide for edible materials.

e. The process claims are silent as to the material treated; disclosure includes both edibles and non-edibles; claims are not limited to subject matter for a single General Treating Class, classification is proper in the appropriate General or Special Treating Class that provides for the over-all combination.

f. The process claims are drawn to treating edibles and nonedibles; claims are not limited to subject matter for a single General Treating Class; classification is proper in the appropriate General or Special Treating Class that provides for the over-all combination.

g. In the event that an appropriate General or Special Treating Class is not available to handle the question of classification, then classification will be based on alternatives such as superiority of certain compositions over others (see the notes relating herein to compositions and to methods of preparing thereof, Section C) or will be based on superiority of types of technology (see DUPACS section 326).

See References to Other Classes, below, for examples of General Treating Classes in the following art areas (as well as the lines between Class 426 and these classes) :

## 2. Special Treating Classes

The following classification rules apply between Class 426 and the Special Treating Classes.

a. The process claims are silent as to the material

treated; disclosure is specific to a food, classification is appropriate in Class 426.

b. Claims are limited to an edible; classification is proper in Class 426.

c. The process claims are silent as to the material treated; the disclosure refers to edible and nonedibles; the claims are limited to operations performed in one special treating class; classification is proper therein.

d. There are individual process claims to treating an edible and a nonedible; the claims whether drawn to the edible or nonedible are limited to operations performed in one Special Treating Class; classification is proper therein.

e. The process claims are silent as to the material treated; disclosure includes both edibles and nonedibles; claims are not limited to subject matter for a single Special Treating Class; classification is proper in the appropriate General or Special Treating Class that provides for the overall combination.

f. Some classification as in (E) above when claims are presented which are drawn to edible and nonedible species, and claimed subject matter is not limited to a single Special Treating Class.

g. See 1 of this same section for a further discussion into the classification of processes between classes.

See References to Other Classes, below for examples of some of the Special Treating Classes and the lines between those classes and Class 426.

## D. LINES WITH PRODUCT CLASSES

### 1. Package Classes

Class 206, Special Receptacles and Packages, provides for special receptacles adapted to contain an edible and for packaged products not elsewhere provided for. Class 426, provides for (1) a package which is solely disclosed or claimed as containing an edible therein, or (2) a non-edible package containing packaged material, therein, which material is additive in nature, said material being solely disclosed for treating or perfecting an edible and wherein the edible is not claimed in the package.

Class 221, Article Dispensing

Class 222, Dispensing, for processes and apparatus for dispensing not elsewhere classified.

Classes 221 and 222 provide for Class 206 subject matter having a significant dispensing feature.

Class 84, Music

2. Amusement And Music Classes

273, Amusement Devices: Games

446, Amusement Devices: Toys

The above classes provide for subject matter of their class not limited by the claims or the disclosure to the use of an edible ultimate consumption.

Class 426, provides for Class 84, Class 273 and Class 446, subject matter limited by the claims or disclosure to utilizing a Class 426 material which is ultimately intended to be consumed. Questions of doubt as to whether the article prepared from or containing a Class 426 material is ultimately to be consumed are to be resolved by classification into Class 426.

473, Amusement Devices: Games

3. General Article or Product Classes

See References to Other Classes below for General Article or Product Classes and the line with Class 426.

### SECTION III - REFERENCES TO OTHER CLASSES

#### SEE OR SEARCH CLASS:

8, Bleaching and Dyeing; Fluid Treatment and Chemical Modification of Textiles And Fibers, is the generic home for dyeing processes, and for compositions for dyeing. Class 8 is also the generic home for processes, for treating hides, skins, feathers, and animal tissues with chemical and fluids and for the compositions used in such treatments. Class 8 is also the generic home for processes of bleaching. Class 426, provides for dye composition, e.g., artificial coloring, etc., process of dyeing and dyed material all limited to an edible. Class 426 also provides for methods of treating animal material to prepare an edible therefrom, e.g., casing, etc. and to the compositions used in such a treating operation. Class 426 also provides for a method of bleaching an edible, e.g., flour, etc., bleachant used in such a method, and to

the bleached product. (See Lines With Related Process Classes, "Special Treating Classes" above)

29, Metal Working, for metallic or free-metal-containing materials either in the form of a single layer or a stock material laminate including at least two layers or components of such metal-liferous material next to each other. Class 426 provides for stock material of the type in Class 29 in combination with a Class 426 edible. (see Lines With Product Classes, "General Article or Product Classes" above)

34, Drying and Gas or Vapor Contact With Solids, provides for drying processes or the contacting of a solid with either or both a gas or vapor. Class 426, provides for processes of treating edible materials which are subsequent to a Class 34 operation, and all edible perfecting operations which are precedent to or concurrent with a Class 34 operation, except for operations involved in perfecting the Class 34 operation; Class 426 also provides for processes limited by the claims or disclosure to the roasting or cooking of an edible. (See Lines With Related Process Classes, "General Treating Classes" above)

43, Fishing, Trapping, and Vermin Destroying, for imitation or artificial bait with an emitting substance, e.g., flavor, etc., and for the combination of an edible bait and an inedible bait holder, etc., so as to conserve the bait. Class 426, provides for processes of treating an edible with biocide not elsewhere provided for, and for processes of treating and preparing an edible bait and the resulting product. (see Lines With Product Classes, "General Article or Product Classes" above)

40, Card Picture, Or Sign Exhibiting, for indicia carried by a receptacle.

47, Plant Husbandry, provides for processes of treating the earth and its products which are not provided for elsewhere and provides specifically for processes of treating agricultural products which have not been separated from their natural habitat. Class 426 provides for processes of treating agricultural products which have been separated from their habitat so as to prepare or perfect an edible therefrom. (See "Special Treating Classes" above)

53, Package Making, provides for methods of packaging contents including the packaging of an edible material. Class 426, provides for the packaging of an edible when said packaging operation is in combination with additional

- steps for preparing, treating, or preserving the edible, said steps occurring either precedent to, concurrent with or subsequent to the packaging operation. (See Lines With Related Process Classes, "General Treating Classes" above)
- 57, Textiles: Spinning, Twisting, and Twining, for textile strands, having structural limitations which are coated or impregnated and where the coating or impregnation took place prior to assembly thereof to form the product. Class 426 provides for a textile strand which is surface coated or impregnated with a Class 426 edible. (see Lines With Product Classes, "General Article or Product Classes" above)
- 62, Refrigeration, provides for refrigerating processes even though limited to treating an edible, subclass 58 for the separation of ice crystals so as to dry an edible; subclass 60 for packaging a general commodity involving refrigeration; subclasses 66+ and in particular subclasses 69+ therein for introducing air while congealing a flowable material, e.g., ice cream, etc.. Class 62 also provides for a refrigerated package of general commodity. Class 426, provides for processes of refrigeration food (1) combined with an additional food working operation or (2) wherein the refrigerating agent becomes a part of the food (e.g., sugar refrigerant also sweetens the food). Class 426, also takes a refrigerated package limited to containing a food and a frozen article if it is a food or used with a food for purposes other than cooling as with ice. Claims to an article which functions as a food and some other function is classified as an original in Class 426 and cross-reference to Class 62. (See Lines With Related Process Classes, "General Treating Classes" above)
- 73, Measuring And Testing, is the generic class for processes for performing a test or measurement on an edible. Class 426, provides for processes of performing a test or measurement on an edible combined with additional steps for treating, preparing, or perfecting an edible, e.g., comminuting, forming, adding ingredients, etc., except those operations that are solely involved in perfecting the testing or measuring. (See Lines With Related Process Classes, "General Treating Classes" above)
- 83, Cutting, provides for a mere method of cutting or severing an edible; wherein the cut portions are all of the same type of material. Class 426, provides for methods of cutting or severing an edible combined with other operations for treating, making, or perfecting an edible except for those operations that are solely involved in perfecting the cutting or severing operation, as well as methods for cutting or severing an edible plastic which results in a molding or shaping of the edible by a flowing and reshaping of the plastic edible. (See Lines With Related Process Classes, "General Treating Classes" above)
- 95, Gas Separation: Processes, for processes involving steps resulting in separation of a gas from a fluid mixture comprising (a) a gas and solid or liquid particles entrained therein, (b) a liquid and gas entrained therein, or (c) a plurality of gases. Class 426, provides for the separation of a gas from an edible material when the separation is part of an operation in perfecting the edible nature of the material worked on or wherein the gas separation is utilized in a subsequent edible perfecting operation. Operations designed to merely recover a gas from an edible, wherein the gas itself has no edible value, are proper in Class 95. (See "Special Treating Classes" above)
- 99, Foods And Beverages: Apparatus, for apparatus used in particular or perfecting a food, in particular subclasses 275+, for beverage making apparatus and subclasses 324+, for cooking apparatus. Also, the above subclasses for apparatus provided therein (which performs a mechanical operation on the food other than containing the same, e.g., package and related matter, etc..) when combined with a food in name only. Class 426 provides for processes and methods of using the apparatus of Class 99 in a food preparing or treating operation. Class 426 also provides for an infusion bag or receptacle, per se, of the single use variety which is specific to preparing a food and which is devoid of structure and which specifically cooperates with a Class 99 apparatus, and for infusors having a soluble charge.
- 100, Presses, for methods of compacting by a mechanical interlock. Class 426, for a process of compacting an edible or for a method of expressing an edible liquid, combined with an additional operation for treating, making, or perfecting an edible, with the exception of an additional operation that is solely involved in perfecting the compacting or compressing operation. (See Lines With Related Process Classes, "General Treating Classes" above)
- 106, Compositions: Coating or Plastic, provides for a coating, impregnating, or plastic composition

- not provided elsewhere. Class 426 provides for a coating, impregnating or plastic composition which is solely disclosed or claimed as being edible. (See "Lines With Related Composition Classes" above)
- 131, Tobacco, for a tobacco product or to a tobacco substitute intended to be smoked or chewed. Class 426 provides for chewing gum and for flavoring compositions which may be used in tobacco or in a tobacco substitute.
- 127, Sugar, Starch, and Carbohydrates, subclasses 29 through 33 for (1) Sugars, Starches, and Carbohydrates including those claimed as being edible, (2) Impure forms of the above which originates from a single source, e.g., maple sugar, etc.. (3) mixtures solely composed of any of the above even if claimed as being edible, (4) any of the above subject matter combined with a preservative, e.g., anti-caking, etc.. Class 426, takes the combination of an edible nonpreservative, in Class 127 type material combined with a Class 127 type material or mixture of compound so as to provide an edible composition e.g., sugar syrup mixed with an essential oil, etc.. (See "Lines With Related Compound Classes" above)
- 134, Cleaning And Liquid Contact With Solids, for cleaning and liquid contact with solids including the cleaning of an edible by removing naturally occurring material therefrom. Class 426, provides for processes of treating a solid edible with liquid material which is not elsewhere provided for. Class 426, provides for all Class 134 processes which are combined with other operations for treating, making, or perfecting an edible, except for those that are involved in perfecting the Class 134 operation. Class 426 also specifically provides for the removal of a pesticidal residue. (See Lines With Related Process Classes, "General Treating Classes" above)
- 137, Fluid Handling, in particular subclass 125 for handling processes involving a carbonated potable beverage prior to dispensing, Class 426 provides for methods of handling a carbonated potable beverage combined with additional steps for treating, preparing, or perfecting the beverage and which combination is not provided for elsewhere. (See Lines With Related Process Classes, "General Treating Classes" above)
- 138, Pipes and Tubular Conduits, provides for casings which are open ended and are not disclosed as being edible. Class 426, provides for all edible casings and all casings which are derived from animal material. Questions of doubt as to whether the casing is edible or inedible are to be resolved by classification into Class 138. Class 426 also provides for all edible tubular products and for their method of preparation. (see Lines With Product Classes, "General Article or Product Classes" above)
- 139, Textiles: Weaving, for a single or plural layer stock material product which is coated or impregnated and where the sole disclosure is that coating or impregnation took place prior to weaving. Class 426 provides for a woven product which is coated or impregnated which is a Class 426 edible. (see Lines With Product Classes, "General Article or Product Classes" above)
- 141, Fluent Material Handling, with Receiver or Receiver Coacting Means, for a process for filling a container with fluent edible. Class 426, provides for the filling of a receiver with a fluent combined with a step of treating, preparing, or perfecting the edible, with the exception of those operations that are involved in perfecting the filling operation.
- 159, Concentrating Evaporators, provides for processes peculiar to the concentration of solids in solution or suspension, even if solely disclosed or claimed as being edible, by the evaporation of the liquid containing the solid and by the recovery of the concentrate. The concentrate may be a liquid and need not be carried to the point of crystallization or dryness. Class 426, provides for processes limited to concentration by evaporation and the recovery of an edible material, wherein said concentrating step is combined with other operations for treating, making, perfecting an edible, except for those operations that are solely involved in perfecting the concentrating operation. (See Lines With Related Process Classes, "General Treating Classes" above)
- 119, Animal Husbandry, for a method of treating an animal other than man to improve its well being including the feeding of an edible thereto and for inventions applicable to the propagation, rearing, training, e.g., flavored catnip balls, etc., and care of living animals. Class 119, also provides for treating an animal to increase its growth rate or produce a superior quality of meat if the method is more than the mere application or applications of a class 426 compound or composition. Class 426, provides for a mere method of feeding an edible to

- an animal; provides for converting inedible forms of an animal into an edible condition; provides for the treatment of an animal followed by a slaughtering operation; provides for grit and processes of preparing grit useful for mastication; provides for methods of feeding an animal and utilizing the waste material of the animal as an edible material. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 156, Adhesive Bonding and Miscellaneous Chemical Manufacture, is the general home for processes of manufacturing an article involving a chemical reaction and for processes of bonding parts together utilizing a nonmetallic cement. Class 426, for claims or claimed disclosure limited to the bonding together of a material which is partly or wholly edible, e.g., sandwich, cookie, etc.. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 162, Paper Making and Fiber Liberation, provides for paper impregnated with a nonfiber additive, said additive having been incorporated into the paper prior to being made into a paper stock. Class 426 provides for a paper made by a Class 162 operation wherein the nonfiber additive is a Class 426 edible. (see Lines With Product Classes, "General Article or Product Classes" above)
- 165, Heat Exchange, provides for processes relating to the transfer of heat from one material to another. Class 426, provides for processes of heat exchange limited by the disclosure or claims to heating an edible. Class 426, provides for fermentation processes that are solely disclosed or claimed in preparing an edible, and for mixtures of enzymes or ferments solely disclosed or claimed as edible or used in the preparation of an edible. Class 426 provides for compositions and processes of preparation relating to compositions which have the capacity to ferment and produce an edible, but which are claimed as being in an inactive state, and also provides for compositions which are undergoing a fermentation to produce an edible product. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 201, Distillation: Processes, Thermolytic, provides for the heating of a solid carbonaceous material to cause a compound or compounds in the material to undergo a chemical decomposition to form different chemical substances, at least some of which are volatile under the conditions employed and unvaporized solid carbonaceous material. Class 426, provides for a class 201 type distillation operation wherein the claims or claimed disclosure is limited to preparing or perfecting a food. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 203, Distillation: Processes, Separatory, provides for processes of merely recovering alcohol from a fermented beverage by distillation without the preparation of the beverage. Class 426, provides for separatory distillation processes limited to edible treating or perfecting. Class 426 also provides for processes of removing alcohol to prepare a distilled beverage by a distillation process. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 204, Chemistry: Electrical And Wave Energy, for processes in general for treating or preparing materials involving the application of electrical, radiant, or wave energy; and for processes of preparing vitamins involving electrical or wave energy. Class 426, provides for processes limited by a claim or by the disclosure to treating or preparing an edible by the application thereto of electrical, radiant, or wave energy. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 209, Classifying, Separating, and Assorting Solids, provides for methods of separating solid materials including an edible and assorting or segregating them in grades or classes according to physical characteristics, e.g., separation of grain, vegetables, flour, etc.. Class 426, provides for all processes of class treating an edible by a Class 209 operation in combination with an operation not provided for elsewhere and for combinations of operations provided for in Class 209 which are limited to operating on an edible. (See Lines With Related Process Classes, "General Treating Classes" above)
- 221, Article Dispensing, provides for processes of dispensing which may involve dispensing of an edible material. Class 426, provides for methods of dispensing edible materials combined with additional steps of treating, preparing, or perfecting the edible other than those operations which are solely involved in perfecting the dispensing operation. (See Lines With Related Process Classes, "General Treating Classes" above)
- 222, Dispensing, provides for processes of dispensing which may involve dispensing an edible

- material. Class 426, provides for processes of dispensing edible materials combined with additional steps for treating, preparing, or perfecting the edible other than those operations which are solely involved in perfecting the dispensing operation, and for operations of dispensing where the material is shaped by the outlet of a dispenser so that the material delivered has a desired shape. (See Lines With Related Process Classes, "General Treating Classes" above)
- 210, Liquid Purification or Separation, for a process of the type classified in Class 210 not limited by a claim or by the disclosure to an edible; and for methods of purifying or separating water. Class 426, provides for a process of purifying or separating a liquid other than water when the liquid is claimed or solely disclosed as being edible. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 215, Bottles And Jars, for bottles and jars adapted to contain an edible.
- 217, Wooden Receptacles, for receptacles made of wood adapted to contain an edible.
- 219, Electric Heating, provides for processes of electrically heating a material. Class 426, provides for processes of electrically heating a material claimed or solely disclosed as being edible. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 220, Receptacles, for metal receptacles adapted to contain an edible and for all receptacles not elsewhere classified.
- 229, Envelopes, Wrappers, and Paperboard Boxes, for paper receptacles adapted to contain an edible.
- 241, Solid Material Comminution or Disintegration, provides (1) for comminuting of solid cereal materials or other seed or seed parts, per se; (2) for comminuting plus physical steps which facilitate the comminuting of the material of (1) above; or (3) for additional steps involving these materials combined with comminuting, such as (A) Separation or classification of the material into grades or sizes, including the recombining of separated ingredients of a single starting material; (B) Separation of fluids from the material involving no chemical change in the material, e.g., filtering, drying, etc.; (C) Heating or cooling the material; (D) Separating of comminuting aids from the material, which operation may involve dissolution or a chemical reaction. Class 426, provides for all processes in preparing, treating, or perfecting an edible seed or seed part not provided for in Class 241 and for all operations involving comminuting or disintegrating of any other edible material. (See Lines With Related Process Classes, "General Treating Classes" above)
- 260, Chemistry of Carbon Compounds, Class 426: Provides for a Class 260 compound in admixture with a preservative when the mixture thus formed is claimed or solely disclosed as having a Class 426 utility. Provides for an extract solely disclosed or claimed as having a Class 426 utility and not provided for elsewhere. Provides for an essential oil composed of a plurality of constituents solely disclosed or claimed as having a Class 426 utility. Provides for compositions solely disclosed or claimed as having a Class 426 utility which are admixtures containing at least one Class 260 compound. Provides for a mixed product of reacted and unreacted components which is solely disclosed or claimed as having a Class 426 utility and which is produced by chemically reacting a Class 260 natural or single source product, which reaction only effects a reaction on certain of the components of the natural or single source product. Provides for a mixture which is solely disclosed or claimed as having a Class 426 utility and which is produced by removing a component from a Class 260 natural or single source product. Provides for a product which is solely disclosed or claimed as having a Class 426 utility and which is produced by first treating so as to separate a Class 260 natural or single source product into components and then reblended. Provides for plant extracts and essential oils, including those from a single source which usually are treated as compounds, which have traditionally been used as condiments, flavor enhancers, seasoning or flavoring; such as citrus oil, etc.. (See "Lines With Related Compound Classes" above)
- 264, Plastic and Nonmetallic Article Shaping or Treating: Processes, is the generic class for processes for molding, casting or shaping of nonmetallic materials. Class 264 provides for example, in subclass 4 for encapsulating normally liquid materials, subclasses 41+ for pore forming in situ, subclasses 73+ for random variegated coloring during molding, subclasses 109+ for forming articles by uniting randomly associated articles, subclasses 176+ for shaping by extrusion and in particular subclass 202 for protein shaping, and subclasses 239+ for



- mechanical shaping or molding to form or reform a shaped article. Class 426, provides for processes of the type classified in Class 264 when said processes are solely claimed or solely disclosed for the treatment of an edible material. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 232, Deposit and Collection Receptacles, see subclasses 41+ therein for milk receptacles.
- 376, Induced Nuclear Reactions: Processes, Systems, and Elements, for processes of subjecting an edible to nuclear radiation by a nuclear reactor provided that more than just a mere reference to a nuclear reactor is claimed. Class 176 also provides for processes of irradiating an edible for the purpose of research or in preparing a specimen. Class 426, provides for a process of subjecting an edible to a nonstructurally defined radiation device. (See Lines With Related Process Classes, "General Treating Classes" above)
- 383, Flexible Bags, appropriate subclasses for a flexible, nonedible bag of that class type.
- 422, Chemical Apparatus and Process Disinfecting, Deodorizing, Preserving, or Sterilizing, is the generic class for process of disinfecting, preserving, deodorizing, or sterilizing. See Class 426, for claims or claimed disclosure limited to disinfecting, preserving, deodorizing, or sterilizing an edible material and not elsewhere specifically provided for. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 422, Chemical Apparatus and Process Disinfecting, Deodorizing, Preserving, or Sterilizing, provides for processes of performing a test or measurement on an edible involving chemical reaction. Class 426, provides for processes of performing a test or measurement on an edible combined with an additional operation for treating, preparing, or perfecting an edible, with the exception of an additional operation which is solely involved in perfecting the test or measurement. (See Lines With Related Process Classes, "General Treating Classes" above)
- 423, Chemistry of Inorganic Compounds, for inorganic compounds and nonmetallic elements and to methods of preparation thereof, not elsewhere provided for. Class 423, provides for inorganic compounds or nonmetallic elements claimed as having a Class 426 utility, and see in particular subclass 265 therein for the line between Class 423 and Class 426 regarding a preservative agent in combination with a Class 423 material. Classes 532-570 provide for organic compounds and processes or preparing such compounds, not provided for elsewhere, including those claiming a 426 utility. Plant extracts and essential oils, as well as processes for preparing them, when claimed, disclosed or historically considered to have use as a food or flavoring agent are not provided for in the 532-570 Series of Classes; they are provided for in Class 426 even when derived from a single source. (See "Lines With Related Compound Classes" above)
- 424, Drug, Bio-Affecting and Body Treating Compositions, provides: i. for an edible composition designed to be administered to an animal by a route which is other than the oral cavity; ii. for an edible composition which contain an additive in excess of the normal amount that is usually required of that additive so as to maintain the normal metabolism of the animal, e.g., vitamin, amino acid, etc.; iii. for compositions solely composed of vitamins with or without a carrier; iv. for a nonlaxative additive in combination with a natural edible which protects the ultimate consumer of the edible from deleterious effects which are the natural in sequence of consuming the edible, e.g., high cholesterol eggs, etc.; v. for a Class 426 composition containing an animal growth regulator or other anabolic agent. For purposes of classification an animal growth regulator or anabolic agent is defined to include the following illustrative causative effects: increase feed efficiency or weight gain; enhance color of eggs yolks, combs, skin, or legs of chickens; enhance the hatchability of eggs; vary the fat-protein ratio of texture or flesh; chemically caponize an animal; for an adjuvant or carrier composition, per se, solely disclosed or claimed as perfecting a Class 426 composition, e.g., flavor, sweetener, etc..
- (a) Class 426 provides: a. for a composition or mere method for treating an abnormal metabolic condition of an animal by varying the nutritional ingredients, fat, carbohydrate, or protein, so as to meet the special nutritional needs of the abnormal metabolic condition, e.g., diabetes, etc.; b. for a mineral composition, per se; c. for a flavoring composition not elsewhere provided for which contains at least one noncarbohydrate type flavor ingredient; d. for a Class 426 edible preserved by the

- use of a Class 424 biocide; e. for a significant method of treating a Class 426 composition or product with a Class 424 biocide or preservative; f. for a Class 426 composition containing a live microorganism so as to treat the intestinal tract of an animal, so that the Class 426 function will be perfected, e.g., bacillus acidophilus lacteal product, etc.. (See "Lines With Related Composition Classes" above)
- 427, Coating Processes, is the generic class for methods of coating in general. Class 426 takes coating or impregnating methods which prepare, treat, or preserve a material which is wholly or partially edible, e.g., fat coated, inedible base, etc.. (See Lines With Related Process Classes, "Special Treating Classes" above)
- 428, Stock Material and Miscellaneous Articles, subclasses 35+ for an inedible food casing having a closed end.
- 428, Stock Material or Miscellaneous Articles, is the residual Class for a stock material product in the form of a single or plural layer web or sheet and for articles of manufacture for which no other classification exists. Class 426 provides for edible articles and for nonstructural laminates wherein one or more of the layers contains a Class 426 edible and wherein the product is designed for a Class 426 purpose. (see Lines With Product Classes, "General Article or Product Classes" above)
- 436, Chemistry: Analytical and Immunological Testing, provides for processes of performing a test or measurement on an edible involving a chemical reaction. Class 426, provides for processes of performing a test or measurement on an edible combined with an additional operation for treating, preparing, or perfecting an edible, with the exception of an additional operation which is solely involved in perfecting the test or measurement. (See Lines With Related Process Classes, "General Treating Classes" above)
- 452, Butchering (General Treating Class) provides for: 1. Killing or dressing mammalian meat, fowl, and seafoods, (e.g., separating flesh and bone, removing hair or feathers, shelling skinning, deheading, trussing). 2. Stuffing and/or linking sausages 3. Encasing or casing removal 4. Cleaning intestines 5. Shirring casing both natural and artificial 6. Mechanical or manipulative or electrical tendering of meat. Class 426, provides for: 1. Any of the above operations when combined with an edible perfecting operation, e.g., cooking, canning, mixing with a diverse edible, etc.. (See Lines With Related Process Classes, "General Treating Classes" above)
- 504, Plant Protecting And Regulating Compositions provides for compositions having a stimulating, inhibiting (herbicide) or regulating action on plant growth and methods of using such composition. Class 426 provides for treating plants which have been separated from their habitat so as to prepare or to perfect an edible, e.g., ripening of fruit, etc.. Class 504 is superior to Class 426. (See hierarchy list in Lines With Related Composition Classes above).
- 512, Perfume Compositions, subclasses 302+ for compositions in the form of a colloid, gel or emulsion; subclasses 186+ and 188+ for oxidative and reductive bleachants, respectively; subclasses 380+ for a preservative composition not elsewhere provided for, and for a preservative mixed with a compound claimed so broadly as not to afford a basis of classification; subclasses 1 through 27 for a perfume composition, per se.
- 520, Synthetic Resins, or Natural Rubbers, appropriate subclasses, particularly Class 523, subclasses 100+ for a nonedible composition containing a synthetic resin or natural rubber and which is intended to come into contact with food or tobacco or to processes of preparing said composition. 426 provides for bleaching compositions specific for food; for edible compositions in the form of a gel, colloid, or emulsion; for preservatives which are edible; and for flavoring compositions not elsewhere classifiable.

#### SECTION IV - GLOSSARY

The meaning to be given to the various "Art" terms appearing in this class, but which have not been included in the glossary below, is the same as that generally accepted or in common usage.

#### ADDITIVE

Substance or a mixture of substances used primarily for purposes other than its nutritive value and added to a food in relatively small amounts to (1) impart or improve desirable properties (2) or suppress undesirable properties, and (3) may become a part of the food or be

transitory in nature. (Compare ingredient below which in some instance may be an additive).

#### BASIC INGREDIENT

Principal constituent (except added water) of a composition considered to be the fundamental part and by which the composition is (usually) identified. Usually the basic ingredient constitutes the major portion of the composition, e.g., chocolate milk-milk is the basic ingredient. In those instances wherein a plurality of percentages of the ingredients are given that ingredient which constitutes 50 of the total composition (excluding added water) is considered to be the basic ingredient. The 50% may be determined by summing like ingredients, e.g., lactose, whey and butter fat are all lacteal derived.

#### CARBOHYDRATE

Compound, the monomeric units of which contain at least five carbon atoms, and their reaction products wherein the carbon skeleton of carbohydrate unit is not destroyed. Alcohols and acids corresponding to carbohydrates, such as, sorbitol ascorbic acid, or mannonic acid are not considered as being carbohydrates.

#### DRY

Products which are as a complete product free or relatively free from water and under normal ambient conditions involve such characteristics, but not necessarily each and every one, as free flowing, dry to the touch, nontacky or sticky, nonadhesive, granular, powder, tablet, flake, flour, meal, particulate, pellet, finely divided, etc..

#### FERMENT

Any enzyme or any living organism that is capable of causing or modifying a fermentation.

#### GENERAL TREATING CLASS

Class that includes the treatment of an edible, per se.

#### INGREDIENT

Component part (usually a major one) of mixture that goes to make a food. (Compare additive above which in some instance may be an ingredient).

#### ISOLATED TRIGLYCERIDIC FAT OR OIL

Fat or oil (as defined below) that is free of any of the plant or animal tissue from which it is derived.

#### PACKAGE

Mercantile combination of an edible material fully encased, encompassed, or completely surrounded by a solid material.

#### SPECIAL TREATING CLASS

Class that does not include the treatment of an edible, per se.

#### TISSUE

Material containing a certain amount of the original animal or plant as against an extract which is considered to be devoid of original cellular structure. Included within the term are materials which are chopped, cut, comminuted, pulverized, milled, slice, etc..

#### TRIGLYCERIDIC FAT OR OIL

Esters of glycerol and a higher fatty acid (i.e., a monocarboxylic acid containing an unbroken chain of at least 7 carbon atoms bonded to a carbonyl group) wherein the three available hydroxyl functions of the glycerol are esterified by a same or different fatty monocarboxylic acid. Triglycerides are the chief constituents of the naturally occurring fats and oils.

#### SUBCLASSES

- 1 This subclass is indented under the class definition. Subject matter involving a food or the preparation of a food, adapted or designed by either the ingredients comprising the product, or by some other means to attract an animal, either for the purpose of feeding the animal or for the purpose of capturing the animal so that it can be used as a food.

#### SEE OR SEARCH CLASS:

- 43, Fishing, Trapping, and Vermin Destroying, for a fish lure or trapping material which is more than a food.
- 424, Drug, Bio-Affecting and Body Treating Compositions, for baits or attractants which are not considered as animal foods and which are disclosed as having utility as an attractant or lure

operating through one of the senses, usually smell or taste.

**2** This subclass is indented under the class definition. Processes involving the overt treatment of a live animal.

- (1) Note. Examples of methods within this subclass are mere methods of feeding animals, killing an animal followed by a food working operation, injecting animals with a material which modifies the meat characteristic of the animal followed by a slaughtering operation, milking cows followed by a treatment of the milk.

SEE OR SEARCH THIS CLASS, SUBCLASS:

56+, for processes of adding a proteolytic enzyme to a meat product.

SEE OR SEARCH CLASS:

119, Animal Husbandry, subclass 212 for a crustacean-feeding method, subclass 230 for a fish-feeding method, and subclass 242 for a mollusk-feeding method.

424, Drug, Bio-Affecting and Body Treating Compositions, for compositions for curing or preventing a disease in an animal and for a process of using such a composition, and for a composition for maintaining, increasing, decreasing, limiting or destroying a physiologic body function and to a method of using such a composition.

452, Butchering, appropriate subclasses for butchering operations in general.

**3** This subclass is indented under the class definition. Products which are intended to be chewed and not ingested, or to methods of preparation of such products.

- (1) Note. Although a substantial mass of the original material is usually ingested by solvating with the saliva of the mouth during chewing, a substantial amount of the original mass is nonsoluble and is usually ejected from the mouth for disposal rather than being swallowed.

- (2) Note. Included herein are the nonsweetened or nonflavored chewing bases, per se.

**4** This subclass is indented under subclass 3. Subject matter wherein the chewing material is of a type which possesses a low-adhesive or low tacky quality.

- (1) Note. The term low-adhesion or tackiness applies to materials within the mouth as well as to materials that possess these same qualities external to the mouth.

**5** This subclass is indented under subclass 3. Subject matter which is either packaged or which possesses a structural or identifiable shape retaining form.

- (1) Note. Included herein are coated or impregnated materials, bonded or laminated layers, and products which have a recognizable structure, e.g., tube, ring, etc..

SEE OR SEARCH CLASS:

229, Envelopes, Wrappers, and Paperboard Boxes, subclass 87.07 for chewing gum wrapper, per se.

**6** This subclass is indented under subclass 3. Subject matter therein at least one of the ingredients of the chewing base is a solid synthetic polymer which has been prepared through the polymerization of an ethylenic group of an unsaturated monomer.

**7** This subclass is indented under the class definition. Processes wherein an enzyme is employed bio-chemically to prepare a food or to perfect a food.

- (1) Note. The enzyme can be initially present, such as in autolysis or can be added.
- (2) Note. The enzyme can be in any active state, e.g., as in a micro-organism or plant material.
- (3) Note. Classification herein is on the basis of the first appearing material that

is subjected to a fermentation reaction and is bio-chemically affected and not on the basis of the first appearing material, per se. For instance, the fermentation of a milk product and subsequent addition thereto of a cereal product is classifiable in the milk area which is lower down in the schedule hierarchy than is the cereal area. In the event that it is uncertain whether a fermentation reaction is occurring on a particular substrate classification in the first appearing area would be proper.

- (4) Note. Classification herein is based on the process of fermenting a particular food substrate to result in a desired food product rather than on the basis of culturing a micro-organism or in the preparation of active enzyme materials which are to be used in later food fermenting operations.
- (5) Note. Classification is proper herein if the claims are uncertain as to whether a fermentation reaction is occurring, but the specification discloses a fermentation reaction occurring within the bounds of the claimed process limitations. An example of such a situation is in the failure of many patent claims to recite the use of yeast in dough working operation, while the disclosure recites yeast as being an inherent part of the dough manufacturing operation.

**SEE OR SEARCH CLASS:**

- 47, Plant Husbandry, for processes or apparatus for cultivating or culturing mushrooms, for sprouting or germinating seeds for planting or testing the sprouted or germinating power of seeds; articles or compositions that include seeds and either bacteria or other ferments, and processes of making such articles or compositions; processes of cultivating or culturing seed plants or other nonfungal plants that include fermentation.
- 210, Liquid Purification or Separation, subclasses 2+ for processes of treating impure liquids by a living organism, e.g., bacteriological digestion of sewage, etc..

424, Drug, Bio-Affecting and Body Treating Compositions, particularly subclass 50, 93.1+ and 94 for a drug, bio-affecting or body treating composition containing an active enzyme, bacteria or other ferment.

435, Chemistry: Molecular Biology and Microbiology, appropriate subclass, for processes that include food fermentation but are not claimed as peculiar thereto are in this class (435). Culturing or propagating methods, per se, even though peculiar to food micro-organisms are also in this class (435). Single enzyme systems are in class (435) while mixed organisms and mixed enzyme systems peculiar to food are in Class 426.

**8** This subclass is indented under subclass 7. Subject matter which involves a food material and packaging the material for the overt purpose of carrying out a bio-chemical change of the food in the package or in preventing a bio-chemical change in the food while in the package.

(1) Note. Consumption of oxygen in a packaged food by a living organism is included in this subclass.

(2) Note. This subclass includes alcoholic fermentation in a mercantile container such as in the preparation of sparkling wines.

(3) Note. The package itself must be of the mercantile type. Fermentation in closed containers wherein the product is improved and then repacked into commercial packages is not the type of fermentation reaction intended to be placed herein. See subclasses 392+ for a discussion of packaging and the scope of what is considered to be packaging.

(4) Note. To be placed herein there must be an intent to have fermentation in the package. However, the operative may include opening of the package subsequent to fermentation with the removal of unwanted contents and subsequent closure as well as sealing of foods in closed containers which have vent holes

which must be closed after the fermentation reaction in order to complete a final mercantile package structure.

SEE OR SEARCH THIS CLASS, SUBCLASS:

12, for the addition of a chill-proofing enzyme to an alcoholic beverage with subsequent bottling of the beverage after a fermentation reaction.

SEE OR SEARCH CLASS:

435, Chemistry: Molecular Biology and Microbiology, subclasses 243+ for packages containing living fungi.

**9** This subclass is indented under subclass 7. Subject matter involving the fermentation of a material in the presence of an added functional biocide or biostat.

**10** This subclass is indented under subclass 7. Processes involving fermentation employing an enzyme capable of oxidizing glucose to gluconic acid and known generically as glucose oxidase.

(1) Note. Deoxygenating of a glucose containing product employing a live microorganism rather than an enzyme composition is to be found elsewhere in this class depending on the substrate employed.

**11** This subclass is indented under subclass 7. Processes involving the fermentation of a substrate to yield an ethyl alcohol containing beverage or the fermentative treatment of a prepared alcoholic beverage wherein the final product is consumable in beverage form and still contains a portion of ethyl alcohol.

(1) Note. Unless otherwise noted a dealcoholized substrate will be presumed to be partially devoid of its original alcohol content rather than being completely devoid of alcohol and will be proper herein.

SEE OR SEARCH CLASS:

435, Chemistry: Molecular Biology and Microbiology, subclass 93, 98-105, for the fermentation of carbohydrates.

**12** This subclass is indented under subclass 11. Processes involving the addition of an enzyme or enzyme active material to an alcohol containing beverage to stabilize, purify, or prevent turbidity formation.

SEE OR SEARCH THIS CLASS, SUBCLASS:

13, for the addition of an enzyme or a bioactive material to a malt wort followed by a subsequent alcoholic fermentation or to a recited ongoing alcoholic producing fermentation.

**13** This subclass is indented under subclass 11. Processes involving the fermentation of a substrate by two or more different enzymes from different sources, or two or more different micro-organisms functioning either simultaneously or sequentially.

(1) Note. Malting followed by an alcoholic fermentation is considered proper subject matter for this subclass.

SEE OR SEARCH THIS CLASS, SUBCLASS:

29, for the fermentation of a cereal product with malt as in the preparation of a malt wort.

SEE OR SEARCH CLASS:

435, Chemistry: Molecular Biology and Microbiology, subclass 93 for processes that include diastatic mashing by malt or other means.

**14** This subclass is indented under subclass 11. Processes involving an alcoholic fermentation followed by the removal of the alcohol, either by distillation or otherwise; or the fermentative treatment of a reduced alcohol or dealcoholized containing stock wherein the final product still contains some alcohol.

(1) Note. Unless otherwise noted a dealcoholized substrate will be presumed to be partially devoid of its original alcohol content rather than being completely devoid of alcohol.

- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 17, for a process of reducing alcohol concentration by converting the alcohol containing stock into vinegar utilizing an enzyme or bio-active containing material.  
 493+, for processes of distilling an alcoholic containing stock.
- 15** This subclass is indented under subclass 11. Processes wherein the substrate to be fermented is a fruit or fruit derived material.
- (1) Note. Wine, per se, will be considered as being derived from a fruit material.
- 16** This subclass is indented under subclass 11. Processes involving the use of malt wort as the substrate.
- (1) Note. Included herein but not limited as examples of products which are produced by malt wort fermentation are beer, lager, ale, stout and porter.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 13, for preparing a malt wort followed by an alcoholic fermentation.  
 28+, for the preparation of a beverage, beverage mash or beverage wort.  
 477, for methods of carbonating a fermented liquid food material.
- 17** This subclass is indented under subclass 7. Process involving the fermentative production of vinegar.
- (1) Note. Most of the patents herein utilize an alcohol containing substrate as the starting material.
- 18** This subclass is indented under subclass 7. Processes wherein the substrate contains some tissue derived from a farinaceous cereal or cereal product.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 48, for the fermentation of starches and carbohydrates, per se, derived from cereal type plant materials.
- 19** This subclass is indented under subclass 18. Processes which involves the preparation or treatment of a hydrated wheat flour system containing the yeast, i.e., *Saccharomyces cerevisiae*, wherein the preparation of treatment involves the combining of diverse food materials or the use of a permanent additive.
- (1) Note. Such unqualified terms as to the use of yeast type as yeast, per se, baker's yeast, leaven, or unqualified processing steps as fermenting, leavening, proofing, proving, expansion, raising, adding a starter, are sufficient to bring a document within this or the indented subclass.
- (2) Note. The inclusion of an active enzyme in a process claim is regarded as being a fermentation reaction even if the claim fails to recite that a fermentation reaction is actually taking place.
- (3) Note. Flour unqualified is interpreted as wheat flour.
- 20** This subclass is indented under subclass 19. Processes wherein an active enzyme or active enzyme containing or producing material or micro-organism is added to a system to which a fermenting yeast has been added or will be added.
- 21** This subclass is indented under subclass 19. Processes wherein the active hydrated wheat flour system contains a different plant tissue material in addition to wheat.
- 22** This subclass is indented under subclass 19. Processes which involve either the mixing with or treatment of a hydrated wheat flour system with a peroxide containing compound, prior to or concurrent with, the yeast fermentation step.
- 23** This subclass is indented under subclass 19. Processes which involve the addition to or treatment of a hydrated dough system with an amino acid or compound containing two or more amino acids joined together by a peptide linkage, prior to or concurrent with, the yeast fermentation step, e.g., proteins, protein hydrolyzates, etc..

- (1) Note. Processes which employ protein containing material e.g., meat, eggs, etc., in a nonseparated state are excluded herefrom and will be found below in the schedule.
- 24** This subclass is indented under subclass 19. Processes which involve the addition to and or treatment of a hydrated wheat flour formulation, prior to or concurrent with, the yeast fermentation step, with an organic ester compound other than a triglyceride and which is comparable in structure with a compound formed by replacing the hydroxyl group of an alcohol or phenol by an acid radical with the elimination of water and wherein the acid radical has the general formula R--O.
- (1) Note. Included herein are phosphatides and compositions containing same.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
331+, for processes of preventing staling of nonyeast bread or nonyeast dough products utilizing carboxylic acid esters.
- 25** This subclass is indented under subclass 19. Processes which involve the addition to and or treatment of a hydrated wheat flour system with a carboxylic acid (R-COOH) or a salt thereof, prior to or concurrent with, the yeast fermentation step.
- (1) Note. Vinegar is regarded for purposes herein as being an organic acid.
- 26** This subclass is indented under subclass 19. Processes which involve the addition to or treatment of a hydrated wheat flour with an inorganic compound, prior to or concurrent with, the yeast fermentation step.
- (1) Note. Salt (NaCl) is not regarded as being an inorganic compound for this subclass and will be found in subclass 19.
- 27** This subclass is indented under subclass 18. Processes involving the nonadditive treatment of a hydrated flour system.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
496+, for processes of treating or preparing dough products wherein a fermentation process is not positively recited.
- 28** This subclass is indented under subclass 18. Processes involving the fermentation of a malted cereal, or a cereal utilizing malt as the active enzyme source, or the treatment of a cereal utilizing an amylolytic or diastatic type enzyme.
- (1) Note. Malting is the conversion of starches into simpler products such as dextrin and maltose.
- 29** This subclass is indented under subclass 28. Processes wherein the resulting fermented product is a beverage, per se, a beverage mash, or beverage wort.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
13, for the preparation of a malt wort followed by an alcoholic fermentation step.  
16, for the alcohol fermentation of a malt wort.
- 30** This subclass is indented under subclass 29. Processes involving the fermentation of a substrate in two or more prescribed zones.
- (1) Note. The intentional fermentation of a material in a continuous manner, that is, into, through and out of a fermenting zone is found here.
- 31** This subclass is indented under subclass 18. Processes wherein the material fermented contains an isolated or separated cereal bran or husk, or is a cereal residue, e.g., distillers residue, etc..
- 32** This subclass is indented under subclass 7. Processes wherein the substrate fermented is egg white, per se, gelatin, collagen, or animal blood or blood derived material.



- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 7, for the fermentative treatment of a fish derived protein.  
 34+, for the fermentative treatment of protein derived from a lacteal source.  
 44, for the fermentative treatment of a protein derived from a bean, seed or nut, and in particular subclass 46 for soy protein.  
 47, for the fermentative treatment of a whole egg or yolk.  
 55, for the fermentative treatment of a protein derived from a mammal or fowl source.
- 33** This subclass is indented under subclass 7. Processes wherein the fermentative substrate contains an isolated triglyceride other than those which are derived from a lacteal source.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 34+, for fermentation reactions involving lacteal derived triglyceridic material.
- 34** This subclass is indented under subclass 7. Processes wherein the substrate fermented is milk or a lacteal derived source.
- 35** This subclass is indented under subclass 34. Processes involving the use of an enzyme which acts on the fats contained in lacteal derived materials and which will cleave a fat to a fatty acid residue.
- (1) Note. The type of enzyme materials which are proper herein are usually characterized as being, lipolytic, lipase type or fat breakdown enzyme.
- 36** This subclass is indented under subclass 34. Processes involving the preparation or treatment of a cheese curd, or cheese.
- (1) Note. Processes wherein curd formation occurs as an intermediate step and is subsequently destroyed, or where curd is treated so that the final product contains substantially no curd formation, are excluded herefrom and will be found under subclasses 34+ on some other basis.
- 37** This subclass is indented under subclass 36. Processes involving a bio-chemical change initiated by a live yeast or fungi.
- 38** This subclass is indented under subclass 36. Processes which involve the fermentation of a formed cheese or cheese curd by an added active bio-chemical agent.
- (1) Note. Processes which involve curing or aging of a cheese or cheese by ferments which are in the cheese or curd or which have been added prior to cheese curdling are not proper herein and will be found under subclasses 36+ on some other basis.
- 39** Processes under 36 wherein an acid or acidic material separate from that which may be produced by fermentation is added prior to the onset of fermentation and wherein the acid or acidic material is derived from other than a lacteal source.
- 40** This subclass is indented under subclass 36. Processes which involve a physical treatment of the starting milk or the addition of a material to the milk prior to the onset of fermentation.
- (1) Note. Milk for purposes of this subclass includes whole milk, skim milk and buttermilk.
- 41** This subclass is indented under subclass 34. Processes wherein whey (i.e., the remainder of milk after the fat and casein have been removed) is subjected to a fermentation reaction.
- 42** This subclass is indented under subclass 34. Processes involving the fermentation of milk or a milk product with an added enzyme, enzyme producing material, or active micro-organism.
- 43** This subclass is indented under subclass 42. Processes wherein the added active micro-organism is a bacteria culture.
- 44** This subclass is indented under subclass 7. Processes involving the fermentation of a non-cereal seed, bean or nut, or of a material derived therefrom.

- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 18+, for fermentation of a cereal product.  
 48, for the fermentation of starches and carbohydrates, per se, derived from seeds, beans or nuts.
- 45** This subclass is indented under subclass 44. Processes wherein a coffee or cocoa bean, or product derived therefrom, is subjected to a fermentation reaction, e.g., coffee extract, cocoa shells, etc..
- 46** This subclass is indented under subclass 44. Processes wherein the substrate is a legume or is derived therefrom, e.g., isolated soy protein, etc..
- 47** This subclass is indented under subclass 7. Processes involving the fermentation of whole eggs in or out of the shell or egg yolk, per se.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 10, for the treatment of egg products with glucose oxidase.  
 32, for the treatment of egg white or egg albumen.
- 48** This subclass is indented under subclass 7. Processes involving the fermentation of an isolated or separated carbohydrate material.
- (1) Note. Included within the term isolated or separated carbohydrate and not limited to the specific examples recited are molasses, honey, starch, sugar beet material, maple syrup, sucrose mix syrup, and cellulose.
- SEE OR SEARCH CLASS:  
 435, Chemistry: Molecular Biology and Microbiology, subclass 93, 98-105 for processes of fermenting, utilizing carbohydrates as substrate materials wherein the product produced is not limited to a food use.
- 49** This subclass is indented under subclass 7. Processes wherein the material subjected to a fermentation process is a plant or plant derived material.
- 50** This subclass is indented under subclass 49. Processes wherein the fermentation is effected by a pectolytic enzyme, e.g., pectase, pectinase, etc..
- (1) Note. The enzyme may be contained in the natural plant material or may be added to the plant material.
- 51** This subclass is indented under subclass 49. Processes wherein a fermentation reaction is (1) part of a total process which produces a fruit or vegetable juice or wherein a fruit or vegetable juice is subjected to a fermentation reaction and the final product is a fruit or vegetable juice; or (2) wherein the material subjected to fermentation is an aqueous solution of a plant material.
- (1) Note. Tea or a tea extract is excluded from this subclass and will be found under subclasses 49+ on some other basis.
- (2) Note. The final product may be in dry form reconstitutable by the addition of water.
- (3) Note. Purees are included herein.
- 52** This subclass is indented under subclass 49. Processes which involve the addition to plant materials of enzymes, enzyme containing or producing materials, or micro-organism.
- (1) Note. Processes involving separating a plant material into two or more fractions and culturing one of the fractions without the addition of extraneous enzymatic or enzyme containing or producing material followed by a remixing of the cultured product with one or more of the original fractions is not considered to be an addition within the confines of this subclass and will be found under subclasses 49+ on some other basis.
- 53** This subclass is indented under subclass 52. Subject matter wherein the food produced is specifically designed to feed animals other than human.

**54** This subclass is indented under subclass 49. Processes wherein the fermentation of a plant product results in a food for the specific purpose to feed animals other than human.

**55** This subclass is indented under subclass 7. Processes where the substrate involved in the fermentation process is derived from a mammal or fowl.

- (1) Note. An aging or tendering process for meat involving no added enzymes as in electrolysis is here.

**56** This subclass is indented under subclass 55. Processes where fermentation is effected by an added enzyme, enzyme producing material, or micro-organism.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 2, for methods of treating a live animal with a ferment material.

**57** This subclass is indented under subclass 56. Processes wherein the substrate treated is an animal derived casing.

- (1) Note. Processes wherein a meat or fowl product is subjected to fermentation and wherein the product is manufactured into a casing are excluded herefrom and will be found under subclasses 55+ on some other basis.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 32, for the fermentative treatment of collagen.

**58** This subclass is indented under subclass 56. Processes wherein the enzyme is injected or otherwise forcefully introduced into an interior portion of a mammal or fowl product.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 2, for methods involving the injection of enzymes into live animals.  
281, for additive processes to meat by injection or by external pressure.

**59** This subclass is indented under subclass 56. Processes wherein the fermentation is effected on a product which is in a comminuted, ground, or in a finely divided state.

**60** This subclass is indented under subclass 7. Processes wherein a yeast or mold is subjected to a fermentation reaction (e.g., propagation) and the final resulting product of the fermentation is to be used as a food, per se.

SEE OR SEARCH CLASS:

- 435, Chemistry: Molecular Biology and Microbiology, particularly subclasses 254.1+ for methods of propagating yeast or molds even though the yeast or mold is to be used in a later unclaimed food producing operation.

**61** This subclass is indented under the class definition. Subject matter wherein (A) the composition contains a ferment material either being in an activated condition as in a hydrated yeast flour system or (B) the composition contains an enzyme material in a dormant state which can be activated so that the ferment contained therein will function in a bio-chemical manner or (C) compositions which contain added live micro-organisms, generally, for the purpose of augmenting the digestive action of the intestinal tract, e.g., Bacillus acidophilus milk, etc., or (D) processes of preparing or treating the compositions noted in Parts, A, B or C.

- (1) Note. Natural foods which contain enzymes but wherein the disclosure of the patent is silent as to the activation of the enzymes or the functioning of the enzyme therein for their bio-chemical activity are not proper herein and will be found in the product area of this class.

- (2) Note. Unless the patent disclosure indicates to the contrary that an added material to a food is not for the purpose of affecting a fermentation, material such as malt, malt extract, yeast type material, baker's yeast, leaven, a named enzyme material, or a live micro-organism, will be regarded as preparing a composition proper for this subclass.

- (3) Note. Unless the patent disclosure indicates to the contrary, terms such as wort, malt wort, malt liquor, malt beverage, cheese, bread, alcohol containing beverage and other food prepared through a fermentation reaction will be regarded as foods having no further active ferment material capable of carrying out an additional fermentation reaction and will be classified below on some other basis.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 2, for the processes which involve the treatment of live animals.  
7+, for processes of preparing foods involving a fermentation step.  
531+, for products which may contain a ferment in a permanently inactive state and in particular subclasses 549+ for a batter or dough product, 582 for a cheese product, and 592 for an alcohol containing beverage.

- 62** This subclass is indented under subclass 61. Subject matter containing a composition which has as an ingredient, a yeast, or to methods of preparing such a composition.

SEE OR SEARCH CLASS:

- 435, Chemistry: Molecular Biology and Microbiology, particularly subclasses 254.1+ for methods of propagating yeast or molds even though the yeast or mold is to be used in a later unclaimed food producing operation.

- 63** This subclass is indented under subclass 61. Subject matter containing a composition which has as an ingredient an enzyme which is active on proteinaceous material.

- (1) Note. Included within the type of enzyme material proper herein is papin, ficin, bromelin, trypsin, pepsin, rennin, etc..

- 64** This subclass is indented under subclass 61. Subject matter containing a composition which has as an ingredient an enzyme material which is regarded as being diastatic, i.e., converts starches to simpler products such as dextrans and maltose.

- (1) Note. Included herein are malt and malt containing extracts.

- 66** Subject matter under the definition involving (1) potable water in any of its physical forms in admixture with a material which is intended to permanently remain with the potable water and which perfects the water for an intended food use, and wherein the user still considers the admixture as being water, or (2) canned potable water and (3) methods of preparing the products of (1) and (2) above.

- (1) Note. This subclass requires the final desired product to be a potable water composition. Methods of preparing a potable water composition and then utilizing same are classified depending on the subsequent operation.

SEE OR SEARCH CLASS:

- 210, Liquid Purification or Separation, for methods of purifying water.  
423, Chemistry of Inorganic Compounds, subclass 580.1 for potable water, per se.

- 67** This subclass is indented under subclass 66. Subject matter wherein the potable water is in admixture with a gas, e.g., carbon dioxide, etc..

SEE OR SEARCH CLASS:

- 423, Chemistry of Inorganic Compounds, subclasses 437.1+ for carbonic acid, per se.

- 68** This subclass is indented under the class definition. Subject matter drawn to processes of surface coating a food with an ice glaze and to the product of such a process.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 89+, for a food with a dissimilar edible material.  
302+, for methods of coating a solid food with a liquid.

- 69** This subclass is indented under the class definition. Subject matter comprising nitrogen containing compositions having an available source of nitrogen other than in a naturally occurring food form (i.e., protein), which nitro-

gen is available upon ingestion by an animal, which is usually a ruminant, and to the method of preparing such a composition.

- (1) Note. Compositions which contain nitrogen containing compounds which are not disclosed as being for nutritional purposes, e.g., preservation, coloring, etc., are not proper in this subclass will be classified on some other basis.

**71** This subclass is indented under the class definition. Subject matter formulated to aid the microflora in the intestinal tract of a human or animal.

- (1) Note. The material may either be food specifically designed for the microflora, or it may be food to enhance the effect of microflora.

SEE OR SEARCH THIS CLASS, SUBCLASS:

61+, for compositions containing a microorganism intended for the intestinal tract of an animal.

**72** This subclass is indented under the class definition. Subject matter wherein the product contains an added vitamin or derivative and wherein said vitamin or vitamin derivative is not a part of a naturally occurring food.

- (1) Note. Vitamins in the form of extracts are not considered as being part of a naturally occurring food.
- (2) Note. The vitamins or vitamin derivatives herein are those that are normally added to foods to fortify the foods and are normally added in a concentrated state. Included to be excluded herefrom are whole foods which are claimed as having a vitamin content but which content is naturally occurring. Included and proper within this subclass are the normally named vitamins as well as the fish liver oils which are known to contain high vitamin values. Not included herein is the blending of different foods to increase or modify the vitamin contents therein.

- (3) Note. Vitamin derivatives are products that have essentially the same chemical structure and the same physiological effect as the natural vitamins.

- (4) Note. Vitamins which are added to foods for some other purpose than for supplementing or fortifying the food, will be found elsewhere in the schedule. In particular see subclass 182 for a food in combination with vitamin C used as an anti-oxidant.

SEE OR SEARCH CLASS:

424, Drug, Bio-Affecting and Body Treating Compositions, for vitamin compositions, per se.

**73** This subclass is indented under subclass 72. Subject matter wherein the vitamin is vitamin A and/or vitamin D or derivatives thereof.

**74** This subclass is indented under the class definition. Product wherein a food contains two or more different added elements or inorganic compounds so that the food is nutritionally supplemented or fortified.

SEE OR SEARCH THIS CLASS, SUBCLASS:

615, for a nutritional or dietetic supplement, per se.

**75** This subclass is indented under the class definition. Subject matter involving products of the type usually consumed by infants or children and incorporating or involving a nonedible safety feature which makes the product safe for consumption.

- (1) Note. The majority of patents in this subclass relate to safety sticks for handled confections.

- (2) Note. Included herein are those products which make the article safer for the user in the actual eating of the article, and not the type which protect the user in an operation ancillary to the eating of the article. For instance, an article which can be withdrawn from a hot oven without burning the user is not the type of safety feature contemplated in this area.

- (3) Note. The features proper herein are those that protect the health and well being of the user and are not of the type which protect the users clothing or which protect against dripping or splattering.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 117, for a food contained within a baby bottle type dispenser.

- 76** This subclass is indented under the class definition. Subject matter wherein an edible contains defined score lines or a weakened portion for break away purposes.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 144, for grooved or corrugated edibles.

SEE OR SEARCH CLASS:

- 30, Cutlery, subclasses 164.9+, for hand tools and work supported tools for scoring (or marking) a material.  
 83, Cutting, subclasses 6+, for scoring methods and machines.  
 225, Severing by Tearing or Breaking, subclasses 96+, for implements or machines for preliminarily weakening (as by scoring) and subsequently breaking a work piece.  
 249, Static Molds, subclass 52, for static means on a molding device to produce a groove or depression in the molded product to facilitate breaking or cutting of the product.

- 77** This subclass is indented under the class definition. Subject matter involving foraminous infusion receptacles or packages containing an infusible charge therein such as tea leaves, ground coffee, etc., and which is usually of the single use type.

- (1) Note. A number of patents have been placed in this and the indented subclasses which do not positively recite the combination of an infusible charge and infusor. These patents, however, are of the type which would require the destruction of the infusor, as in an infusor package in order to incorporate an

infusible charge therein, and for classification purposes these patents have been interpreted as calling for the defined combination.

- (2) Note. The line between this subclass and the indents thereunder and Class 99, Foods and Beverages: Apparatus, subclass 295, is that this class (Foods) will take the subcombination of a disposable infusor with a charge therein while Class 99, subclass 295, will take the subject matter defined above in combination with an infusor apparatus.

SEE OR SEARCH CLASS:

- 4, Baths, Closets, Sinks, and Spittoons, subclass 226 and 228-231, for disinfecting chemical holders for use in the flush pipes and flush bowls of water closets.  
 15, Brushing, Scrubbing, and General Cleaning, subclasses 561+, for material applicators of general utility having a work contacting means and material supply wherein the material permeates the work contacting means.  
 53, Package Making, appropriate subclass for making tea bags and particularly subclasses 135+, for filling bags and closing by sewing.  
 99, Foods and Beverages: Apparatus, subclasses 279+, for infusion apparatus and particularly subclass 295 for infusing receptacle apparatus using a disposable container and subclass 323 for infusing receptacles.  
 128, Surgery, subclass 272, for receptacles designed to hold medicaments, especially containers facilitating the charging of medicating devices.  
 134, Cleaning and Liquid Contact With Solids, subclass 93, for soap dissolving devices forming part of a cleaning apparatus.  
 150, Purses, Wallets, and Protective Covers, for cloth bags in general and closures therefor.  
 206, Special Receptacle or Packages, subclass 0.5, for infusing packages and receptacles containing a material other than a food and wherein the substance contained may be infused

- directly from or through the walls of the receptacles or packages.
- 210, Liquid Purification or Separation, subclass 282, for removable cartridges or hand manipulated containers for particulate material functioning as a separator, subclasses 314+ for spaced filters, subclasses 323+, for plural distinct separators of more general utility, and subclass 494, for a unit comprising a filter medium within a foraminous container.
- 229, Envelopes, Wrappers, and Paperboard Boxes, subclass 56, for compartmented paper bags and subclass 63, for paper bag closure cords.
- 239, Fluid Sprinkling, Spraying, and Diffusing, subclasses 34+, for holders for slow diffusers.
- 422, Chemical Apparatus and Process Disinfecting, Deodorizing, Preserving, or Sterilizing, subclasses 255+ for apparatus for dissolving, leaching, or extracting a soluble constituent of a nonbeverage material.
- 424, Drug, Bio-Affecting and Body Treating Compositions, subclasses 16+, for medicated papers and fabrics.
- 78** This subclass is indented under subclass 77. Subject matter where in addition to an infusible material, another material is soluble or dispensable in the infusion liquid and is a part of the infusor as in the case of a mixture of materials, a soluble coating on the infusor, or assorted soluble material on the bag portion of a tea bag.
- (1) Note. A mixture of dried soluble instant coffee and coffee in normal beverage form is subject matter for this subclass.
- 79** This subclass is indented under subclass 77. Subject matter where the infusor contains two (2) or more compartments in single infusor structure and wherein the two (2) or more compartments are utilized together in the preparation of a single brew.
- (1) Note. A series of identical charges wherein a single charge is utilized in preparing a brew is not an infusor containing two (2) or more compartments.
- 80** This subclass is indented under subclass 77. Subject matter wherein the infusor includes means to force or urge an infusing liquid into contact with an infusible material, or with means to assist the separation of liquid from solid after the infusion period.
- 81** This subclass is indented under subclass 77. Subject matter wherein the infusor has the material at one or more end portions gathered together to form a neck and fastened with a fastening device.
- SEE OR SEARCH CLASS:
- 150, Purses, Wallets, and Protective Covers, subclasses 3+, for bag closures within the class definition (150).
- 220, Receptacles, subclasses 24+, and see notes thereunder for closures in general.
- 229, Envelopes, Wrappers and Paperboard Boxes, subclasses 62+, for bag closures within the class definition (229).
- 82** This subclass is indented under subclass 77. Subject matter wherein there is associated with the infusor structure additional defined means to function as a support or handle for the infusor during infusion or to enable the manipulation of the infusor portion from the infusion liquid.
- SEE OR SEARCH CLASS:
- 210, Liquid Purification or Separation, subclasses 470+, for handled filters, per se.
- 83** This subclass is indented under subclass 82. Subject matter wherein the infusor is attached to a thread, string or string-like material of nonrigid character.
- (1) Note. Since the association of an infusor with a string with or without a tag portion is common in this art, the nominal recitation of a string with or without a tag portion and nothing more is not considered proper for this subclass but will be classified under subclasses 77+ on some other basis.

**84** This subclass is indented under subclass 77. Subject matter wherein parts of the infusor material are defined in chemical terms.

- (1) Note. The total infusor material need not be defined. It is sufficient if for instance, a specific coating is recited or, if a part of the total infusor is defined in terms of its chemical material.

**85** This subclass is indented under the class definition. Subject matter wherein a consumable substance within the scope of this class is associated with a straw (or drinking tube).

- (1) Note. It is intended that in order for a patent to be in this subclass the drinking tube or straw should require a person to create a vacuum to raise the contents from a container rather than a squeeze type of container.

SEE OR SEARCH CLASS:

- 30, Cutlery, subclass 141, for spoons having a fluid conducting means therewith, usually arranged through the handle.
- 138, Pipes and Tubular Conduits, various subclasses for tubular pipe wall structure of general utility.
- 239, Fluid Sprinkling, Spraying, and Diffusing, subclasses 16+, and particularly subclass 33 for tubular devices having openings at each end and being adapted for conducting fluids for drinking, one end being placed in the mouth and the other end being placed in the liquid during use.
- 446, Amusement Devices: Toys, subclasses 115+, particularly subclasses 119+ for straws and portable drinking tubes combined with fanciful figures or toys for amusement of the user of the straw while sipping.

**86** This subclass is indented under the class definition. Subject matter wherein a soluble material is contained in a drinking cup or is impregnated or coated on the walls or bottom of a drinking cup.

**87** This subclass is indented under the class definition. Subject matter wherein the edible product or an inedible feature associated therewith, (e.g., container, label, etc.), contains visual information desired to be communicated to the user concerning the product or the utilization of the product and said information is usually in the form of characters, numbers, symbols, representations of contrasting colors, or in a change in color.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 106+, for transparent films and windowed packages whereby food can be visually inspected.

SEE OR SEARCH CLASS:

- 40, Card, Picture, or Sign Exhibiting, subclasses 2+, 306+, for barrel, can or round box carried indicia, 310+, for bottle labels or mere modification of the bottle to receive a label and 312+, for box carried indicia.
- 73, Measuring and Testing, subclasses 426+, for a device for measuring volume.
- 215, Bottles, and Jars, subclasses 7+, for receptacles of that class having means to indicate the contents of the receptacle have been tampered with or for indicating the quantity of the material in the receptacle, or means to physically indicate, e.g., spikes to note dangerous character of the contents.
- 222, Dispensing, subclasses 23+, for a dispenser in combination with an indicator.

**88** This subclass is indented under subclass 87. Subject matter which includes positive means which indicates a condition by virtue of a change in temperature.

SEE OR SEARCH CLASS:

- 73, Measuring and Testing, subclasses 339+, for thermometers, particularly subclass 356, for qualitative and quantitative color-change indicators and subclass 358, for indicative devices wherein the fusible element constitutes the indicator.



- 116, Signals and Indicators, subclass 106 and 114.5, for fusible controls for non-electrical alarms and indicators.
- 252, Compositions, subclass 301.2, for compositions containing fluorescent or phosphorescent substances as analytical, testing, or identification agents and subclass 408.1, for compositions used for testing or indicating.
- 89** This subclass is indented under the class definition. Subject matter comprising a product (1) having a coating on the exterior thereof, (2) composed of a fluent material encased by another material or (3) composed of two or more solid self-sustaining materials integrally connected and wherein all of the above products are made up of distinct unlike edible materials.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
68, for ice coated product.
- SEE OR SEARCH CLASS:  
428, Stock Material or Miscellaneous Articles, subclasses 402+ for structurally defined or coated small grains or bits of matter (e.g., sphere, flake, microcapsule, liposome, coated), see search notes therein for placement of such art.
- 90** This subclass is indented under subclass 89. Subject matter having a feature that is nonedible.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
132+, for other edible products having a nonedible feature.
- 91** This subclass is indented under subclass 90. Subject matter wherein the inedible feature is a stick.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
134, for other edible products having a stick feature.
- 92** This subclass is indented under subclass 89. Subject matter wherein one component of the product contains animal matter.
- 93** This subclass is indented under subclass 89. Subject matter wherein a component of the product contains whole seed, bean or nut material, or material derived therefrom, and wherein said derived material has at least some of the physical characteristics of the original material.
- SEE OR SEARCH CLASS:  
47, Plant Husbandry, subclass 57.6 for a coated seed.
- 94** This subclass is indented under subclass 93. Subject matter wherein the material is of the type which is in the form of or is used to produce a dough or batter.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
496+, for processes of physically treating said product.
- 95** This subclass is indented under subclass 94. Subject matter wherein the product contains a frozen material.
- 96** This subclass is indented under subclass 89. Subject matter wherein a component is in the form of a dry flake, dry granular, or dry particulate material.
- 97** This subclass is indented under subclass 96. Subject matter wherein the base material is either mineral or inorganic.
- 98** This subclass is indented under subclass 96. Subject matter wherein a triglyceridic material is either coated or encapsulated.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
601+, for products and processes involving a fat or oil as the basic ingredient.
- 99** This subclass is indented under subclass 96. Subject matter wherein a triglyceridic material forms a thin skin or coating over the product.
- 100** This subclass is indented under subclass 89. Subject matter wherein the product is in a frozen condition.

**101** This subclass is indented under subclass 100. Subject matter wherein the product is ice cream or a similar type product.

**102** This subclass is indented under subclass 89. Subject matter wherein a component which is easily recognizable is made from either fruit or vegetable matter.

**103** This subclass is indented under subclass 89. Subject matter wherein a component is a sugar or other carbohydrate.

**104** This subclass is indented under the class definition. Subject matter formed or so structured in three dimensions as to be representative or in the likeness of manufactured or natural products in appearance, decorative type products, and products having a secondary use usually in the area of amusement.

**SEE OR SEARCH CLASS:**

446, Amusement Devices: Toys, 84, Music, and 273, Amusement Devices: Games, appropriate subclasses for subject matter of those classes not limited by claim or disclosure to an edible for ultimate consumption. As between Classes 46, 84, and 273, supra and Class 426 takes subject matter of the above classes when limited by claims on disclosure as being made of edible material that is intended to be eaten.

473, Amusement Devices: Games, for subject matter not limited by claim or disclosure to an edible for ultimate consumption. Class 426 takes subject matter when limited by claim or disclosure as being made of edible material that is intended to be eaten.

**105** This subclass is indented under the class definition. Subject matter wherein animal flesh material is encased in a container of the kind used in making sausage.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

92, for meat filled casing wherein the product is coated, etc..

138+, for edible casings, per se, or other filled edible casings.

**106** This subclass is indented under the class definition. Subject matter wherein an edible is encompassed, encased or completely surrounded by nonedible packaging material.

(1) Note. The mere recitation of (1) such generically designated terms as packaged, wrapped, canned, bottled, hermetically sealed, etc., (2) a single layer of packaging material without some specific shape of said material or structural detail, e.g., square glass bottle, coated, or wherein the layer does not have any interaction other than packaging, e.g., specific oxygen permeability, light permeability, etc.. (3) insert gas packing, per se, without structure to contain the gas, (4) a closure closing a receptacle without specific structure, or (5) packaging made from specific claimed material, i.e., glass, tin, aluminum, metal foil, or plastic are not considered proper for this and indented subclasses.

(2) Note. The food material itself must be enrobed or encased, whereas a nonedible associated with the food need not be.

(3) Note. Aerosol containers not withstanding the above limitations are proper for Class 426, subclass 116.

(4) Note. A filled nonedible casing is considered proper for this subclass.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

90, for a coated or laminated food associated with a nonedible material which may be a package.

104, for an imitated, simulated, or child-oriented article having a food contained therein.

105, for a meat filled casing of the sausage type.

132+, for a food associated with a nonedible feature.

**SEE OR SEARCH CLASS:**

206, Special Receptacles and Packages, particularly subclasses 46+ for mercantile packages not limited to food as the content therein.

- 229, Envelopes, Wrappers, and Paperboard Boxes, subclasses 87.08 through 87.11 for a food wrapper, per se.
- 107** This subclass is indented under subclass 106. Subject matter involving food packages and having defined features making the food package particularly adaptable for the application thereto of electrical or wave energy.
- SEE OR SEARCH CLASS:
- 99, Foods and Beverages: Apparatus, particularly subclass 253 and 274, for apparatus peculiarly adapted for the preparation and preservation of foods and utilizing electrical heating devices such as the radiant type.
- 219, Electric Heating, subclasses 678+ for microwave heating; note for claims citing both food (edible) and nonfood (nonedible) heating by an electric heating device or method, classification is proper for Class 219, and if the claims recited are limited to food (edible) heating methods, composition, product, or processes, classification is proper for Class 426. Also, see subclasses 764+ for capacitive dielectric heating, note subclass 771.
- 108** This subclass is indented under subclass 106. Subject matter wherein the exterior package structure encloses a multiplicity of discrete, same, packaged units.
- (1) Note. Packages which are formed from a carton which has a multiplicity of compartments wherein the top of one compartment acts as the base for an above compartment is not proper herein and will be found in subclass 119. For the most part the package herein involves the use of a two-step packaging operation, e.g., wrapping a food and then enclosing multiples of the wrapped food in a larger exterior carton.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 117, for multiple units involving filled baby bottles.
- 109** This subclass is indented under subclass 106. Subject matter wherein there is associated with the food package as an integral and separate component a material which has heat exchange properties, e.g., fuel, refrigerant, etc., and which is not primarily intended to become part of the final food product.
- (1) Note. Packaged frozen edible materials, per se, are not subject matter for this subclass.
- (2) Note. A significant number of the patents herein are drawn to the use of ice as a refrigerant for maintaining foodstuffs on transport.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 68, for foodstuffs coated with ice.
- SEE OR SEARCH CLASS:
- 53, Package Making, particularly subclass 127, for packaging not specialized to refrigeration and see the reference to Class 62 in that subclass (127).
- 62, Refrigeration, appropriate subclass, for a refrigerated commodity containing package container or receptacle.
- 126, Stoves and Furnaces, appropriate subclasses for various receptacles having associated therewith various heaters and particularly subclasses 261+ for heaters for warming and keeping warm articles of food.
- 141, Fluent Material Handling With Receiver or Receiver Coacting Means, subclass 82, for the subject matter of that class combined with cooling not specialized to refrigeration.
- 215, Bottles and Jars, subclass 12, for a spaced wall or jacketed bowl or jar.
- 217, Wooden Receptacles, especially subclasses 7+ for a compartmented box.
- 220, Receptacles, subclasses 592.01+ for a receptacle having means for facilitating the maintaining its contents above or below ambient temperature.

- 110** This subclass is indented under subclass 106. Subject matter wherein the package has attached to it a member which facilitates handling and wherein the member may be rigid or flexible.
- (1) Note. Included herein are lollipops or food materials wherein only the food portion is encompassed or covered with an inedible material.
- 111** This subclass is indented under subclass 106. Subject matter wherein the package structure is of such a design as to expand outwardly to cooperate with an expanding food contained therein, or wherein the container or package contains a plurality of sections which nest within each other to either expand or contract the exterior dimension of the package or container.
- (1) Note. Expansion of an interior portion of a package is not sufficient for placement of a document within this subclass. For instance expansion of an interior liner without an increase in the dimensions of the exterior package would be classified elsewhere.
- SEE OR SEARCH CLASS:
- 73, Measuring and Testing, subclass 429, for measuring vessels with movable means to alter the size of the vessel.
- 220, Receptacles, subclass 8, for receptacles having telescoped sections whose relative positions may be adjusted.
- 312, Supports: Cabinet Structure, subclass 205, for subject matter of that class (312) in which the overall dimensions may be changed to provide for a plurality of volumes.
- 112** This subclass is indented under subclass 106. Subject matter wherein the package, per se, or a portion thereof is particularly suited as by its structure to perform a separate function, other than its packaging function, and wherein the function is effected by the user subsequent to the packaging step.
- (1) Note. Excluded from this subclass are containers which act as molds and thereby mold a plastic food; or containers which are made of transparent material so that the contents are clearly visible; also excluded are containers designed as by the materials of which they are made or by the use of mold release liners to dispense food materials, e.g., nondrip bottles etc..
- 113** This subclass is indented under subclass 112. Subject matter wherein the package or packaging material is of such a design as to provide specialized means to cook or heat foods.
- (1) Note. The mere naming of a packaging material which has properties which are such that a food may be heated or cooked in a container is not sufficient for this subclass. The container must be so structured to offer a specialized cooking or heating container.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 107, for a package which is particularly adapted for treatment with electrical or wave energy.
- SEE OR SEARCH CLASS:
- 44, Fuel and Related Compositions, subclasses 250+ for a flameless or glowless fuel composition, per se, and subclasses 901+ for collection of patents showing a combination of a fuel with a variety of objects and materials to be heated.
- 114** This subclass is indented under subclass 113. Subject matter involving foods which are generally not mixed together to form a combination but are consumed separately, e.g., meat and vegetable combinations, etc.,
- 115** This subclass is indented under subclass 112. Subject matter wherein the package structure has peculiar means to serve or dispense foods.
- SEE OR SEARCH CLASS:
- 206, Special Receptacles and Packages, appropriate subclasses, for special receptacles and packages, particular attention being directed to subclasses 41.4+ and 56+ which have dispensing titles. As between these subclasses and class (221), Class 221 takes arti-

- cle dispensers identifiable as such by sections I and II of the Class 221 definition, the “dispensers” in Class 206, subclasses 41.1 and 56+ being for fluent material and stick material and of various structures which while loosely considered to be dispensers in Class 206 do not come within the class limitation of Class 221.
- 221, Articles Dispensing, appropriate subclasses, for article dispensers not otherwise provided for. Class 221 is the residual article dispensing class and takes receptacles having means to eject or release articles therefrom where not otherwise provided for.
- 222, Dispensing, appropriate subclass for receptacles combined with dispensing features.
- 116** This subclass is indented under subclass 115. Subject matter wherein the material packaged is a fluent which is to be dispensed by means of a gas under pressure and which are sold together as a single consumer unit.
- SEE OR SEARCH CLASS:
- 516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 1+ for continuous gas or vapor phase colloid system (e.g., smoke, fog, aerosol, cloud, mist) or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.
- 117** This subclass is indented under subclass 115. Subject matter wherein the package serves as a dispenser to feed infants and is of the baby bottle type.
- SEE OR SEARCH CLASS:
- 29, Metal Working, subclass 235.5, for apparatus for applying nipples to nursing bottles.
- 128, Surgery, subclass 252, for nipples, per se.
- 215, Bottles and Jars, subclass 11, for bottles intended for use in the feeding of infants.
- 248, Supports, subclasses 102+, for nursing bottle holders or supports.
- 118** This subclass is indented under subclass 106. Subject matter wherein the package structure has means to release food generated gas, i.e., valve, or has defined means to distort the package or container structure by food generated pressure (gas) in some way while still preserving consumer acceptability.
- (1) Note. A package which merely contains a food in a perforate wrapper, or in a wrapper which is gas permeable, or in a can which has a vent hole which will be subsequently sealed is not a package within the purview of this subclass.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 395, for methods of packaging in containers having structure which can cooperate with gas generated within the package.
- SEE OR SEARCH CLASS:
- 206, Receptacles, subclasses 203.01+ for a receptacles closure comprising a pressure responsive vent or valve.
- 119** This subclass is indented under subclass 106. Subject matter wherein two (2) or more edible products are packaged as a single consumer unit completely out of physical contact with each other using a nonedible spacer to segregate the edible products.
- (1) Note. All the food products within the container must be segregated from each other.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 108, for a multiplicity of individually wrapped food products contained in an exterior sealed container.
- SEE OR SEARCH CLASS:
- 206, Special Receptacles and Packages, subclass 47, for packages “containing a plurality of materials which are employed together in combination to make any definite solution or composition or which are to be used succes-

sively in any operation, also packages of any two or more articles to be cooperatively used, such as covering material and fasteners and trimming to be used therewith”.

**120** This subclass is indented under subclass 119. Subject matter wherein the edible products are of a diverse nature.

**121** This subclass is indented under subclass 106. Subject matter wherein the food is in sliced form and is so arranged that the opposite surfaces of edge portions of adjacent sections are in contacting overlapping relationship, e.g., bacon pack, etc..

**122** This subclass is indented under subclass 106. Subject matter wherein the package is designed to be opened and its contents removed through the agency of a scored or perforated or weakened line.

**SEE OR SEARCH CLASS:**

- 30, Cutlery, subclasses 3+, for can openers which operate by cutting.
- 53, Package Making, subclass 133, for apparatus for providing structure associated with a cover material which will facilitate the removal of at least a portion of the cover to expose the contents.
- 215, Bottles and Jars, subclass 46 and 55 for closure removing devices which are permanently attached to a bottle or jar type receptacle or are claimed in combination therewith.
- 220, Receptacles, appropriate subclasses such as 47+, 50 and 53+, for devices to open metallic receptacles by breaking through or ripping the soldered parts.
- 221, Article Dispensing, subclasses 30+, for article dispensing devices including or combined with a cutter or punch means to form an outlet opening in the supply receptacle or in the wrapper thereof.
- 222, Dispensing, subclasses 80+ for fluent material dispensing devices combined with cutters and/or puncher.
- 229, Envelopes, Wrappers, and Paperboard Boxes, subclass 51, for boxes having means to open same such as a tear

cord or other device to facilitate ripping a portion of the box; subclass 66, for bags having devices for readily opening same; subclasses 85+, for envelopes provided with special means for facilitating their opening.

**123** This subclass is indented under subclass 106. Subject matter wherein the opening device is a string, cord, tab, etc.. which, when pulled, tears the package open.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

122, for packages designed to be opened via a scored, weakened, or perforated line and note the search class notes thereunder for other classes which may be pertinent to package opening.

**124** This subclass is indented under subclass 106. Subject matter comprising an exterior food container or wrapper which contains in addition to the food a nonedible solid which is not laminated or coated onto the food container or wrapper and which is completely enveloped or encompassed within the confines of the container or wrapper.

- (1) Note. Included herein are packages which are double bagged, e.g., a bag within a bag or packages wherein a can is carried by an exterior container, or packages which contain liners which are not laminated or coated to the exterior packaging material; or packaged foods which are interleaved with a nonedible to facilitate separation of the foods.

**125** This subclass is indented under subclass 106. Subject matter wherein a food product is in integral contact with a strippable nonedible membraneous covering.

- (1) Note. The covering herein is of the type wherein a coating is applied to the product and solidified hereon.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

302+, for methods of coating a food with a liquid.

**126** This subclass is indented under subclass 106. Subject matter wherein the packaging material is composed of three or more different layers with at least one layer being metallic.

- (1) Note. Each and every layer disclosed, whether considered in the document as a base layer or an adhesive layer is construed to be a separate layer for purposes of placement in this subclass.
- (2) Note. It is not a requirement that for the three minimum layered packaging material that there be three different layering materials. It is sufficient for this subclass to have two layering materials arranged in the three layers. For instance is proper herein.
- (3) Note. Not considered within the confines of this subclass are packages which are prepared from single layer packaging material which is in an overlapping relation along an edge with itself or rolled over itself to form a bag or container and which is autogenously or with an added adhesive bonded to itself.

**SEE OR SEARCH CLASS:**

- 220, Receptacles, subclass 64, for coated metallic receptacles and other receptacles not provided for elsewhere.
- 427, Coating Processes, for processes of coating in general.
- 428, Stock Material or Miscellaneous Articles, appropriate subclasses, for a stock material product in the form of a single or plural layer web or sheet, and especially 411+ for a nonstructure composite web or sheet characterized merely by the composition of the layers; and subclasses 544+, particularly subclasses 615+ for metallic stock materials which comprise at least two different contiguous metallic layers.

**127** This subclass is indented under subclass 106. Subject matter wherein the packaging material is composed of three or more different layers.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

- 126, for packaging material having three layers with at least one being metallic, and in particular check the notes relating thereto which are equally pertinent as well to this subclass.

**SEE OR SEARCH CLASS:**

- 215, Bottles and Jars, for coated bottles and jars and closures for use therewith.
- 220, Receptacles, subclass 64, for coated metallic receptacles and other receptacles not provided for elsewhere.
- 229, Envelopes, Wrappers, and Paperboard Boxes, subclasses 5.81+, 117.27+, 122.32+, 164.1, 164.2, and 185.1 for a paperboard box having a multi layer wall.
- 428, Stock Material or Miscellaneous Articles, appropriate subclasses, for a stock material product in the form of a single or plural layer web or sheet, and especially 411+ for a nonstructure composite web or sheet characterized merely by the composition of the layers.

**128** This subclass is indented under subclass 106. Subject matter wherein the product packaged is dough, batter, or a dry mix for preparing a dough or batter product. Included also is the product in the final form, e.g., baked, etc..

**129** This subclass is indented under subclass 106. Subject matter wherein the product packaged is an animal derived flesh material.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

- 105, for an edible package which contains an animal derived flesh material.

**130** This subclass is indented under subclass 106. Subject matter wherein the product packaged contains a lacteal derived material.

**131** This subclass is indented under subclass 106. Subject matter wherein the food is in a container which is hermetically sealed so as to preserve the food.

- 132** This subclass is indented under subclass 70. Subject matter wherein an inedible feature is associated with subject matter proper for this class.
- (1) Note. Included within this subclass and indents are nonedible carrying materials which later intentionally form part of the final consumable food, e.g., wrappers, casing, etc., carrying coloring for food, flavors for food, release agents for food, or any other materials which interact with the food and become a part thereof.
- (2) Note. Excluded herefrom as being non-edible are products which are normally the waste or discard of edible products, e.g., seeds, hulls, shells, husks, bones, etc..
- 133** This subclass is indented under subclass 132. Subject matter wherein a preservative agent is incorporated with the nonedible feature.
- 134** This subclass is indented under subclass 132. Subject matter wherein the nonedible feature is a stick integrally connected with a food so that the user can manipulate the food via the stick feature.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
91, for a structurally defined composite food containing a stick feature.
- 135** This subclass is indented under subclass 132. Subject matter wherein the nonedible is a casing or container designed to be filled with an edible.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
140, for all casings or containers prepared from animal derived tissue, including those that may have an inedible feature associated therewith.
- 138** This subclass is indented under the class definition. Subject matter involving edible articles which are peculiarly designed so as to contain or hold an additional and different food, e.g., ice cream cone, frankfurter bun, etc..
- (1) Note. Included herein are products which are ultimately designed to function as edible containers but which are in an incomplete state of manufacture and require an assembly step to be put in their final desired configuration.
- (2) Note. All casings will be considered to be inedible in the absence of disclosure to the contrary. An exception to this rule is animal derived casing which, per se, will be considered edible.
- 139** Subject matter under 138 wherein the container is adapted to receive and hold material that is frozen, e.g., ice cream cone, etc..
- 140** This subclass is indented under subclass 138. Subject matter wherein the container is composed of animal derived material, e.g., casing, etc..
- (1) Note. A casing, per se, will be considered proper for this subclass if it is composed of animal derived material, even if it is associated with a known nonedible material.
- (2) Note. Included herein are shirred edible casings.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
105, for a meat filled edible or inedible casing.  
277, for the formation of an edible casing by extruding a composition into a reactive bath.  
278, for the chemical modification or treatment of an edible casing.  
SEARCH CLASS:  
138, Pipes and Tubular Conduits, subclasses 118+ for inedible artificial food casings with open ends and shirred products with open ends.  
428, Stock Material or Miscellaneous Articles, subclasses 85+ for a product having a pile or nap type surface comprising an animal skin which still retains the hair or fur, subclass 411 for a stock material product in the form of a composite web or sheet comprising plural layers adhered or cohered to



each other, and especially subclass 473 in which one layer comprises an integral portion of animal skin.

**143** This subclass is indented under the class definition. Subject matter wherein the edible contains an aperture or open ended cavity.

**144** This subclass is indented under the class definition. Subject matter wherein the edible contains a plurality of discrete deviations in the parallel plane in a repetitive pattern.

**231** This subclass is indented under the class definition. Processes where a condition in preparing subject matter of this class is sensed by other than by subjective means.

(1) Note. Subjective evaluation is proper for this subclass if the matter evaluated is indirectly determined, that is for example if a measurement is made inanimately and then read or sensed by a human being e.g., reading a spectrophotometer, etc..

(2) Note. Treating a material to a certain condition without a defined inanimate measurement, test, inspection, or control, e.g., temperature, PH, etc., is not proper subject matter for this subclass and classification of such a process will be accorded on some other basis.

**SEE OR SEARCH CLASS:**

73, Measuring and Testing, appropriate subclasses, for measuring and testing of physical properties, especially subclass 169 for testing flour, dough or bread by physical means.

252, Compositions, subclass 408.1 for analytical, testing, or indicating composition.

436, Chemistry: Analytical and Immunological Testing, subclasses 1+, for chemical and analytical control methods involving a chemical reaction, especially subclass 22 for dairy control methods.

**232** This subclass is indented under subclass 231. Subject matter wherein the food material treated is in packaged form or wherein the pro-

cess involves preparing food containing package.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

61+, for packages containing ferment indicating means.

**233** This subclass is indented under subclass 231. Subject matter wherein the food material treated is heated at some stage of the process and the final product is in solid form.

(1) Note. The material undergoing treatment need not be solid as long as the final product is in solid form.

**234** This subclass is indented under the class definition. Processes which involve direct electrical or wave energy treatment of a food package.

(1) Note. Treatments of special packages which are designed to allow transmittance of only certain wavelengths of the electromagnetic spectrum are proper for subclass.

**235** This subclass is indented under the class definition. Processes wherein a gas and a food material contact each other under the influence of electrical or wave energy.

(1) Note. Excluded herefrom are steam, nitrogen air, CO<sub>2</sub> or the inert gases, or mixtures solely composed of any of the above.

(2) Note. Gas for purposes herein includes a mist, smoke, or vapor.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

236, for processes involving the treatment of a gas with electrical or wave energy and the subsequent application of the treated gas to a food, the application itself not involving wave or electrical energy.

**SEE OR SEARCH CLASS:**

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes

of Making, Stabilizing, Breaking, or Inhibiting, subclasses 1+ for continuous gas or vapor phase colloid system (e.g., smoke, fog, aerosol, cloud, mist) or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**236** This subclass is indented under the class definition. Processes wherein a gas is subjected to electrical or wave energy and is subsequently applied to a food.

- (1) Note. Mere heating in an oven wherein the air therein is heated and cooks a food within the oven is not the type of treatment of gas required for this subclass.
- (2) Note. Gas for purposes herein includes a mist, smoke, or vapor.

SEE OR SEARCH THIS CLASS, SUBCLASS:

312+, for the application of ozone to a food material wherein the claim fails to recite the mode of generation of the ozone material.

SEE OR SEARCH CLASS:

204, Chemistry: Electrical and Wave Energy, subclasses 155+ for preparation of compounds or elements through chemical reaction brought about by electrical or wave energy in a magnetic field and subclasses 164+ for chemical preparation of a compound or element by using an electrostatic field or electrical discharge, especially subclass 176 for the production of ozone by subjecting material to an electrostatic field or electrical discharge.

**237** This subclass is indented under the class definition. Processes directed to applying electrical or wave energy directly to a food material.

- (1) Note. The energy must be applied directly as such to the food material in the form of electrical or wave energy. Conversion of energy such as electrical

to heat and the application of the heat to the food material is excluded from this subclass.

SEE OR SEARCH CLASS:

156, Adhesive Bonding and Miscellaneous Chemical Manufacture, subclasses 272+ for a laminating process including direct application of electrical or radiant energy to the work, and see the "SEARCH CLASS" notes thereunder.

204, Chemistry: Electrical and Wave Energy, appropriate subclasses for processes of treating material, in general, by electrical or wave energy.

205, Electrolysis: Processes, Compositions Used Therein, and Methods of Preparing the Compositions, appropriate subclasses for electrolytic processes, in general.

**238** This subclass is indented under subclass 237. Process , wherein the wave energy is of the sonic or ultrasonic type which when applied to the food imparts impulses thereto which may cause a vibration or oscillation of a frequency corresponding to that of the particular sonic wave employed.

**239** This subclass is indented under subclass 237. Subject matter , wherein an applied electromotive force influences the movement of materials which usually effect a separation or purification but are not limited thereto e.g., electro dialysis, electroosmosis etc..

SEE OR SEARCH CLASS:

204, Chemistry: Electrical and Wave Energy, subclasses 450+ for electrophoretic or electro-osmotic processes, in general.

**240** This subclass is indented under subclass 237. Processes wherein ions which are the result of electromagnetic or particulate radiation contact a food material, e.g., gamma, X-rays, beta rays, etc..

- (1) Note. Beta radiation as used herein includes cathode rays or electron beams, the former being the common designation when the rays originate from a natural or artificial source, while the latter

designation is employed to indicate rays produced in an electrical apparatus, e.g., vacuum tube type, etc.. Beta and electron beams are particulate in nature.

- (2) Note. Gamma radiation as used herein includes X-rays. Gamma rays are those that originate from a natural or artificial radioactive source, whereas X-rays as commonly used are rays that are produced by electron bombardment of suitable sources. Gamma and X-rays are both electromagnetic in character. Included with the term gamma ray are emissions from such sources as cobalt 60 and cesium 134.

**241** This subclass is indented under subclass 237. Processes directed to heating food material with energy in the form of electromagnetic waves e.g., infrared, radar, microwave, etc..

SEE OR SEARCH CLASS:

219, Electric Heating, subclasses 678+ for microwave heating; note for claims citing both food (edible) and nonfood (nonedible) heating by an electric heating device or method, classification is proper for Class 219, and if the claims recited are limited to food (edible) heating methods, composition, product, or processes, classification is proper for Class 426. Also, see subclasses 764+ for capacitive dielectric heating, note subclass 771.

**242** This subclass is indented under subclass 241. Process wherein the final product is normally in the dried state.

**243** This subclass is indented under subclass 241. Processes where electro-magnetic wave energy effects a cooking operation, e.g., baking of food, etc..

- (1) Note. Partial cooking is proper for this subclass.

SEE OR SEARCH THIS CLASS, SUBCLASS:

523, for a cooking process where radiant energy or the like is not claimed.

**244** This subclass is indented under subclass 237. Processes wherein (1) a food material is heated in a dielectric manner; or (2) wherein a food material constitutes a portion of an electric circuit and current is passed through said food material.

- (1) Note. Dielectric heating involves the placing of a low conductive food in an alternating electric field, the heating of the food involving the periodic loss of electrons from within the food caused by the alternating electric field.

**245** This subclass is indented under subclass 244. Processes wherein a formless or flowable food material is made into a self-sustaining desired shape by either treating the food while confined in a mold by dielectric heating means or by passing an electrical current through the food.

**246** This subclass is indented under subclass 244. Processes wherein the food material treated is animal derived flesh.

**247** This subclass is indented under subclass 244. Processes wherein the food material treated is in fluent form, e.g., milk, juice, etc..

**248** This subclass is indented under subclass 237. Processes wherein the wave energy is either visible light or ultraviolet light.

- (1) Note. Ultraviolet light is considered to have a wavelength of approximately 200 to 4000 Angstroms.

- (2) Note. Visible light is considered to have wavelength of approximately 4000-7700 Angstroms.

- (3) Note. Although a certain overlapping will occur at the lower wavelength of the ultraviolet spectrum and at the upper end of the visible spectrum, patents will be placed herein on the basis of the particular desired electromagnetic wave as noted in the specification.

- (4) Note. Included in this subclass are treatments with any of the wavelengths within the visible spectrum.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

241+, for processes of heating using light as the heating means.

SEE OR SEARCH CLASS:

250, Radiant Energy, subclasses 42+ for ray treatment of general utility and see the "SEARCH CLASS" notes thereunder.

422, Chemical Apparatus and Process Disinfecting, Deodorizing, Preserving, or Sterilizing, subclasses 1+ for disinfecting, deodorizing, preserving, or sterilizing processes of general utility.

**249** This subclass is indented under the class definition. Processes wherein a frozen plastic edible or shaped plastic of differing external color is prepared or treated.

(1) Note. Treatment requires that the ultimate desired product still be of contrasting colors.

**250** This subclass is indented under the class definition. Processes involving the coloring of food wherein a substance having coloring properties is added to the food to impart the color of the added substance to the food.

(1) Note. Included herein is the in situ formation of a coloring material and the use of optical brighteners on foods.

(2) Note. The coloring material must be added for the purpose of coloring the food. For example, riboflavin (vitamin B<sub>2</sub>) which is orange yellow in color and which is used as a feed supplement rather than as a color would not be included in this subclass but would be found in subclass 311.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

383, for applying a decal or indicia to a food.

SEE OR SEARCH CLASS:

8, Bleaching and Dyeing; Fluid Treatment and Chemical Modification of Textiles and Fibers, subclasses 1 through 94 and subclasses 162-180, particularly subclasses 3-13 for non-textile dyeing.

106, Compositions: Coating or Plastic, subclasses 400 through 506 for inorganic pigments, fillers, or aggregates.

**251** Processes under 250 wherein an unshelled nut or whole bean is treated with a coloring material.

**252** This subclass is indented under subclass 250. Inventions wherein a whole citrus fruit is exposed to a coloring material.

**253** This subclass is indented under the class definition. Processes wherein color is removed from a food by the addition of a material which decolorizes by a chemical reaction with the food.

(1) Note. Addition includes any material other than air, CO<sub>2</sub>, water, nitrogen, the inert gases, or mixtures solely composed of the above.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

342+, for a process of extracting color material involving a chemical reaction where the intent of the process is to recover a coloring material rather than in effecting a color change.

422+, and 478+, for physical processes of recovering color material for a purpose as noted in 342+ above.

539, for a food composition containing a bleachant.

SEE OR SEARCH CLASS:

8, Bleaching and Dyeing, Fluid Treatment and Chemical Modification of Textiles and Fibers, subclasses 101+ for bleaching processes generally.

252, Compositions, subclass 186.1 and subclass 188.1 for bleaching compositions in general.

- 254** This subclass is indented under subclass 253. Processes in which the color removal is preceded by treatment of the food with an ionic material and wherein the treatment does not involve a color removal step.
- 255** This subclass is indented under subclass 253. Processes in which food is exposed to two or more color removing operations performed by at least two different color removing agents.
- 256** This subclass is indented under subclass 253. Processes in which the process includes the application of fluid or mechanical pressure to the food material, or the conveying of the food material during the color removing operation, e.g., bleaching in a fluidized bed, etc..
- 257** This subclass is indented under subclass 253. Processes in which the color remover is an organic material.
- 258** This subclass is indented under subclass 257. Subject matter in which the organic agent is a peroxide, i.e., contains an O-O group.
- 259** This subclass is indented under subclass 253. Processes in which the color remover contains a sulfur atom.
- 260** This subclass is indented under subclass 253. Processes in which the color remover contains a nitrogen atom.
- 261** This subclass is indented under subclass 253. Subject matter in which the bleaching agent is a heavy metal containing compound or a peroxide compound.
- (1) Note. "Heavy metal" is defined as a metal having a specific gravity greater than 4. This includes all of the metals having an atomic number of 22 (titanium) or greater, with the exception of the alkali metals and the alkaline earth metals.
- 262** This subclass is indented under the class definition. Processes which involve the use of additives which are not colors in themselves but are substances which react or otherwise modify food so as to attain a desired coloration or decoloration, or prevent or retard deterioration of food contained or added colors, or react with food components to form a desired color change, or prevent or inhibit undesirable color formation whether enzymatically catalyzed or otherwise.
- (1) Note. Additions of materials to food which affect the color of foods are known and are common as the addition of sugars which may result in a desired color in food, as for example, by carmelizing, or by condensing with amino acids or proteins. A search, therefor restricted to this area for particular subject matter may not be complete.
- (2) Note. Additive is consistent with other uses of the term "additive" in the schedule and is meant to be other than H<sub>2</sub>O, N<sub>2</sub>, Air, CO<sub>2</sub>, the inert gases, and mixtures composed solely of any of the aforementioned.
- (3) Note. Coloring or Coloring modification by such operations as cooking, heating, cooling, roasting, browning, blanching, carmelizing, burning, charring or aging is not proper herein unless a material is added prior to the recited operation which will have an effect on the color.
- 263** This subclass is indented under subclass 262. Processes wherein a gaseous medium is used.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
 302+, for processes of coating food with a glossing agent.  
 383, for applying coloring material in the form of indicia or decal so as to readily identify the food.  
 392+, for processes of preserving color by packaging or wrapping.  
 466+, for preparing a dry product by roasting, toasting, or browning.  
 496+, for treating or preparing a farinaceous dough, batter, or pastry product.  
 509+, for cooking with added aqueous material.  
 523, for cooking, per se.

**264** This subclass is indented under subclass 262. Processes involving the use of additives which affect or modify the hemepigments including hemoglobin, myoglobin and cytochrome to result in a color change.

**265** This subclass is indented under subclass 264. Processes in which an organic compound is added to the heme-pigmented food.

**266** This subclass is indented under subclass 265. Processes involving the use of an inorganic nitrogen compound, e.g., potassium nitrate, sodium nitrite, etc..

- (1) Note. The majority of patents in this and the indented subclasses involve the use of compositions variously called curing or pickling compositions containing salt (sodium chloride) and nitrous oxide producing materials and such ingredients as sugars, spices, seasonings, ascorbic acid and its derivatives, various phosphate compounds, monosodium glutamate and hydrolyzed vegetable proteins.

SEE OR SEARCH THIS CLASS, SUBCLASS:

332, for a process of preserving meat utilizing a designated pickling or curing composition and not involving preserving or modifying color.

**267** This subclass is indented under subclass 262. Processes in which a calcium compound is applied to a food material.

**268** This subclass is indented under subclass 262. Processes in which an organic additive of known chemical structure is added to the food material.

**269** This subclass is indented under subclass 268. Processes in which the organic agent contains sulfur or in which a sulfur compound as well as an organic agent is applied to the food.

**270** This subclass is indented under subclass 262. Processes in which the color of a fruit or vegetable which still contains some original tissue and which is other than potato is contacted by an additive.

**271** This subclass is indented under the class definition. Processes directed to (A) the chemical transference of ions from a material to a liquid or solid separatory substance or exchanger which, because of its chemical structure of loosely bound ions, has an affinity for certain ions and gives up some of its own ions to the material, or (B) forming a reversible complex molecule of a chemical agent and metallic ion which complex does not have all or most of the characteristics of the original metallic ion.

- (1) Note. It is sufficient for this subclass that the patent disclose that a material is an ion exchange, chelating, or sequestering agent. The function of the material is assumed to be inherent in the process upon the admixture of ingredients.

SEE OR SEARCH CLASS:

210, Liquid Purification or Separation, subclasses 24+, for process of liquid purification or separation using an ion exchange system and see the "SEARCH CLASS" notes thereunder.

**272** This subclass is indented under the class definition. Processes involving integrally uniting together two or more solid nondry, same or different food materials, utilizing at least a component of one which is found in the original material and which component acts as an adhesive, or modifying a portion of one of the original nondry, solid food materials, by either physical or chemical means so that a binding material is formed which will act as an adhesive to bind the food materials together.

- (1) Note. Not included within the confines of this subclass is the mere heating of a food in order to prepare a tacky surface, or the adding of water to a dry food material to dissolve a portion of the food so as to form a tacky surface which will act as an adhesive surface to adhere foods together.

SEE OR SEARCH THIS CLASS, SUBCLASS:

285, for processes involving agglomerating of dry food compositions.  
453+, for preparing dry foods involving agglomerating a dry starting material.

- 502, for processes involving the assembling or laminating of dough sheets.
- 273** This subclass is indented under the class definition. Processes involving the coating of foods which are dry to the touch, and do not contain animal flesh, by a base supplied constituent.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 489, for a process of removing juice from a fruit or vegetable by pressing wherein exuded juice covers the fruit or vegetable and wherein the disclosure is silent as to the formation of a tenacious coating on the food.
- 496+, for processes solely involving skin forming on a dough form.
- 274** This subclass is indented under the class definition. Processes wherein two or more preforms, (e.g., layers, fibers, etc..) which are of the same or different solid foods are bound to one another by the use of an extraneous binding material, which may also function as a ready release agent or food.
- 275** This subclass is indented under subclass 274. Subject matter wherein at least one of the preforms is made of dough.
- 276** This subclass is indented under the class definition. Processes wherein a food in liquid form is introduced into a fluid which is form a solid food substance through chemical interaction.
- SEE OR SEARCH CLASS:
- 264, Plastic and Nonmetallic Article Shaping or Treating Processes, subclasses 183+ for processes of shaping by extruding into a reactive bath.
- 277** This subclass is indented under subclass 276. Processes wherein the material formed is to be used as an edible packaging material, e.g., casing, etc..
- 278** This subclass is indented under the class definition. Processes which involve the per se chemical modification of an animal derived packaging material by the use of a reactant which chemically reacts with the animal derived material, e.g., casings, etc..
- SEE OR SEARCH CLASS:
- 8, Bleaching and Dyeing; Fluid Treatment and Chemical Modification of Textiles and Fibers, subclasses 94.1+, for the treatment of hides, skins, feathers, and animal tissue; and 127.5+ for the chemical modification of proteinaceous fibers when such treatments are not specialized for use in preparing a food.
- 279** This subclass is indented under the class definition. Processes in which a plastic or fluent food is placed within a mold and while being held in the mold a cavity is formed by displacement of the food material, said cavity then being filled to a desired extent with a diverse food.
- (1) Note. "Displacement" requires a shifting of the food material from one volume of space to a volume of space outside the original volume occupied by the material. It must be more than a mere compression wherein the material occupies a smaller volume.
- 280** This subclass is indented under subclass 279. Subject matter in which an inedible internal mold member is employed to form the cavity.
- 281** This subclass is indented under the class definition. Processes wherein a nontransitory fluent material is added to the interior portion of a solid edible either by injecting, forming of artificial pores, or by applying external pressure.
- (1) Note. External pressure is something more than the natural pressure exerted by a fluent due to its weight or height above the substrate to be treated.
- 282** This subclass is indented under the class definition. Processes in which an artificially formed cavity in an edible preform is provided with a diverse edible filling.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 390+, for processes of preparing an edible preform.

- 283** This subclass is indented under subclass 282. Processes wherein the edible preform is prepared from dough.
- 284** This subclass is indented under subclass 282. Processes in which the edible preform is tubular.
- 285** This subclass is indented under the class definition. Processes in which small dry particles of diverse food materials are formed into larger dry units or wherein dry small particles are admixed with a diverse binder and are formed into larger dry particles by treatments which cause coalescence of the particles.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 272, for methods of building up units from a nondry starting food using a base supplied constituent.
- 274+, for methods of assembling plural edible preforms utilizing an extraneous binder, release agent, or diverse food as an adhesive material.
- 453+, for the preparation of a dry food product involving an agglomerating process.
- SEE OR SEARCH CLASS:
- 264, Plastic and Nonmetallic Article Shaping or Treating: Processes, subclasses 5+ for particle formation by liquid comminuting, particularly subclass 6, with uniting of said particles, and subclasses 109+ for processes of forming articles by uniting of particulate material.
- 286** This subclass is indented under the class definition. Subject matter involving a process of destroying or neutralizing a material (usually chemical) which has been added to protect the food from injury due to fungi, insects, bacteria, herbicides, etc..
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 478+, for a process including the step of cleaning food.
- 506+, for a process including a step of cleaning food using water.
- SEE OR SEARCH CLASS:
- 134, Cleaning and Liquid Contact With Solids, appropriate subclasses for the process of cleaning foods, per se, by the removal of natural occurring material, e.g., dirt, smut, etc..
- 287** This subclass is indented under the class definition. Processes wherein the outer portion of plant material is chemically modified by the addition of a chemical which aids in the removal of said outer portion.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 353, for treatment of bean, nut, or cereal seed including removal of outer covering.
- 482, for removal of outer covering of plant material.
- 288** This subclass is indented under subclass 287. Processes wherein the outer covering is removed from a nut or seed.
- 289** This subclass is indented under the class definition. Processes which include the coating or impregnating of an edible solid core by applying thereto an edible particulate material, e.g., breading, flouring, etc..
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 314+, for processes of applying particles suspended in a smoke to a food which particles are the result of a combustion process.
- 290** This subclass is indented under subclass 289. Processes in which some or all of the particulate solids after application to the core are converted to a liquid, e.g., melting, dissolving, etc..
- 291** This subclass is indented under subclass 289. Processes in which the composite solid core and applied particulate solid material is surface coated with a liquid.
- 292** This subclass is indented under subclass 289. Processes in which edible particles are applied sequentially to the solid food core.



- (1) Note. "Sequential" for purposes herein requires an interruption of the coating operation, or a treatment of the coated food prior to the application of more of the same type of particulate material.
- 293** This subclass is indented under subclass 289. Processes in which the core surface is also coated with a fluent, e.g., liquid, plastic, etc..
- 294** This subclass is indented under subclass 289. Processes in which the particles applied to the core are suspended in a gaseous medium.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
314+, for processes of applying particles suspended in a smoke to a food which particles are the result of a combustion process.
- 295** This subclass is indented under subclass 289. Processes which involve embedding of the particulate solid in the core, or a tumbling or rolling of the solid core, before, during or subsequent to applying the particulate material.
- 296** This subclass is indented under subclass 289. Processes in which the composite of particles and core is cooked.
- (1) Note. The cooking need not be complete, i.e., the core or portions of it may remain uncooked.
- 297** This subclass is indented under the class definition. Processes in which an edible plastic food is spread on an edible preform and wherein the shape or dimension of the preform is then modified by a shaping operation.
- (1) Note. Shaping includes for the most part rolling or folding, and does not include cutting or spreading.
- 298** This subclass is indented under the class definition. Processes wherein an unshelled egg is subjected to a chemical or physical treatment.
- (1) Note. Included herein is the packaging of eggs as well as cracking or removing the contents of an egg.
- 299** This subclass is indented under subclass 298. Processes wherein an unshelled egg is subjected to a treatment wherein a portion of the shell is removed so that the egg material is still confined in its original natural container or wherein the entire egg shell is removed subsequent to a physical or chemical treatment of an unshelled egg, e.g., preparation of hard boiled eggs, etc..
- 300** This subclass is indented under subclass 298. Processes wherein an unshelled egg is subjected to a treatment by a fluent material.
- 301** This subclass is indented under subclass 300. Processes involving the treating of an unshelled egg with an unctuous material.
- (1) Note. "Unctuous" includes the mineral oils derived from petroleum and the fatty substances of plants and animals which are usually the glycerol esters of fatty acids.
- 302** This subclass is indented under the class definition. Processes in which a liquid is applied to the full or partial surface of a solid food so as to form a temporary or permanent layer on the solid food.
- (1) Note. The final product need not be in a coated state, nor does coating include impregnating, per se, without the formation of a surface layer affixed to the solid food base.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
272, for the affixing together of foods utilizing a base supplied constituent.  
273, for coating of a nondry food utilizing a base supplied constituent.  
274+, for assembling preforms using an extraneous binder or release agent.  
297, for spreading a plastic on an edible preform and reshaping the preform.
- SEE OR SEARCH CLASS:  
427, Coating Processes, for processes of coating in general.

- 303** This subclass is indented under subclass 302. Processes wherein the edible solid surface is contacted with a coating liquid in at least two distinct coating operations.
- 304** This subclass is indented under subclass 303. Processes in which the same coating liquid is used in more than one distinct coating step.
- 305** This subclass is indented under subclass 302. Processes wherein the coating which is applied is subjected to a treating operation which is specific for the coating and does not normally affect the food base material.
- (1) Note. Methods limited to cooling, heating, or drying are not considered proper subject matter herein.
- 306** This subclass is indented under subclass 302. Processes in which the coating liquid is chocolate or is at least derived in part from the *Theobroma cocoa* plant.
- 307** This subclass is indented under subclass 302. Processes wherein a molten or melted coating material is applied to a food material.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
290, for the application of a solid particulate material to a base with subsequent liquefaction of the applied particulate material.
- 308** This subclass is indented under subclass 302. Processes involving the surface coating of a normally inedible natural shell or rind.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
298+, for methods of coating whole eggs with a fluent coating material.
- 309** This subclass is indented under subclass 302. Processes in which a whole isolated seed or bean is surface coated with a liquid material.
- 310** This subclass is indented under subclass 302. Processes wherein the coating functions to maintain the food base in a desired condition.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
296+, for processes of treating unshelled eggs which may involve a preservation by a coating operation.  
321+, for inhibiting chemical or physical change in a food by contacting with a chemical agent.
- 311** This subclass is indented under the class definition. Processes wherein the food is treated to enhance or maintain the vitamin content, e.g., preserving, adding, etc..
- (1) Note. Included herein are vitamin active materials which are active as vitamins, per se, as well as those that metabolize in the living body to form an active vitamin (e.g., carotene, etc.).
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
72, for a vitamin containing product.
- 312** This subclass is indented under the class definition. Processes wherein an exteriorly produced gas contacts a solid or liquid food material for any purpose.
- (1) Note. "Gas" for purposes herein includes vapors, mist or smoke.
- (2) Note. Excluded herefrom are CO<sub>2</sub>, air, steam, nitrogen, the inert gases, or mixtures composed solely of any of the above; or the use of the above gases as carriers for nongaseous materials. Absent any disclosure to the contrary "gas" will be taken to mean one of the gaseous materials excluded above. Also excluded from this subclass is the production of a gas by an "in situ" reaction wherein the reacting medium is in physical contact with the food, as well as treatments of food with a gas derived from a similar food or from a food to which it is closely related.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
235, for processes of applying a gas to a food under the influence of electrical or wave energy.

- 236, for processes of treating a gas by electrical or wave energy and subsequently contacting a food with the treated gas.
- 386+, for processes of separating a volatile essence from a food and recombining the essence with a similar food.
- 470, for methods of preparing a dry food product from a foamed or gasified material.
- 474+, for methods of treating a liquid with a gas.
- SEE OR SEARCH CLASS:**
- 34, Drying and Gas or Vapor Contact With Solids, subclasses 282+, for processes not elsewhere classified for contacting a gas or vapor with a solid.
- 261, Gas and Liquid Contact Apparatus, for processes not elsewhere classified of contacting a gas with a liquid.
- 313** This subclass is indented under subclass 312. Processes wherein the gas is hydrogen.
- (1) Note. Most of the patents herein relate to hydrogenation, i.e., the addition of hydrogen across an unsaturated carbon to carbon bond in order to cause saturation of the bond.
- SEE OR SEARCH CLASS:**
- 260, Chemistry of Carbon Compounds, appropriate subclasses according to the product desired and in particular subclass 690 for hydrogenation processes.
- 314** This subclass is indented under subclass 312. Processes wherein the applied gas is formed as the result of a burning or combustion reaction.
- (1) Note. Smoking or the recitation that the applied material is the result of a burning or combustion reaction whether in the claims or in the specification is sufficient to place a patent within this subclass.
- SEE OR SEARCH THIS CLASS, SUBCLASS:**
- 235, for an electrostatic smoking operation.
- 315** This subclass is indented under subclass 314. Processes wherein the food material is in the form of animal flesh.
- 316** This subclass is indented under subclass 312. Processes wherein (1), a food material contacts a gas and is then packaged, or (2), a food within a gas permeable package is contacted by a gas through the apertures within the packaging material, or (3), the food is packaged with a material which under normal conditions of temperature and pressure returns to the gaseous state under conditions of packaging or storing.
- 317** This subclass is indented under subclass 312. Processes wherein the food material contacted is derived from a lacteal source.
- 318** This subclass is indented under subclass 312. Processes wherein the gaseous material is a halogen or halogen containing compound.
- 319** This subclass is indented under subclass 312. Processes wherein the gaseous material is a compound of nitrogen, or is sulfur, or a sulfur containing compound.
- 320** This subclass is indented under subclass 312. Processes wherein the applied gas is biocidal or disinfecting.
- SEE OR SEARCH CLASS:**
- 424, Drug, Bio-Affecting and Body Treating Compositions, for methods involving the mere application of a gaseous biocide or disinfectant to a food material.
- 321** This subclass is indented under the class definition. Processes wherein a food material is contacted by a chemical agent which either by transitory or permanent contact effects a desired maintenance of the food.
- (1) Note. Excluded herefrom as being "chemical agents" proper for this subclass are air, nitrogen, CO<sub>2</sub>, water, and the inert gases, or mixtures solely composed of any of the above. Also excluded are NaCl and carbohydrate materials, (e.g., sugars, gums, etc.). However, mixtures of carbohydrates together with NaCl are proper herein. Also excluded

are the ordinary pickling or curling compositions when the claims are not limited to any particular composition.

- (2) Note. Examples of chemical agents proper herein are agents which prevent or protect against undesirable sprouting, loss of texture, foam, spreadability, oxidation, gravitational separation, coagulation, pesticides, clouding or turbidity, viscosity change, emulsion destruction, etc..
- (3) Note. Processes proper for this subclass include (A). Inhibiting an ingredient which is later to be incorporated into a finished mercantile food; (B). Inhibiting for perfecting a further processing step; (C). Inhibiting a mercantile food, per se; (D). Contacting an ingredient which acts as a carrier with a chemical agent, which carrier is then added to a diverse food to effect inhibiting therein.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

- 262+, for processes for preserving or maintaining the color of a food by an additive process.
- 302+, for processes of coating a food base with a liquid in general, and subclass 310, in particular for coating to effect a preserving of a food base.
- 378, for processes of adding carbohydrate material to a plant tissue containing food.
- 382, for processes of adding a salt solution to a nondisruptive meat containing product.
- 392+, for processes of preserving a food by packaging or wrapping.
- 418+, for processes of storing solid foods under controlled conditions.
- 425, for processes of extracting a constituent which may be a contaminant.
- 438+, for processes of cooking or treating foods with a heated glyceridic fat or oil.
- 443+, for processes of preserving food by dehydrating.
- 478+, for processes of removing a constituent of a solid food which may act as a contaminant.

- 506+, for processes of preserving foods by blanching or cooking with an aqueous material.
- 520+, for preserving foods involving heating, including pasteurizing or sterilizing.
- 524, for preserving foods by freezing or cooling.

**SEE OR SEARCH CLASS:**

- 422, Chemical Apparatus and Process Disinfecting, Deodorizing, Preserving, or Sterilizing, subclasses 1+ for disinfecting, deodorizing, preserving, or sterilizing processes of general utility.
- 424, Drug, Bio-Affecting and Body Treating Compositions, for mere methods of preserving a food product by the use of a biocide.

**322** This subclass is indented under subclass 321. Processes wherein the food material is contacted with a heavy metal, or a compound thereof i.e., a metal having a specific gravity greater than four.

**323** This subclass is indented under subclass 321. Processes involving a chemical agent which is either layered on, or impregnated into, an edible base.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

- 133, for an inedible feature associated with a preserving agent.
- 393, for packaging methods involving rigid liquid impermeable containers having plural layered walls.
- 410+, for packaging methods involving a flexible walled wrapper or container.

**324** This subclass is indented under subclass 321. Processes which includes the step of packaging.

**SEE OR SEARCH THIS CLASS, SUBCLASS:**

- 392+, for food packaging methods in general.

**325** This subclass is indented under subclass 324. Processes wherein the package is subjected to a heat treatment.

- 326** This subclass is indented under subclass 324. Processes wherein the chemical agent is effective in destroying, controlling, or inhibiting extraneous noxious organisms or pests.
- 327** This subclass is indented under subclass 321. Processes including the step of lowering the temperature of the food to or below 32° F either before, or subsequent to, the treatment with the chemical agent; or treating a food whose temperature is equal to, or less than, 32° F with a chemical agent.
- (1) Note. Absent a specific temperature, the term “freezing” is sufficient to place a patent within this subclass.
- 329** This subclass is indented under subclass 321. Processes wherein a food foam is protected against deterioration, or wherein a food is protected against undesirable foam formation, or wherein a food is protected against undesirable gushing.
- SEE OR SEARCH CLASS:  
516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.
- 330** This subclass is indented under subclass 321. Processes wherein a food in liquid form is contacted with a chemical agent.
- (1) Note. The final desired product after the liquid contact step may exist in a different physical state than as a liquid.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
422+, for methods of removing haze from a liquid food by a nonchemical reactive process.
- 330.1** This subclass is indented under subclass 330. Processes wherein the treated liquid has egg material as the basic ingredient.
- 330.2** This subclass is indented under subclass 330. Processes wherein the treated liquid has lacteal material as the basic ingredient.
- 330.3** This subclass is indented under subclass 330. Processes wherein the liquid is intended for drinking purposes and may be in an undiluted form.
- 330.4** This subclass is indented under subclass 330.3. Processes wherein the liquid contains ethyl alcohol.
- 330.5** This subclass is indented under subclass 330.3. Processes wherein the liquid is the juice of a fruit or vegetable.
- 330.6** Processes under subclasses 330 wherein the liquid has triglycerdic oil as the basic ingredient.
- 331** This subclass is indented under subclass 321. Processes wherein tissue containing animal derived flesh, citrus fruit, cereal seed, or bean material, is acted on by a chemical agent.
- 332** This subclass is indented under subclass 331. Processes wherein the chemical agent contacts animal flesh.
- 333** This subclass is indented under subclass 331. Subject matter wherein the chemical agent contacts a citrus fruit or a citrus fruit derived material.
- 334** This subclass is indented under subclass 321. Processes wherein a chemical agent contacts a lacteal derived material.
- 335** This subclass is indented under subclass 321. Processes wherein the chemical agent is effective in destroying, controlling, or inhibiting noxious organisms or pests.
- SEE OR SEARCH CLASS:  
424, Drug, Bio-Affecting and Body Treating Compositions, appropriate subclasses for biocidal compositions and for the mere application of a biocidal material to a food.

**383** This subclass is indented under subclass 665. Processes involving the making of a decorative or distinctive marking on a food material or food containing package, or the treatment of an article containing indicia or ornamentation.

- (1) Note. The application of a score or break line is considered indicia for this subclass.

SEE OR SEARCH THIS CLASS, SUBCLASS:

250+, for a method of coloring a food using a dye or pigment.

SEE OR SEARCH CLASS:

- 53, Package Making, appropriate subclasses for a method of applying indicia to a package or the use of an indicia containing wrapper.
- 101, Printing, appropriate subclasses for printing processes, per se.
- 156, Adhesive Bonding and Miscellaneous Chemical Manufacture, subclass 277 for applying a design or character to a lamina.
- 162, Paper Making and Fiber Liberation, subclass 134 for processes of making paper combined with a printing step.
- 264, Plastic and Nonmetallic Article Shaping or Treating: Processes, subclass 132, for a method of applying a design or indicia.
- 424, Drug, Bio-Affecting and Body Treating Compositions, subclass 10.2 for a printed or embossed unitary dosage form with an identification or warning feature and subclass 467, for other printed, embossed, grooved, or perforated tablets or pills.
- 427, Coating Processes, subclasses 256+, for general processes of forming non uniform coatings.

**384** This subclass is indented under subclass 665. Processes wherein a food which contains water in the frozen state is subjected to a treatment to remove some or all of the frozen water contained therein, e.g., freeze-drying, fractional crystallization, etc..

- (1) Note. The water removed may have been originally present in the food or may have been added to the food.

SEE OR SEARCH CLASS:

- 34, Drying and Gas or Vapor Contact With Solids, subclasses 284+ for processes wherein a frozen mixture is dried by subliming a constituent while the mixture remains frozen.
- 62, Refrigeration, subclass 58 for processes wherein a solution or mixture of constituents is cooled sufficiently to solidify a constituent which is then removed from the mixture.

**385** This subclass is indented under subclass 384. Processes wherein the final desired product exists as a solid at ambient conditions.

- (1) Note. The final desired product is not necessarily in the same physical state as the product that remains after the freeze separation.

**386** This subclass is indented under subclass 665. Processes which include separating a volatile fraction from an edible and combining the separated fraction with a edible.

- (1) Note. The entire amount of separated fraction need not be added to the food.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 312+, for a process of contacting an exteriorly produced gas with a good material.
- 388, for a process of combining a flavor fraction with a food involving no separation step prior to the combining step.
- 478+, for a separation process involving a volatile flavor fraction without a combining step.

SEE OR SEARCH CLASS:

- 260, Chemistry of Carbon Compounds, subclasses 236.5+ for a process of preparing an essence of undetermined constitution from a naturally occurring substance.

- 387** This subclass is indented under subclass 386. Processes wherein the edible treated for the removal of a volatile fraction is a liquid material.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
475+, for separation processes involving gas-liquid contact.
- 388** This subclass is indented under subclass 665. Processes which do not involve a separatory operation prior to the combining of several different materials from a single source.
- (1) Note. The removal of water, or the mere subdividing of a food prior to the combining operation is not considered a separatory operation. The type of separation that is excluded is to a separation of various constituents of a food, e.g., peeling, coring, pitting, extracting, etc..
- (2) Note. "Different" includes distinct treatments on the same type of food, (e.g., combining milks which have been heat treated at different temperatures, etc..) or combining distinct portions of food (e.g., large and small pieces, etc..)
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
425+, for processes of using a liquid as an extracting medium.  
472+, for processes of preparing a dry product by heating or dehydrating including the separation of a constituent.  
478+, for processes that may involve separating a starting material into plural different constituents and which may involve a recombining operation.
- 389** This subclass is indented under subclass 665. Processes involving the, per se, removal of a molded food from a mold, or the, per se, removal of a food from a receptacle or container, e.g., package, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
392+, for the treatment of a packaged food product.
- 512+, for the molding, shaping, or casting of a food.
- 390** This subclass is indented under subclass 665. Processes involving the preparation of a finished food which possesses a utility diverse to its normal food function, e.g., candle holder, ice cream cone, confectionary amusement device, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
104, for an imitated, simulated, ornamental three dimensional product, or confectionary product having child-oriented utility.  
138+, for an edible casing or container.
- SEE OR SEARCH CLASS:  
D1, Edible Products, various subclasses for products having a simulated form or motif.
- 391** This subclass is indented under subclass 390. Processes wherein the product is made from a dough or batter.
- (1) Note. Dough or batter products include those products that involve a dough or batter stage in the preparation of the final product.
- 392** This subclass is indented under subclass 665. Processes involving (1) completely enrobing a food with a nonedible packaging material which packaging material is solid at the time of packaging, or (2) the treatment of a food which is completely enrobed in an edible material.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
5, for methods of packaging of chewing gum.  
8, for a fermentation process in a package.  
302+, for the coating of a solid food with a strippable film forming liquid.  
389, for the, per se, removal of food from a package or container.  
418+, for the storage of a solid food in a nonconsumer container.  
420+, for a process of preparing a food which may not be completely enrobed by an inedible wrapper.

- 521+, for sterilizing or pasteurizing a food in a nonmercantile container.
- SEE OR SEARCH CLASS:  
53, Package Making, subclass 3, for a food packaging operation absent any food working operation, (e.g., cooking, comminuting, etc..)
- 393** This subclass is indented under subclass 392. Processes involving a step of lowering the temperature of the food to 32° F, or of treating a food material with an agent whose temperature at the time of contacting the food is at a temperature equal to or less than 32° F, or of treating a food package whose temperature is 32° F or less.
- (1) Note. The term “freezing” is sufficient for placement of a document herein.
- (2) Note. The cooling step may be prior, during, or subsequent to packaging.
- SEE OR SEARCH CLASS:  
62, Refrigeration; subclass 60 for the freezing and packaging of food involving the absence of a food working or treating step, (e.g., cooking, comminuting, etc.).
- 394** This subclass is indented under subclass 392. Processes wherein the package, per se, or a portion thereof is prepared which is particularly suited as by its structure to perform a separate function, other than its packaging function, and wherein this function is effected by the user subsequent to the packaging step.
- (1) Note. Excluded from this subclass are methods of preparing containers which act as molds and thereby mold a plastic food; or containers which are made of transparent material so that the contents are clearly visible; also excluded are containers designed as by the materials of which they are made or by the use of mold release liners to dispense food materials e.g., nondrip bottles.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
418+, for a process of keeping a prepared food warm by storing it in an insulated container.
- 395** This subclass is indented under subclass 392. Processes wherein the package structurally cooperates with gases naturally generated by the food, e.g., vented packages, expansion of packages, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
397+, and 410+, for a process involving a gas permeable container wall structure.  
403+, for a process of heating a vented package.
- 396** This subclass is indented under subclass 392. Processes involving the association of a food with a rigid receptacle or rigid support, said rigid receptacle or rigid support being covered by a flexible wrap in whole or part, or by a container.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
397+, for a process involving the placement of a form retaining closure on a rigid container body.  
411, for a process of packaging involving a food enclosed in a flexible wrap covered by a liquid pervious rigid container.
- 397** This subclass is indented under subclass 392. Processes involving packaging a food in a rigid, liquid impermeable, container body, (e.g., canning, bottling, etc.).
- (1) Note. Paper receptacles which are rigid are not considered liquid impermeable unless there is a specific disclosure that they have been treated to render them liquid impermeable.
- 398** This subclass is indented under subclass 397. Processes involving a rigid liquid impermeable container wall, which is (1) either lined or coated with a nonedible either partially or completely; or (2) contains a nonedible in its inte-



- rior which is other than a part of the container wall.
- (1) Note. The additional layer must be different in chemical structure than the container wall and it can be added after the food is enclosed in the container, e.g., sealing by coating of an irregularity in the container wall, etc..
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
403, for processes involving sealing of a vent hole in a rigid liquid impermeable container.
- 399** This subclass is indented under subclass 397. Processes involving the delivery of a pretreated food to a container and wherein said pretreatment has reduced the microbiological load of the food, e.g., pasteurization, commercial sterilization, etc..
- (1) Note. Sterilization includes within its meaning commercial sterilization which is the treatment of a food to the extent necessary to preserve it in a normal canning process.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
236, for a method of treating a gas by electrical or wave energy and then contacting a food with said treated gas.  
237+, for the direct application of electrical or wave energy to a food.  
312, for contacting a food with an exteriorly applied gas, in particular subclass 316 for a packaging method or treatment.  
321+, for a process for inhibiting chemical or physical change of a food by contacting the food with a change inhibiting chemical agent, in particular subclasses 324+ for a method involving packaging.  
521+, for the heat treatment of a food to effect sterilization or pasteurization.
- 400** This subclass is indented under subclass 399. Processes wherein the treated food has water removed therefrom.
- 401** This subclass is indented under subclass 399. Processes involving the heat treatment of a filled, sealed container, wherein the heat source is other than from the contents of the container and the temperature of the sealed container is either maintained or raised above the sealing temperature.
- 402** This subclass is indented under subclass 397. Processes involving either (1) the intentional association of water together in a package with a normally solid foodstuff; or (2) the removal of nonadded water from a normally solid foodstuff.
- (1) Note. Sealing of a food in a can with water therein so that the water therein can be subsequently utilized to cook the food is proper for this subclass. Also proper herein is the addition of steam after an external vacuumizing operation if the intent is to package the steam with the food.
- (2) Note. Excluded from this subclass is, (A) the use of water to merely cook or clean a food; (B) a process of using steam to merely eliminate air or other gases; (c) An extraction method using water as the extracting means; (D) the removal of water from a solid food and the subsequent addition of an equal amount of water to the solid food; (E) the roasting of a food without an indication that a drying is being effected; (F) batter and other foods which are normally not solids.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
384+, for a process of freeze-drying or freeze concentrating.  
426, for a process of removing water from a solid using a nonglyceridic liquid as an extracting material.  
443+, for a process of preparing or treating a dry material.  
506+, for the treatment of a solid material with an aqueous material.  
519, for a process of separating a starting material into plural different constituents.  
520+, for a process of heating a food.

- 403** This subclass is indented under subclass 397. Processes involving the the heating of food in either a (1) specially designed container which vents outwardly when a positive pressure is attained in the container with the application of heat or (2) container having a restricted opening which is less than the normal opening for the introduction of the food material into the container so that contained gases can be removed in the heating process through this opening and the opening can be subsequently sealed.
- (1) Note. Excluded herefrom are processes of piercing a food package having no vent holes to relieve pressure build up therein.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
395, for processes of packaging food in a package having structure which cooperates with a food generated gas, e.g., roasted coffee packages, etc..
- 404** This subclass is indented under subclass 397. Processes involving the step of mechanically vacuumizing the headspace of a container holding food, or otherwise associating with a food containing receptacle an exteriorly applied zone of reduced pressure which reduces the amount of air in the voided space of the container.
- (1) Note. Processes involving the step of exhausting the air from the headspace by steam generated from the heated contained food are excluded from this subclass.
- 405** This subclass is indented under subclass 397. Processes involving the agitation, vibrating, or violent mixing of a sealed container of food.
- (1) Note. The mere conveying of a sealed container of food from one location to another is not sufficient for this subclass. There must be a positive disclosure of agitation, vibrating, or violent mixing of the contents within the sealed container.
- 406** This subclass is indented under subclass 405. Processes involving rolling the sealed container along its horizontal axis.
- 407** This subclass is indented under subclass 397. Processes involving the heat treatment of a filled sealed container wherein the heat source is other than from the contents of the container and the temperature of the sealed container is either maintained or raised above the sealing temperature.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
401+, for a heat treatment of a sealed container containing a pasteurized or sterilized food.
- 408** This subclass is indented under subclass 407. Processes involving heat transfer to a filled sealed container through the use of materials which are other than water, per se, in any of its physical forms, nitrogen, CO<sub>2</sub>, air, the inert gases, or mixtures solely composed of any of the above.
- 409** This subclass is indented under subclass 407. Processes involving the treatment of lacteal materials.
- 410** This subclass is indented under subclass 392. Processes involving the encasing of a food within a pliant wrapper or container.
- 411** This subclass is indented under subclass 410. Processes involving a food encased in a flexible wrap located within a rigid container.
- 412** This subclass is indented under subclass 410. Processes involving the heat treatment of filled food containers.
- (1) Note. The heat treatment does not necessitate a sealed container. However, the final product must be completely enclosed in a packaging material.
- 413** This subclass is indented under subclass 410. Processes involving the filling of a preformed container or casing with a food, said container or casing having been formed into a physical shape such that it is designed to limit the move-

- ment of the food therein; or to the treatment of a food filled preformed container or casing.
- 414** This subclass is indented under subclass 410. Processes involving the shaping of a food in a mold, or the step of treating a food by a cutting operation.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
413+, for the shaping of a food in a preformed container.
- 415** This subclass is indented under subclass 410. Processes involving the use of a specific packaging material defined in terms of either its properties, or the specific material which composes the wrapper or a part thereof, e.g., phosphoric acid impregnated wrapper, etc..
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
132+, for a wrapper or packaging material carrying food, food ingredient, or food preservative.
- 416** This subclass is indented under subclass 665. Processes combined having a step which is, per se, (1) not provided for in this class and (2) performs a function other than modifying the food.
- 417** This subclass is indented under subclass 665. Processes involving (1) the preparation or treatment of edible triglyceridic fats or oils; or (2) rendering processes to separate a triglyceridic fat or oil from a starting material.
- (1) Note. The rendering process to separate fat or an oil from a starting process includes the recovery of either or both of the separated fractions, i.e., (1) the fat or oil fraction, or (2) the residue of the rendering process.
- (2) Note. Cooking oil or shortening absent any other limitation will be regarded as glyceridic in nature and proper for this area.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
362+, for a process of preparing or treating an isolated glyceridic fat or oil by a chemical reaction or by a diverse permanent additive.
- 429, for an extraction process that may use a glyceridic fat or oil as an extracting medium.
- 438+, for a process of using a glyceridic fat or oil to heat treat a food.
- 491, for a method of separating cream from milk.
- SEE OR SEARCH CLASS:  
554, Organic Compounds, subclasses 2+ for the removal, recovery, or extraction of fats and oils.
- 418** This subclass is indented under subclass 665. Processes for: (1) storing a solid food in a non-marketable nonconsumer container or environment closed to the atmosphere to either maintain the status quo of the food or to improve the food, e.g., insulated containers to keep heated food warm, etc., (2) storing a solid food with a nonfood which association improves the quality of the food, e.g., ripening of fruit, etc., (3) storing a solid food in a controlled nonpackage environment to either preserve or improve the food, or (4) storing a solid food in specially treated containers.
- (1) Note. Included herein are patents to a diversity of storage facilities including transportation tanks, silos, cold storage rooms, etc..
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
524, for a process of freezing a food and maintaining the food in a frozen state.
- 419** This subclass is indented under subclass 418. Processes wherein the food material stored is either a fruit or vegetable product in its natural untreated state.
- 420** This subclass is indented under subclass 665. Processes involving the association of a food in its final marketable form with a nonedible feature.
- (1) Note. Certain patents herein are drawn to subcombinations of what are considered as being marketable items. For example, interleaved cheese slices hav-

ing no exterior wrap, ice cream on a stick, etc..

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 132+, for a wrapper or packaging material carrying food, food ingredient, or food preservative.
- 392+, for encasing a food in a completely enclosed packaging material.
- 418+, for a process of treating a food under controlled conditions which may involve a nonedible feature.

**421** This subclass is indented under subclass 420. Processes involving an inedible rigid member to support an attached food.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 75, for food in association with a handle designed for safety on consumption.
- 82+, for a foraminous material infusion type, or foraminous container having a defined support means.
- 134, for a handle associated with a material proper for this class.

**422** This subclass is indented under subclass 665. Processes involving the treatment of a liquid (other than water, per se, or a gas) which is subsequently removed from the treated liquid.

- (1) Note. Patents generally herein are concerned with removable of undesirables which cause turbidity, haze, or impair the transparency or translucency of a liquid.
- (2) Note. Included in this subclass are methods involving the addition of a material to a solid food, conversion of the solid food to the liquid state (e.g., extract, etc..) and the removal of the added material.
- (3) Note. Processes of contacting of liquid foods with materials which are inert toward the food and which merely function as a physical barrier, e.g., mold, storage facility, container, receptacle, etc.; or which contact the liquid so as to cool or heat; or which transport, e.g., pipe, tube, etc.; or which manipulate,

e.g., stirrer, centrifuge, etc., are excluded herefrom.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 7+, for a fermentation method of treating a food.
- 321+, for a method of preventing a chemical or physical change in a food by using a change inhibiting chemical agent, and in particular subclass 330 for treating a liquid food.
- 342+, for a method of treating a food involving a chemical reaction or the addition of a permanent additive.
- 417, for the treatment of a fat or oil with a transient additive.
- 425+, for a method of preparing an extract and then using said extract as an extracting medium.
- 438+, for a method of heat treating a dough or batter product by contact with a glyceridic fat or oil.

**423** This subclass is indented under subclass 422. Processes involving the use of an inorganic silicon material, e.g., clay, hectorite, diatomaceous earth, bentonite, etc..

**424** This subclass is indented under subclass 422. Processes involving the extraction of a constituent from a starting material utilizing a liquid as the extracting medium.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 425+, appropriate subclass for an extraction process using a liquid as the extracting medium and for processes for treating a solid material which may contain a liquid component, in particular subclasses 431+, for a method of using water as the extracting medium and for a method of using an aqueous extract as the extracting medium for the same type of food material, e.g., aqueous coffee extract for use on coffee, etc..

**425** This subclass is indented under subclass 230. Processes involving the extraction of a constituent from a starting material utilizing a liquid.

- (1) Note. The patents herein generally relate to the use of the solventizing action of liquids.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 312+, for the treatment of a food material with a gas which is other than air, CO<sub>2</sub>, Nitrogen, water, the inert gases or mixtures solely composed of these gases.  
 422+, for the treatment of a liquid extract with a solid or liquid proper for that subclass.  
 438+, for a method of removing water using a heated glyceridic fat or oil.  
 442, for the removal of adhering dirt or debris using an additive which is other than water.  
 476, for a separation process involving the contacting of steam with a liquid.  
 506+, for the removal of adhering dirt or debris, and for the treatment of a solid with steam.
- 426** This subclass is indented under subclass 425. Processes involving the treatment of a food with a nonglyceridic liquid to remove water therefrom.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 347, for a method of frying a cereal dough or batter product involving a chemical reaction or diverse permanent additive.  
 438+, for the heat treatment of a food by a glyceridic fat or oil.
- 427** This subclass is indented under subclass 425. Processes for the treatment of a material to selectively remove a portion or substantially all of the caffeine or tannin.
- SEE OR SEARCH CLASS:  
 260, Chemistry of Carbon Compounds, subclass 256 for caffeine and derivatives thereof and subclass 473.5 for tannins and derivatives thereof.
- 428** This subclass is indented under subclass 427. Processes wherein an organic liquid is used as the extracting medium either alone or in admixture with an inorganic material.
- 429** This subclass is indented under subclass 425. Processes wherein an organic liquid is used as the extracting medium either alone or in admixture with an inorganic material.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 417, for a method of defatting involving an organic liquid.
- 430** This subclass is indented under subclass 429. Processes wherein the material treated is a seed or bean material having some of its original plant tissue.
- 431** This subclass is indented under subclass 425. Processes involving the treatment of a material using an aqueous liquid as the extracting medium.
- (1) Note. This subclass includes processes of using an aqueous extract of a food material as an extracting medium for the same type of food material; e.g., aqueous coffee extract for coffee, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 476, for a separation process involving the contacting of steam with a liquid.  
 506, for the treatment of a solid with steam.
- 432** This subclass is indented under subclass 431. Processes where coffee is the material treated.
- 433** This subclass is indented under subclass 432. Processes involving the preparation of a coffee beverage of serving strength for immediate consumption, if desired, as contrasted to a product which may be marketed but which requires a further dilution or concentration.
- (1) Note. The patents in this subclass generally relate to methods of preparing a coffee brew in a specialized type of apparatus.

- SEE OR SEARCH CLASS:  
99, Foods and Beverages: Apparatus, subclasses 279+ for coffee infusers.
- 434** This subclass is indented under subclass 432. Processes involving the extraction of coffee at at least two different temperatures.
- (1) Note. The temperature must be increased or decreased under controlled conditions so that the temperature is maintained for a definite period of time prior to the raising or lowering to another temperature.
- (2) Note. The mere recitation of a range of temperatures is not sufficient to be considered extraction at different temperatures.
- 435** This subclass is indented under subclass 431. Processes where tea, i.e., Camellia senensis, is the material treated.
- (1) Note. Tea, unqualified, as to species is within the scope of this subclass.
- (2) Note. Teas of the type included herein are congou, orange pekoe, souchong.
- 436** This subclass is indented under subclass 431. Processes involving the extraction of a cereal or a treated cereal.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
478+, for a method of lautering a cereal mash without a sparging operation.
- 437** This subclass is indented under subclass 431. Processes where animal meat, (e.g., fish, poultry, mammal, etc..) is the material treated.
- 438** This subclass is indented under subclass 230. Processes involving the heat treatment of a food by directly contacting the food with a glyceridic fat or oil.
- (1) Note. Fats or oils unqualified as to derivation or composition are considered as being glyceridic in nature.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
342+, for a method of cooking in a heated fat or oil so as to intentionally incorporate a fat or oil into a food, in particular subclass 347 for the frying of a formed farinaceous cereal dough or batter product.
- 426, for a method of removing water by using a nonglyceridic material.
- 520+, for a method of heating a food by contacting a heated fat or oil against the exterior portion of a container holding a food.
- 439** This subclass is indented under subclass 438. Processes wherein the material treated is either a farinaceous cereal dough or batter product.
- 440** This subclass is indented under subclass 439. Processes wherein the direct contact with the glyceridic fat or oil effects an expansion or increase in the volume of the food.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
351, for the puffing of a defined solid composition.
- 445+, for a process of preparing a dry product of increased size by a heating operation.
- 441** This subclass is indented under subclass 438. Processes involving a treatment of the food by the contact thereof with water, or the treatment of a food which has been prehydrated.
- (1) Note. For the most part, the water treating step is precedent to the step of contacting the food with the glyceridic fat or oil material.
- 442** This subclass is indented under subclass 665. Processes involving the contacting of foods with a chemical material which is diverse from the food and is other than water in any of its physical forms, nitrogen, air, carbon dioxide, the inert gases, or mixtures composed solely of these materials.
- (1) Note. See appropriate subclasses of this class (Class 426) depending on the manipulate operative involved, for pro-

cesses involving cooling, heating, molding, cutting, slicing, comminuting, separating, filtering, transporting, storing, pressing, etc..

**443** This subclass is indented under subclass 665. Processes involving (1) an operation to reduce the moisture content of a food to produce a dry material, or (2) the addition of minute amounts of water to a dry food wherein the final product still retains its dry characteristics, or (3) the treatment of a dry food product wherein the dry characteristics are retained, or (4) the addition of water with its subsequent removal to result in a dry product.

- (1) Note. Within the scope of dry are products which are as a complete product free or relatively free from water and under normal ambient conditions involve such characteristics, but not necessarily each and every one, as free flowing, dry to the touch, nontacky or sticky, nonadhesive, granular, powder, tablet, flake, flour, meal, particulate, pellet, finely divided, etc..

**444** This subclass is indented under subclass 443. Processes involving the step of exposing the food material to a temperature of 32°F or less.

- (1) Note. The term “freezing” is sufficient for placing a document into this subclass.

SEE OR SEARCH THIS CLASS, SUBCLASS:  
384+, for a process of freeze-drying or freeze concentrating.

**445** This subclass is indented under subclass 443. Processes involving the heat treatment of a solid food to effect an expansion or increase in the volume of the food, e.g., puffing, popping, etc..

SEE OR SEARCH THIS CLASS, SUBCLASS:  
141, for a solid edible in an expanded state.  
163+, for a foam or foamable composition.  
351, for a method of puffing a solid defined composition.  
453+, for a method of uniting particulate material to form a larger unit which

has voids between the individual particles.

470, for a method of drying a foamed or gasified material.

SEE OR SEARCH CLASS:

264, Plastic and Nonmetallic Article Shaping or Treating: Processes, subclasses 41+ for processes including the step of forming pores or voids in an article or material, said pore forming being effected internally by occluding or incorporating void forming or void producing elements or ingredients randomly throughout the plastic article forming material.

**446** This subclass is indented under subclass 445. Processes involving the treatment of products initially in the dough form.

**447** This subclass is indented under subclass 445. Processes involving the treatment of a material by subjecting the material to exteriorly applied pressure, whether gaseous or other, and then suddenly releasing the pressure to effect an expansion of the treated material.

SEE OR SEARCH CLASS:

99, Foods and Beverages: Apparatus, subclasses 238+ for cereal puffing apparatus.

**448** This subclass is indented under subclass 447. Processes involving the movement of a moisture containing material through a zone and mechanically generating compressive forces and heat, and then releasing the compressive forces by moving the material to a zone of less pressure whereby moisture entrained within the treated material is vaporized to effect an expansion of the treated material.

**449** This subclass is indented under subclass 447. Processes involving the treatment of a cereal.

**450** This subclass is indented under subclass 445. Processes involving the treatment of cereal derived material.

**451** This subclass is indented under subclass 443. Processes involving the preparation or treatment of nonready to eat food which is prepared from a starch containing dough and which is

later put in a consumable form by heating or cooking in an aqueous liquid.

- (1) Note. For purposes of this subclass alimentary products are considered as being dry unless from the total disclosure there is an intent to keep them wet or moist.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 158, for an alimentary paste product.  
496, for a process of preparing a farinaceous dough, batter, or pastry product.

- 452** This subclass is indented under subclass 443. Processes involving the preparation and treatment of cereal material in the form of relatively slender threads, fibers or shreds, whose width and thickness are generally of the same magnitude, and whose length is substantially greater than the thickness or width, and composites of such threads, fibers, and shreds whose identity is retained in the final product, e.g., shredded wheat biscuits, etc..

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 137, for a dry edible filament or filament composite.

- 453** This subclass is indented under subclass 443. Processes directed to the bonding to each other of individual distinct particles which are initially dry and where the final bonded product is dry.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 147, for a dry edible in the form of a tablet, pellet, or agglomerate.  
272, for a process involving the adhesion of nondry foods using a base supplied constituent as the adhering material.  
273, for a method of coating a nondry food which is other than animal flesh by a base supplied constituent.  
285, for a method of agglomerating dry diverse edible particulate material to form a dry product.

SEARCH CLASS:

- 100, Presses, subclasses 35+ takes compacting by mechanical interlock including the baling of hay.

- 264, Plastic and Nonmetallic Article Shaping or Treating: Processes, subclasses 109+ for processes of forming articles by uniting discrete bulk assembled particles.

- 454** This subclass is indented under subclass 453. Processes wherein the association of particles is effected by mechanical pressure.

- 455** This subclass is indented under subclass 443. Processes involving the treatment of solid materials with added water in any of its diverse physical forms to result in a dry product, e.g., hydration, etc..

- (1) Note. "Superheated Steam" is proper for this subclass.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 506+, for the treatment of a food with an added aqueous material wherein dry characteristics are not found in the final food product.

- 456** This subclass is indented under subclass 455. Processes involving (1) a subsequent treatment of the food separate from the treatment with the aqueous material, which treatment is at a temperature above that of the aqueous treatment, and results in the forming of a dry product (2) a dehydration of the food material to produce a dry product.

- (1) Note. This subclass includes two or more distinct treatments in the presence of an aqueous material wherein the second or subsequent treatment is at a temperature higher than the preceding treatment.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 455, for a process of allowing a water treated food to rise to ambient temperature.

- 457** This subclass is indented under subclass 456. Processes involving the preparation of foods which are in their final form thin flattened pieces or layers normally of the size that they are consumed or treated for food use in bulk



- rather than as individual pieces, e.g., corn flakes, rolled oats, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
- 458, for a method of preparing a cooked dough form, e.g., cookie, cracker, etc..
- 459, for a process of preparing a product in chip form from a starting cereal material.
- 458** This subclass is indented under subclass 456. Processes involving, (1) preparation of a cereal dough by the addition of water to cereal flour, or (2) treatment of a cereal dough with an aqueous material, or (3) treatment of a cooked cereal dough product, e.g., bread to make dried bread crumbs, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
- 446, for puffing of a dough.
- 451, for preparation of a dry alimentary paste product.
- 452, for preparation of a dry cereal filament or filament composite.
- 496+, for the preparation of a nondry farinaceous dough, batter, or pastry product.
- 459** This subclass is indented under subclass 456. Processes wherein the material treated is an isolated tissue containing cereal seed or bean material.
- (1) Note. Isolated herein does not include a whole bean or cereal which exists in its natural state and as such still contains its seed nonremoved from the residue of the tissue of the bean or cereal, e.g., beans in pod form, corn on the cob, etc..
- 460** This subclass is indented under subclass 459. Processes wherein the material treated is a whole cereal seed or bean material.
- (1) Note. The water treating operation must be performed on a whole seed or bean. The final product, however, need not exist in whole form.
- (2) Note. To be classified as a whole seed or bean the endosperm or interior portion must exist in essentially the whole form, but the seed or bean need not contain
- such parts as the husk, skin bran, or germ portion.
- 461** This subclass is indented under subclass 460. Processes involving the contacting of a whole seed or bean material with externally applied steam.
- 462** This subclass is indented under subclass 460. Processes involving the treatment of a cereal seed.
- 463** This subclass is indented under subclass 459. Processes involving the treatment of cereal derived material.
- 464** This subclass is indented under subclass 455. Processes involving the treatment of a food material at any stage of its preparation to reduce its particle size.
- (1) Note. Merely removing the husk or skin portion from a food is not considered size reduction.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
- 473, for a process involving a size reducing step in preparing a dry food.
- 518, for a process involving size reduction.
- 465** This subclass is indented under subclass 443. Processes involving the preparation of dry products including the steps of either (1) treating at a temperature above that at which the material treated is kept or stored or (2) a dehydration or drying of the material.
- 466** This subclass is indented under subclass 465. Processes involving the treatment of an essentially dry product under dry heat and such elevated temperature conditions so as to effect a parching or change in the color of the food treated, e.g., browning, etc..
- (1) Note. The terms browning, roasting, toasting and parching, per se, are sufficient to place a patent in this subclass if the final product is dry.
- 467** This subclass is indented under subclass 466. Processes in which the material treated is moved or held suspended by a vapor or gas current.

- SEE OR SEARCH CLASS:  
34, Drying and Gas or Vapor Contact With Solids, subclass 359 and see the search notes relating thereto.
- 468** This subclass is indented under subclass 466. Processes involving the application of compression on a material or the application of externally applied pressure.
- 469** This subclass is indented under subclass 466. Processes involving the treatment of a food material to remove an unwanted solid constituent or unwanted solid matter, said removal being more than the mere inherent removal of a solid that may accompany the heat processing operation.
- 470** This subclass is indented under subclass 465. Processes involving the heat treatment or dehydration of a foamed or intentionally gasified material.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
163, for a foam or foamable type composition.  
312+, for the contacting of a material with a gas which is other than air, CO<sub>2</sub>, steam, nitrogen, the inert gases, or mixtures composed solely of these gases.  
329+, for a method of stabilizing a foam by using a chemical agent.  
474+, for a process involving gas-liquid contact.
- 471** This subclass is indented under subclass 465. Processes involving the treatment of a food which at the stage of dehydration is a liquid or in a liquified state.
- (1) Note. Materials characterized in such terms as semi-fluid or semi-liquid are proper subject matter for this subclass.
- 472** This subclass is indented under subclass 465. Processes involving the removal of a constituent material from a food.
- 473** This subclass is indented under subclass 465. Processes involving the treatment of a food material at any stage in its preparation to reduce its particle size.
- (1) Note. Merely removing the husk or skin portion from a food is not considered size reduction.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
464, for a process of size reduction in the preparation of a dry material and which process also involves contact with water.  
518, for a process involving size reduction.
- 474** This subclass is indented under subclass 665. Processes involving the overt treatment of a liquid with a gaseous material.
- (1) Note. This subclass includes only those treatments wherein there is a desired and intentional contact between a gas and a liquid, e.g., whipping, aerating, foaming, carbonating, steaming, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
487+, for a method of removing air, unwanted gas, or an unwanted odoriferous material from a liquid, wherein the liquid treated may contact air.  
489, for a method of removing a desired liquid from a solid wherein the desired liquid may have contacted air.  
492+, for the vaporization of a liquid to effect a separation.  
506+, for a method of contacting a solid food with steam.  
519, for a method of mixing or agitation wherein air or a different gas may be inadvertently incorporated into a food.
- SEE OR SEARCH CLASS:  
62, Refrigeration, subclasses 69+ for processes including agitating of a confined body of a material during freezing wherein air or gas is introduced into a material being frozen; subclass 121 for processes specialized

- to cooling a material involving gas-liquid contact.
- 95, Gas Separation: Processes, subclasses 149+ for processes of gas separation involving liquid contacting.
- 159, Concentrating Evaporators, subclasses 47+ for methods of drying liquids.
- 203, Distillation: Processes, Separatory, subclass 49 for processes directed to passing a normally gaseous substance through a material being distilled.
- 475** This subclass is indented under subclass 474. Processes involving the separation of a naturally occurring component or foreign matter from a starting liquid food, said separation either being effected by the contact of the starting food with a gaseous medium, or wherein contact with the gaseous medium is part of the overall separatory operation.
- 476** This subclass is indented under subclass 475. Processes wherein the gaseous medium is steam.
- 477** This subclass is indented under subclass 474. Processes involving the intentional charging of liquids with carbon dioxide or another gas to effect effervescence.
- 478** This subclass is indented under subclass 665. Processes involving the treatment of a food material to result in two or more different fractions.
- (1) Note. The separation operation may be performed on the whole food or may be on part of an already separated food.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 443+, for a method of preparing or treating a dry product by an operation that may involve a water removing step.
- 506+, for a method of removing adhering dirt or materials which are not natural to the food by the use of water.
- 518, for a method of subdividing a food into plural same constituents by cutting or comminuting.
- 479** This subclass is indented under subclass 478. Processes wherein the separation is effected on a solid food material and the material desired to be recovered is also solid.
- (1) Note. This subclass includes converting a solid food into the liquid state and treating the liquid to effect a removal, e.g., grinding meat to emulsion form, etc..
- 480** This subclass is indented under subclass 479. Processes wherein the solid food is derived from a mammal, or fowl, e.g., beef, pork, lamb, chicken, etc..
- 481** This subclass is indented under subclass 479. Processes involving the treatment of plant material.
- 482** This subclass is indented under subclass 481. Processes involving the treatment of a plant material to effect a separation of an outer layer from the body of the material.
- (1) Note. The complete removal of the outer layer is not a necessity for this subclass. Incomplete removal of one or more outer layers is included within the scope of this subclass.
- 483** This subclass is indented under subclass 482. Processes wherein the outer covering is removed by an abrasive operation.
- 484** This subclass is indented under subclass 481. Processes involving the removal of a seed, the stone from a drupaceous fruit, a stem, or a core from a plant material.
- 485** This subclass is indented under subclass 484. Processes wherein a pit from a drupaceous fruit is removed.
- 486** This subclass is indented under subclass 478. Processes involving the treatment of food to remove air, unwanted gas, or unwanted odoriferous components.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 496+, for a treatment of a dough product which may contain entrained gases.

- 487** This subclass is indented under subclass 486. Processes wherein the treatment is effected on a material which is a liquid.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
490+, for a separatory operation involving a liquid starting material.
- 488** This subclass is indented under subclass 487. Process involving the treatment of a liquid to remove unwanted odor constituents.
- 489** This subclass is indented under subclass 478. Process involving the treatment of a solid plant material, in either whole form or reduced form, to express a desired and recovered liquid therefrom.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
490+, for the treatment of liquids without initial removal of solid materials therefrom.
- 490** This subclass is indented under subclass 478. Processes wherein the starting material treated is liquid.
- (1) Note. The starting material must be in a liquid state, however, the treatment to effect separation may be on a different physical state of the liquid.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
443+, for a method of preparing or treating a dry product, in particular subclass 471, for a method of drying a liquid or liquified material.  
487+, for a method of removing air, unwanted gas, or an unwanted odoriferous material from a liquid.  
489, for a method of separating a liquid from a solid plant material with a subsequent separation step on the liquid.
- SEE OR SEARCH CLASS:  
159, Concentrating Evaporators, subclasses 47+ for processes peculiar to drying or concentrating of solids held in solution or in suspension in a liquid, by the removal of the liquid.
- 491** This subclass is indented under subclass 490. Processes wherein the liquid separated is lacteal derived.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
336+, for a process of preparing or treating butter and in particular for processes of recovering butterfat from butter.  
417, for the separation of butterfat from cream. or milk.
- SEE OR SEARCH CLASS:  
210, Liquid Purification or Separation, subclasses 513+ for gravitational milk and cream separators.
- 492** This subclass is indented under subclass 490. Processes involving the separation of a component of a liquid starting material by vaporizing the component, and recovering either or both, the vaporized component or the unvaporized residue.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
476, for a method of contacting a liquid with steam so as to effect a separation.
- 493** This subclass is indented under subclass 492. Processes where an alcohol containing material is the starting liquid.
- 494** This subclass is indented under subclass 493. Processes wherein at least a portion of the vaporized fraction is recovered and is the desired fraction.
- (1) Note. This subclass includes the reintroduction of part of the vaporized portion after condensation into the residue of the vaporizing mass.
- 495** This subclass is indented under subclass 490. Process involving the treatment of a liquid starting material to fractionate the liquid so as to result in a solid and a liquid fraction.
- 496** This subclass is indented under subclass 665. Processes involving the preparation or treatment of a farinaceous dough, batter, or pastry product.

- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 19+, for the preparation of a hydrated wheat flour system containing *Saccharomyces cerevesiae* involving the combining of diverse material or the use of a permanent additive.  
 27, for a method of treating a hydrated wheat flour system containing *Saccharomyces cerevesiae*.
- SEE OR SEARCH CLASS:  
 225, Severing by Tearing or Breaking, subclasses 1+, for a method of tearing or breaking.
- 497** This subclass is indented under subclass 496. Subject matter involving the treatment of a cooked product.
- 498** This subclass is indented under subclass 496. Processes involving the overt incorporation of extraneous air or other gaseous material into a dough material.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 312+, for a method of contacting a food material with a gas which is other than air, carbon dioxide, steam, nitrogen, the invert gases, or mixtures solely composed of any of these gases.  
 474+, for the incorporation of gases into liquid materials.
- 499** This subclass is indented under subclass 496. Processes involving the preparation of treatment of a dough or batter product having an open ended cavity which is usually annular or ringed shaped in its cooked form.
- 500** This subclass is indented under subclass 496. Processes involving the treatment of dough so as to prepare a dough product which in its final form is coiled or twisted.
- (1) Note. To twist is to unite by winding one or more strands or filaments around itself or around another strand or filament.
- (2) Note. To coil is to wind into a ring or a spiral.
- 501** This subclass is indented under subclass 500. Processes wherein the dough in its final form is a coiled sheet product.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 502, for a dough sheeting process.
- 502** This subclass is indented under subclass 496. Processes including or involving the preparation of dough sheets, or laminated, or folded dough forms.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 275, for a process of laminating dough sheets using an extraneous binder, release agent, or diverse food material interposed between dough preforms.
- 503** This subclass is indented under subclass 496. Processes involving the treatment of a dough mass to prepare individual pieces, or to treat a dough piece so as to slit or to incise.
- 504** This subclass is indented under subclass 496. Processes involving the process of associating dough or batter constituents and physically manipulating them together usually so as to develop desired characteristics in the dough or batter mass, and wherein the manipulation is more than a mere mixing operation.
- 505** This subclass is indented under subclass 496. Processes involving the heat treatment of a dough, batter, or pastry product (1) in a substantially completely closed container, or (2) utilizing a coated surface in contact with a food, or (3) utilizing a foraminous surface in contact with a food material.
- (1) Note. Foraminous includes one or more openings in a wall portion.
- 506** This subclass is indented under subclass 665. Processes involving the direct contact of externally applied water in any of its physical forms with a food, e.g., steam, superheated steam, etc..
- (1) Note. This subclass includes the use of water to remove material which are not natural to the food, as well as processes

of reconstitution, cooking, steaming and blanching. It also includes processes of controlling relative humidity and hydrating operations.

SEE OR SEARCH THIS CLASS, SUBCLASS:

443+, for the preparation of a dry product which may involve the association of food with water, and in particular subclasses 455+ for a process directed to contacting of a food with an aqueous material.

474+, for a method involving gas-liquid contact, and in particular subclass 476 for a separation process involving steam as the gas.

SEE OR SEARCH CLASS:

134, Cleaning and Liquid Contact With Solids, for a food washing process.

**507** This subclass is indented under subclass 506. Processes wherein the material treated is an isolated tissue containing seed or bean material.

(1) Note. Isolated herein does not include a whole fruit or vegetable which exists in its natural state and as such still contains its seed nonremoved from the residue of the tissue of the fruit or vegetable, e.g., potato, orange, beans in pod form, corn on the cob, etc..

(2) Note. To be classified as a whole seed or bean the endosperm or interior portion must exist in essentially the whole form, but the seed or bean need not contain such parts as the husk, skin, bran, or germ portions.

**508** This subclass is indented under subclass 507. Processes wherein whole isolated seeds or beans are contacted with water so as to effect a cooking, blanching, or gelatinizing of the seed or bean material.

SEE OR SEARCH THIS CLASS, SUBCLASS:

431+, for a process of blanching in the sense of color removing.

481+, for a process of blanching in the sense of removing the outer covering or skin of a plant material.

**509** This subclass is indented under subclass 506. Processes wherein water contacts a food material so as to effect a cooking or blanching of the food.

SEE OR SEARCH THIS CLASS, SUBCLASS:

431+, for a process of blanching in the sense of color removal.

481+, for a process of blanching in the sense of removing the outer covering or skin of a plant material.

**510** This subclass is indented under subclass 509. Processes wherein the water is in the form of steam.

**511** This subclass is indented under subclass 506. Processes wherein the water is in the form of steam.

**512** This subclass is indented under subclass 665. Processes involving a step of molding, casting, or shaping of foods into their final desired physical form.

SEE OR SEARCH CLASS:

264, Plastic and Nonmetallic Article Shaping or Treating: Processes, for processes of molding, casting, or plastic shaping not provided for elsewhere.

**513** This subclass is indented under subclass 512. Processes involving the treatment of flesh from a living animal to result in a shaped product.

**514** This subclass is indented under subclass 512. Processes involving molding, casting, or shaping to result in a hollow, tubular, or open ended cavity containing product.

SEE OR SEARCH THIS CLASS, SUBCLASS:

390+, for a process of preparing or treating a food having diverse utility.

451, for the preparation of a dry alimentary paste product.

499, for a process of preparing or treating a farinaceous dough, batter, or pastry

product which has an open ended cavity

**515** This subclass is indented under subclass 512. Processes involving the treatment of a food in an initially liquid state.

**516** This subclass is indented under subclass 512. Processes involving the formation of a shaped food body by forcing a food material through a confining orifice whereby the cross-sectional area of the extruded portion of the final product essentially corresponds to the dimensions of the orifice.

**517** This subclass is indented under subclass 512. Processes involving the preparation of a food in the shape of a rod, strand, sheet, filament, or strip.

**518** This subclass is indented under subclass 665. Processes involving the treatment of a solid food material to reduce the food or a component thereof in size, or to slit or incise a solid food material.

SEE OR SEARCH THIS CLASS, SUBCLASS:

478+, for a process of separating a starting material into plural different constituents.

SEE OR SEARCH CLASS:

83, Cutting, subclasses 13+, for a process of cutting through thicknesses of dough and paste not involving any molding or plastic flow except that which is incidental to the cutting operation.

225, Severing by Tearing or Breaking, subclasses 1+, for a method of tearing or breaking.

241, Solid Material Comminution or Disintegration, for processes of severing a solid material into a number of smaller solid masses wherein no particular desired shape is imparted to the initial solid mass or the resulting smaller solid masses.

452, Butchering, appropriate subclasses for a cutting, severing, or slitting operation peculiar to butchering.

**519** This subclass is indented under subclass 665. Processes involving the treatment of a food to purposely mix or agitate, or otherwise to physically manipulate, usually so as to develop a desired characteristic such as uniformity or homogeneity.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 9+ for continuous liquid phase colloid systems (e.g., foams, emulsions, suspensions, dispersions) or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**520** This subclass is indented under subclass 665. Processes involving the heating of a food or a part thereof to a temperature in excess of normal ambient room temperature.

SEE OR SEARCH THIS CLASS, SUBCLASS:

506+, for a process of contacting a food with water.

524, for a process of raising the temperature of a product in a cooled state up to and including normal ambient room temperature.

**521** This subclass is indented under subclass 520. Processes wherein the heating effects a pasteurizing or sterilizing of the food material.

**522** This subclass is indented under subclass 521. Processes wherein the food treated is lacteal in nature.

**523** This subclass is indented under subclass 520. Processes wherein the heating effects a partial or complete cooking of the food material.

**524** This subclass is indented under subclass 230. Processes involving (1) the lowering of the temperature of the food material to below ambient room temperature, or (2) the treatment of a food material whose temperature is below ambient room temperature.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 393, for the treatment of a package whose temperature is below 32° F.  
418+, for a cold storage method other than a method of storing a solid food in a frozen condition.

**530** This subclass is indented under the class definition. Processes for treating butter or a butter substitute to remove undesirable materials therein to bring the same to a usable condition.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 664+, for processes of preparing or treating lacteal butter and the substitute therefor.

**531** This subclass is indented under the class definition. Processes involving the compounding, treating, or preparing food materials which includes either, (1) specified chemical reaction, (2) the admixture of diverse food materials, or (3) the use of a permanent additive. Also the materials, commodities, etc., produced by said processes or other products, per se.

- (1) Note. With the exception of subclasses 561-563, excluded herefrom as being an additive for this subclass, (or as a material that can cause a chemical reaction by addition), or as a diverse food material, are water, carbon dioxide, nitrogen, the inert gases, or mixtures solely composed of these materials.

- (2) Note. A process for preparing a mixture containing constituents derived from species of the same genus or plant or animal is considered a mixture proper for this subclass. In this regard a mixture of Rome or Delicious apples or a mixture of milks derived from different species of cows would be proper herein.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 388, for a process of combining same species food materials or wherein the disclosure is silent as to the derivation of the food.

SEE OR SEARCH CLASS:

- 516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, appropriate subclasses for subject matter relating to: colloid systems (such as sols\*, emulsions, dispersions, foams, aerosols, smokes, gels, or pastes) or wetting agents (such as leveling, penetrating, or spreading); subcombination compositions of colloid systems containing at least an agent specialized and designed for or peculiar to use in making or stabilizing colloid systems; compositions and subcombination compositions specialized and designed for or peculiar to use in breaking (resolving) or inhibiting colloid systems; processes of making the compositions or systems of the class; processes of breaking (resolving) or inhibiting colloid systems; in each instance, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**532** This subclass is indented under subclass 531. Products having a material functioning to destroy, control or inhibit undesirable living organisms.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

- 321+, for processes, involving the use of a biocide or biostat.

SEE OR SEARCH CLASS:

- 424, Drug, Bio-Affecting and Body Treating Compositions, for a biocide in combination with a food wherein the food acts as a carrier for the biocide or biostat, or a biocide or biostat, per se, or the mere application of a biocide or biostat to food.

**533** This subclass is indented under subclass 531. Subject matter involving the reaction of two or more materials of known or unknown chemical constitution to obtain a flavor or unknown or unidentified chemical constitution, products of such reaction, and mixture of such reaction



- products with materials proper for this Class, 426, e.g., food, carrier, etc..
- 534** This subclass is indented under subclass 531. Subject matter involving the association of a food product with an organic material of known chemical structure and which either flavors the food or improves its flavor.
- (1) Note. This subclass includes odor improvers.
- (2) Note. Not included within the confines of this subclass are the ordinary food acidulants, i.e., citric, adipic, fumaric, malic, and tartaric acids; sugars and carbohydrates, organic artificial sweetening agents of known chemical structure; and mono sodium glutamate (MSG). Compositions containing any of the above are classified below in the schedule on some other basis.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 548, for noncarbohydrate sweeteners.  
 590+, for beverage or beverage concentrated.  
 600, for hop derived ingredient.  
 638, for plant material in the form of a spice, herb, or condiments thereof.  
 650, for flavor, flavor adjunct, acidulent or condiment. 658, for carbohydrate materials.
- 535** This subclass is indented under subclass 534. Subject matter wherein the organic material contains a sulfur atom.
- 536** This subclass is indented under subclass 534. Subject matter the organic material contains a ring structure containing dissimilar composed of carbon atoms and one or more other atoms.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 535, for sulfur containing heterocyclic compound.
- 537** This subclass is indented under subclass 536. Subject matter wherein the ring structure contains a nitrogen atom.
- 538** This subclass is indented under subclass 534. Subject matter wherein the organic material consists of closed carbon chains in which the ring members are all carbon.
- 539** This subclass is indented under subclass 531. Products involving a food composition or additive therefor containing a decolorizing agent.
- (1) Note. A food composition where the decolorizing agent is in a reacted state, e.g., a bleached food.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 253+, for processes involving bleaching.
- 540** This subclass is indented under subclass 531. Products involving a food composition or additive therefor containing a named dye or pigment.
- (1) Note. A food composition containing two or more additives which will react or later react with each other to form a dye or pigment is proper in this subclass.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
 250, for process of dyeing or pigmenting food material.  
 652, for additives for meat products which react with meat pigments to give desired colored results.
- 541** This subclass is indented under subclass 531. Subject matter involving the association of a food with a compound or composition which preserves or protects the food against deterioration due to the presence of air or oxygen.
- (1) Note. Placement of a patent herein requires (1) A claim which recites the added material to be an antioxidant or that the food material is subject to oxidation, or (2) disclosure that the added material functions as an antioxidant.
- (2) Note. A synergist or potentiator for an antioxidant is considered to be an active ingredient for this subclass.

## SEE OR SEARCH CLASS:

- 252, Compositions, subclasses 397+, for compositions specialized and designed for use as antioxidants.
- 554, Organic Compounds, for the subject matter of that class in association with a preservative, particularly subclasses 2+, for a fat or oil with a preservative.
- 585, Chemistry of Hydrocarbon Compounds, subclasses 1+ for a hydrocarbon mixed with a preservative, e.g., an olefin polymerization retarder, etc..
- 542** This subclass is indented under subclass 541. Subject matter wherein the antioxidant active material or at least one of a mixture of active antioxidant is a plant or animal material of undetermined chemical structure.
- 543** This subclass is indented under subclass 542. Subject matter wherein the material is derived from edible grain of the gramineous plants.
- 544** This subclass is indented under subclass 541. Subject matter wherein the antioxidant or at least one of a mixture of active antioxidants is an organic chemical compound of known chemical structure.
- 545** This subclass is indented under subclass 544. Subject matter wherein the active antioxidant compound contains a ring structure which is solely composed of carbon atoms and at least one atom of sulfur, nitrogen, oxygen, selenium, or tellurium and the salts thereof.
- 546** This subclass is indented under subclass 544. Subject matter which contains as an active antioxidant a known organic compound which is solely composed of the atoms of carbon, hydrogen, and oxygen.
- 547** This subclass is indented under subclass 544. Subject matter wherein the organic antioxidant contains at least one phosphorus or sulfur atom.
- 548** This subclass is indented under subclass 531. Subject matter, involving compositions which do not have carbohydrate base and add a sweet taste to the food material or a food material containing same.

- (1) Note. Noncarbohydrate sweeteners and mixed with a carbohydrate e.g., cyclamate with lactose, in proper subject matter for this class.

## SEE OR SEARCH THIS CLASS, SUBCLASS:

- 658+, for a sweetener involving a sugar or carbohydrate containing material.

## SEE OR SEARCH CLASS:

- 127, Sugar, Starch, and Carbohydrates, subclasses 29 through 23, for sweetening compositions composed solely of sugars or carbohydrates.

- 549** This subclass is indented under subclass 531. Subject matter wherein the basic ingredient is amyllum (i.e., a carbohydrate made from plant cells, seeds, tubers and other plants e.g., rice, corn, wheat, potatoes, and many vegetables) and in the form of a pourable mixture, a soft pasty mass, a finished baked product or any variations of any of the named forms.

## SEE OR SEARCH THIS CLASS, SUBCLASS:

- 496+, for other processes of treating or preparing a farinaceous dough, batter, or pastry product, e.g., pie, etc..

- 550** This subclass is indented under subclass 549. Subject matter wherein the base material is derived from material other than edible grain form gramineous plants.

- 551** This subclass is indented under subclass 549. Subject matter containing chemical agents which under conditions of use will produce a gas.

- 552** This subclass is indented under subclass 551. Subject matter wherein the product produced at some stage of its manufacture was or capable of being in a pourable form.

- 553** This subclass is indented under subclass 552. Subject matter wherein the batter product contains fats or oils of the fatty acid type, e.g., lard, etc..

- (1) Note. The recitation of a "shortening", absent a specific statement to the con-

- rary, will be regarded to be a triglyceridic material.
- 554** This subclass is indented under subclass 553. Subject matter wherein the product mixture is substantially free of moisture.
- 555** This subclass is indented under subclass 549. Subject matter wherein the product mixture is substantially free of moisture.
- 556** This subclass is indented under subclass 549. Subject matter made of paste of the pie crust type, etc..
- 557** This subclass is indented under subclass 549. Subject matter involving nonready to eat starch containing dough paste products which are put in a consumable form by cooking in a aqueous medium etc..
- 558** This subclass is indented under subclass 549. Subject matter containing egg material usually from domesticated fowl.
- 559** This subclass is indented under subclass 549. Subject matter which is in an expanded state.
- 560** This subclass is indented under subclass 549. Subject matter wherein the product is in the form of a flake, chip, filament, sheet or pellet.
- 561** This subclass is indented under subclass 531. Subject matter involving a product in the form of a gaseous mixture or gas generating agent.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
61+, for dormant or active fermenting compositions which liberate a gas as the result of a fermentation reaction.
- 562** This subclass is indented under subclass 561. Subject matter consisting of materials having reactant components which contacted with water or other liquid react to form a gas.
- 563** This subclass is indented under subclass 562. Subject matter wherein at least one component contains a phosphorus atom.
- 564** This subclass is indented under subclass 531. Subject matter involving liquid compositions which are gasified or are to be gasified with air or any other gas so as to form a foam.
- (1) Note. A true foam is a two-phase system composed of gas or vapor as the dispersed phase and a liquid as the continuous phase. For purposes of this subclass the noncontinuous phase can also contain a solid in addition to the gas.
- (2) Note. Materials which are liquid at ambient temperature but which attain a different physical state upon temperature fluctuation are regarded as liquids for this subclass. An example of this is ice cream which is a liquid at ambient temperature.
- (3) Note. Liquid compositions which are described as being whippable, beatable, aeratable, fluffable, or which have already been whipped, beaten, aerated, or fluffed are proper herein. Included within this subclass are meringues, souffles, chiffons and marshmallow.
- (4) Note. To be classified herein there must be a specific intent to have incorporated or to incorporate a gas into a liquid to form a foam. Products made by mere mixing of a liquid with air or any gas with no intent to incorporate a gas therein but merely to homogenize the liquid or to treat the liquid by contact with the gas are not proper for this subclass, and have been classified below, on some other basis.
- (5) Note. A dry composition wherein water or lacteal fluid or other aqueous fluid must be added so as to solubilize the dry composition and thereby prepare a liquid which can exist as the continuous phase of a foam is proper herein.
- SEE OR SEARCH CLASS:  
516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such sys-

tems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**565** This subclass is indented under subclass 564. Subject matter involving products which are in a frozen state or which are intended to be frozen.

- (1) Note. Ice cream, per se, or ice cream mix is considered proper herein even when the claim is devoid of stating foaming or aerating.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**566** This subclass is indented under subclass 565. Subject matter wherein the material contains a carboxylic acid ester other than a triglyceridic, e.g., monoglycerides, polyglycerol ester of fatty acids, etc., and usually functioning as an emulsifier.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**567** This subclass is indented under subclass 565. Subject matter wherein the material contains a carbohydrate other than sugar, e.g., starch, gum, etc.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**568** This subclass is indented under subclass 564. Subject matter wherein the composition contains an ingredient derived from a poultry or fowl egg.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**569** This subclass is indented under subclass 564. Subject matter involving a beverage which has a desired foam characteristic.

- (1) Note. Most of the patents herein involve the stabilization of the foam of an alcoholic beverage.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**570** This subclass is indented under subclass 564. Subject matter involving a composition of a dairy cream or topping, e.g., dried emulsion, etc..

SEE OR SEARCH THIS CLASS, SUB-CLASS:

98, dried emulsions wherein a fat is encapsulated with a solid material, e.g., milk solids, gelatin, carbohydrates, etc.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**571** This subclass is indented under subclass 564. Subject matter wherein the material is a marshmallow or composition having a light delicate texture usually achieved by adding a whipped agent.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**572** This subclass is indented under subclass 564. Subject matter which include cream filler, fondant, icing, and confections.

(1) Note. Cream fillers are generally a mixture of a predominate amount of fat and sugar and may include milk, nuts, etc..

SEE OR SEARCH THIS CLASS, SUB-CLASS:

660, for confection material which is not aerated or foamed.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes

of Making, Stabilizing, Breaking, or Inhibiting, subclasses 10+ for foam colloid systems or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**573** This subclass is indented under subclass 531. Subject matter involving gellable mixes and the resulting gel.

(1) Note. Compositions within the purview of the term "gel" are puddings, custards, jams, jellies, and marmalades.

(2) Note. Classification in this subclass is on the base of (1) a claim to a gelled or gellable product, or (2) a teaching in the disclosure that the composition is a gellable material. The gellable material, however, must be in a state where only the gelling need occur or where an aqueous fluid, such as fruit juice, a water solution of sugar or water per se, must be added in order to form a gelled product.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 98+ for colloid systems of continuous or semicontinuous solid phase with discontinuous liquid phase (gels, pastes, flocs, coagulates) or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

**574** This subclass is indented under subclass 573. Subject matter wherein the gel is or contains meat, meat extract or a meat analog, i.e., simulated.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

802, for cross-reference art collection of simulated animal flesh.

- 575** This subclass is indented under subclass 573. Subject matter originating from any of the plants (e.g., algin, irish moss, carrageenan, agar, etc., and derivatives thereof, which grow in water, e.g., sea, ocean, etc..
- 576** This subclass is indented under subclass 573. Subject matter wherein the gellable ingredient is gelatin or a derivative thereof.
- 577** This subclass is indented under subclass 573. Subject matter wherein the gellable ingredient is pectin or derivative thereof.
- (1) Note. Subject matter containing a natural fruit gel or a gel containing natural fruit is proper subject matter for this subclass.
- 578** This subclass is indented under subclass 573. Subject matter wherein the gelling agent is a starch or a derivative thereof.
- 579** This subclass is indented under subclass 578. Subject matter wherein the composition is a pudding.
- 580** This subclass is indented under subclass 531. Subject matter wherein the basic ingredient is milk in any of its forms other than butter substitute in an emulsion form.
- (1) Note. Lactose and casein are regarded as lacteal material in the absence of any disclosure to the contrary.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
603+, for butter substitute in the emulsion form.
- 581** This subclass is indented under subclass 580. Subject matter involving butter made from a lacteal source.
- 582** This subclass is indented under subclass 580. Subject matter wherein the lacteal derived material is a cheese in any of its forms.
- 583** This subclass is indented under subclass 580. Subject matter wherein the lacteal derived material is in the form of usually fluid fractions, i.e., buttermilk, yogurt, sour-cream, whey, etc.. However, they may be in a semi-solid state or dry.
- 584** This subclass is indented under subclass 580. Subject matter wherein the lacteal material contains (1) a preparation of the seeds of cocoa in any of its forms or (2) a taste imparting agent and is intended to be used for drinking purposes.
- 585** This subclass is indented under subclass 580. Subject matter wherein the lacteal material contains a fat triglyceridic fat or oil other than that derived from an lacteal source.
- 586** This subclass is indented under subclass 580. Subject matter wherein the lacteal material is in the form of cream or butterfat.
- 587** This subclass is indented under subclass 580. Subject matter involving milk which has a substantial amount of water removed therefrom, but is still in a liquid form.
- 588** This subclass is indented under subclass 580. Subject matter wherein the lacteal product is milk in dry powdered form.
- 589** This subclass is indented under subclass 531. Subject matter wherein the product is (1) usually a liquid (or intended to be liquid) food made from protein or vegetable stock along with other ingredients by boiling, (2) a usually liquid or soft material eaten as a relish or appetizing accompaniment to food, (3) the fat and juices that drip from meat and usually thickened, and (4) the starting material for a food.
- 590** This subclass is indented under subclass 531. Subject matter involving liquid intended to be drunk or a concentrate which upon the addition of an aqueous material forms a liquid intended to be drunk.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
36+, for the preparation or treatment of cheese products involving fermentation.

- (1) Note. The materials generally herein are those that are prepared by the addition of a fluid such as water which either dissolves a solid or dilutes a liquid. An exception to this is coffee or tea or other beverage material wherein the steeped product is not completely dissolved so that a solid residue remains.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
569, for beverages which form a foam.  
580, for lacteal containing beverages.
- 591** This subclass is indented under subclass 590. Subject matter wherein the product is substantially free of moisture and will produce effervescence when it is contacted with an aqueous liquid.
- 592** This subclass is indented under subclass 590. Subject matter wherein the product contains ethyl alcohol.
- 593** This subclass is indented under subclass 590. Subject matter wherein the beverage material contains a preparation derived from of the seeds of cocoa in any of its form.
- 594** This subclass is indented under subclass 590. Subject matter wherein the beverage or beverage concentrate is made from the seeds of the coffee plant or a material which imitates the same.
- 595** This subclass is indented under subclass 594. Subject matter wherein the coffee is (1) whole or ground form or (2) has a additive combined therewith.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
427+, and 432+, for extractive treatment of coffee.
- 596** This subclass is indented under subclass 594. Subject matter wherein the beverage material is similar to in one or more characteristics and is used in place of coffee.
- 597** This subclass is indented under subclass 590. Subject matter wherein the beverage or beverage concentrate is made from the leaves of the shrub *Thea sinensis* or a material which is similar to the same in one or more characteristics.
- 598** This subclass is indented under subclass 590. Subject matter wherein the beverage material is derived from seed, bean, or nut material, e.g., soybean milk.
- 599** This subclass is indented under subclass 590. Subject matter wherein the beverage material is the juice from a fruit or vegetable source.
- (1) Note. Flavored beverages e.g., lemonade, fruit drink, etc.. are not proper subject matter for this subclass.
- 600** This subclass is indented under subclass 531. Subject matter wherein the material or material derived therefrom is made from the plant of the genus *humulus*. Also included is the hopping of wort.
- 601** This subclass is indented under subclass 531. Subject matter wherein the basic ingredient is an isolated fatty acid triester glycerol.
- (1) Note. A fat or oil unqualified as to chemical constitution is considered proper subject matter for this and indented subclasses.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
651, for essential oil compositions used as flavors.
- SEE OR SEARCH CLASS:  
260, Chemistry of Carbon Compounds, appropriate subclasses for glyceridic fat or oil derived from a single source even if claimed as having a food utility.
- 602** This subclass is indented under subclass 601. Subject matter wherein the composition exists in at least two phases one of which is a water containing phase and the other is fat or oil phase or combinations thereof.
- SEE OR SEARCH CLASS:  
516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes

of Making, Stabilizing, Breaking, or Inhibiting, subclasses 53+ for colloid systems of aqueous continuous phase with discontinuous phase primarily organic liquid or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

- 603** This subclass is indented under subclass 602. Subject matter wherein the emulsion simulates one or more characteristics of butter.

SEE OR SEARCH THIS CLASS, SUBCLASS:

663, for nonadditive treatment of preparing a butter substitute.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 53+ for colloid systems of aqueous continuous phase with discontinuous phase primarily organic liquid or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

- 604** This subclass is indented under subclass 603. Subject matter wherein the formulation includes an organic ester compound other than a fat or oil, i.e., triglycerdic ester with a fatty acid.

(1) Note. Included herein are organophosphatides such as lecithin.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 53+ for colloid systems of aqueous continuous phase with discontinuous phase primarily organic liquid or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchi-

cally superior provision in the USPC for the specifically claimed art.

- 605** This subclass is indented under subclass 602. Subject matter contain material derived from the egg of domesticated fowl.

SEE OR SEARCH CLASS:

516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 53+ for colloid systems of aqueous continuous phase with discontinuous phase primarily organic liquid or agents for such systems or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

- 606** This subclass is indented under subclass 601. Subject matter which is formulated to be in a flowable, e.g., pumpable, condition utilizing a triglycerdic portion which is solid at room temperature.

SEE OR SEARCH THIS CLASS, SUBCLASS:

612, for liquid shortening containing a carboxylic ester other than a fat or oil.

- 607** This subclass is indented under subclass 601. Subject matter wherein two or more different fats or oils having no other additives are formulated into a composition.

- 608** This subclass is indented under subclass 601. Subject matter wherein the animal derived fat or oil is the sole triglyceride(s).

- 609** This subclass is indented under subclass 601. Subject matter involving fats and oils which are in (1) ground, comminuted or powdered form or (2) the fat or oil is formulated to function to diminish adhesion of a food material.

SEE OR SEARCH THIS CLASS, SUBCLASS:

98, for encapsulated shortening product.  
570, for dried topping mixes.



- 610** This subclass is indented under subclass 701. Subject matter wherein a preservative e.g., crystallization inhibitor, etc., is ingredient in the fat or oil.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
321+, for processes of preserving fats and oils by contacting with a chemical additive other than anti-oxygen type.  
541, for other preservatives for fats and oils.
- 611** This subclass is indented under subclass 601. Subject matter wherein the formulation includes an organic ester compound other than a fat or oil, i.e., a triglyceridic ester with fatty acids.
- 612** This subclass is indented under subclass 611. Subject matter wherein the composition is flowable at room temperature.
- 613** This subclass is indented under subclass 601. Subject matter wherein the fat or oil is formulated with a sugar or flavor or a lacteal material or an egg material.
- 614** This subclass is indented under subclass 531. Subject matter wherein the basic ingredient of the product consists of eggs, from a domesticated fowl.
- 615** This subclass is indented under subclass 531. Subject matter wherein the basic ingredient is derived from plant material in any of its forms.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
655, for extracts including those of plants.
- 616** This subclass is indented under subclass 615. Subject matter wherein the plant material is derived from the genus citrus.
- 617** This subclass is indented under subclass 615. Subject matter wherein the plant material is derived from the meat of seed from the coconut palm tree.
- 618** This subclass is indented under subclass 615. Subject matter wherein the basic ingredient is made from edible grain from gramineous plants.
- 619** This subclass is indented under subclass 618. Subject matter wherein the cereal material is designed to be eaten as or with a breakfast type meal.
- 620** This subclass is indented under subclass 619. Subject matter wherein the cereal material requires little or no preparation for eating and does not require a cooking step.
- 621** This subclass is indented under subclass 620. Subject matter wherein the product is in the form of a flake or is in an expanded state.
- 622** This subclass is indented under subclass 618. Subject matter wherein the cereal material is comminuted and is in powdery form, e.g., meal, flour, bran, farina, grits, groats, etc..
- 623** This subclass is indented under subclass 618. Subject matter involving a feed formula for animals other than man.
- 624** This subclass is indented under subclass 623. Subject matter wherein the feed is derived from a distiller's or brewer's residue.
- 625** This subclass is indented under subclass 618. Subject matter wherein the material is either flaked or in an expanded state.
- 626** This subclass is indented under subclass 618. Subject matter involving the treatment of the material with either an acid or base.
- 627** This subclass is indented under subclass 618. Subject matter drawn to products which are prepared from a single source and does not contain extraneous material from any other source.
- (1) Note. The product may be in a modified form as by chemical reaction or selective type treatment. The sole requirement herein is that no additional material has been added to affect or modify the natural constituents. Excluded as being an additional material is air, CO<sub>2</sub> in any of

- its forms, the inert gases, water in any of its forms, or mixtures of any of the above.
- 628** This subclass is indented under subclass 615. Subject matter directed to vegetable material in a cream form, e.g., creamed style corn, etc..
- 629** This subclass is indented under subclass 615. Subject matter wherein the plant material is derived from the edible seeds of various leguminous plants or the edible kernel or meat of seeds usually enclosed in a woody or leathery shell.
- 630** This subclass is indented under subclass 629. Subject matter involving a feed formulated for an animal other than man.
- 631** This subclass is indented under subclass 629. Subject matter involving a preparation from the seeds of cocoa in any of its forms.
- 632** This subclass is indented under subclass 629. Subject matter involving the edible kernel or meat from a woody or leathery shell. Although a legume because of its name peanut is included herein.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
634, for plant material consisting of legumes.
- 633** This subclass is indented under subclass 632. Subject matter wherein the nut material is disrupted and spreadable.
- 634** This subclass is indented under subclass 629. Subject matter involving the pod or seed from the family leguminosae, e.g., soybeans, etc..
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
632+, for peanut material.
- 635** This subclass is indented under subclass 615. Subject matter directed to feed for animals other than man.
- 636** This subclass is indented under subclass 635. Subject matter wherein the feed is derived from grass material or straw.
- 637** This subclass is indented under subclass 615. Subject matter involving material derived from an edible tuber, i.e., white potato, sweet potato and yam.
- 638** This subclass is indented under subclass 615. Subject matter involving material used primarily to flavor or relish a food.
- 639** This subclass is indented under subclass 615. Subject matter wherein sugar in any of its forms is added to the material.
- 640** This subclass is indented under subclass 615. Subject matter which is substantially free of moisture.
- (1) Note. Included herein are the commonly identified dried foods, e.g., raisins, dried fruit, etc..
- 641** This subclass is indented under subclass 531. Subject matter wherein the material is derived from animals.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:  
655, for extract and 657 for protein made from animal material.
- 642** This subclass is indented under subclass 641. Subject matter wherein a covering is placed over the meat to effect some treatment other than packaging.
- 643** This subclass is indented under subclass 641. Subject matter wherein the material is derived from aquatic animals.
- 644** This subclass is indented under subclass 641. Subject matter wherein the material is derived from domestic fowl.
- 645** This subclass is indented under subclass 641. Subject matter wherein the material is derived from a single animal specie.
- 646** This subclass is indented under subclass 641. Subject matter wherein the material is reduced to small particles.

- 647** This subclass is indented under subclass 641. Subject matter wherein the material contains blood.
- 648** This subclass is indented under subclass 531. Subject matter which involves products which are normally added to a food to fortify the food or to impart thereto a desired effect in maintaining, sustaining, or increasing the normal well-being of an animal or human.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
72+, for a food containing vitamins or derivatives thereof for fortification.  
74, for a food containing plural inorganic minerals or elements for fortification.
- 649** This subclass is indented under subclass 648. Subject matter directed to table salt type material or material used in place thereof.
- 650** This subclass is indented under subclass 531. Subject matter involving a composition in dry or liquid form adapted to be used as a seasoning, flavoring, acidulant, condiment or flavor enhancer.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
533, for reaction flavors.  
534+, for flavor improvers of known organic constitutions and note exclusion thereunder.  
649, for salt and salt substitutes.
- SEE OR SEARCH CLASS:  
512, Perfume Compositions, subclasses 1 through 27 for perfume compositions.  
532, through 570, Organic Compounds, series of classes, for organic compounds which may function as flavoring agents. However, plant extracts and essential oils which historically have been used for flavoring are not provided for in the Series, even when derived from a single source, but are classified in this Class, i.e., 426.
- 651** This subclass is indented under subclass 650. Subject matter involving an oleoresin or essential oil.
- (1) Note. This subclass provides for essential oils which are claimed, disclosed or which historically have been used as flavoring agents, even when they have been derived from a single source. For example, citrus oils are classified here rather than in the 532-570 Series of Classes even though the patent does not disclose their use as a flavoring agent.
- 652** This subclass is indented under subclass 531. Subject matter specific to a product used as an additive for meat, poultry, or seafood.
- 653** This subclass is indented under subclass 531. Subject matter specific to products intended to be used in a batter, dough or baked goods.
- 654** This subclass is indented under subclass 531. Subject matter involving a material which functions as a stabilizer, preservative or emulsifier other than organo-phosphatides.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
321+, for use of biocidal and other preservative agent.  
532, for products containing a biocide or biostal.  
541+, for antioxidant compositions and use thereof.  
610, for fats and oils having defined preservative other than antioxidant.  
662, for organophosphatides.
- SEE OR SEARCH CLASS:  
424, Drug, Bio-Affecting and Body Compositions, appropriate subclasses for biocidal compositions.  
516, Colloid Systems and Wetting Agents; Subcombinations Thereof; Processes of Making, Stabilizing, Breaking, or Inhibiting, subclasses 9+ for continuous liquid phase colloid systems (e.g., foams, emulsions, suspensions, dispersions) or agents for such systems (e.g., emulsifiers) or making or stabilizing such systems or agents, when generically claimed or when there is no hierarchically superior provision in the USPC for the specifically claimed art.

- 655** This subclass is indented under subclass 531. Subject matter involving a material which has been separated from plant or animal matter by distillation, treatment with solvents, etc., and is other than a protein, carbohydrate or organophosphate.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
425+, for a nonadditive process of extracting.
- 656** This subclass is indented under subclass 531. Subject matter directed to food material containing an isolated or separated protein or a peptide an amino acid.
- (1) Note. Hydrolyzed proteins are proper subject matter for this subclass.
- 657** This subclass is indented under subclass 656. Subject matter wherein the source of the material is animal of all kinds.
- 658** This subclass is indented under subclass 531. Subject matter wherein the product contains carbohydrate or a derivative of the same.
- SEE OR SEARCH CLASS:  
127, Sugar, Starch, and Carbohydrates, for carbohydrates of that class and for mixtures composed solely carbohydrates of that class, e.g., sugars, even for food purposes.  
536, Organic Compounds, subclasses 1.11+, for a carbohydrate prepared by a synthesis other than hydrolytic conversion of a carbohydrate.
- 659** This subclass is indented under subclass 658. Subject matter wherein the carbohydrate usually is sugar and is used for toppings, candy, etc..
- 660** This subclass is indented under subclass 658. Subject matter wherein the carbohydrate is in the form of a confection, e.g., sweet material candy, etc..
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
564+, for confection of the foam type.  
573, for confections of the gel type.
- 659, for candy in form of a fudge.
- 661** This subclass is indented under subclass 658. Subject matter wherein the carbohydrate is in the form of a starch.
- 662** This subclass is indented under subclass 531. Subject matter wherein the product contains a phosphorous atom in its organic chemical makeup, e.g., lecithin, cephalin, etc..
- 663** This subclass is indented under the class definition. Subject matter for making or performing nonaddition treatment of butter or the substitute therefor.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
581, for butter products and methods for preparing butter compositions involving additives.  
603+, for butter substitutes and process of preparing same.
- 664** This subclass is indented under subclass 663. Subject matter, wherein the product treated is lacteal butter.
- 665** This subclass is indented under the class definition. Process of preparing or treating subject matter of this class.
- CROSS-REFERENCE ART COLLECTIONS
- The following subclasses are collections of published disclosure pertaining to various aspects of the food art which aspects do not form an appropriate base for subclass classification in the classification schedule. Disclosures are placed herein for value as a search aid and in no instance do they represent the entire extent of the prior art.
- 800** Food products which are specifically designed for elderly or aged persons.
- 801** Food products which are specifically designed for infants or persons of young age.
- 802** Food products which simulate animal flesh.
- SEE OR SEARCH THIS CLASS, SUBCLASS:  
104, for a three-dimensional product which simulates animal flesh.

**803** Food products which simulate a fruit or vegetable.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

104, for a three-dimensional product which simulates a fruit or vegetable.

**804** Food products which are specifically designed (1) to have a low caloric intake, (2) which are low in sodium intake, or (3) which are prepared so to preclude an allergic reaction by a living body upon oral ingestion.

**805** Food products which are specifically designed for household pets, i.e., dogs, cats, birds, or fish.

**806** Food products which contain a salt or mineral substitute.

SEE OR SEARCH THIS CLASS, SUB-CLASS:

74, for a food containing two or more minerals or elements for fortification.

218+, for a nutritional or dietetic supplement.

**807** Food products which are specifically designed to feed a fowl or ruminant.

**808** Food products which contain a starch as a primary ingredient and which are known as a "snack type food".

**809** Food processes which include steps of harvesting, planting, cultivating, growing or other agricultural or other treatments which are not normally considered as food processing or perfecting operations proper for this class.

**810** Food products which are usually designed to be consumed in small quantities and which contain for their small volume or mass more than the expected amounts of either vitamins, minerals, or high caloric ingredients.

**811** Processes in preparing a food which involve materials which facilitate the release of food product either from another food or from an inedible material.

END