

# CPC COOPERATIVE PATENT CLASSIFICATION

## C CHEMISTRY; METALLURGY

(NOTES omitted)

### CHEMISTRY

#### C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

(NOTES omitted)

#### C12G WINE; PREPARATION THEREOF; ALCOHOLIC BEVERAGES (beer [C12C](#)); PREPARATION OF ALCOHOLIC BEVERAGES NOT PROVIDED FOR IN SUBCLASSES [C12C](#) OR [C12H](#)

##### WARNING

The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

<a href="#">C12G 1/022</a>	covered by	<a href="#">C12G 1/0203</a>
<a href="#">C12G 1/024</a>	covered by	<a href="#">C12G 1/0209</a>
<a href="#">C12G 1/026</a>	covered by	<a href="#">C12G 1/02</a>
<a href="#">C12G 1/028</a>	covered by	<a href="#">C12G 1/0213</a>
<a href="#">C12G 1/032</a>	covered by	<a href="#">C12G 1/0216</a>
<a href="#">C12G 1/036</a>	covered by	<a href="#">C12G 1/0206</a>
<a href="#">C12G 1/067</a>	covered by	<a href="#">C12G 1/06</a>
<a href="#">C12G 1/073</a>	covered by	<a href="#">C12G 1/06</a> , <a href="#">C12G 1/064</a>
<a href="#">C12G 1/09</a>	covered by	<a href="#">C12G 1/08</a>
<a href="#">C12G 1/10</a>	covered by	<a href="#">C12G 1/00</a> , <a href="#">C12H 1/10</a> , <a href="#">C12H 1/18</a>
<a href="#">C12G 1/12</a>	covered by	<a href="#">C12G 1/00</a>

#### 1/00 Preparation of wine or sparkling wine

- 1/005 . {Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation}
- 1/02 . Preparation of must from grapes; Must treatment and fermentation
  - 1/0203 . . {by microbiological or enzymatic treatment}
  - 1/0206 . . {using a home wine making vessel}
  - 1/0209 . . {in a horizontal or rotatably mounted vessel ([C12G 1/0206](#) takes precedence)}
  - 1/0213 . . {with thermal treatment of the vintage ([C12G 1/0206](#) takes precedence)}
  - 1/0216 . . {with recirculation of the must for pomage extraction}
- 1/04 . . Sulfiting the must; Desulfiting
- 1/06 . Preparation of sparkling wine; Impregnation of wine with carbon dioxide ([methods for reducing the alcohol content after fermentation C12H 3/00](#); [methods for increasing the alcohol content after fermentation C12H 6/00](#))
  - 1/062 . . {Agitation, centrifugation, or vibration of bottles}
  - 1/064 . . {using enclosed yeast}
- 1/08 . Removal of yeast ["degorgeage"]
- 1/14 . Preparation of wine or sparkling wine with low alcohol content ([methods for reducing the alcohol content after fermentation C12H 3/00](#))

#### 3/00 Preparation of other alcoholic beverages

- 3/005 . Solid or pasty alcoholic beverage-forming compositions

- 3/02 . by fermentation
- 3/021 . . of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn
  - 3/022 . . . of botanical genus Oryza, e.g. rice
- 3/023 . . of botanical family Solanaceae, e.g. potato
- 3/024 . . of fruits other than botanical genus Vitis
- 3/025 . . Low-alcohol beverages ([methods for reducing the alcohol content after fermentation C12H 3/00](#))
- 3/026 . . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage
- 3/04 . by mixing, e.g. for preparation of liqueurs
- 3/05 . . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides
  - 3/055 . . . extracted from plants
- 3/06 . . with flavouring ingredients
  - 3/07 . . . Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor
- 3/08 . by methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups [C12G 3/02](#) - [C12G 3/07](#) ([methods for reducing the alcohol content of fermented solutions or alcoholic beverages C12H 3/00](#); [methods for increasing the alcohol content of fermented solutions or alcoholic beverages C12H 6/00](#))

## C12G

### **2200/00** Special features

- 2200/05 . Use of particular microorganisms in the preparation of wine
- 2200/11 . Use of genetically modified microorganisms in the preparation of wine
- 2200/15 . Use of particular enzymes in the preparation of wine
- 2200/21 . Wine additives, e.g. flavouring or colouring agents
- 2200/25 . Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- 2200/31 . Wine making devices having compact design or adapted for home use