

SECTION C — CHEMISTRY; METALLURGY

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

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

Note(s) [6]

In this subclass, it is desirable to add the indexing codes of subclass C12R.

- | | |
|---|---|
| <p>1/00 Preparation of wine or sparkling wine [1, 2006.01, 2019.01]</p> <p>1/02 • Preparation of must from grapes; Must treatment or fermentation [1, 2006.01]</p> <p>1/022 • • Fermentation; Microbiological or enzymatic treatment [6, 2006.01]</p> <p>1/024 • • • in a horizontally mounted cylindrical vessel (C12G 1/026 takes precedence) [6, 2006.01]</p> <p>1/026 • • • in vessels with movable equipment for mixing the content [6, 2006.01]</p> <p>1/028 • • • with thermal treatment of the grapes or the must [6, 2006.01]</p> <p>1/032 • • • with recirculation of the must for pompage extraction [6, 2006.01]</p> <p>1/036 • • • by use of a home wine making vessel [6, 2006.01]</p> <p>1/04 • • Sulfiting the must; Desulfiting [1, 2006.01]</p> <p>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, 2006.01, 2019.01]</p> <p>1/067 • • Continuous processes [6, 2006.01]</p> <p>1/073 • • Fermentation with immobilised yeast [6, 2006.01]</p> <p>1/08 • Removal of yeast ["degorgage"] [1, 2006.01]</p> <p>1/09 • • Agitation, centrifugation or vibration of bottles [6, 2006.01]</p> <p>1/10 • Deacidification of wine [6, 2006.01]</p> <p>1/12 • Processes for preventing winestone precipitation [6, 2006.01]</p> <p>1/14 • Preparation of wine or sparkling wine with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00) [2019.01]</p> | <p>3/00 Preparation of other alcoholic beverages [1, 2006.01, 2019.01]</p> <p>3/005 • Solid or pasty alcoholic beverage-forming compositions [2019.01]</p> <p>3/02 • by fermentation [1, 2006.01, 2019.01]</p> <p>3/021 • • of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye or corn [2019.01]</p> <p>3/022 • • • of botanical genus Oryza, e.g. rice [2019.01]</p> <p>3/023 • • of botanical family Solanaceae, e.g. potato [2019.01]</p> <p>3/024 • • of fruits other than botanical genus Vitis [2019.01]</p> <p>3/025 • • Low-alcohol beverages (methods for reducing the alcohol content after fermentation C12H 3/00) [2019.01]</p> <p>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 [2019.01]</p> <p>3/04 • by mixing, e.g. for preparation of liqueurs [1, 2006.01, 2019.01]</p> <p>3/05 • • with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides [2019.01]</p> <p>3/055 • • • extracted from plants [2019.01]</p> <p>3/06 • • with flavouring ingredients [1, 2006.01]</p> <p>3/07 • • • Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor [6, 2006.01]</p> <p>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) [1, 2006.01]</p> |
|---|---|