

SECTION C — CHEMISTRY; METALLURGY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING**C12H PASTEURISATION, STERILISATION, PRESERVATION, PURIFICATION, CLARIFICATION OR AGEING OF ALCOHOLIC BEVERAGES; METHODS FOR ALTERING THE ALCOHOL CONTENT OF FERMENTED SOLUTIONS OR ALCOHOLIC BEVERAGES** (deacidification of wine C12G 1/10; preventing winestone precipitation C12G 1/12; simulation ageing by flavouring C12G 3/06) [6]**Note(s) [1, 6, 2006.01]**

1. When classifying in this subclass, classification is also made in group B01D 15/08 insofar as subject matter of general interest relating to chromatography is concerned.
2. In this subclass, it is desirable to add the indexing codes of subclass C12R.

1/00	Pasteurisation, sterilisation, preservation, purification, clarification, or ageing of alcoholic beverages [1, 2006.01]	1/14	• • with non-precipitating compounds, e.g. sulfiting; Sequestration, e.g. with chelate-producing compounds [1, 2006.01]
1/02	• combined with removal of precipitate or added materials, e.g. adsorption material [1, 2006.01]	1/15	• • • with enzymes [6, 2006.01]
1/04	• • with the aid of ion-exchange material or inert clarification material, e.g. adsorption material [1, 2006.01]	1/16	• • by physical means, e.g. irradiation [1, 2006.01]
1/044	• • • with the aid of inorganic material [6, 2006.01]	1/18	• • • by heating [1, 2006.01]
1/048	• • • with silicon containing material [6, 2006.01]	1/20	• • • • in containers allowing for expansion of the contents [1, 2006.01]
1/052	• • • with the aid of organic material [6, 2006.01]	1/22	• Ageing or ripening by storing, e.g. lagering of beer [1, 2006.01]
1/056	• • • with the aid of polymers [6, 2006.01]	3/00	Methods for reducing the alcohol content of fermented solutions or alcoholic beverages to obtain low-alcohol or non-alcoholic beverages [6, 2006.01, 2019.01]
1/06	• • Precipitation by physical means, e.g. by irradiation, vibrations [1, 2006.01]	3/02	• by evaporating [6, 2006.01, 2019.01]
1/065	• • • Separation by centrifugation [6, 2006.01]	3/04	• using semi-permeable membranes [6, 2006.01, 2019.01]
1/07	• • • Separation by filtration [6, 2006.01]	6/00	Methods for increasing the alcohol content of fermented solutions or alcoholic beverages [2019.01]
1/075	• • • by cross-flow filtration [6, 2006.01]	6/02	• by distillation [2019.01]
1/08	• • • by heating [1, 2006.01]	6/04	• by freezing [2019.01]
1/10	• • Precipitation by chemical means [1, 2006.01]		
1/12	• without precipitation [1, 2006.01]		