

# Specific Taxonomy – Food and Beverage

Level 1	Level 2	Level 3
Process Technology	Reception and material preparation	Receiving and storing raw materials
		Sorting / selection, classification, cleaning and treatment
		Peeling
		Washing
		Defrosting
	Size reduction processes, mixing and mold	Cutting, slicing, chopping, pulping, grinding and pressing
		Blending, homogenization and mixing
		Grinding and crushing
		Forming, moulding and extruding
	Processes for the separation	Extraction
		Ion exchange
		Fining
		Centrifugation and sedimentation
		Filtration
		Separation by means of membranes
		Crystallization
		Removal of free fatty acids by neutralization
		Bleaching
		Odor removal by steam stripping
		Decolourization
		Distillation

Level 1	Level 2	Level 3
Process Technology	Treatment processes	Soaking
		Dissolution
		solubilization
		Fermentation
		Coagulation
		Germination
		Put in brine, drying, pickling
		Smoking
		Hardening
		Treatment with sulphates
		carbonation
		Coating/spraying/agglomeration/encapsulation
		Ageing
	Heat processing	Melting
		Blanching
		Cooking and Boiling
		Baking
		Roasting
		Frying
		Tempering
		Pasteurization and sterilization
	Concentration processes by heat	Evaporation (liquid / liquid)
		Drying (liquid / solid)
		Dehydration (solid / solid)
	Cooling	Cooling and stabilization with the cold
		Freezing
		Lyophilization and dehydration freeze
	Finishing processes	Packaging
		Storage in artificial atmosphere

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Service Technology	Reception and material preparation	Receiving and storing raw materials
		Sorting / selection, classification, cleaning and treatment
		Peeling
		Washing
		Defrosting
	Size reduction processes, mixing and mold	Cutting, slicing, chopping, pulping, grinding and pressing
		Blending, homogenization and mixing
		Grinding and crushing
		Forming, moulding and extruding
	Processes for the separation	Extraction
		Ion exchange
		Fining
		Centrifugation and sedimentation
		Filtration
		Separation by means of membranes
		Crystallization
		Removal of free fatty acids by neutralization
		Bleaching
		Odor removal by steam stripping
		Decolourization
		Distillation

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Service Technology	Treatment processes	Soaking
		Dissolution
		solubilization
		Fermentation
		Coagulation
		Germination
		Put in brine, drying, pickling
		Smoking
		Hardening
		Treatment with sulphates
		carbonation
		Coating/spraying/agglomeration/encapsulation
		Ageing
	Heat processing	Melting
		Blanching
		Cooking and Boiling
		Baking
		Roasting
		Frying
		Tempering
		Pasteurization and sterilization
	Concentration processes by heat	Evaporation (liquid / liquid)
		Drying (liquid / solid)
		Dehydration (solid / solid)
	Cooling	Cooling and stabilization with the cold
		Freezing
		Lyophilization and dehydration freeze
	Finishing processes	Packaging
		Storage in artificial atmosphere
	Utility processes	Cleaning and Disinfection
		Vacuum generation

Level 1	Level 2	Level 3
Alternative Energy	Concentration processes by heat	Evaporation (liquid / liquid)
		Drying (liquid / solid)
		Dehydration (solid / solid)