

Universal Decimal Classification —

English full edition —
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UDC 663 Industrial microbiology —
Industrial mycology — Fermentation
industry — Beverage industry —
Stimulant industry

UDC 025.45:663

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Foreword

The English version of the Universal Decimal Classification (UDC) is being prepared and published as BS 1000 by the British Standards Institution (BSI) at the original joint request of the British Society for International Bibliography (BSIB) and the Association of Special Libraries and Information Bureaux (ASLIB), now amalgamated as Aslib. It has the approval of the Lake Placid Education Foundation, New York, proprietors of the Dewey Decimal Classification, from which the UDC derives. The English full edition of the UDC is authorized by the International Federation for Documentation (FID), PO Box 90402, 2509 LK The Hague, Netherlands.

This section is part of the English full edition. It should be used in conjunction with the Abridged English Edition, BS 1000A, which refers to many other subjects of interest not listed in this schedule, and provides a conspectus of the whole scheme, together with an introduction to its use. For further practical information about the principles, application and utilization of the scheme, users should refer to BS 1000C.

This edition of BS 1000[663], which supersedes the 1971 edition published as part of BS 1000[663/664], includes modifications authorized in *Extensions and Corrections to the UDC* (FID publication no. 248) up to and including Series 11, No. 3, dated July 1983. Subsequent issues of *Extensions and Corrections to the UDC* should be consulted to keep the schedule up to date. British Standards related to this Part of BS 1000 are listed on the inside back cover.

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Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, pages 1 to 32, an inside back cover and a back cover.

This standard has been updated (see copyright date) and may have had amendments incorporated. This will be indicated in the amendment table on the inside front cover.

Scope

Under 663 is classed information about the industrial manufacture and production of beverages, both alcoholic (including the microbiological, fermentation and distillation industries) and non-alcoholic (including the production of water for direct consumption and for beverages, and cocoa, coffee and tea products). The tobacco industry and narcotics are also classed under 663.

Related subjects

- 178 Morals and temperance. Intoxicants. Spirituous stimulants and narcotics. Alcoholism. Intemperance. Drunkenness. Dipsomania. Misuse of alcoholic drinks
- 351.761 Measures against alcohol and narcotics
- 351.77 Supervision of public health and hygiene
- 543 Analytical chemistry
- 553.7 Mineral springs
- 556.3 Groundwater hydrology. Geohydrology. Hydrogeology
- 579 Microbiology
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- 613.8 Health and hygiene of the nervous system. Health and ethics, *especially*
- 613.81 Alcoholic drinks
- 613.83 Narcotics
- 613.84 Tobacco. Smoking
- 614.3 Sanitary inspection. Inspection of food
- 634.8 Viticulture. Grape vines. Vineyards
- 637.1 Dairying and dairy produce in general
- 642 Meals. Table utensils. Tableware
- 661.72 Alcohols and their derivatives
- 664 Preparation and preservation of solid foodstuffs

Auxiliary signs and subdivisions

Full information about the common and special auxiliary signs and subdivisions (often abbreviated to “common and special auxiliaries”) will be found in BS 1000A and BS 1000C.

Colon sign of relation. For the classification of information for the public, as in abstracts and bibliographies, maximum use of colon combination rather than of common or special auxiliaries is recommended. The use of the colon sign of relation is preferable for multiple entry systems, as it will help prevent the concealment of information. This usually results in longer notation, however, and for information for more restricted use the application of auxiliaries, where available, may be simpler and more convenient provided that there is an adequate alphabetical subject index.

Common auxiliaries. The common auxiliaries of language = . . ., form (0 . . .), place (1/9), race and nationality (= . . .), time “. . .”, point of view .00 . . ., materials –03 . . . and persons –05 . . . are applicable throughout the UDC. However, they should be used mainly to express concepts not otherwise provided for in the schedules.

Special auxiliaries. The –2/–8 special auxiliaries listed under 62 and the –9 and .0 special auxiliaries listed under 66 are applicable throughout the schedule. The .03 special auxiliaries listed under 663 are applicable only to 663.1/.5. The .05 special auxiliaries listed under 663 are not applicable to 663.9; various subdivisions of 663.9 have their own series of special auxiliaries, which are applicable only to subdivisions of the number under which they are listed.

Typographic presentation

Small type is used for cancelled numbers and text. The arrow → means either “see” or “see also” according to the context. The symbol ≅ “subdivide as” means that the number preceding it may be subdivided in the same way as, and with meanings analogous to the subdivisions of, the number which follows it.

SCHEDULE

663 Industrial microbiology. Industrial mycology. Fermentation industry. Beverage industry. Stimulant industry

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	663.83 Liqueurs obtained by infusion in alcohol of fruits or plants	.1	Simple distillation
663.51	ALCOHOL. NATURE, FORMATION AND TYPES OF ALCOHOL. GENERALITIES ON SPIRITS	.11	Ordinary discontinuous distillation apparatus. Retorts. Still heads. Condenser coils. Coolers
663.52	GENERAL METHODS OF ALCOHOL PRODUCTION. GENERAL ORGANIZATION OF ALCOHOL DISTILLERIES, REFINERIES	.14	Continuous distillation apparatus
663.53	CONVERSION OF STARCH-CONTAINING AND CELLULOSE- CONTAINING SUBSTANCES INTO SUGAR	.2	Distillation with rectification. Distillation and rectification apparatus for general use
.531	Treatment of grain in general. Production of sugar-containing mash	.21	Discontinuous distillation and rectification apparatus
.1	Treatment with malt corresponding to the brewing process	.24	Continuous distillation and rectification apparatus
.2	Treatment with malt by boiling under steam pressure	.3	Distillation and rectification apparatus for special purposes
.21	Coppers. Henry, Fontaine, Ergot coppers etc.	.31	Savalle apparatus for distillation of sugar beet juice
.22	Cooling. Separation of insoluble constituents. Refrigeration vats. Decanting equipment	.32	Barbet separation apparatus
.23	Saccharification. Maceration. Mash tuns. Macerators	.37	Alcohol dephlegmators
.3	Acid treatment in air. Acid treatment under pressure	.4	Rectification of crude alcohol. Rectification methods
.4	Special treatment of certain grains (maize, rice etc.)	.41	Rectification apparatus
.532	Treatment of roots, starch in general	.411	Discontinuous rectification apparatus
.1	Saccharification of starch by malt. Vats. Cooling. Skinning. Fermentation. Addition of yeast	.414	Continuous rectification apparatus in general
.2	Hydrofluoric acid process	.415	Continuous rectification apparatus for production of absolute alcohol
.3	Special treatment of certain roots. Manioc. Gentian. Wood fibres	.417	Cooling dishes
.6	Thrashing apparatus	.418	Other accessories
.533	Mould treatment of starch-containing substances	.42	Mechanical methods of purification. Charcoal filtration
.534	Saccharification of cellulosic substances. Saccharification of wood	.43	Chemical methods of purification. Chemical dehydration
663.54	PRODUCTION OF ALCOHOLIC LIQUORS FROM SUGAR-CONTAINING SUBSTANCES	.46	Ageing processes for alcoholic liquids
.541	Processing of sugar beet	.5	Production of particular spirits
.1	Extraction of beet juice		<i>Individual kinds may be denoted by colon combination with the subdivisions of 582, 63 or 663, e.g.</i>
	→664.1 Sugar. Molasses. Glucose etc.		663.551.5:633.1 Grain spirits. Gin
.11	Old grating and expressing methods. Graters. Presses. Acidification of beet juice		:634.21 Apricot brandy
.12	Maceration or diffusion process. Acidification of beet roots		:663.43 Malt spirit. Whisky
.2	Fermentation of beet juice	.6	Distillation residues
.21	Continuous fermentation by diluting the vats	.61	Residues from distillation of starch-containing substances. Residual liquors
.22	Yeast fermentation	.62	Dry residues
.542	Treatment of Jerusalem artichokes	.63	Residues from distillation of sugar beet
.543	Treatment of residues from sugar refineries	.7	Fusel oil
.1	Production of sugar brandies. Rum from Antilles, West Indies from cane sugar		→661.725.5 Amyl alcohols
.2	Production of Java arak. Use of raggi yeast	663.6	WATER FOR BEVERAGES AND OTHER INDUSTRIAL USES. MINERAL WATERS. MEDICINAL WATERS. EDIBLE ICE
.4	Production of artificial rum from sugar beet molasses		→543.3 Water sampling and analysis
			546.212 Water — Inorganic chemistry
			553.7 Mineral springs
			556 Hydrosphere. Water in general. General hydrology
			628.1 Water supply, treatment, consumption and use
			<i>The .03 special auxiliaries listed under 663 are not applicable here</i>

663.63	WATER AND ITS TREATMENT FOR SPECIAL USE	663.8	MAIN COMPONENTS FOR THE BLENDING OF DRINKS. FRUIT AND VEGETABLE JUICES. SYRUPS. LIQUEURS. SOFT DRINKS
	<i>Here are classed only works from the point of view of chemical technology</i>		<i>For the preservation of drinks, natural juices and syrups → 664.863</i>
	<i>Further particulars may be denoted by colon combination, e.g.</i>		<i>The .03 special auxiliaries listed under 663 are not applicable here</i>
	663.63:663.4 Brewery water		
	<i>The main number for water treatment is 628.16</i>		
	<i>Process techniques may be denoted by the .0 special auxiliaries listed under 66</i>	663.81	FRUIT JUICES. VEGETABLE JUICES. SYRUPS FOR SOFT DRINKS
.634	Distilled water as commercial product		<i>For grape juice → 663.236</i>
.635	Brine, seawater as commercial product		<i>For apple juice → 663.316</i>
	→551.464 Chemical properties of seawater. Chemistry of seawater	.812	<i>For pear juice → 663.346</i>
	628.113.5 Water extraction from the sea		Sugar syrups as bases for mixed drinks
	628.165 Treatment of saline water (seawater or brackish water). Demineralization. Desalination	.813	<i>For sugar syrups in confectionery production → 664.143.1</i>
	<i>Further particulars may be denoted by the .0 special auxiliaries listed under 66, e.g.</i>		<i>For kinds of confectionery → 664.144/.149</i>
	663.635.048 Distillation of seawater	.814	Natural fruit and vegetable juices
.64	MINERAL AND MEDICINAL WATERS AS DRINKS (EFFERVESCENT AND STILL)		<i>Further particulars may be denoted by colon combination with the subdivisions of 634/635</i>
	→553.7 Mineral springs	.815	Berry syrups. Currant syrups. Strawberry syrups. Raspberry syrup etc.
	<i>Further particulars may be denoted by the .0 special auxiliaries listed under 663, e.g.</i>	.2	Syrups from large fruits
	663.64.05 Additions. Preservation. Aftertreatment	.3	Lemon syrup
	.057 Carbonation. Aeration	.816	Orange syrup
	.059 Bottling and final treatment before consumption	.1	Syrups from flowers, blossoms
663.641	Water charged with compressed air	.2	Syrup from orange blossom
.642	Artificial mineral water. Carbonated table waters (aerated, soda water)	.817	Syrup from roselle flowers (Hibiscus sabdariffa)
.646	Natural mineral water as commercial product	.818	Almond syrup. Orgeat syrup
	→613.38 Natural and artificial mineral waters (as table waters) — Hygiene	.819	Syrups from plant juices. Mucilage syrups. Gum syrups. Marshmallow syrups etc.
	615.327 Mineral water — Medicaments	663.82	Other syrups
.647	Natural medicinal water as commercial product		DRINKS CONTAINING SOLID FRUIT (OR PIECES OF FRUIT)
	→615.838 Hydrotherapy. Balneotherapy. Water treatment. Water baths. Drink cures. Remedial spas		<i>For fruit preserves, jams → 664.85</i>
.648	Artificial brine, seawater as commercial product	663.83	LIQUEURS OBTAINED BY INFUSION IN ALCOHOL OF FRUITS OR PLANTS
	→551.464.31 Artificial and standard seawater. Units and definitions	.831	Anisette
663.67	EDIBLE ICE. ICE CREAM	.832	Chartreuse and similar liqueurs
	<i>For refrigeration technology, ice technology → 621.56/.58</i>	.833	Liqueurs from fruit stones, nuts
.672	Natural ice. Ice collection, transport and storage	.834	Various cream liqueurs
.673	Manufactured ice	.835	Ratafias
.674	Ices. Ice cream	.837	Aperitifs
		.1	Bitters
		.3	Quinines
		.5	Vermouths
		663.85	SYNTHETIC SOFT DRINKS
		663.86	SPARKLING, FIZZY SOFT DRINKS
		.861	Sparkling water
		.865	Solid preparations for the production of sparkling soft drinks
		663.87	MIXED DRINKS
		.872	Grogs
		.874	Cocktails
		663.88	HEALTH DRINKS. LIQUORICE WATER. TONICS ETC.