

CPC**COOPERATIVE PATENT CLASSIFICATION****A23P**

SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS (shaping substances in a plastic state in general [B29C](#))

NOTE

Attention is drawn to subclasses [A01J](#) , [A21C](#) , [A22C](#) , [A47J](#) , [B02C](#) , in addition to other subclasses of [A23](#) , in connection with the shaping or working of foodstuffs

Guidance heading:**A23P 1/00****Shaping or working of foodstuffs**

- A23P 1/005 . {Fixation on a non-edible supporting member (confectionery, chocolate, ice-cream [A23G](#)) }
- A23P 1/02 . Agglomerating; Granulating; Tableting
- A23P 1/022 . . {Agglomeration or granulation with pulverisation of the solid particles, including free-falling curtain }
- A23P 1/025 . . {Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves, between surfaces }
- A23P 1/027 . . {Tableting; Making food bars by compressing of a dry powdered mixture }
- A23P 1/04 . Encapsulation of particles, e.g. foodstuff additives (flavouring agents [A23L 1/22](#))
- A23P 1/045 . . {with oils, lipids or mono- or diglycerides }
- A23P 1/06 . Making free-flowing or instant powder ([A23P 1/02](#), [A23P 1/04](#) take precedence)
- A23P 1/063 . . {using anti-caking or free-flowing agents }
- A23P 1/066 . . {using other additives, e.g. emulsifiers, wetting agents; Dust binding agents }
- A23P 1/08 . Coating of foodstuffs; Coatings therefor; Making of laminated, multilayered or stuffed foodstuffs
- A23P 1/081 . . {Coating with edible coating; Coating with oils or fats }
- A23P 1/082 . . . {Apparatus for applying powders or particles to foodstuffs, possibly combined with premoistening or battering, e.g. breaching apparatus }
- A23P 1/083 {with agitation of the foodstuff inside a rotating apparatus, e.g. drum }
- A23P 1/084 . . . {Apparatus or processes for dip-coating in a liquid or semi-liquid bath (dip-coating in general [B05D 1/18](#), [B05C 3/02](#)) }
- A23P 1/085 . . . {Other apparatus or processes for coating with liquid or semi-liquid products, e.g. spray-coating, fluidised-bed coating, coating by casting (combined with breaching [A23P 1/082](#); coating processes and apparatus in general [B05C](#) , [B05D](#)) }
- A23P 1/086 . . {Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. wrapping in a preformed edible dough sheet, edible food containers }
- A23P 1/087 . . . {Filling or stuffing cored food pieces, e.g. combined with coring or making

- cavities }
- A23P 2001/088 . . Tempura batter, leavened and other aerated batter or coating
- A23P 2001/089 . . Coating food items by printing onto them, or printing layers of food products
- A23P 1/10 . Other shaping methods, e.g. moulding
- A23P 1/105 . . {Moulding ([A23P 1/027](#) takes precedence) }
- A23P 1/12 . . Extruding
- A23P 1/125 . . . {Co-extrusion of different foodstuffs }
- A23P 1/14 . . Puffing or expanding ([A23L 1/164](#), [A23L 1/18](#), [A23L 1/217](#) take precedence)
- A23P 1/142 . . . {by pressure release, e.g. explosion puffing or by vacuum treatment }
- A23P 1/144 {Extrusion-expansion }
- A23P 1/146 {Discontinuously working apparatus }
- A23P 1/148 . . . {by heating without pressure release or without vacuum treatment }
- A23P 1/16 . . Foaming or whipping (cream substitutes [A23L 1/19](#))
- A23P 2001/165 . . . Forming foamed food products by sonication