

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

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. \[breeding apparatus\]\(#\)](#) }
- [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. \[spray-coating\]\(#\), \[fluidised-bed coating\]\(#\), \[coating by casting\]\(#\) \(\[combined with \\[breeding A23P 1/082\\]\\(#\\)\]\(#\); \[coating processes and apparatus in general B05C\]\(#\) , \[B05D\]\(#\) \)](#) } }
- [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