

**CPC****COOPERATIVE PATENT CLASSIFICATION****A23G**

**COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF**

**NOTE**

In this subclass, the following term is used with the meaning indicated:

- "ice-cream" includes any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice

In this subclass, subject matter which cannot be completely classified in a single one of the main groups should be classified in each relevant main group

[A23G 1/305](#), [A23G 1/56](#), [A23G 3/343](#), [A23G 3/34E](#), [A23G 4/062](#), [A23G 9/322](#) and [A23G 9/52](#)

can be followed by additional symbols preceded by the sign "+", e.g. [A23G 1/56](#)+D8. The symbols give further information concerning structure, composition or form and have the meaning as listed below:

D . Containing organic compounds  
 D2 .. containing micro-organisms, enzymes  
 D4 .. containing vitamins, antibiotics  
 D6 .. containing beet sugar or cane sugar if specifically mentioned; containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrins  
 D8 .. containing cocoa fat if specifically mentioned; containing products of cocoa fat; containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins  
 D10 .. containing amino-acids, proteins, e.g. gelatine, polypeptides  
 D12 .. containing dairy products  
 D14 .. containing fruits, nuts, e.g. almonds, seeds, plants or their extracts (gums D6)  
 F . Containing inorganic compounds  
 H . Products with special structure  
 H2 .. foamed, gas-expanded or cellular products  
 H4 .. products with a supported structure  
 H4D ... products with an inedible support, e.g. a stick  
 H4F ... products with an edible support, e.g. a cornet  
 H6 .. products with a composite structure, e.g. laminated products  
 H8 .. hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity

**A23G 1/00**

**Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor** (kitchen equipment for cocoa preparation [A47J](#), e.g. apparatus for making beverages [A47J 31/00](#))

**NOTE**

Attention is drawn to the internal note after the subclass title

A23G 1/0003	. {Processes of manufacture not relating to composition or compounding ingredients}
A23G 1/0006	.. {Processes specially adapted for manufacture or treatment of cocoa or cocoa products ( <a href="#">A23G 1/002</a> to <a href="#">A23G 1/005</a> take precedence)}
A23G 1/0009	... {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
A23G 1/0013	.... {Weighing, portioning processes}
A23G 1/0016	.... {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
A23G 1/002	.. {Processes for preparing or treating cocoa beans or nibs}
A23G 1/0023	.. {Cocoa butter extraction by pressing}
A23G 1/0026	.. {Mixing; Roller milling for preparing chocolate}
A23G 1/003	... {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}
A23G 1/0033	... {Chocolate refining, i.e. roll or mill refining}
A23G 1/0036	... {Conching}
A23G 1/004	.... {Longitudinal conching, i.e. backward and forward motion}
A23G 1/0043	.... {Circular conching, i.e. circular motion}
A23G 1/0046	.. {Processes for conditioning chocolate masses for moulding}
A23G 1/005	.. {Moulding, shaping, cutting, or dispensing chocolate ( <a href="#">A23G 1/0076</a> to <a href="#">A23G 1/0096</a> take precedence)}
A23G 1/0053	... {Processes of shaping not covered elsewhere (Not used)}
A23G 1/0056	.... {Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting}
A23G 1/0059	..... {Cutting, modelling of a section of plate; Embossing; Punching}
A23G 1/0063	.... {Processes in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding}
A23G 1/0066	..... {Processes for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip processes}
A23G 1/0069	..... {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
A23G 1/0073	.... {Moulding or shaping of cellular or expanded articles}
A23G 1/0076	.. {Processes for moulding hollow products, open shells or other articles having cavities, eg. open cavities}
A23G 1/0079	.. {Chocolate moulds processing ( <a href="#">A23G 1/0076</a> takes precedence)}
A23G 1/0083	... {characterised by the material of the moulds (Not used)}
A23G 1/0086	.... {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
A23G 1/0089	.. {Tapping or jolting tables treatment}
A23G 1/0093	.. {Moulds conveying, e.g. associated manipulations}
A23G 1/0096	.. {Removing chocolate from the mould (discharging baked goods from <a href="#">tins A21B 3/18</a> )}
A23G 1/02	. Preliminary treatment, e.g. fermentation of cocoa ( <a href="#">machines for roasting cocoa A23N 12/00</a> )

- A23G 1/04 . Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa [A23N 12/00](#); crushing or grinding apparatus in general [B02C](#))
- A23G 1/042 . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
- A23G 1/045 . . . {Weighing, portioning apparatus}
- A23G 1/047 . . . {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- A23G 1/06 . . Apparatus for preparing or treating cocoa beans or nibs
- A23G 1/08 . . Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general [B30B](#))
- A23G 1/10 . . Mixing apparatus; Roller mills for preparing chocolate
- A23G 1/105 . . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}
- A23G 1/12 . . . Chocolate-refining mills, i.e. roll refiners
- A23G 1/125 . . . . {Conches}
- A23G 1/14 . . Longitudinal conches, {i.e. rollers being in a backward and forward motion}
- A23G 1/16 . . Circular conches, {i.e. rollers being displaced on a closed or circular rolling circuit}
- A23G 1/18 . . Apparatus for conditioning chocolate masses for moulding
- A23G 1/20 . . Apparatus for moulding, cutting, or dispensing chocolate
- A23G 1/201 . . . {Apparatus not covered by groups [A23G 1/21](#) to [A23G 1/28](#)(not used)}
- A23G 1/202 . . . . {Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting device}
- A23G 1/203 . . . . . {Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool}
- A23G 1/205 . . . . {Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding}
- A23G 1/206 . . . . . {Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip device}
- A23G 1/207 . . . . . {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
- A23G 1/208 . . . . {Moulding or shaping of cellular or expanded articles}
- A23G 1/21 . . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities
- A23G 1/22 . . . Chocolate moulds ([A23G 1/21](#) takes precedence)
- A23G 1/223 . . . . {Mould materials (not used)}
- A23G 1/226 . . . . . {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
- A23G 1/24 . . . Tapping or jolting tables
- A23G 1/26 . . . Conveying devices for chocolate moulds
- A23G 1/28 . . . Apparatus for removing chocolate from the moulds (discharging baked goods from tins [A21B 3/18](#))
- A23G 1/30 . Cocoa products, e.g. chocolate; Substitutes therefor

A23G 1/305 . . {Products for covering, coating, finishing, decorating}

### **NOTE**

Attention is drawn to the internal note after the subclass title

- A23G 1/32 . . characterised by the composition { containing organic or inorganic compounds}
- A23G 1/325 . . . {containing inorganic compounds}
- A23G 1/34 . . . Cocoa substitutes
- A23G 1/36 . . . characterised by the fats used (containing dairy products [A23G 1/46](#))
- A23G 1/38 . . . . Cocoa butter substitutes
- A23G 1/40 . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 1/46](#))
- A23G 1/42 . . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products [A23G 1/46](#))
- A23G 1/423 . . . . {containing micro-organisms, enzymes}
- A23G 1/426 . . . . {containing vitamins, antibiotics}
- A23G 1/44 . . . containing peptides or proteins (containing dairy products [A23G 1/46](#))
- A23G 1/46 . . . containing dairy products
- A23G 1/48 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 1/40](#), { vegetal cocoa substitutes [A23G 1/34](#) or [A23G 1/38](#)})
- A23G 1/50 . . characterised by shape, structure or physical form, e.g. products with an inedible support (liquid products, solid products in the form of powders, flakes or granules for making liquid products [A23G 1/56](#))
- A23G 1/502 . . . {Products with edible or inedible supports}
- A23G 1/505 . . . . {Products with an inedible support, e.g. a stick}
- A23G 1/507 . . . . {Products with edible support, e.g. a cornet}
- A23G 1/52 . . . Aerated, foamed, cellular or porous products, { e.g. gas expanded}
- A23G 1/54 . . . Composite products, e.g. layered{ laminated}, coated, filled
- A23G 1/545 . . . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- A23G 1/56 . . making liquid products, e.g. for making chocolate milk { drinks and the products for their preparation, pastes for spreading, milk crumb, ([A23G 1/305](#) takes precedence)}

### **NOTE**

Attention is drawn to the internal note after the subclass title

**A23G 3/00** Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum [A23G/4/00](#))

### **NOTE**

Attention is drawn to the internal note after the subclass title

A23G 3/0002 . {Processes of manufacture not relating to composition and compounding ingredients }

A23G 3/0004	..	{ Processes specially adapted for manufacture or treatment of sweetmeats or confectionery ( <a href="#">A23G 3/0044</a> to <a href="#">A23G 3/0063</a> take precedence)}
A23G 3/0006	...	{Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
A23G 3/0008	....	{Weighing, portioning processes}
A23G 3/001	....	{Mixing, kneading processes}
A23G 3/0012	.....	{with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
A23G 3/0014	....	{Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping}
A23G 3/0017	....	{Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
A23G 3/0019	...	{Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
A23G 3/0021	....	{Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting}
A23G 3/0023	.....	{Processes for cutting, modelling of sections or plates; Embossing, punching}
A23G 3/0025	....	{Processes in which the material is shaped at least partially in a mould in the hollows of a surface, a drum, an endless band, or by a drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding}
A23G 3/0027	.....	{Processes for laying down material in moulds or drum or a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip process}
A23G 3/0029	.....	{Moulding processes for hollow products, e.g. opened shell}
A23G 3/0031	.....	{Moulds processing ( <b>A23G 3/00P02M8F</b> takes precedence)}
A23G 3/0034	.....	{Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
A23G 3/0036	.....	{Mould conveying, e.g. with the associated manipulation}
A23G 3/0038	.....	{Removing articles from the mould; associated manipulation}
A23G 3/004	.....	{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules}
A23G 3/0042	....	{Moulding or shaping of cellular or expanded articles}
A23G 3/0044	..	{Sugar-cookers processing}
A23G 3/0046	..	{Batch-rolling, rope-forming, or sizing}
A23G 3/0048	..	{Candy batch cooling, cooling tables processing}
A23G 3/0051	..	{Candy-pulling processes; processes for making cotton candy or candy floss}
A23G 3/0053	..	{Processes for moulding candy in the plastic state}
A23G 3/0055	...	{with introduction of sticks}
A23G 3/0057	..	{Fondant beating or creaming}
A23G 3/0059	..	{Casting fondant in bulk}
A23G 3/0061	..	{Moulding fondants}
A23G 3/0063	..	{Coating or filling sweetmeats or confectionery (coating by casting <a href="#">A23G 3/0091</a> , by dipping <a href="#">A23G 3/0093</a> , by tumbling <a href="#">A23G 3/0095</a> )}
A23G 3/0065	...	{Processes for making filled articles, composite articles, multi-layered articles}

A23G 3/0068	....	{the material being shaped at least partially by a die; Extrusion of filled or multi-layered cross-sections or plates, optionally with the associated cutting}
A23G 3/007	....	{the material being shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the materials on a surface or an article being completed}
A23G 3/0072	.....	{Processes for laying down the liquid, pasty or solid materials in moulds or drop-by-drop, on a surface or an article being completed, optionally with the associated heating, cooling, proportioning, cutting cast-tail, antidripping}
A23G 3/0074	.....	{Processes for closing the hollows after filling or for scraping the edges or the lids}
A23G 3/0076	.....	{Mould conveying; Associated manipulation}
A23G 3/0078	.....	{Removing articles from the mould; Associated manipulation}
A23G 3/008	.....	{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
A23G 3/0082	....	{Moulding or shaping of cellular or expanded articles}
A23G 3/0085	...	{Coating with powders or granules, e.g. sprinkling}
A23G 3/0087	....	{the solid particles being in a fluidised bed or whirling bed, e.g. convexed fluidised bed}
A23G 3/0089	...	{Coating with atomised liquid, droplet bed, liquid spray}
A23G 3/0091	..	{Coating by casting of liquids}
A23G 3/0093	..	{Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating}
A23G 3/0095	..	{Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan}
A23G 3/0097	..	{Decorating sweetmeats or confectionery}
A23G 3/02	.	Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor
A23G 3/0205	..	{Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
A23G 3/021	...	{Weighing, portioning apparatus}
A23G 3/0215	...	{Mixing, kneading apparatus}
A23G 3/0221	....	{with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
A23G 3/0226	...	{Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping}
A23G 3/0231	...	{Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
A23G 3/0236	..	{Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
A23G 3/0242	...	{Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting device}
A23G 3/0247	....	{Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools}
A23G 3/0252	...	{Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band, or by a drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding}
A23G 3/0257	....	{Apparatus for laying down material in moulds or drop-by-drop on a surface,



		optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip device}
A23G 3/0263	....	{Moulding apparatus for hollow products, e.g. opened shell}
A23G 3/0268	....	{Moulds ( <a href="#">A23G 3/0263</a> takes precedence)}
A23G 3/0273	.....	{Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
A23G 3/0278	....	{Mould conveyer, e.g. with the associated mould}
A23G 3/0284	....	{Removing articles from the mould; Associated manipulation}
A23G 3/0289	....	{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules}
A23G 3/0294	...	{Moulding or shaping of cellular or expanded articles}
A23G 3/04	..	Sugar-cookers
A23G 3/06	..	Batch-rolling, rope-forming, or sizing machines
A23G 3/08	..	Candy batch cooling tables
A23G 3/10	..	Candy-pulling machines; {Processes or apparatus for making cotton candy or candy floss}
A23G 3/12	..	Apparatus for moulding candy in the plastic state
A23G 3/125	...	{with introduction of sticks}
A23G 3/14	..	Fondant beating or creaming machines
A23G 3/16	..	Apparatus for casting fondant in bulk
A23G 3/18	..	Apparatus for moulding fondants
A23G 3/20	..	Apparatus for coating or filling sweetmeats or confectionery
A23G 3/2007	...	{Manufacture of filled articles, composite articles, multi-layered articles}
A23G 3/2015	.....	{the material being shaped at least partially by a die; Extrusion of filled or multi-layered cross-sections or plates, optionally with the associated cutting device}
A23G 3/2023	....	{the material being shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the materials on a surface or an article being completed}
A23G 3/203	.....	{Apparatus for laying down the liquid, pasty or solid materials in moulds or drop-by-drop, on a surface or an article being completed, optionally with the associated heating, cooling, proportioning, cutting cast-tail, antidripping device}
A23G 3/2038	.....	{Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids}
A23G 3/2046	.....	{Mould conveyer, e.g. with the associated moulds}
A23G 3/2053	.....	{Removing articles from the mould; Associated manipulation}
A23G 3/2061	.....	{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
A23G 3/2069	....	{Moulding or shaping of cellular or expanded articles}
A23G 3/2076	...	{Apparatus for coating with powders or granules, e.g. sprinkling}
A23G 3/2084	....	{the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed}
A23G 3/2092	...	{Apparatus for coating with atomised liquid, droplet bed, liquid spray}
A23G 3/22	...	Apparatus for coating by casting {of liquids}
A23G 3/24	...	Apparatus for coating by dipping {in a liquid, at the surface of which another

- liquid or powder may be floating}
- A23G 3/26 . . . Apparatus for coating by tumbling {with a liquid or powder, spraying device-associated, drum, rotating pan}
- A23G 3/28 . . Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general [B05](#))
- A23G 3/32 . Processes for preparing caramel or sugar colours (colouring or flavouring foodstuffs [A23L 1/27](#))

**NOTE**

Attention is drawn to the internal note after the subclass title

- A23G 3/34 . Sweetmeats, confectionery or marzipan; Processes for the preparation thereof
- A23G 3/343 . . {Products for covering, coating, finishing, decorating}

**NOTE**

Attention is drawn to the internal note after the subclass title

- A23G 3/346 . . { Finished or semi-finished products in the form of powders, paste or liquids ([A23G 3/343](#) takes precedence)}

**NOTE**

Attention is drawn to the internal note after the subclass title

- A23G 3/36 . . characterised by the composition { containing organic or inorganic compounds}
- A23G 3/362 . . . {containing inorganic compounds}
- A23G 3/364 . . . {containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins}
- A23G 3/366 . . . . {containing micro-organisms, enzymes}
- A23G 3/368 . . . . {containing vitamins, antibiotics}
- A23G 3/38 . . . Sucrose-free products
- A23G 3/40 . . . characterised by the fats used (containing dairy products [A23G 3/46](#))
- A23G 3/42 . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 3/46](#))
- A23G 3/44 . . . containing peptides or proteins (containing dairy products [A23G 3/46](#))
- A23G 3/46 . . . containing dairy products
- A23G 3/48 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 3/42](#))
- A23G 3/50 . . characterised by shape, structure or physical form, e.g. products with supported structure (composite structures including chocolate, e.g. as layer, coating or filler [A23G 1/54](#))
- A23G 3/52 . . . Aerated, foamed, cellular or porous products
- A23G 3/54 . . . Composite products, e.g. layered, coated, filled
- A23G 3/545 . . . . {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- A23G 3/56 . . . Products with edible or inedible supports, e.g. lollipops



- A23G 3/563 . . . . { products with an inedible support, e.g. a stick}
- A23G 3/566 . . . . { products with an edible support, e.g. a cornet}

**A23G 4/00** **Chewing gum** (medicinal preparations characterised by chewing gum form {[A61K 9/0058](#)})

- A23G 4/02 . Apparatus specially adapted for manufacture or treatment of chewing gum
- A23G 4/025 . . {for coating or surface-finishing}
- A23G 4/04 . . for moulding or shaping
- A23G 4/043 . . . {for composite chewing gum (coating [A23G 4/025](#))}
- A23G 4/046 . . . . {with a centre made of chewing gum}
- A23G 4/06 . characterised by the composition { containing organic or inorganic compounds}
- A23G 4/062 . . {Products for covering, coating, finishing, decorating}

**NOTE**

Attention is drawn to the internal note after the subclass title

- A23G 4/064 . . {containing inorganic compounds}
- A23G 4/066 . . {characterised by the fat used}
- A23G 4/068 . . {containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 4/10](#))}
- A23G 4/08 . . of the chewing gum base
- A23G 4/10 . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 4/16](#))
- A23G 4/12 . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products [A23G 4/16](#))
- A23G 4/123 . . . {containing micro-organisms, enzymes}
- A23G 4/126 . . . {containing vitamins, antibiotics}
- A23G 4/14 . . containing peptides or proteins (containing dairy products [A23G 4/16](#))
- A23G 4/16 . . containing dairy products
- A23G 4/18 . characterised by shape, structure or physical form, e.g. aerated products
- A23G 4/182 . . {Foamed, gas-expanded or cellular products}
- A23G 4/184 . . {products with a supported structure}
- A23G 4/186 . . . {products with an inedible support, e.g. a stick}
- A23G 4/188 . . . {products with an edible support, e.g. a stick}
- A23G 4/20 . . Composite products, e.g. centre-filled, { multi-layer, laminated}
- A23G 4/205 . . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}

**A23G 7/00** **Other apparatus {or process} specially adapted for the chocolate or confectionery industry**

- A23G 7/0006 . {Apparatus for cleaning of chocolate or candies}

- A23G 7/0012 . {Apparatus for measuring, weighing or wrapping of chocolate or candies}
- A23G 7/0018 . {Apparatus for cutting or dividing chocolate or candies}
- A23G 7/0025 . {Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks}
- A23G 7/0031 . {Apparatus for manipulating sticks}
- A23G 7/0037 . {Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks}
- A23G 7/0043 . { Other processes specially adapted for the chocolate or confectionery industry ([A23G 7/0006](#) to [A23G 7/02](#))}
- A23G 7/005 . . . {General processes (**Not used**)}
- A23G 7/0056 . . . {Processes for cleaning of chocolate or candies}
- A23G 7/0062 . . . {Processes for measuring, weighing or wrapping of chocolate or candies}
- A23G 7/0068 . . . {Cutting or dividing chocolate or candies}
- A23G 7/0075 . . . {Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks}
- A23G 7/0081 . . . {Processes for manipulating sticks}
- A23G 7/0087 . . . {Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks}
- A23G 7/0093 . . {Cooling or drying ([A23G 9/00](#) takes precedence)}
- A23G 7/02 . Cooling or drying apparatus

## **A23G 9/00 Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor**

- A23G 9/04 . Production of frozen sweets, e.g. ice-cream ([packages B65D 85/78](#))
- A23G 9/045 . . {of slush-ice, e.g. semi-frozen beverage}
- A23G 9/06 . . characterised by using carbon dioxide or carbon dioxide snow {or other cryogenic agents} as cooling medium
- A23G 9/08 . . Batch production ([A23G 9/06](#) takes precedence); continuous production [A23G 9/14](#))
  - A23G 9/083 . . . {using moulds}
  - A23G 9/086 . . . {using a rotatable container containing the cooling medium}
  - A23G 9/10 . . . using containers which are rotated or otherwise moved in a cooling medium
    - A23G 9/103 . . . . {the container rotating about its own axis}
    - A23G 9/106 . . . . . {provided with agitating means}
  - A23G 9/12 . . . using means for stirring the contents in a non-moving container
- A23G 9/14 . . Continuous production ([A23G 9/06](#), [A23G 9/20](#) takes precedence)
- A23G 9/16 . . . the products being within a cooled chamber, e.g. drum
  - A23G 9/163 . . . . {with intermittent operation}
  - A23G 9/166 . . . . {Feeding arrangements}
- A23G 9/18 . . . the products being on the outer wall of a cooled body, e.g. drum or endless

## band

- A23G 9/20 .. the products being mixed with gas, e.g. soft-ice
- A23G 9/22 .. Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups
- A23G 9/221 ... {Moulds}
- A23G 9/222 ... {Freezing drums}
- A23G 9/224 ... {Agitators or scrapers}
- A23G 9/225 ... {Ice-cream freezing and storing cabinets}
- A23G 9/227 .... {Details}
- A23G 9/228 ... {Arrangement and mounting of control or safety devices}
- A23G 9/24 ... for coating or filling the products
- A23G 9/245 .... {for coating the products}
- A23G 9/26 ... for producing frozen sweets on sticks
- A23G 9/265 .... {for manipulating the sticks}
- A23G 9/28 ... for portioning or dispensing
- A23G 9/281 .... {at the discharge end of freezing chambers}
- A23G 9/282 ..... {for dispensing multi-flavour ice-creams}
- A23G 9/283 ..... {for filling containers with material}
- A23G 9/285 ..... {for extruding strips, cutting blocks and manipulating cut blocks}
- A23G 9/286 .... {for producing ice-cream sandwiches}
- A23G 9/287 .... { for dispensing bulk ice-cream; (ice cream scoops [A47J 43/282](#))}
- A23G 9/288 .... {for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor}
- A23G 9/30 ... Cleaning; Keeping clean; Sterilisation
- A23G 9/305 .... {Sterilisation of the edible materials}
- A23G 9/32 . characterised by the composition { containing organic or inorganic compounds}
- A23G 9/322 .. {Products for covering, coating, finishing, decorating}

**NOTE**

Attention is drawn to the internal note after the subclass title

- A23G 9/325 .. { containing inorganic compounds}
- A23G 9/327 .. {characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (butter, dairy cream or milkfat [A23G 9/40](#))}
- A23G 9/34 .. characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used [A23G 9/40](#))
- A23G 9/36 .. containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used [A23G 9/40](#))
- A23G 9/363 ... {containing micro-organisms, enzymes}
- A23G 9/366 ... {containing vitamins, antibiotics}
- A23G 9/38 .. containing peptides or proteins (characterised by the dairy products used [A23G 9/40](#))
- A23G 9/40 .. characterised by the dairy products used

- A23G 9/42 . . containing plants or parts thereof, e.g. fruits, seeds, extracts ([containing gums A23G 9/34](#))
- A23G 9/44 . characterised by shape, structure or physical form ([liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 9/52](#))
- A23G 9/46 . . Aerated, foamed, cellular or porous products
- A23G 9/48 . . Composite products, e.g. layered, { [laminated](#) }, coated, filled
- A23G 9/485 . . . { [hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity](#) }
- A23G 9/50 . . Products with edible or inedible supports, e.g. cornets
- A23G 9/503 . . . { [products with an inedible support, e.g. a stick](#) }
- A23G 9/506 . . . { [products with an edible support, e.g. a cornet](#) }
- A23G 9/52 . Liquid products; Solid products in the form of powders, flakes or granules for making liquid products; { [Finished or semi-finished solid products, frozen granules](#) }

**NOTE**

Attention is drawn to the internal note after the subclass title

**A23G 2200/00 containing organic compounds ,e.g. synthetic flavouring agents**

- A23G 2200/02 . containing micro-organisms, enzymes, probiotics
- A23G 2200/04 . containing vitamins, antibiotics, other medicaments
- A23G 2200/06 . containing beet sugar or cane sugar if specifically mentioned or containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrin or containing high or low amount of carbohydrate
- A23G 2200/08 . containing cocoa fat if specifically mentioned or containing products of cocoa fat or containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins

**NOTE**

For the subgroups [A23G 1/305](#) and [A23G 1/56](#) this symbol is used for the specific fat composition

- A23G 2200/10 . containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides
- A23G 2200/12 . containing dairy products
- A23G 2200/14 . containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts, essential oils ([gums A23G 2200/06](#))

**A23G 2210/00**      **containing inorganic compounds or water in high or low amount**

**A23G 2220/00**      **Products with special structure**

A23G 2220/02      .    Foamed, gas-expanded or cellular products

A23G 2220/10      .    with a supported structure

A23G 2220/12      . .    being an inedible support, e.g. a stick

A23G 2220/14      . .    being an edible support, e.g. a cornet

A23G 2220/20      .    with a composite structure, e.g. laminated products, coated products, microstructures  
e.g. with encapsulated ingredients

A23G 2220/22      .    Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity