

**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

The classification symbols of groups:

[A23G 1/305](#) , [A23G 1/56](#) , [A23G 3/343](#) , [A23G 3/34 E](#), [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, dextrans  
 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

**Guidance heading:****[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 ( [A23G 1/002](#) to [A23G 1/005](#) take precedence ) }
- A23G 1/0009 ... { Manufacture or treatment of liquid, cream, paste, granule, shred or powder } r
- 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 ( [A23G 1/0076](#) to [A23G 1/0096](#) 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 ( [A23G 1/0076](#) 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 tins [A21B 3/18](#) ) }
- A23G 1/02 . Preliminary treatment, e.g. fermentation of cocoa ( machines for roasting cocoa [A23N 12/00](#) )
- 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

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| 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 ( <a href="#">A23G 3/0029</a> 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 }   |

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| 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> ,<br>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<br>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<br>surface, a drum, an endless band or by drop-by-drop casting or dispensing<br>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<br>or drop-by-drop, on a surface or an article being completed, optionally<br>with the associated heating, cooling, proportioning, cutting cast-tail,<br>antidripping } |
| A23G 3/0074 | ..... | { Processes for closing the hollows after filling or for scraping the edges<br>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<br>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<br>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<br>may be floating }  |
| A23G 3/0095 | ..    | { Coating by tumbling with a liquid or powder, spraying device-associated, drum,<br>rotating pan }   |
| A23G 3/0097 | ..    | { Decorating sweetmeats or confectionery }   |
| A23G 3/02   | .     | Apparatus specially adapted for manufacture or treatment of sweetmeats or<br>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;<br>Manufacture of cellular mass }  |
| A23G 3/0226 | ...   | { Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling<br>down, evaporating, degassing, liquefying mass before shaping }   |
| A23G 3/0231 | ...   | { Transformation of a liquid, paste, cream, lump, powder, granule or shred into<br>powder, granule or shred; Manufacture or treatment of powder }  |
| A23G 3/0236 | ..    | { Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling,<br>moulding, calendering }  |
| A23G 3/0242 | ...   | { Apparatus in which the material is shaped at least partially by a die; Extrusion   |



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|             |       | 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 }

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| <b>A23G 7/00</b> | <b>Other apparatus { or process } specially adapted for the chocolate or confectionery industry</b>  |
| 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 ( <a href="#">A23G 7/0006</a> to <a href="#">A23G 7/02</a> ) } |
| A23G 7/005       | .. { General processes ( <b>Not used</b> ) }   |
| 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 ( <a href="#">A23G 9/00</a> takes precedence ) }  |
| A23G 7/02        | . Cooling or drying apparatus  |
| <b>A23G 9/00</b> | <b>Frozen sweets, e.g. ice confectionery, ice-cream ; Mixtures therefor</b>  |
| A23G 9/04        | . Production of frozen sweets, e.g. ice-cream ( <a href="#">packages B65D 85/78</a> )  |
| 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 ( { <a href="#">A23G 9/06</a> takes precedence } ; continuous production <a href="#">A23G 9/14</a> )                         |
| 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

**Guidance heading:**

**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](#) )

**Guidance heading:**

**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