

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 3/34E](#)**, [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(A23G 1/002 to A23G 1/005 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(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

- 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([A23G 3/0044](#) to [A23G 3/0063](#) 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([A23G 3/0029](#) 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 A23G 3/0091 , by dipping A23G 3/0093 , by tumbling A23G 3/0095)}
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(A23G 3/0263 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)}
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NOTE

Attention is drawn to the internal note after the subclass title

A23G 3/36	..	characterised by the composition{containing organic or inorganic compounds}
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- 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