

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 3/346](#), [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

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

A23G 1/56
(continued)

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}
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

A23G 2200/08

(continued)

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