

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**

1. 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
2. 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
3. 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, 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**)}

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| 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}

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| 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} |

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| 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} |

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| 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

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| 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

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| 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

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| 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