

**CPC****COOPERATIVE PATENT CLASSIFICATION****A01J**

**MANUFACTURE OF DAIRY PRODUCTS** (preservation, pasteurisation, sterilisation of milk products [A23](#); for chemical matters, see subclass [A23C](#))

**Milking** (milking stations [A01K 1/12](#))

<b>A01J 1/00</b>	<b>Devices or accessories for milking by hand</b> (milking stools <a href="#">A47C 9/04</a> )
<b>A01J 3/00</b>	<b>Milking with catheters</b>
<b>A01J 5/00</b>	<b>Milking machines or devices</b> ( <a href="#">A01J 1/00</a> , <a href="#">A01J 3/00</a> take precedence)
<a href="#">A01J 5/003</a>	<ul style="list-style-type: none"> <li>• Movable milking machines</li> </ul>
<a href="#">A01J 5/007</a>	<ul style="list-style-type: none"> <li>• Monitoring milking processes; Control or regulation of milking machines</li> </ul>
<a href="#">A01J 5/0075</a>	<ul style="list-style-type: none"> <li>• . {with a specially adapted stimulation of the teats}</li> </ul>
<a href="#">A01J 5/01</a>	<ul style="list-style-type: none"> <li>• . Milkimeters; Milk flow sensing devices {(air or gas separators in combination with liquid meters <a href="#">G01F 15/08</a>)}</li> </ul>
<a href="#">A01J 5/013</a>	<ul style="list-style-type: none"> <li>• On-site detection of mastitis in milk</li> </ul>
<a href="#">A01J 5/0131</a>	<ul style="list-style-type: none"> <li>• . {by analysing the milk composition, e.g. concentration or detection of specific substances}</li> </ul>
<a href="#">A01J 5/0132</a>	<ul style="list-style-type: none"> <li>• . . {using a cell counter}</li> </ul>
<a href="#">A01J 5/0133</a>	<ul style="list-style-type: none"> <li>• . {by using electricity, e.g. conductivity or capacitance}</li> </ul>
<a href="#">A01J 5/0134</a>	<ul style="list-style-type: none"> <li>• . {by using filters or decanters}</li> </ul>
<a href="#">A01J 5/0135</a>	<ul style="list-style-type: none"> <li>• . {by using light, e.g. light absorption or light transmission}</li> </ul>
<a href="#">A01J 5/0136</a>	<ul style="list-style-type: none"> <li>• . {by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs}</li> </ul>
<a href="#">A01J 5/0137</a>	<ul style="list-style-type: none"> <li>• . {by using sound, e.g. ultrasonic detection}</li> </ul>
<a href="#">A01J 5/0138</a>	<ul style="list-style-type: none"> <li>• . {by using temperature}</li> </ul>
<a href="#">A01J 5/017</a>	<ul style="list-style-type: none"> <li>• Automatic attaching or detaching of clusters</li> </ul>
<a href="#">A01J 5/0175</a>	<ul style="list-style-type: none"> <li>• . {Attaching of clusters}</li> </ul>
<a href="#">A01J 5/02</a>	<ul style="list-style-type: none"> <li>• with mechanical manipulation of teats</li> </ul>
<a href="#">A01J 5/04</a>	<ul style="list-style-type: none"> <li>• with pneumatic manipulation of teats</li> </ul>
<a href="#">A01J 5/041</a>	<ul style="list-style-type: none"> <li>• . {Milk claw}</li> </ul>
<a href="#">A01J 5/042</a>	<ul style="list-style-type: none"> <li>• . {Milk releaser}</li> </ul>
<a href="#">A01J 5/044</a>	<ul style="list-style-type: none"> <li>• . {Milk lines or coupling devices for milk conduits}</li> </ul>
<a href="#">A01J 5/045</a>	<ul style="list-style-type: none"> <li>• . {Taking milk-samples (sampling in general <a href="#">G01N 1/00</a>)}</li> </ul>
<a href="#">A01J 5/047</a>	<ul style="list-style-type: none"> <li>• . {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps <a href="#">F04</a>)}</li> </ul>
<a href="#">A01J 5/048</a>	<ul style="list-style-type: none"> <li>• . . {Vacuum regulators}</li> </ul>
<a href="#">A01J 5/06</a>	<ul style="list-style-type: none"> <li>• . Teat-cups with one chamber</li> </ul>
<a href="#">A01J 5/08</a>	<ul style="list-style-type: none"> <li>• . Teat-cups with two chambers</li> </ul>
<a href="#">A01J 5/10</a>	<ul style="list-style-type: none"> <li>• . Pulsators arranged otherwise than on teat-cups</li> </ul>

- A01J 5/12 . . . with membranes
- A01J 5/14 . . . electromagnetically controlled
- A01J 5/16 . . Teat-cups with pulsating devices

**A01J 7/00****Accessories for milking machines or devices**

- A01J 7/005 . {Automatic vacuum shutoff at the end of milking}
- A01J 7/02 . for cleaning or sanitising milking machines or devices (cleaning of pipes or tubes or systems of pipes or tubes [B08B 9/02](#))
- A01J 7/022 . . {Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place}
- A01J 7/025 . . {Teat cup cleaning, e.g. by rinse jetters or nozzles}
- A01J 7/027 . . {Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators}
- A01J 7/04 . for treatment of udders or teats, e.g. for cleaning

**A01J 9/00****Milk receptacles** (containers in general [B65D](#); devices for tilting and emptying of containers [B65G 65/23](#))

- A01J 9/02 . with straining or filtering devices
- A01J 9/04 . with cooling arrangements
- A01J 9/06 . with self-closing valve
- A01J 9/08 . Holding or supporting devices for milking receptacles
- A01J 9/10 . Milking pails connected with milking stools

**Treatment of milk or cream****A01J 11/00****Apparatus for treating milk** (preserving or sterilising [A23C](#))

- A01J 11/02 . Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels [A47J 27/56](#); preventing foaming in boiling apparatus [B01B 1/02](#))
- A01J 11/04 . Appliances for aerating or de-aerating milk (milk centrifuges [B04B](#))
- A01J 11/06 . Strainers or filters for milk (filtering materials [B01D](#))
- A01J 11/08 . . Holders for strainers or cloth filters
- A01J 11/10 . Separating milk from cream (milk centrifuges [B04B](#))
- A01J 11/12 . . Appliances for removing cream
- A01J 11/14 . . . by raising the level of the milk
- A01J 11/16 . Homogenising milk (homogenising in general [B01F](#))

**A01J 13/00****Tanks for treating cream****A01J 15/00****Manufacturing butter**

- A01J 15/02 . Stationary churns with beating equipment
- A01J 15/04 . Rotating or oscillating churns
- A01J 15/06 . . with beating equipment which is movable in respect of the churn wall

- A01J 15/08 . . without beating equipment which is movable in respect of the churn wall
- A01J 15/10 . Devices for manufacturing butter other than by churns
- A01J 15/12 . . with arrangements for making butter in a continuous process
- A01J 15/14 . Churns with arrangements for making butter by blowing-in air
- A01J 15/16 . Details; Accessories
- A01J 15/18 . . Devices for de-aerating
- A01J 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- A01J 15/22 . . Lids or covers for butter churns
- A01J 15/24 . . Beaters for butter churns
- A01J 15/25 . . Means for removing butter from churns or the like ([pumps therefor F04](#))
- A01J 15/26 . Combined appliances for separating, churning and kneading
- A01J 15/28 . Driving mechanisms

### **Kneading or forming butter; Kneading or forming margarine or butter substitutes**

- A01J 17/00 **Kneading machines for butter, or the like** ([mixing or kneading machines for the preparation of dough A21C 1/00](#))
- A01J 19/00 **Hand devices for forming slabs of butter, or the like**
- A01J 21/00 **Machines for forming slabs of butter, or the like**
- A01J 21/02 . with extruding arrangements and cutting devices, with or without packing devices
- A01J 23/00 **Devices for dividing bulk butter, or the like**

### **Cheese-making**

- A01J 25/00 **Cheese-making** ([coating the cheese A01J 27/02](#))
- A01J 25/001 . {in basins}
- A01J 25/002 . {continuously}
- A01J 25/004 . {by filling curd into permanent containers, i.e. for sale of the final product}
- A01J 25/005 . {with salting the curd}
- A01J 25/007 . {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
- A01J 25/008 . {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
- A01J 25/02 . Cheese basins
- A01J 25/04 . . Devices for cleaning cheese basins
- A01J 25/06 . Devices for dividing curdled milk
- A01J 25/08 . Devices for removing cheese from basins
- A01J 25/10 . Devices for removing whey from basins
- A01J 25/11 . Separating whey from curds; Washing the curds

- A01J 25/111
  - • {by continuous separation}
- A01J 25/112
  - • • {in cylinders}
- A01J 25/114
  - • • {on endless belts}
- A01J 25/115
  - • {by discontinuous separation}
- A01J 25/117
  - • {Filter design}
- A01J 25/118
  - • {Washing the curds}
- A01J 25/12
  - Forming the cheese
- A01J 25/123
  - • {Removing cheese from moulds}
- A01J 25/126
  - • {Cleaning cheese making equipment (cleaning milking machines [A01J 7/02](#))}
- A01J 25/13
  - • Moulds therefor
- A01J 25/15
  - • Presses therefor
- A01J 25/16
  - Devices for treating cheese during ripening
- A01J 25/162
  - • {for storing or turning of cheese}
- A01J 25/165
  - • {Cold-storage rooms or ventilation systems for stocked cheese}
- A01J 25/167
  - • {for salting cheese}
- A01J 27/00**
  - After-treatment of cheese; Coating the cheese**
- A01J 27/005
  - {Marking cheese}
- A01J 27/02
  - Coating the cheese, e.g. with paraffin wax ([applying liquids or other fluent materials to surfaces in general B05](#))
- A01J 27/04
  - Milling or recasting cheese
- A01J 27/045
  - • {Multilayer cheese}
- A01J 99/00**
  - Subject matter not provided for in other groups of this subclass**