

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](#))

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| A01J 1/00 | Devices or accessories for milking by hand (milking stools A47C 9/04) |
| A01J 3/00 | Milking with catheters |
| A01J 5/00 | Milking machines or devices (A01J 1/00 , A01J 3/00 take precedence) |
| A01J 5/003 | • Movable milking machines |
| A01J 5/007 | • Monitoring milking processes; Control or regulation of milking machines |
| A01J 5/0075 | • • {with a specially adapted stimulation of the teats} |
| A01J 5/01 | • • Milk meters; Milk flow sensing devices {(air or gas separators in combination with liquid meters G01F 15/08)} |
| A01J 5/013 | • On-site detection of mastitis in milk |
| A01J 5/0131 | • • {by analysing the milk composition, e.g. concentration or detection of specific substances} |
| A01J 5/0132 | • • • {using a cell counter} |
| A01J 5/0133 | • • {by using electricity, e.g. conductivity or capacitance} |
| A01J 5/0134 | • • {by using filters or decanters} |
| A01J 5/0135 | • • {by using light, e.g. light absorption or light transmission} |
| A01J 5/0136 | • • {by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs} |
| A01J 5/0137 | • • {by using sound, e.g. ultrasonic detection} |
| A01J 5/0138 | • • {by using temperature} |
| A01J 5/017 | • Automatic attaching or detaching of clusters |
| A01J 5/0175 | • • {Attaching of clusters} |
| A01J 5/02 | • with mechanical manipulation of teats |
| A01J 5/04 | • with pneumatic manipulation of teats |
| A01J 5/041 | • • {Milk claw} |
| A01J 5/042 | • • {Milk releaser} |
| A01J 5/044 | • • {Milk lines or coupling devices for milk conduits} |
| A01J 5/045 | • • {Taking milk-samples (sampling in general G01N 1/00)} |
| A01J 5/047 | • • {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps F04)} |
| A01J 5/048 | • • • {Vacuum regulators} |
| A01J 5/06 | • • Teat-cups with one chamber |
| A01J 5/08 | • • Teat-cups with two chambers |
| A01J 5/10 | • • Pulsators arranged otherwise than on teat-cups |

- 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

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| 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 |