

**CPC****COOPERATIVE PATENT CLASSIFICATION****A23P**

**SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS** (shaping substances in a plastic state in general [B29C](#))

**NOTE**

Attention is drawn to subclasses [A01J](#), [A21C](#), [A22C](#), [A47J](#), [B02C](#), in addition to other subclasses of [A23](#), in connection with the shaping or working of foodstuffs

**A23P 1/00****Shaping or working of foodstuffs**

A23P 1/005

- {Fixation on a non-edible supporting member (confectionery, chocolate, ice-cream [A23G](#))}

A23P 1/02

- Agglomerating; Granulating; Tableting

A23P 1/022

- • {Agglomeration or granulation with pulverisation of the solid particles, including free-falling curtain}

A23P 1/025

- • {Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves, between surfaces}

A23P 1/027

- • {Tableting; Making food bars by compressing of a dry powdered mixture}

A23P 1/04

- Encapsulation of particles, e.g. foodstuff additives (flavouring agents [A23L 1/22](#))

A23P 1/045

- • {with oils, lipids or mono- or diglycerides}

A23P 1/06

- Making free-flowing or instant powder ([A23P 1/02](#), [A23P 1/04](#) take precedence)

A23P 1/063

- • {using anti-caking or free-flowing agents}

A23P 1/066

- • {using other additives, e.g. emulsifiers, wetting agents; Dust binding agents}

A23P 1/08

- Coating of foodstuffs; Coatings therefor; Making of laminated, multilayered or stuffed foodstuffs

A23P 1/081

- • {Coating with edible coating; Coating with oils or fats}

A23P 1/082

- • • {Apparatus for applying powders or particles to foodstuffs, possibly combined with premoistening or battering, e.g. breading apparatus}

A23P 1/083

- • • • {with agitation of the foodstuff inside a rotating apparatus, e.g. drum}

A23P 1/084

- • • {Apparatus or processes for dip-coating in a liquid or semi-liquid bath (dip-coating in general [B05D 1/18](#), [B05C 3/02](#))}

A23P 1/085

- • • {Other apparatus or processes for coating with liquid or semi-liquid products, e.g. spray-coating, fluidised-bed coating, coating by casting (combined with breading [A23P 1/082](#); coating processes and apparatus in general [B05C](#), [B05D](#))}

A23P 1/086

- • {Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. wrapping in a preformed edible dough sheet, edible food containers}

A23P 1/087

- • • {Filling or stuffing cored food pieces, e.g. combined with coring or making cavities}

A23P 2001/088

- • {Tempura batter, leavened and other aerated batter or coating}

A23P 2001/089

- • {Coating food items by printing onto them, or printing layers of food products}

A23P 1/10

- Other shaping methods, e.g. moulding

- A23P 1/105
  - • {Moulding ([A23P 1/027](#) takes precedence)}
- A23P 1/12
  - • Extruding
- A23P 1/125
  - • • {Co-extrusion of different foodstuffs}
- A23P 1/14
  - • Puffing or expanding ([A23L 1/164](#), [A23L 1/18](#), [A23L 1/217](#) take precedence)
- A23P 1/142
  - • • {by pressure release, e.g. explosion puffing or by vacuum treatment}
- A23P 1/144
  - • • • {Extrusion-expansion}
- A23P 1/146
  - • • • {Discontinuously working apparatus}
- A23P 1/148
  - • • {by heating without pressure release or without vacuum treatment}
- A23P 1/16
  - • Foaming or whipping (cream substitutes [A23L 1/19](#))
- A23P 2001/165
  - • • {Forming foamed food products by sonication}