

**CPC****COOPERATIVE PATENT CLASSIFICATION****A23G****COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF****NOTES**

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, 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**

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- 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 <a href="#">A23G 3/0091</a> , by dipping <a href="#">A23G 3/0093</a> , by tumbling <a href="#">A23G 3/0095</a> )}
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. convex 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](#))}

**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	<ul style="list-style-type: none"> <li>characterised by the composition {containing organic or inorganic compounds}</li> </ul>
A23G 9/322	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{Products for covering, coating, finishing, decorating}</li> </ul> </li> </ul>
	<b>NOTE</b>
	Attention is drawn to the internal note after the subclass title
A23G 9/325	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{containing inorganic compounds}</li> </ul> </li> </ul>
A23G 9/327	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{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)}</li> </ul> </li> </ul>
A23G 9/34	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)</li> </ul> </li> </ul>
A23G 9/36	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40)</li> </ul> </li> </ul>
A23G 9/363	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{containing micro-organisms, enzymes}</li> </ul> </li> </ul> </li> </ul>
A23G 9/366	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{containing vitamins, antibiotics}</li> </ul> </li> </ul> </li> </ul>
A23G 9/38	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>containing peptides or proteins (characterised by the dairy products used A23G 9/40)</li> </ul> </li> </ul>
A23G 9/40	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>characterised by the dairy products used</li> </ul> </li> </ul>
A23G 9/42	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34)</li> </ul> </li> </ul>
A23G 9/44	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>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)</li> </ul> </li> </ul>
A23G 9/46	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>Aerated, foamed, cellular or porous products</li> </ul> </li> </ul>
A23G 9/48	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>Composite products, e.g. layered, {laminated}, coated, filled</li> </ul> </li> </ul>
A23G 9/485	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}</li> </ul> </li> </ul> </li> </ul>
A23G 9/50	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>Products with edible or inedible supports, e.g. cornets</li> </ul> </li> </ul>
A23G 9/503	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{products with an inedible support, e.g. a stick}</li> </ul> </li> </ul> </li> </ul>
A23G 9/506	<ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li> <ul style="list-style-type: none"> <li>{products with an edible support, e.g. a cornet}</li> </ul> </li> </ul> </li> </ul>
A23G 9/52	<ul style="list-style-type: none"> <li>Liquid products; Solid products in the form of powders, flakes or granules for making liquid products; {Finished or semi-finished solid products, frozen granules}</li> </ul>
	<b>NOTE</b>
	Attention is drawn to the internal note after the subclass title
<b>A23G 2200/00</b>	<b>containing organic compounds ,e.g. synthetic flavouring agents</b>
A23G 2200/02	<ul style="list-style-type: none"> <li>containing micro-organisms, enzymes, probiotics</li> </ul>
A23G 2200/04	<ul style="list-style-type: none"> <li>containing vitamins, antibiotics, other medicaments</li> </ul>
A23G 2200/06	<ul style="list-style-type: none"> <li>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</li> </ul>

**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**

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