

# CPC COOPERATIVE PATENT CLASSIFICATION

## A22B SLAUGHTERING

<b>1/00</b>	<b>Apparatus for fettering animals to be slaughtered</b>	5/12	. . Scalding kettles
<b>3/00</b>	<b>Slaughtering or stunning</b> ( <a href="#">{anaesthetising animals A61D 7/04}</a> ; <a href="#">cutting in general B26</a> )	5/14	. Clips for the tongue; Arrangements for closing the throat
3/005	. <a href="#">{by means of gas}</a>	5/16	. Skinning instruments or knives
3/02	. by means of bolts, e.g. slaughtering pistols, cartridges ( <a href="#">{pistols F41C}</a> )	5/161	. . <a href="#">{Methods or means for pulling the hide from carcasses}</a>
3/04	. Masks for animals to be slaughtered; Masks combined with stunning arrangements	5/163	. . <a href="#">{Skinning knives with disc-shaped blades (disc cutters B26D 1/14; motor-driven hand tools with disc blades B26B 25/00)}</a>
3/06	. Slaughtering or stunning by electric current ( <a href="#">electric circuits therefor H05C</a> )	5/165	. . <a href="#">{Ring knives specially adapted for skinning (motor driven tools with annular blades B26B 25/002)}</a>
3/08	. for poultry or fish, e.g. slaughtering pliers, slaughtering shears	5/166	. . <a href="#">{Drum skinners}</a>
3/083	. . <a href="#">{Stunning devices specially adapted for fish}</a>	5/168	. . <a href="#">{Hand tools specially adapted for skinning carcasses}</a>
3/086	. . <a href="#">{Stunning devices specially adapted for poultry}</a>	5/18	. Cleaning the stomach of slaughtered animals
3/10	. Slaughtering tools; Slaughtering knives	5/20	. Splitting instruments ( <a href="#">{cutting operations on carcasses other than splitting A22B 5/0017}</a> )
3/12	. Kosher slaughtering devices	5/201	. . <a href="#">{Removing the spinal cord or other nervous tissues}</a>
<b>5/00</b>	<b>Accessories for use during or after slaughtering</b>	5/202	. . <a href="#">{Guides or devices for holding the carcass during the splitting operation}</a>
5/0005	. <a href="#">{Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry A22C 21/06; for fish A22C 25/14)}</a>	5/203	. . <a href="#">{Meat or bone saws for splitting carcasses (Cutting meat A22C 17/0006)}</a>
2005/0011	. . <a href="#">{Means for closing or removing the vent, rectum, anus or cloaca of carcasses}</a>	5/205	. . . <a href="#">{Manual saws}</a>
5/0017	. <a href="#">{Apparatus for cutting, dividing or deboning carcasses}</a>	5/206	. . . <a href="#">{Disc or circular saws (motor-driven hand tools with disc blades B26B 25/00; for skinning A22B 5/163)}</a>
5/0023	. . <a href="#">{Cutting open the abdominal cavity of a carcass}</a>	5/207	. . . <a href="#">{Reciprocating, percussion or hydraulic cutting means}</a>
5/0029	. . <a href="#">{Cutting through or detaching portions of a carcass (splitting carcasses A22B 5/20)}</a>	5/208	. . . <a href="#">{Band saws}</a>
5/0035	. . <a href="#">{Deboning or obtaining boneless pieces of meat from a carcass (devices for deboning meat A22C 17/004)}</a>	<b>7/00</b>	<b>Slaughterhouse arrangements</b>
5/0041	. . <a href="#">{Electronic, robotic or computer assisted cutting, dividing or deboning carcasses}</a>	7/001	. <a href="#">{Conveying arrangements}</a>
5/0047	. . <a href="#">{Hand-tools for deboning, cutting or dividing carcasses}</a>	7/002	. . <a href="#">{Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks}</a>
5/0052	. . <a href="#">{Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads}</a>	7/003	. . <a href="#">{Positioning, orienting or supporting carcasses as they are being conveyed (influencing the position of articles during transit by conveyors B65G 47/22; during feeding B65G 47/14)}</a>
5/0058	. . <a href="#">{Removing feet or hooves from carcasses}</a>	7/004	. . <a href="#">{Rails for conveying suspended carcasses, e.g. configurations, connections (overhead conveyors B65G 17/20)}</a>
5/0064	. <a href="#">{for classifying or grading carcasses; for measuring back fat}</a>	7/005	. . <a href="#">{Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking (transferring articles between conveyors B65G 47/52)}</a>
5/007	. . <a href="#">{Non-invasive scanning of carcasses, e.g. using image recognition, tomography, X-rays, ultrasound (analysing meat, e.g. search for foreign embedded objects G01N 33/12; image analysis G06T 7/00)}</a>	7/006	. . <a href="#">{Trolleys or special vehicles for carcass transportation}</a>
5/0076	. <a href="#">{Chilling or lowering the temperature of carcasses}</a>	7/007	. . <a href="#">{Means containing information relative to the carcass that can be attached to or are embedded in the conveying means}</a>
5/0082	. <a href="#">{Cleaning, washing or disinfecting carcasses (disinfecting poultry carcasses A22C 21/0061)}</a>	7/008	. <a href="#">{for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste}</a>
5/0088	. <a href="#">{Electric stimulation of carcasses}</a>		
5/0094	. <a href="#">{Cutting or blocking the rectum of a carcass, e.g. for avoiding fecal contamination}</a>		
5/02	. Slaughtering pens		
5/04	. Blood-collecting apparatus; Blood-stirring devices		
5/06	. Slaughtering stands or spreaders for cattle		
5/08	. Scalding; Scraping; Dehairing; Singeing ( <a href="#">treatment of hides or skins C14B</a> )		
5/10	. . Hand-operated instruments		