

# 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](#))

- 1/00** Devices or accessories for milking by hand (milking stools [A47C 9/04](#))
- 3/00** Milking with catheters
- 5/00** Milking machines or devices ([A01J 1/00](#), [A01J 3/00](#) take precedence)
  - 5/003 . Movable milking machines
  - 5/007 . Monitoring milking processes; Control or regulation of milking machines
  - 5/0075 . . {with a specially adapted stimulation of the teats}
  - 5/01 . . Milketers; Milk flow sensing devices {(air or gas separators in combination with liquid meters [G01F 15/08](#))}
  - 5/013 . On-site detection of mastitis in milk
  - 5/0131 . . {by analysing the milk composition, e.g. concentration or detection of specific substances}
  - 5/0132 . . . {using a cell counter}
  - 5/0133 . . {by using electricity, e.g. conductivity or capacitance}
  - 5/0134 . . {by using filters or decanters}
  - 5/0135 . . {by using light, e.g. light absorption or light transmission}
  - 5/0136 . . {by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs}
  - 5/0137 . . {by using sound, e.g. ultrasonic detection}
  - 5/0138 . . {by using temperature}
  - 5/017 . Automatic attaching or detaching of clusters
  - 5/0175 . . {Attaching of clusters}
  - 5/02 . with mechanical manipulation of teats
  - 5/04 . with pneumatic manipulation of teats
  - 5/041 . . {Milk claw}
  - 5/042 . . {Milk releaser}
  - 5/044 . . {Milk lines or coupling devices for milk conduits}
  - 5/045 . . {Taking milk-samples (sampling in general [G01N 1/00](#))}
  - 5/047 . . {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps [F04](#))}
  - 5/048 . . . {Vacuum regulators}
  - 5/06 . . Teat-cups with one chamber
  - 5/08 . . Teat-cups with two chambers
  - 5/10 . . Pulsators arranged otherwise than on teat-cups
  - 5/12 . . . with membranes
  - 5/14 . . . electromagnetically controlled
  - 5/16 . . Teat-cups with pulsating devices
- 7/00** Accessories for milking machines or devices
  - 7/005 . {Automatic vacuum shutoff at the end of milking}
  - 7/02 . for cleaning or sanitising milking machines or devices (cleaning of pipes or tubes or systems of pipes or tubes [B08B 9/02](#))

- 7/022 . . {Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place}
- 7/025 . . {Teat cup cleaning, e.g. by rinse jetters or nozzles}
- 7/027 . . {Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators}
- 7/04 . for treatment of udders or teats, e.g. for cleaning
- 9/00** Milk receptacles (containers in general [B65D](#); devices for tilting and emptying of containers [B65G 65/23](#))
  - 9/02 . with straining or filtering devices
  - 9/04 . with cooling arrangements
  - 9/06 . with self-closing valve
  - 9/08 . Holding or supporting devices for milking receptacles
  - 9/10 . Milking pails connected with milking stools

### Treatment of milk or cream

- 11/00** Apparatus for treating milk (preserving or sterilising [A23C](#))
  - 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](#))
  - 11/04 . Appliances for aerating or de-aerating milk (milk centrifuges [B04B](#))
  - 11/06 . Strainers or filters for milk (filtering materials [B01D](#))
    - 11/08 . . Holders for strainers or cloth filters
  - 11/10 . Separating milk from cream (milk centrifuges [B04B](#))
    - 11/12 . . Appliances for removing cream
    - 11/14 . . . by raising the level of the milk
  - 11/16 . Homogenising milk (homogenising in general [B01F](#))
- 13/00** Tanks for treating cream
- 15/00** Manufacturing butter
  - 15/02 . Stationary churns with beating equipment
  - 15/04 . Rotating or oscillating churns
    - 15/06 . . with beating equipment which is movable in respect of the churn wall
    - 15/08 . . without beating equipment which is movable in respect of the churn wall
  - 15/10 . Devices for manufacturing butter other than by churns
    - 15/12 . . with arrangements for making butter in a continuous process
  - 15/14 . Churns with arrangements for making butter by blowing-in air
  - 15/16 . Details; Accessories
    - 15/18 . . Devices for de-aerating
    - 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
    - 15/22 . . Lids or covers for butter churns

- 15/24 . . Beaters for butter churns
- 15/25 . . Means for removing butter from churns or the like ([pumps therefor F04](#))
- 15/26 . Combined appliances for separating, churning and kneading
- 15/28 . Driving mechanisms

27/045 . . {[Multilayer cheese](#)}

**99/00 Subject matter not provided for in other groups of this subclass**

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

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

**Cheese-making**

- 25/00 Cheese-making** ([coating the cheese A01J 27/02](#))
- 25/001 . {in basins}
- 25/002 . {continuously}
- 25/004 . {by filling curd into permanent containers, i.e. for sale of the final product}
- 25/005 . {with salting the curd}
- 25/007 . {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
- 25/008 . {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
- 25/02 . Cheese basins
- 25/04 . . Devices for cleaning cheese basins
- 25/06 . Devices for dividing curdled milk
- 25/08 . Devices for removing cheese from basins
- 25/10 . Devices for removing whey from basins
- 25/11 . Separating whey from curds; Washing the curds
- 25/111 . . {by continuous separation}
- 25/112 . . . {in cylinders}
- 25/114 . . . {on endless belts}
- 25/115 . . {by discontinuous separation}
- 25/117 . . {Filter design}
- 25/118 . . {Washing the curds}
- 25/12 . Forming the cheese
- 25/123 . . {Removing cheese from moulds}
- 25/126 . . {Cleaning cheese making equipment ([cleaning milking machines A01J 7/02](#))}
- 25/13 . . Moulds therefor
- 25/15 . . Presses therefor
- 25/16 . Devices for treating cheese during ripening
- 25/162 . . {for storing or turning of cheese}
- 25/165 . . {Cold-storage rooms or ventilation systems for stocked cheese}
- 25/167 . . {for salting cheese}
- 27/00 After-treatment of cheese; Coating the cheese**
- 27/005 . {Marking cheese}
- 27/02 . Coating the cheese, e.g. with paraffin wax ([applying liquids or other fluent materials to surfaces in general B05](#))
- 27/04 . Milling or recasting cheese