

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

10/00	Shaping or working of foodstuffs characterised by the products	20/18	<ul style="list-style-type: none"> by spray-coating, fluidised-bed coating or coating by casting (combined with breeding A23P 20/12)
10/10	<ul style="list-style-type: none"> Securing foodstuffs on a non-edible supporting member 		
10/20	<ul style="list-style-type: none"> Agglomerating; Granulating; Tableting 		
10/22	<ul style="list-style-type: none"> Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain 		
10/25	<ul style="list-style-type: none"> Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces 		
10/28	<ul style="list-style-type: none"> Tableting; Making food bars by compression of a dry powdered mixture 		
10/30	<ul style="list-style-type: none"> Encapsulation of particles, e.g. foodstuff additives 	20/19	<ul style="list-style-type: none"> {Coating with non-edible coatings}
10/35	<ul style="list-style-type: none"> with oils, lipids, monoglycerides or diglycerides 	20/20	<ul style="list-style-type: none"> Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. by wrapping in preformed edible dough sheets or in edible food containers
10/40	<ul style="list-style-type: none"> free-flowing powder or instant powder, i.e. powder which is reconstituted rapidly when liquid is added (A23P 10/20, A23P 10/30 take precedence) 	20/25	<ul style="list-style-type: none"> Filling or stuffing cored food pieces, e.g. combined with coring or making cavities
10/43	<ul style="list-style-type: none"> using anti-caking agents or agents improving flowability, added during or after formation of the powder 	2020/251	<ul style="list-style-type: none"> {Tempura batter; Leavened or other aerate batter or coating}
10/47	<ul style="list-style-type: none"> using additives, e.g. emulsifiers, wetting agents or dust-binding agents 	2020/253	<ul style="list-style-type: none"> {Coating food items by printing onto them; Printing layers of food products}
20/00	Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs	30/00	Shaping or working of foodstuffs characterised by the process or apparatus (A23P 10/00, A23P 20/00 take precedence)
20/10	<ul style="list-style-type: none"> Coating with edible coatings, e.g. with oils or fats 	30/10	<ul style="list-style-type: none"> Moulding
20/105	<ul style="list-style-type: none"> {Coating with compositions containing vegetable or microbial fermentation gums, e.g. cellulose or derivatives; Coating with edible polymers, e.g. polyvinylalcohol} 	30/20	<ul style="list-style-type: none"> Extruding
20/11	<ul style="list-style-type: none"> {Coating with compositions containing a majority of oils, fats, mono/diglycerides, fatty acids, mineral oils, waxes or paraffins} 	30/25	<ul style="list-style-type: none"> Co-extrusion of different foodstuffs
20/12	<ul style="list-style-type: none"> Apparatus for applying powders or particles to foodstuffs, e.g. for breading; Such apparatus combined with means for pre-moistening or battering 	30/30	<ul style="list-style-type: none"> Puffing or expanding
20/13	<ul style="list-style-type: none"> involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum 	30/32	<ul style="list-style-type: none"> by pressure release, e.g. explosion puffing; by vacuum treatment
20/15	<ul style="list-style-type: none"> Apparatus or processes for coating with liquid or semi-liquid products 	30/34	<ul style="list-style-type: none"> by extrusion-expansion
		30/36	<ul style="list-style-type: none"> in discontinuously working apparatus
		30/38	<ul style="list-style-type: none"> by heating (combined with pressure release or vacuum treatment A23P 30/32)
		30/40	<ul style="list-style-type: none"> Foaming or whipping
		2030/405	<ul style="list-style-type: none"> {Forming foamed food products by sonication}
20/17	<ul style="list-style-type: none"> by dipping in a bath 		

WARNING

Group [A23P 20/15](#) is incomplete pending reclassification of documents from group [A23P 20/18](#).

Groups [A23P 20/15](#) and [A23P 20/18](#) should be considered in order to perform a complete search.