

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

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 microorganisms, 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, dextrins
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

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

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)	1/0009	. . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
		1/0013 {Weighing, portioning processes}
		1/0016 {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
		1/002	. . {Processes for preparing or treating cocoa beans or nibs}
1/0003	. {Processes of manufacture not relating to composition or compounding ingredients}	1/0023	. . {Cocoa butter extraction by pressing}
1/0006	. . {Processes specially adapted for manufacture or treatment of cocoa or cocoa products (A23G 1/002 - A23G 1/005 take precedence)}	1/0026	. . {Mixing; Roller milling for preparing chocolate}
		1/003	. . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}

NOTE

Attention is drawn to the internal note after the subclass title

- 1/0033 . . . {Chocolate refining, i.e. roll or mill refining}
- 1/0036 . . . {Conching}
- 1/004 {Longitudinal conching, i.e. backward and forward motion}
- 1/0043 {Circular conching, i.e. circular motion}
- 1/0046 . . {Processes for conditioning chocolate masses for moulding}
- 1/005 . . {Moulding, shaping, cutting, or dispensing chocolate ([A23G 1/0076](#) - [A23G 1/0096](#) take precedence)}
- 1/0053 . . . {Processes of shaping not covered elsewhere (Not used)}
- 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}
- 1/0059 {Cutting, modelling of a section of plate; Embossing; Punching}
- 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}
- 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}
- 1/0069 {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
- 1/0073 {Moulding or shaping of cellular or expanded articles}
- 1/0076 . . {Processes for moulding hollow products, open shells or other articles having cavities, e.g. open cavities}
- 1/0079 . . {Chocolate moulds processing ([A23G 1/0076](#) takes precedence)}
- 1/0083 . . . {characterised by the material of the moulds (Not used)}
- 1/0086 {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
- 1/0089 . . {Tapping or jolting tables treatment}
- 1/0093 . . {Moulds conveying, e.g. associated manipulations}
- 1/0096 . . {Removing chocolate from the mould (discharging baked goods from tins [A21B 3/18](#))}
- 1/02 . Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa [A23N 12/00](#))
- 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](#))
- 1/042 . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
- 1/045 . . . {Weighing, portioning apparatus}
- 1/047 . . . {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- 1/06 . . Apparatus for preparing or treating cocoa beans or nibs
- 1/08 . . Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general [B30B](#))
- 1/10 . . Mixing apparatus; Roller mills for preparing chocolate
- 1/105 . . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}
- 1/12 . . . Chocolate-refining mills, i.e. roll refiners
- 1/125 {Conches}
- 1/14 . . Longitudinal conches {, i.e. rollers being in a backward and forward motion}
- 1/16 . . Circular conches {, i.e. rollers being displaced on a closed or circular rolling circuit}
- 1/18 . . Apparatus for conditioning chocolate masses for moulding
- 1/20 . . Apparatus for moulding, cutting, or dispensing chocolate
- 1/201 . . . {Apparatus not covered by groups [A23G 1/21](#) - [A23G 1/28](#) (not used)}
- 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}
- 1/203 {Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool}
- 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}
- 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}
- 1/207 {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
- 1/208 {Moulding or shaping of cellular or expanded articles}
- 1/21 . . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities
- 1/22 . . . Chocolate moulds ([A23G 1/21](#) takes precedence)
- 1/223 {Mould materials (not used)}
- 1/226 {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
- 1/24 . . . Tapping or jolting tables
- 1/26 . . . Conveying devices for chocolate moulds
- 1/28 . . . Apparatus for removing chocolate from the moulds (discharging baked goods from tins [A21B 3/18](#))
- 1/30 . Cocoa products, e.g. chocolate; Substitutes therefor
- 1/305 . . {Products for covering, coating, finishing, decorating}

NOTE

Attention is drawn to the internal note after the subclass title

1/32	. . characterised by the composition {containing organic or inorganic compounds}	3/0012 {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
1/325	. . . {containing inorganic compounds}	3/0014 {Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping}
1/34	. . . Cocoa substitutes	3/0017 {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
1/36	. . . characterised by the fats used (containing dairy products A23G 1/46)	3/0019	. . . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
1/38 Cocoa butter substitutes	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}
1/40	. . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46)	3/0023 {Processes for cutting, modelling of sections or plates; Embossing, punching}
1/42	. . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 1/46)	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}
1/423 {containing microorganisms, enzymes}	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}
1/426 {containing vitamins, antibiotics}	3/0029 {Moulding processes for hollow products, e.g. opened shell}
1/44	. . . containing peptides or proteins (containing dairy products A23G 1/46)	3/0031 {Moulds processing (A23G 3/0029 takes precedence)}
1/46	. . . containing dairy products	3/0034 {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
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 })	3/0036 {Mould conveying, e.g. with the associated manipulation}
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)	3/0038 {Removing articles from the mould; associated manipulation}
1/502	. . . {Products with edible or inedible supports}	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}
1/505 {Products with an inedible support, e.g. a stick}	3/0042 {Moulding or shaping of cellular or expanded articles}
1/507 {Products with edible support, e.g. a cornet}	3/0044	. . {Sugar-cookers processing}
1/52	. . . Aerated, foamed, cellular or porous products {, e.g. gas expanded}	3/0046	. . {Batch-rolling, rope-forming, or sizing}
1/54	. . . Composite products, e.g. layered {laminated}, coated, filled	3/0048	. . {Candy batch cooling, cooling tables processing}
1/545 {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}	3/0051	. . {Candy-pulling processes; processes for making cotton candy or candy floss}
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)}	3/0053	. . {Processes for moulding candy in the plastic state}
NOTE Attention is drawn to the internal note after the subclass title		3/0055	. . . {with introduction of sticks}
3/00	Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum A23G 4/00)	3/0057	. . {Fondant beating or creaming}
NOTE Attention is drawn to the internal note after the subclass title		3/0059	. . {Casting fondant in bulk}
3/0002	. {Processes of manufacture not relating to composition and compounding ingredients}	3/0061	. . {Moulding fondants}
3/0004	. . {Processes specially adapted for manufacture or treatment of sweetmeats or confectionery (A23G 3/0044 - A23G 3/0063 take precedence)}	3/0063	. . {Coating or filling sweetmeats or confectionery (coating by casting A23G 3/0091 , by dipping A23G 3/0093 , by tumbling A23G 3/0095)}
3/0006	. . . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}	3/0065	. . . {Processes for making filled articles, composite articles, multi-layered articles}
3/0008 {Weighing, portioning processes}		
3/001 {Mixing, kneading processes}		

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}	3/0247 {Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools}
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}	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}
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}	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}
3/0074 {Processes for closing the hollows after filling or for scraping the edges or the lids}	3/0263 {Moulding apparatus for hollow products, e.g. opened shell}
3/0076 {Mould conveying; Associated manipulation}	3/0268 {Moulds (A23G 3/0263 takes precedence)}
3/0078 {Removing articles from the mould; Associated manipulation}	3/0273 {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
3/008 {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}	3/0278 {Mould conveyor, e.g. with the associated mould}
3/0082 {Moulding or shaping of cellular or expanded articles}	3/0284 {Removing articles from the mould; Associated manipulation}
3/0085	. . . {Coating with powders or granules, e.g. sprinkling}	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}
3/0087 {the solid particles being in a fluidised bed or whirling bed, e.g. convixed fluidised bed}	3/0294	. . . {Moulding or shaping of cellular or expanded articles}
3/0089	. . . {Coating with atomised liquid, droplet bed, liquid spray}	3/04	. . Sugar-cookers
3/0091	. . {Coating by casting of liquids}	3/06	. . Batch-rolling, rope-forming, or sizing machines
3/0093	. . {Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating}	3/08	. . Candy batch cooling tables
3/0095	. . {Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan}	3/10	. . Candy-pulling machines {; Processes or apparatus for making cotton candy or candy floss}
3/0097	. . {Decorating sweetmeats or confectionery}	3/12	. . Apparatus for moulding candy in the plastic state
3/02	. Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor	3/125	. . . {with introduction of sticks}
3/0205	. . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}	3/14	. . Fondant beating or creaming machines
3/021	. . . {Weighing, portioning apparatus}	3/16	. . Apparatus for casting fondant in bulk
3/0215	. . . {Mixing, kneading apparatus}	3/18	. . Apparatus for moulding fondants
3/0221 {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}	3/20	. . Apparatus for coating or filling sweetmeats or confectionery
3/0226	. . . {Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping}	3/2007	. . . {Manufacture of filled articles, composite articles, multi-layered articles}
3/0231	. . . {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}	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}
3/0236	. . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}	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}
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}	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}
		3/2038 {Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids}
		3/2046 {Mould conveyor, e.g. with the associated moulds}
		3/2053 {Removing articles from the mould; Associated manipulation}

- 3/2061 {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
- 3/2069 {Moulding or shaping of cellular or expanded articles}
- 3/2076 . . . {Apparatus for coating with powders or granules, e.g. sprinkling}
- 3/2084 {the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed}
- 3/2092 . . . {Apparatus for coating with atomised liquid, droplet bed, liquid spray}
- 3/22 . . . Apparatus for coating by casting {of liquids}
- 3/24 . . . Apparatus for coating by dipping {in a liquid, at the surface of which another liquid or powder may be floating}
- 3/26 . . . Apparatus for coating by tumbling {with a liquid or powder, spraying device-associated, drum, rotating pan}
- 3/28 . . Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general B05)
- 3/32 . Process for preparing caramel or sugar colours (colouring foodstuffs A23L 5/40; flavouring foodstuffs A23L 27/10)
- NOTE**
Attention is drawn to the internal note after the subclass title
- 3/34 . Sweetmeats, confectionery or marzipan; Processes for the preparation thereof
- 3/343 . . {Products for covering, coating, finishing, decorating}
- NOTE**
Attention is drawn to the internal note after the subclass title
- 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
- 3/36 . . characterised by the composition {containing organic or inorganic compounds}
- 3/362 . . . {containing inorganic compounds}
- 3/364 . . . {containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins}
- 3/366 {containing microorganisms, enzymes}
- 3/368 {containing vitamins, antibiotics}
- 3/38 . . . Sucrose-free products
- 3/40 . . . characterised by the fats used (containing dairy products A23G 3/46)
- 3/42 . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46)
- 3/44 . . . containing peptides or proteins (containing dairy products A23G 3/46)
- 3/46 . . . containing dairy products
- 3/48 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42)
- 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)
- 3/52 . . . Aerated, foamed, cellular or porous products
- 3/54 . . . Composite products, e.g. layered, coated, filled
- 3/545 {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 3/56 . . . Products with edible or inedible supports, e.g. lollipops
- 3/563 {products with an inedible support, e.g. a stick}
- 3/566 {products with an edible support, e.g. a cornet}
- 4/00 Chewing gum (medicinal preparations characterised by chewing gum form {A61K 9/0058})**
- 4/02 . Apparatus specially adapted for manufacture or treatment of chewing gum
- 4/025 . . {for coating or surface-finishing}
- 4/04 . . for moulding or shaping
- 4/043 . . . {for composite chewing gum (coating A23G 4/025)}
- 4/046 {with a centre made of chewing gum}
- 4/06 . characterised by the composition {containing organic or inorganic compounds}
- 4/062 . . {Products for covering, coating, finishing, decorating}
- NOTE**
Attention is drawn to the internal note after the subclass title
- 4/064 . . {containing inorganic compounds}
- 4/066 . . {characterised by the fat used}
- 4/068 . . {containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 4/10)}
- 4/08 . . of the chewing gum base
- 4/10 . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16)
- 4/12 . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16)
- 4/123 . . . {containing microorganisms, enzymes}
- 4/126 . . . {containing vitamins, antibiotics}
- 4/14 . . containing peptides or proteins (containing dairy products A23G 4/16)
- 4/16 . . containing dairy products
- 4/18 . characterised by shape, structure or physical form, e.g. aerated products
- 4/182 . . {Foamed, gas-expanded or cellular products}
- 4/184 . . {products with a supported structure}
- 4/186 . . . {products with an inedible support, e.g. a stick}
- 4/188 . . . {products with an edible support, e.g. a stick}
- 4/20 . . Composite products, e.g. centre-filled {, multi-layer, laminated}
- 4/205 . . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 7/00 Other apparatus {or process} specially adapted for the chocolate or confectionery industry**
- 7/0006 . {Apparatus for cleaning of chocolate or candies}
- 7/0012 . {Apparatus for measuring, weighing or wrapping of chocolate or candies}

7/0018	. {Apparatus for cutting or dividing chocolate or candies}	9/227 {Details}
7/0025	. {Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks}	9/228	. . . {Arrangement and mounting of control or safety devices}
7/0031	. {Apparatus for manipulating sticks}	9/24	. . . for coating or filling the products
7/0037	. {Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks}	9/245 {for coating the products}
7/0043	. {Other processes specially adapted for the chocolate or confectionery industry (A23G 7/0006 - A23G 7/02)}	9/26	. . . for producing frozen sweets on sticks
7/005	. . {General processes (Not used)}	9/265 {for manipulating the sticks}
7/0056	. . . {Processes for cleaning of chocolate or candies}	9/28	. . . for portioning or dispensing
7/0062	. . . {Processes for measuring, weighing or wrapping of chocolate or candies}	9/281 {at the discharge end of freezing chambers}
7/0068	. . . {Cutting or dividing chocolate or candies}	9/282 {for dispensing multi-flavour ice-creams}
7/0075	. . . {Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks}	9/283 {for filling containers with material}
7/0081	. . . {Processes for manipulating sticks}	9/285 {for extruding strips, cutting blocks and manipulating cut blocks}
7/0087	. . . {Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks}	9/286 {for producing ice-cream sandwiches}
7/0093	. . {Cooling or drying (A23G 9/00 takes precedence)}	9/287 {for dispensing bulk ice-cream; (ice cream scoops A47J 43/282)}
7/02	. Cooling or drying apparatus	9/288 {for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor}
9/00	Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor	9/30	. . . Cleaning; Keeping clean; Sterilisation
9/04	. Production of frozen sweets, e.g. ice-cream (packages B65D 85/78)	9/305 {Sterilisation of the edible materials}
9/045	. . {of slush-ice, e.g. semi-frozen beverage}	9/32	. characterised by the composition {containing organic or inorganic compounds}
9/06	. . characterised by using carbon dioxide or carbon dioxide snow {or other cryogenic agents} as cooling medium	9/322	. . {Products for covering, coating, finishing, decorating}
9/08	. . Batch production ({ A23G 9/06 takes precedence } ; continuous production A23G 9/14)	NOTE	
9/083	. . . {using moulds}		Attention is drawn to the internal note after the subclass title
9/086	. . . {using a rotatable container containing the cooling medium}	9/325	. . {containing inorganic compounds}
9/10	. . . using containers which are rotated or otherwise moved in a cooling medium	9/327	. . {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)}
9/103 {the container rotating about its own axis}	9/34	. . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)
9/106 {provided with agitating means}	9/36	. . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40)
9/12	. . . using means for stirring the contents in a non-moving container	9/363	. . . {containing microorganisms, enzymes}
9/14	. . Continuous production ({ A23G 9/06 }, A23G 9/20 takes precedence)	9/366	. . . {containing vitamins, antibiotics}
9/16	. . . the products being within a cooled chamber, e.g. drum	9/38	. . containing peptides or proteins (characterised by the dairy products used A23G 9/40)
9/163 {with intermittent operation}	9/40	. . characterised by the dairy products used
9/166 {Feeding arrangements}	9/42	. . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34)
9/18	. . . the products being on the outer wall of a cooled body, e.g. drum or endless band	9/44	. 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)
9/20	. . the products being mixed with gas, e.g. soft-ice	9/46	. . Aerated, foamed, cellular or porous products
9/22	. . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups	9/48	. . Composite products, e.g. layered {, laminated}, coated, filled
9/221	. . . {Moulds}	9/485	. . . {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
9/222	. . . {Freezing drums}	9/50	. . Products with edible or inedible supports, e.g. cornets
9/224	. . . {Agitators or scrapers}	9/503	. . . {products with an inedible support, e.g. a stick}
9/225	. . . {Ice-cream freezing and storing cabinets}	9/506	. . . {products with an edible support, e.g. a cornet}

- 9/52 . Liquid products; Solid products in the form of powders, flakes or granules for making liquid products {; Finished or semi-finished solid products, frozen granules}

NOTE

Attention is drawn to the internal note after the subclass title

2200/00 containing organic compounds, e.g. synthetic flavouring agents

- 2200/02 . containing microorganisms, enzymes, probiotics
- 2200/04 . containing vitamins, antibiotics, other medicaments
- 2200/06 . 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
- 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

- 2200/10 . containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides
- 2200/12 . containing dairy products
- 2200/14 . containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts, essential oils ([gums A23G 2200/06](#))

2210/00 containing inorganic compounds or water in high or low amount

2220/00 Products with special structure

- 2220/02 . Foamed, gas-expanded or cellular products
- 2220/10 . with a supported structure
- 2220/12 . . being an inedible support, e.g. a stick
- 2220/14 . . being an edible support, e.g. a cornet
- 2220/20 . with a composite structure, e.g. laminated products, coated products, microstructures, e.g. with encapsulated ingredients
- 2220/22 . Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity