

# 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:

|            |   |
|------------|---|
| <b>D</b>   | .. Containing organic compounds   |
| <b>D2</b>  | .. containing microorganisms, enzymes   |
| <b>D4</b>  | .. containing vitamins, antibiotics   |
| <b>D6</b>  | .. containing beet sugar or cane sugar if specifically mentioned; containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrins               |
| <b>D8</b>  | .. containing cocoa fat if specifically mentioned; containing products of cocoa fat; containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins |
| <b>D10</b> | .. containing amino-acids, proteins, e.g. gelatine, polypeptides  |
| <b>D12</b> | .. containing dairy products  |
| <b>D14</b> | .. containing fruits, nuts, e.g. almonds, seeds, plants or their extracts (gums <b>D6</b> )   |
| <b>F</b>   | .. Containing inorganic compounds   |
| <b>H</b>   | .. Products with special structure  |
| <b>H2</b>  | .. foamed, gas-expanded or cellular products  |
| <b>H4</b>  | .. products with a supported structure  |
| <b>H4D</b> | ... products with an inedible support, e.g. a stick   |
| <b>H4F</b> | ... products with an edible support, e.g. a cornet  |
| <b>H6</b>  | .. products with a composite structure, e.g. laminated products   |
| <b>H8</b>  | .. 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   | <b>Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor</b> (kitchen equipment for cocoa preparation <a href="#">A47J</a> , e.g. apparatus for making beverages <a href="#">A47J 31/00</a> ) |  | 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 ( <a href="#">A23G 1/002</a> - <a href="#">A23G 1/005</a> 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 <a href="#">A23G 1/46</a> )   | 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 <a href="#">A23G 1/46</a> )  | 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 <a href="#">A23G 1/46</a> )   | 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 <a href="#">A23G 1/46</a> )  | 3/0031 | . . . . . {Moulds processing ( <a href="#">A23G 3/0029</a> 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 <a href="#">A23G 1/40</a> {, vegetal cocoa substitutes <a href="#">A23G 1/34</a> or <a href="#">A23G 1/38</a> })                          | 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 <a href="#">A23G 1/56</a> ) | 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, ( <a href="#">A23G 1/305</a> takes precedence)}                                      | 3/0053 | . . {Processes for moulding candy in the plastic state}   |
| <b>NOTE</b><br>Attention is drawn to the internal note after the subclass title |   | 3/0055 | . . . {with introduction of sticks}   |
| <b>3/00</b>   | <b>Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum <a href="#">A23G 4/00</a>)</b>   | 3/0057 | . . {Fondant beating or creaming}   |
| <b>NOTE</b><br>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 ( <a href="#">A23G 3/0044</a> - <a href="#">A23G 3/0063</a> take precedence)}  | 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> )}   |
| 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 ( <a href="#">A23G 3/0263</a> 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 ( <a href="#">A23G 7/0006</a> - <a href="#">A23G 7/02</a> )} | 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 ( <a href="#">A23G 9/00</a> takes precedence)}   | 9/287       | . . . . . {for dispensing bulk ice-cream; ( <a href="#">ice cream scoops A47J 43/282</a> )}  |
| 7/02        | . Cooling or drying apparatus   | 9/288       | . . . . . {for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor}   |
| <b>9/00</b> | <b>Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor</b>  | 9/30        | . . . Cleaning; Keeping clean; Sterilisation   |
| 9/04        | . Production of frozen sweets, e.g. ice-cream ( <a href="#">packages B65D 85/78</a> )   | 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 ({ <a href="#">A23G 9/06</a> takes precedence } ; continuous production <a href="#">A23G 9/14</a> )                      | <b>NOTE</b> |  |
| 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 ( <a href="#">butter, dairy cream or milkfat A23G 9/40</a> )}      |
| 9/103       | . . . . {the container rotating about its own axis}   | 9/34        | . . characterised by carbohydrates used, e.g. polysaccharides ( <a href="#">characterised by the dairy products used A23G 9/40</a> )   |
| 9/106       | . . . . . {provided with agitating means}   | 9/36        | . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins ( <a href="#">characterised by the dairy products used A23G 9/40</a> )              |
| 9/12        | . . . using means for stirring the contents in a non-moving container   | 9/363       | . . . {containing microorganisms, enzymes}   |
| 9/14        | . . Continuous production ({ <a href="#">A23G 9/06</a> }, <a href="#">A23G 9/20</a> 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 ( <a href="#">characterised by the dairy products used A23G 9/40</a> )   |
| 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 ( <a href="#">containing gums A23G 9/34</a> )   |
| 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 ( <a href="#">liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 9/52</a> ) |
| 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