

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

##### A22B SLAUGHTERING

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

## A22B

- 7/002 . . {Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks}
- 7/003 . . {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](#))}
- 7/004 . . {Rails for conveying suspended carcasses, e.g. configurations, connections ([overhead conveyors B65G 17/20](#))}
- 7/005 . . {Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking ([transferring articles between conveyors B65G 47/52](#))}
- 7/006 . . {Trolleys or special vehicles for carcass transportation}
- 7/007 . . {Means containing information relative to the carcass that can be attached to or are embedded in the conveying means}
- 7/008 . {for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste}