

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.

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| 1/00 | Apparatus for fettering animals to be slaughtered | 5/0082 | . {Cleaning, washing or disinfecting carcasses (disinfecting poultry carcasses A22C 21/0061)} |
| 3/00 | Slaughtering or stunning ({anaesthetising animals A61D 7/04 }; cutting in general B26) | 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 F41C }) | 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 H05C) | 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 C14B) |
| 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 A22C 21/06 ; for fish A22C 25/14)} | 5/163 | . . {Skinning knives with disc-shaped blades (disc cutters B26D 1/14 ; motor-driven hand tools with disc blades B26B 25/00)} |
| 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 B26B 25/002)} |
| 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 A22B 5/20)} | 5/18 | . Cleaning the stomach of slaughtered animals |
| 5/0035 | . . {Deboning or obtaining boneless pieces of meat from a carcass (devices for deboning meat A22C 17/004)} | 5/20 | . Splitting instruments ({cutting operations on carcasses other than splitting A22B 5/0017)} |
| 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 A22C 17/0006)} |
| 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 B26B 25/00 ; for skinning A22B 5/163)} |
| 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 G01N 33/12 ; image analysis G06T 7/00)} | 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}