

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

AGRICULTURE

A01 AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

A01J MANUFACTURE OF DAIRY PRODUCTS (for chemical matters, [see subclass A23C](#))

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. }

Milking (milking stations [A01K 1/12](#))

- 1/00** **Devices or accessories for milking by hand** (milking stools [A47C 9/04](#))
- 3/00** **Milking with catheters**
- 5/00** **Milking machines or devices** ([A01J 1/00](#), [A01J 3/00](#) take precedence)
 - 5/003 . Movable milking machines
 - 5/007 . Monitoring milking processes; Control or regulation of milking machines
 - 5/0075 . . {with a specially adapted stimulation of the teats}
 - 5/01 . . Milketers; Milk flow sensing devices {(air or gas separators in combination with liquid meters [G01F 15/08](#))}
 - 5/013 . On-site detection of mastitis in milk
 - 5/0131 . . {by analysing the milk composition, e.g. concentration or detection of specific substances}
 - 5/0132 . . . {using a cell counter}
 - 5/0133 . . {by using electricity, e.g. conductivity or capacitance}
 - 5/0134 . . {by using filters or decanters}
 - 5/0135 . . {by using light, e.g. light absorption or light transmission}
 - 5/0136 . . {by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs}
 - 5/0137 . . {by using sound, e.g. ultrasonic detection}
 - 5/0138 . . {by using temperature}
 - 5/017 . Automatic attaching or detaching of clusters
 - 5/0175 . . {Attaching of clusters}
 - 5/02 . with mechanical manipulation of teats
 - 5/04 . with pneumatic manipulation of teats
 - 5/041 . . {Milk claw}
 - 5/042 . . {Milk releaser}
 - 5/044 . . {Milk lines or coupling devices for milk conduits}
 - 5/045 . . {Taking milk-samples (sampling in general [G01N 1/00](#))}
 - 5/047 . . {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps [F04](#))}
 - 5/048 . . . {Vacuum regulators}
 - 5/06 . . Teat-cups with one chamber
 - 5/08 . . Teat-cups with two chambers

- 5/10 . . Pulsators arranged otherwise than on teat-cups
- 5/12 . . . with membranes
- 5/14 . . . electromagnetically controlled
- 5/16 . . Teat-cups with pulsating devices
- 7/00** **Accessories for milking machines or devices**
 - 7/005 . {Automatic vacuum shutoff at the end of milking}
 - 7/02 . for cleaning or sanitising milking machines or devices
 - 7/022 . . {Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place}
 - 7/025 . . {Teat cup cleaning, e.g. by rinse jetters or nozzles}
 - 7/027 . . {Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators}
 - 7/04 . for treatment of udders or teats, e.g. for cleaning
- 9/00** **Milk receptacles**
 - 9/02 . with straining or filtering devices
 - 9/04 . with cooling arrangements
 - 9/06 . with self-closing valve
 - 9/08 . Holding or supporting devices for milking receptacles
 - 9/10 . Milking pails connected with milking stools

Treatment of milk or cream

- 11/00** **Apparatus for treating milk** (dairy concentration, evaporation or drying [A23C 1/00](#); preservation of milk or milk preparations [A23C 3/00](#))
- 11/02 . Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels [A47J 27/56](#))
- 11/04 . Appliances for aerating or de-aerating milk
- 11/06 . Strainers or filters for milk
- 11/08 . . Holders for strainers or cloth filters
- 11/10 . Separating milk from cream
- 11/12 . . Appliances for removing cream
- 11/14 . . . by raising the level of the milk
- 11/16 . Homogenising milk
- 13/00** **Tanks for treating cream**
- 15/00** **Manufacturing butter**
 - 15/02 . Stationary churns with beating equipment
 - 15/04 . Rotating or oscillating churns

- 15/06 . . with beating equipment which is movable in respect of the churn wall
- 15/08 . . without beating equipment which is movable in respect of the churn wall
- 15/10 . Devices for manufacturing butter other than by churns
- 15/12 . . with arrangements for making butter in a continuous process
- 15/14 . Churns with arrangements for making butter by blowing-in air
- 15/16 . Details; Accessories
- 15/18 . . Devices for de-aerating
- 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- 15/22 . . Lids or covers for butter churns
- 15/24 . . Beaters for butter churns
- 15/25 . . Means for removing butter from churns or the like
- 15/26 . Combined appliances for separating, churning and kneading
- 15/28 . Driving mechanisms
- 25/15 . . Presses therefor
- 25/16 . Devices for treating cheese during ripening
- 25/162 . . {for storing or turning of cheese}
- 25/165 . . {Cold-storage rooms or ventilation systems for stocked cheese}
- 25/167 . . {for salting cheese}
- 27/00 After-treatment of cheese; Coating the cheese**
- 27/005 . {Marking cheese}
- 27/02 . Coating the cheese, e.g. with paraffin wax
- 27/04 . Milling or recasting cheese
- 27/045 . . {Multilayer cheese}
- 99/00 Subject matter not provided for in other groups of this subclass**

Kneading or forming butter; Kneading or forming margarine or butter substitutes

- 17/00 Kneading machines for butter, or the like**
- 19/00 Hand devices for forming slabs of butter, or the like**
- 21/00 Machines for forming slabs of butter, or the like**
- 21/02 . with extruding arrangements and cutting devices, with or without packing devices
- 23/00 Devices for dividing bulk butter, or the like**

Cheese-making

- 25/00 Cheese-making (coating the cheese [A01J 27/02](#))**
- 25/001 . {in basins}
- 25/002 . {continuously}
- 25/004 . {by filling curd into permanent containers, i.e. for sale of the final product}
- 25/005 . {with salting the curd}
- 25/007 . {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
- 25/008 . {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
- 25/02 . Cheese basins
- 25/04 . . Devices for cleaning cheese basins
- 25/06 . Devices for dividing curdled milk
- 25/08 . Devices for removing cheese from basins
- 25/10 . Devices for removing whey from basins
- 25/11 . Separating whey from curds; Washing the curds
- 25/111 . . {by continuous separation}
- 25/112 . . . {in cylinders}
- 25/114 . . . {on endless belts}
- 25/115 . . {by discontinuous separation}
- 25/117 . . {Filter design}
- 25/118 . . {Washing the curds}
- 25/12 . Forming the cheese
- 25/123 . . {Removing cheese from moulds}
- 25/126 . . {Cleaning cheese making equipment (cleaning milking machines [A01J 7/02](#))}
- 25/13 . . Moulds therefor