

## ECLA EUROPEAN CLASSIFICATION

### A23P SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS ([shaping substances in a plastic state in general B29C](#))

#### Note

Attention is drawn to subclasses [A01J](#), [A21C](#), [A22C](#), [A47J](#), [B02C](#), in addition to other subclasses of [A23](#), in connection with the shaping or working of foodstuffs

- A23P1/00 Shaping or working of foodstuffs**
- A23P1/00G . [N: Fixation on a non-edible supporting member ([confectionery, chocolate, ice-cream A23G](#))]
  - A23P1/02 . Agglomerating; Granulating; Tableting
  - A23P1/02B . . [N: Agglomeration or granulation with pulverisation of the solid particles, including free-falling curtain]
  - A23P1/02C . . [N: Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves, between surfaces]
  - A23P1/02D . . [N: Tableting; Making food bars by compressing of a dry powdered mixture]
  - A23P1/04 . Encapsulation of particles, e.g. foodstuff additives ([flavouring agents A23L1/22](#))
  - A23P1/04B . . [N: with oils, lipids or mono- or diglycerides]
  - A23P1/06 . Making free-flowing or instant powder ([A23P1/02, A23P1/04 take precedence](#))
  - A23P1/06B . . [N: using anti-caking or free-flowing agents]
  - A23P1/06D . . [N: using other additives, e.g. emulsifiers, wetting agents; Dust binding agents]
  - A23P1/08 . Coating of foodstuffs; Coatings therefor; Making of laminated, multilayered or stuffed foodstuffs
  - A23P1/08B . . [N: Coating with edible coating; Coating with oils or fats]
  - A23P1/08B2 . . . [N: Apparatus for applying powders or particles to foodstuffs, possibly combined with premoistening or battering, e.g. [breeding apparatus](#)]
  - A23P1/08B2D . . . . [N: with agitation of the foodstuff inside a rotating apparatus, e.g. drum]
  - A23P1/08B12 . . . [N: Apparatus or processes for dip-coating in a liquid or semi-liquid bath ([dip-coating in general B05D1/18, B05C3/02](#))]
  - A23P1/08B14 . . . [N: Other apparatus or processes for coating with liquid or semi-liquid products, e.g. [spray-coating, fluidised-bed coating, coating by casting \(combined with \[breeding A23P1/08B2\]\(#\); coating processes and apparatus in general \[B05C, B05D\]\(#\)\)](#)]
  - A23P1/08E . . [N: Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. wrapping in a preformed edible dough sheet, edible food containers]
  - A23P1/08E2 . . . [N: Filling or stuffing cored food pieces, e.g. combined with coring or making cavities]
  - A23P1/10 . Other shaping methods, e.g. moulding
  - A23P1/10B . . [N: Moulding ([A23P1/02D takes precedence](#))]

- A23P1/12 . . Extruding
- A23P1/12B . . . [N: Co-extrusion of different foodstuffs]
- A23P1/14 . . Puffing or expanding ([A23L1/164](#), [A23L1/18](#), [A23L1/217](#) take precedence)
- A23P1/14B . . . [N: by pressure release, e.g. explosion puffing or by vacuum treatment]
- A23P1/14B2 . . . . [N: Extrusion-expansion]
- A23P1/14B4 . . . . [N: Discontinuously working apparatus]
- A23P1/14D . . . [N: by heating without pressure release or without vacuum treatment]
- A23P1/16 . . Foaming or whipping (cream substitutes [A23L1/19](#))