

ECLA**EUROPEAN CLASSIFICATION****A23G**

COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF [C0509]

Note

[C0509]

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

[N: Note

[C0509] The classification symbols of groups:

[A23G1/30C](#), [A23G1/56](#), [A23G3/34C](#), [A23G3/34E](#), [A23G4/06C](#), [A23G9/32C](#) and [A23G9/52](#)

can be followed by additional symbols preceded by the sign "+", e.g. [A23G1/56+D8](#). The symbols give further information concerning structure, composition or form and have the meaning as listed below:

D . . Containing organic compounds
 D2 .. containing micro-organisms, enzymes
 D4 .. containing vitamins, antibiotics
 D6 .. containing beet sugar or cane sugar if specifically mentioned; containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrans
 D8 .. containing cocoa fat if specifically mentioned; containing products of cocoa fat; containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins
 D10 .. containing amino-acids, proteins, e.g. gelatine, polypeptides
 D12 .. containing dairy products
 D14 .. containing fruits, nuts, e.g. almonds, seeds, plants or their extracts (gums D6)
 F . . Containing inorganic compounds
 H . . Products with special structure
 H2 .. foamed, gas-expanded or cellular products
 H4 .. products with a supported structure
 H4D ... products with an inedible support, e.g. a stick
 H4F ... products with an edible support, e.g. a cornet
 H6 .. products with a composite structure, e.g. laminated products
 H8 .. hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity
]

A23G1/00

Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor (kitchen equipment for cocoa preparation [A47J](#), e.g. apparatus for making beverages [A47J31/00](#))

[N: Note

Attention is drawn to the internal note after the subclass title

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- A23G1/00P . [N: Processes of manufacture not relating to composition or compounding ingredients][N0303]
- A23G1/00P4 . . [N: Processes specially adapted for manufacture or treatment of cocoa or cocoa products ([A23G1/00P6](#) to [A23G1/00P20](#) take precedence)][N0303]
- A23G1/00P4K . . . [N: Manufacture or treatment of liquid, cream, paste, granule, shred or powder][N0303]
- A23G1/00P4K4 [N: Weighing, portioning processes][N0303]
- A23G1/00P4K20 [N: Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder][N0404]
- A23G1/00P6 . . [N: Processes for preparing or treating cocoa beans or nibs][N0303]
- A23G1/00P8 . . [N: Cocoa butter extraction by pressing][N0303]
- A23G1/00P10 . . [N: Mixing; Roller milling for preparing chocolate][N0303]
- A23G1/00P10E . . . [N: with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass][N0303]
- A23G1/00P10G . . . [N: Chocolate refining, i.e. roll or mill refining][N0303]
- A23G1/00P10Q . . . [N: Conching][N0303]
- A23G1/00P10Q14 [N: Longitudinal conching, i.e. backward and forward motion][N0303]
- A23G1/00P10Q16 [N: Circular conching, i.e. circular motion][N0303]
- A23G1/00P18 . . [N: Processes for conditioning chocolate masses for moulding][N0303]
- A23G1/00P20 . . [N: Moulding, shaping, cutting, or dispensing chocolate ([A23G1/00P21](#) to [A23G1/00P28](#) take precedence)][N0303]
- A23G1/00P20M . . . [N: Processes of shaping not covered elsewhere (**Not used**)][N0303]
- A23G1/00P20M4 [N: Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting][N0303]
- A23G1/00P20M4C [N: Cutting, modelling of a section of plate; Embossing; Punching][N0303]
- A23G1/00P20M8 [N: 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][N0303]
- A23G1/00P20M8D [N: 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][N0303]
- A23G1/00P20M8T [N: Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules][N0303]
- A23G1/00P20M12 [N: Moulding or shaping of cellular or expanded articles][N0303]
- A23G1/00P21 . . [N: Processes for moulding hollow products, open shells or other articles having cavities, eg. open cavities][N0303]
- A23G1/00P22 . . [N: Chocolate moulds processing ([A23G1/00P21](#) takes precedence)][N0303]
- A23G1/00P22H . . . [N: characterised by the material of the moulds (**Not used**)][N0303]
- A23G1/00P22H4 [N: Moulding in plastic or elastomeric material, or plastic or elastomer coated material][N0303]
- A23G1/00P24 . . [N: Tapping or jolting tables treatment][N0303]
- A23G1/00P26 . . [N: Moulds conveying, e.g. associated manipulations] [N0303]
- A23G1/00P28 . . [N: Removing chocolate from the mould (**discharging baked goods from tins**[A21B3/18](#))][N0303]
- A23G1/02 . Preliminary treatment, e.g. fermentation of cocoa ([machines for roasting cocoa](#)

[2/00](#))

- A23G1/04 . . Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products ([machines for roasting cocoa A23N12/00](#); [crushing or grinding apparatus in general B02C](#))
- A23G1/04K . . . [N: Manufacture or treatment of liquid, cream, paste, granule, shred or powder]
- A23G1/04K4 [N: Weighing, portioning apparatus]
- A23G1/04K20 [N: Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder]
- A23G1/06 . . Apparatus for preparing or treating cocoa beans or nibs
- A23G1/08 . . Cocoa butter presses ([presses for squeezing out liquid from liquid-containing material in general B30B](#))
- A23G1/10 . . Mixing apparatus; Roller mills for preparing chocolate
- A23G1/10E [N: with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass]
- A23G1/12 Chocolate-refining mills, i.e. roll refiners
- A23G1/12C [N: Conches]
- A23G1/14 . . Longitudinal conches, [N: i.e. rollers being in a backward and forward motion]
- A23G1/16 . . Circular conches, [N: i.e. rollers being displaced on a closed or circular rolling circuit]
- A23G1/18 . . Apparatus for conditioning chocolate masses for moulding
- A23G1/20 . . Apparatus for moulding, cutting, or dispensing chocolate
- A23G1/20M [N: Apparatus not covered by groups [A23G1/21](#) to [A23G1/28](#) (not used)][N0303]
- A23G1/20M4 [N: 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]
- A23G1/20M4C [N: Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool]
- A23G1/20M8 [N: 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]
- A23G1/20M8D [N: 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]
- A23G1/20M8T [N: Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules]
- A23G1/20M12 [N: Moulding or shaping of cellular or expanded articles]
- A23G1/21 Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities
- A23G1/22 Chocolate moulds ([A23G1/21](#) takes precedence)
- A23G1/22H [N: Mould materials (not used)][N0303]
- A23G1/22H4 [N: Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds]
- A23G1/24 Tapping or jolting tables
- A23G1/26 Conveying devices for chocolate moulds
- A23G1/28 Apparatus for removing chocolate from the moulds ([discharging baked goods](#)

from tins [A21B3/18](#))

- A23G1/30 . Cocoa products, e.g. chocolate; Substitutes therefor [N0509]
- A23G1/30C . . [N: Products for covering, coating, finishing, decorating] [N0509]
- [N: **Note**
Attention is drawn to the internal note after the subclass title
]
- A23G1/32 . . characterised by the composition [N: containing organic or inorganic compounds] [N0509]
- A23G1/32F . . . [N: containing inorganic compounds] [N0509]
- A23G1/34 . . . Cocoa substitutes [N0509]
- A23G1/36 . . . characterised by the fats used ([containing dairy products A23G1/46](#)) [N0509]
- A23G1/38 Cocoa butter substitutes [N0509]
- A23G1/40 . . . characterised by the carbohydrates used, e.g. polysaccharides ([containing dairy products A23G1/46](#)) [N0509]
- A23G1/42 . . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins ([containing dairy products A23G1/46](#)) [N0509]
- A23G1/42M [N: containing micro-organisms, enzymes] [N0509]
- A23G1/42V [N: containing vitamins, antibiotics] [N0509]
- A23G1/44 . . . containing peptides or proteins ([containing dairy products A23G1/46](#)) [N0509]
- A23G1/46 . . . containing dairy products [N0509]
- A23G1/48 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts ([containing gums A23G1/40](#), [N: vegetal cocoa substitutes [A23G1/34](#) or [A23G1/38](#)]) [N0509]
- A23G1/50 . . 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 A23G1/56](#)) [N0509]
- A23G1/50H . . . [N: Products with edible or inedible supports] [N0509]
- A23G1/50H2 [N: Products with an inedible support, e.g. a stick] [N0509]
- A23G1/50H4 [N: Products with edible support, e.g. a cornet] [N0509]
- A23G1/52 . . . Aerated, foamed, cellular or porous products, [N: e.g. gas expanded] [N0509]
- A23G1/54 . . . Composite products, e.g. layered[N: laminated], coated, filled[N0509]
- A23G1/54H [N: Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity] [N0509]
- A23G1/56 . . making liquid products, e.g. for making chocolate milk [N: drinks and the products for their preparation, pastes for spreading, milk crumb, ([A23G1/30C takes precedence](#))] [N0509]

[N: **Note**
Attention is drawn to the internal note after the subclass title
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A23G3/00 Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum A23G/4/00) [C0509]

[N: **Note**
Attention is drawn to the internal note after the subclass title
]

- A23G3/00P . . . [N: Processes of manufacture not relating to composition and compounding ingredients][N0303]
- A23G3/00P2 . . . [N: Processes specially adapted for manufacture or treatment of sweetmeats or confectionery ([A23G3/00P4](#) to [A23G3/00P20](#) take precedence)][N0303]
- A23G3/00P2K [N: Manufacture or treatment of liquids, pastes, creams, granules, shred or powder][N0303]
- A23G3/00P2K4 [N: Weighing, portioning processes][N0303]
- A23G3/00P2K10 [N: Mixing, kneading processes][N0303]
- A23G3/00P2K10E [N: with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass][N0303]
- A23G3/00P2K18 [N: Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping][N0303]
- A23G3/00P2K20 [N: Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder][N0303]
- A23G3/00P2M [N: Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendaring][N0303]
- A23G3/00P2M4 [N: Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting][N0303]
- A23G3/00P2M4C [N: Processes for cutting, modelling of sections or plates; Embossing, punching][N0303]
- A23G3/00P2M8 [N: 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][N0303]
- A23G3/00P2M8D [N: 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][N0303]
- A23G3/00P2M8F [N: Moulding processes for hollow products, e.g. opened shell][N0303]
- A23G3/00P2M8H [N: Moulds processing ([A23G3/00P02M8F](#) takes precedence)][N0303]
- A23G3/00P2M8H4 [N: Moulding in plastic or elastomeric material, or plastic or elastomer coated material][N0303]
- A23G3/00P2M8K [N: Mould conveying, e.g. with the associated manipulation][N0303]
- A23G3/00P2M8M [N: Removing articles from the mould; associated manipulation][N0303]
- A23G3/00P2M8T [N: Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules][N0303]
- A23G3/00P2M12 [N: Moulding or shaping of cellular or expanded articles][N0303]
- A23G3/00P4 . . . [N: Sugar-cookers processing][N0303]
- A23G3/00P6 . . . [N: Batch-rolling, rope-forming, or sizing][N0303]
- A23G3/00P8 . . . [N: Candy batch cooling, cooling tables processing][N0303]
- A23G3/00P10 . . . [N: Candy-pulling processes; processes for making cotton candy or candy floss][N0303]
- A23G3/00P12 . . . [N: Processes for moulding candy in the plastic state][N0303]
- A23G3/00P12D [N: with introduction of sticks][N0303]
- A23G3/00P14 . . . [N: Fondant beating or creaming][N0303]
- A23G3/00P16 . . . [N: Casting fondant in bulk][N0303]

- A23G3/00P18 . . [N: Moulding fondants][N0303]
- A23G3/00P20 . . [N: Coating or filling sweetmeats or confectionery (coating by casting [A23G3/00P22](#), by dipping [A23G3/00P24](#), by tumbling [A23G3/00P26](#))] [N0303]
- A23G3/00P20F . . . [N: Processes for making filled articles, composite articles, multi-layered articles][N0303]
- A23G3/00P20F4 [N: 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][N0303]
- A23G3/00P20F8 [N: 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][N0303]
- A23G3/00P20F8D [N: 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][N0303]
- A23G3/00P20F8F [N: Processes for closing the hollows after filling or for scraping the edges or the lids][N0303]
- A23G3/00P20F8K [N: Mould conveying; Associated manipulation][N0303]
- A23G3/00P20F8M [N: Removing articles from the mould; Associated manipulation][N0303]
- A23G3/00P20F8T [N: Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules][N0303]
- A23G3/00P20F12 [N: Moulding or shaping of cellular or expanded articles][N0303]
- A23G3/00P20G [N: Coating with powders or granules, e.g. sprinkling][N0303]
- A23G3/00P20G4 [N: the solid particles being in a fluidised bed or whirling bed, e.g. convexed fluidised bed][N0303]
- A23G3/00P20L [N: Coating with atomised liquid, droplet bed, liquid spray][N0303]
- A23G3/00P22 . . [N: Coating by casting of liquids][N0303]
- A23G3/00P24 . . [N: Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating][N0303]
- A23G3/00P26 . . [N: Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan][N0303]
- A23G3/00P28 . . [N: Decorating sweetmeats or confectionery][N0303]
- A23G3/02 . . Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor
- A23G3/02K . . [N: Manufacture or treatment of liquids, pastes, creams, granules, shred or powder]
- A23G3/02K4 . . . [N: Weighing, portioning apparatus]
- A23G3/02K10 . . . [N: Mixing, kneading apparatus]
- A23G3/02K10E [N: with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass]
- A23G3/02K18 . . . [N: Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping]
- A23G3/02K20 . . . [N: Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder]
- A23G3/02M . . [N: Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering]
- A23G3/02M4 . . . [N: Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting device]
- A23G3/02M4C [N: Devices for cutting, modelling of sections or plates; Embossing,

			punching, e.g. stamping tools]
A23G3/02M8	. . .	[N: 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]	
A23G3/02M8D	[N: 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]	
A23G3/02M8F	[N: Moulding apparatus for hollow products, e.g. opened shell]	
A23G3/02M8H	[N: Moulds (A23G3/02M8F takes precedence)]	
A23G3/02M8H4	[N: Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds]	
A23G3/02M8K	[N: Mould conveyer, e.g. with the associated mould]	
A23G3/02M8M	[N: Removing articles from the mould; Associated manipulation]	
A23G3/02M8T	[N: Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules]	
A23G3/02M12	. . .	[N: Moulding or shaping of cellular or expanded articles]	
A23G3/04	. .	Sugar-cookers	
A23G3/06	. .	Batch-rolling, rope-forming, or sizing machines	
A23G3/08	. .	Candy batch cooling tables	
A23G3/10	. .	Candy-pulling machines; [N: Processes or apparatus for making cotton candy or candy floss]	
A23G3/12	. .	Apparatus for moulding candy in the plastic state	
A23G3/12D	. . .	[N: with introduction of sticks]	
A23G3/14	. .	Fondant beating or creaming machines	
A23G3/16	. .	Apparatus for casting fondant in bulk	
A23G3/18	. .	Apparatus for moulding fondants	
A23G3/20	. .	Apparatus for coating or filling sweetmeats or confectionery	
A23G3/20F	. . .	[N: Manufacture of filled articles, composite articles, multi-layered articles]	
A23G3/20F4	[N: 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]	
A23G3/20F8	[N: 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]	
A23G3/20F8D	[N: 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]	
A23G3/20F8F	[N: Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids]	
A23G3/20F8K	[N: Mould conveyer, e.g. with the associated moulds]	
A23G3/20F8M	[N: Removing articles from the mould; Associated manipulation]	
A23G3/20F8T	[N: Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules]	
A23G3/20F12	[N: Moulding or shaping of cellular or expanded articles]	
A23G3/20G	. . .	[N: Apparatus for coating with powders or granules, e.g. sprinkling]	

- A23G3/20G4 [N: the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed]
- A23G3/20L [N: Apparatus for coating with atomised liquid, droplet bed, liquid spray]
- A23G3/22 Apparatus for coating by casting [N: of liquids]
- A23G3/24 Apparatus for coating by dipping [N: in a liquid, at the surface of which another liquid or powder may be floating]
- A23G3/26 Apparatus for coating by tumbling [N: with a liquid or powder, spraying device-associated, drum, rotating pan]
- A23G3/28 Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general [B05](#))

- A23G3/32 Processes for preparing caramel or sugar colours (colouring or flavouring foodstuffs [A23L1/27](#))
 - [N: **Note**
Attention is drawn to the internal note after the subclass title
]

- A23G3/34 Sweetmeats, confectionery or marzipan; Processes for the preparation thereof [N0509]
- A23G3/34C [N: Products for covering, coating, finishing, decorating] [N0509]
 - [N: **Note**
Attention is drawn to the internal note after the subclass title
]
- A23G3/34E [N: Finished or semi-finished products in the form of powders, paste or liquids ([A23G3/34C](#) takes precedence)] [N0509]
 - [N: **Note**
Attention is drawn to the internal note after the subclass title
]
- A23G3/36 characterised by the composition [N: containing organic or inorganic compounds] [N0509]
- A23G3/36F [N: containing inorganic compounds] [N0509]
- A23G3/36M [N: containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins] [N0509]
- A23G3/36M2 [N: containing micro-organisms, enzymes] [N0509]
- A23G3/36M4 [N: containing vitamins, antibiotics] [N0509]
- A23G3/38 Sucrose-free products [N0509]
- A23G3/40 characterised by the fats used (containing dairy products [A23G3/46](#)) [N0509]
- A23G3/42 characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G3/46](#)) [N0509]
- A23G3/44 containing peptides or proteins (containing dairy products [A23G3/46](#)) [N0509]
- A23G3/46 containing dairy products [N0509]
- A23G3/48 containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G3/42](#)) [N0509]
- A23G3/50 characterised by shape, structure or physical form, e.g. products with supported structure (composite structures including chocolate, e.g. as layer, coating or filler [A23G1/54](#)) [N0509]
- A23G3/52 Aerated, foamed, cellular or porous products [N0509]

- A23G3/54 . . . Composite products, e.g. layered, coated, filled [N0509]
- A23G3/54H [N: hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity] [N0509]
- A23G3/56 . . . Products with edible or inedible supports, e.g. lollipops [N0509]
- A23G3/56D [N: products with an inedible support, e.g. a stick] [N0509]
- A23G3/56F [N: products with an edible support, e.g. a cornet] [N0509]

- A23G4/00** **Chewing gum (medicinal preparations characterised by chewing gum form [N: [A61K9/00M18B2](#)]) [N0509]**

- A23G4/02 . Apparatus specially adapted for manufacture or treatment of chewing gum [N0509]
- A23G4/02P . . [N: for coating or surface-finishing] [N0509]
- A23G4/04 . . for moulding or shaping [N0509]
- A23G4/04R . . . [N: for composite chewing gum (coating [A23G4/02P](#))] [N0509]
- A23G4/04R4 [N: with a centre made of chewing gum] [N0509]

- A23G4/06 . characterised by the composition [N: containing organic or inorganic compounds] [N0509]
- A23G4/06C . . [N: Products for covering, coating, finishing, decorating] [N0509]

- [N: **Note**
Attention is drawn to the internal note after the subclass title
]
- A23G4/06F . . [N: containing inorganic compounds] [N0509]
- A23G4/06G . . [N: characterised by the fat used] [N0509]
- A23G4/06P . . [N: containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G4/10](#))] [N0509]
- A23G4/08 . . of the chewing gum base [N0509]
- A23G4/10 . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G4/16](#)) [N0509]
- A23G4/12 . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products [A23G4/16](#)) [N0509]
- A23G4/12M . . . [N: containing micro-organisms, enzymes] [N0509]
- A23G4/12V . . . [N: containing vitamins, antibiotics] [N0509]
- A23G4/14 . . containing peptides or proteins (containing dairy products [A23G4/16](#)) [N0509]
- A23G4/16 . . containing dairy products [N0509]

- A23G4/18 . characterised by shape, structure or physical form, e.g. aerated products [N0509]
- A23G4/18F . . [N: Foamed, gas-expanded or cellular products] [N0509]
- A23G4/18H . . [N: products with a supported structure] [N0509]
- A23G4/18H2 . . . [N: products with an inedible support, e.g. a stick] [N0509]
- A23G4/18H4 . . . [N: products with an edible support, e.g. a stick][N0509]
- A23G4/20 . . Composite products, e.g. centre-filled, [N: multi-layer, laminated] [N0509]
- A23G4/20H . . . [N: Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity] [N0509]

- A23G7/00** **Other apparatus [N: or process] specially adapted for the chocolate or confectionery**

industry

- A23G7/00A . [N: Apparatus for cleaning of chocolate or candies] [N0001]
- A23G7/00B . [N: Apparatus for measuring, weighing or wrapping of chocolate or candies] [N0001]
- A23G7/00C . [N: Apparatus for cutting or dividing chocolate or candies] [N0002]
- A23G7/00D . [N: Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks]
- A23G7/00F . [N: Apparatus for manipulating sticks]
- A23G7/00H . [N: Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks]
- A23G7/00P . [N: Other processes specially adapted for the chocolate or confectionery industry ([A23G7/00A](#) to [A23G7/02](#))] [N0303]
- A23G7/00P1 . . [N: General processes (**Not used**)][N0303]
- A23G7/00P1A . . . [N: Processes for cleaning of chocolate or candies][N0303]
- A23G7/00P1B . . . [N: Processes for measuring, weighing or wrapping of chocolate or candies][N0303]
- A23G7/00P1C . . . [N: Cutting or dividing chocolate or candies][N0303]
- A23G7/00P1D . . . [N: Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks][N0303]
- A23G7/00P1F . . . [N: Processes for manipulating sticks][N0303]
- A23G7/00P1H . . . [N: Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks][N0303]
- A23G7/00P2 . . [N: Cooling or drying ([A23G9/00](#) takes precedence)][N0303]
- A23G7/02 . Cooling or drying apparatus

A23G9/00**Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor**

- A23G9/04 . Production of frozen sweets, e.g. ice-cream ([packages B65D85/78](#)) [C9408]
- A23G9/04D . . [N: of slush-ice, e.g. semi-frozen beverage]
- A23G9/06 . . characterised by using carbon dioxide or carbon dioxide snow [N: or other cryogenic agents] as cooling medium[C0401]
- A23G9/08 . . Batch production ([N: [A23G9/06](#) takes precedence]; continuous production [A23G9/14](#))
- A23G9/08D . . . [N: using moulds]
- A23G9/08F . . . [N: using a rotatable container containing the cooling medium]
- A23G9/10 . . . using containers which are rotated or otherwise moved in a cooling medium
- A23G9/10D [N: the container rotating about its own axis]
- A23G9/10D2 [N: provided with agitating means]
- A23G9/12 . . . using means for stirring the contents in a non-moving container

- A23G9/14 . . Continuous production ([N: [A23G9/06](#)], [A23G9/20](#) takes precedence)
- A23G9/16 . . . the products being within a cooled chamber, e.g. drum
- A23G9/16D [N: with intermittent operation]
- A23G9/16F [N: Feeding arrangements]
- A23G9/18 . . . the products being on the outer wall of a cooled body, e.g. drum or endless band
- A23G9/20 . . the products being mixed with gas, e.g. soft-ice
- A23G9/22 . . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups
- A23G9/22D . . . [N: Moulds]
- A23G9/22F . . . [N: Freezing drums]
- A23G9/22H . . . [N: Agitators or scrapers]
- A23G9/22J . . . [N: Ice-cream freezing and storing cabinets]
- A23G9/22J2 [N: Details]
- A23G9/22N . . . [N: Arrangement and mounting of control or safety devices]
- A23G9/24 . . . for coating or filling the products
- A23G9/24D [N: for coating the products]
- A23G9/26 . . . for producing frozen sweets on sticks
- A23G9/26D [N: for manipulating the sticks]
- A23G9/28 . . . for portioning or dispensing
- A23G9/28D [N: at the discharge end of freezing chambers]
- A23G9/28D2 [N: for dispensing multi-flavour ice-creams]
- A23G9/28D4 [N: for filling containers with material]
- A23G9/28D6 [N: for extruding strips, cutting blocks and manipulating cut blocks]
- A23G9/28F [N: for producing ice-cream sandwiches]
- A23G9/28H [N: for dispensing bulk ice-cream; (ice cream scoops [A47J43/28C](#))] [C0709]
- A23G9/28J [N: for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor]
- A23G9/30 . . . Cleaning; Keeping clean; Sterilisation
- A23G9/30D [N: Sterilisation of the edible materials]
- A23G9/32 . . characterised by the composition [N: containing organic or inorganic compounds] [N0509]
- A23G9/32C . . [N: Products for covering, coating, finishing, decorating] [N0509]
- [N: **Note**
Attention is drawn to the internal note after the subclass title
]
- A23G9/32F . . [N: containing inorganic compounds] [N0509]
- A23G9/32G . . [N: characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (**butter, dairy cream or milkfat** [A23G9/40](#))] [N0509]
- A23G9/34 . . characterised by carbohydrates used, e.g. polysaccharides (**characterised by the dairy products used** [A23G9/40](#)) [N0509]
- A23G9/36 . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (**characterised by the dairy products used** [A23G9/40](#)) [N0509]
- A23G9/36M . . . [N: containing micro-organisms, enzymes] [N0509]

- A23G9/36V . . . [N: containing vitamins, antibiotics] [N0509]
- A23G9/38 . . containing peptides or proteins (characterised by the dairy products used [A23G9/40](#)) [N0509]
- A23G9/40 . . characterised by the dairy products used [N0509]
- A23G9/42 . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G9/34](#)) [N0509]

- A23G9/44 . characterised by shape, structure or physical form (liquid products, solid products in the form of powders, flakes or granules for making liquid products [A23G9/52](#)) [N0509]
- A23G9/46 . . Aerated, foamed, cellular or porous products [N0509]
- A23G9/48 . . Composite products, e.g. layered, [N: laminated], coated, filled [N0509]
- A23G9/48H . . . [N: hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity] [N0509]
- A23G9/50 . . Products with edible or inedible supports, e.g. cornets [N0509]
- A23G9/50D . . . [N: products with an inedible support, e.g. a stick] [N0509]
- A23G9/50F . . . [N: products with an edible support, e.g. a cornet] [N0509]

- A23G9/52 . Liquid products; Solid products in the form of powders, flakes or granules for making liquid products; [N: Finished or semi-finished solid products, frozen granules] [N0509]

[N: **Note**

Attention is drawn to the internal note after the subclass title

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