

ECLA EUROPEAN CLASSIFICATION

A22B SLAUGHTERING

A22B1/00 Apparatus for fettering animals to be slaughtered

A22B3/00 Slaughtering or stunning ([N: anaesthetising animals A61D7/04]; cutting in general B26)

A22B3/00B . [N: by means of gas] [N1204]

A22B3/02 . by means of bolts, e.g. slaughtering pistols, cartridges [N: (pistols [F41C](#))]

A22B3/04 . Masks for animals to be slaughtered; Masks combined with stunning arrangements

A22B3/06 . Slaughtering or stunning by electric current ([electric circuits therefor H05C](#))

A22B3/08 . for poultry or fish, e.g. slaughtering pliers, slaughtering shears

A22B3/08B . . [N: Stunning devices specially adapted for fish] [N1110]

A22B3/08C . . [N: Stunning devices specially adapted for poultry] [N1110]

A22B3/10 . Slaughtering tools; Slaughtering knives

A22B3/12 . Kosher slaughtering devices

A22B5/00 Accessories for use during or after slaughtering

A22B5/00A . [N: Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis ([for poultry A22C21/06](#); [for fish A22C25/14](#))]

A22B5/00B . [N: Apparatus for cutting, dividing or deboning carcasses] [C1002]

A22B5/00B1 . . [N: Cutting open the abdominal cavity of a carcass] [N1002]

A22B5/00B2 . . [N: Cutting through or detaching portions of a carcass ([splitting carcasses A22B5/20](#))] [N1002]

A22B5/00B3 . . [N: Deboning or obtaining boneless pieces of meat from a carcass ([devices for deboning meat A22C17/00C](#))] [N1002]

A22B5/00B4 . . [N: Electronic, robotic or computer assisted cutting, dividing or deboning carcasses] [N1002]

A22B5/00B5 . . [N: Hand-tools for deboning, cutting or dividing carcasses] [N1002]

A22B5/00B6 . . [N: Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads] [N1002]

A22B5/00B7 . . [N: Removing feet or hooves from carcasses] [N1002]

A22B5/00C . [N: for classifying or grading carcasses; for measuring back fat]

A22B5/00C2 . . [N: Non-invasive scanning of carcasses, e.g. using image recognition, tomography, X-rays, ultrasound (analysing meat e.g. search for foreign embedded objects)

G01N33/12; image analysis G06T7/00) [N1204]

- A22B5/00D . [N: Chilling or lowering the temperature of carcasses] [N1110]
- A22B5/00F . [N: Cleaning, washing or disinfecting carcasses (disinfecting poultry carcasses [A22C21/00H](#))] [N1110]
- A22B5/00G . [N: Electric stimulation of carcasses] [N1110]
- A22B5/00H . [N: Cutting or blocking the rectum of a carcass, e.g. for avoiding fecal contamination] [N1110]
- A22B5/02 . Slaughtering pens
- A22B5/04 . Blood-collecting apparatus; Blood-stirring devices
- A22B5/06 . Slaughtering stands or spreaders for cattle
- A22B5/08 . Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins [C14B](#))
- A22B5/10 . . Hand-operated instruments
- A22B5/12 . . Scalding kettles
- A22B5/14 . Clips for the tongue; Arrangements for closing the throat
- A22B5/16 . Skinning instruments or knives
- A22B5/16B . . [N: Methods or means for pulling the hide from carcasses]
- A22B5/16C . . [N: Skinning knives with disc-shaped blades (disc cutters [B26D1/14](#); motor-driven hand tools with disc blades [B26B25/00](#))] [N1110]
- A22B5/16D . . [N: Ring knives specially adapted for skinning (motor driven tools with annular blades [B26B25/00A](#))] [N1110]
- A22B5/16F . . [N: Drum skinners] [N1110]
- A22B5/16G . . [N: Hand tools specially adapted for skinning carcasses] [N1110]
- A22B5/18 . Cleaning the stomach of slaughtered animals
- A22B5/20 . Splitting instruments [N: (cutting operations on carcasses other than splitting [A22B5/00B](#))] [M1201]
- A22B5/20B . . [N: Removing the spinal cord or other nervous tissues] [N1112]
- A22B5/20C . . [N: Guides or devices for holding the carcass during the splitting operation] [N1112] [M1201]
- A22B5/20D . . [N: Meat or bone saws for splitting carcasses]Cutting meat [A22C17/00B](#))] [N1112] [M1201]
- A22B5/20D2 . . . [N: Manual saws] [N1112]
- A22B5/20D4 . . . [N: Disc or circular saws (motor-driven hand tools with disc blades [B26B25/00](#); for skinning [A22B5/16C](#))] [N1112] [M1201]
- A22B5/20D6 . . . [N: Reciprocating, percussion or hydraulic cutting means] [N1112] [M1201]
- A22B5/20D8 . . . [N: Band saws] [N1112]

A22B7/00 Slaughterhouse arrangements

- A22B7/00B . [N: Conveying arrangements]
- A22B7/00B2 . . [N: Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks] [N1204]
- A22B7/00B3 . . [N: Positioning, orienting or supporting carcasses as they are being conveyed (influencing the position of articles during transit by conveyers B65G47/22; during feeding B65G47/14)] [N1204]
- A22B7/00B4 . . [N: Rails for conveying suspended carcasses, e.g. configurations, connections (overhead conveyors B65G17/20)] [N1204]
- A22B7/00B5 . . [N: Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking (transferring articles between conveyers B65G47/52)] [N1204]
- A22B7/00B6 . . [N: Trolleys or special vehicles for carcass transportation] [N1204]
- A22B7/00B7 . . [N: Means containing information relative to the carcass that can be attached to or are embedded in the conveying means] [N1204]

- A22B7/00C . [N: for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste] [N0001]