

ECLA**EUROPEAN CLASSIFICATION****A01J**

MANUFACTURE OF DAIRY PRODUCTS (preservation, pasteurisation, sterilisation of milk products A23; for chemical matters, see subclass A23C)

Guide heading: **Milking** ([milking stations A01K1/12](#))

A01J1/00 **Devices or accessories for milking by hand** ([milking stools A47C9/04](#))

A01J3/00 **Milking with catheters**

A01J5/00 **Milking machines or devices** ([A01J1/00](#), [A01J3/00](#) take precedence)

[A01J5/003](#) . Movable milking machines

[A01J5/007](#) . Monitoring milking processes; Control or regulation of milking machines

[A01J5/007A](#) . . [N: with a specially adapted stimulation of the teats]

[A01J5/01](#) . . Milkmeters; Milk flow sensing devices [N: (air or gas separators in combination with liquid meters [G01F15/08](#))]

[A01J5/013](#) . On-site detection of mastitis in milk

[A01J5/013A](#) . . [N: by analysing the milk composition, e.g. concentration or detection of specific substances] [N0508]

[A01J5/013A1](#) . . . [N: using a cell counter] [N0508]

[A01J5/013E](#) . . [N: by using electricity, e.g. conductivity or capacitance] [N0508]

[A01J5/013F](#) . . [N: by using filters or decanters] [N0508]

[A01J5/013L](#) . . [N: by using light, e.g. light absorption or light transmission] [N0508]

[A01J5/013M](#) . . [N: by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs] [N0508]

[A01J5/013S](#) . . [N: by using sound, e.g. ultrasonic detection] [C0512]

[A01J5/013T](#) . . [N: by using temperature] [N0508]

[A01J5/017](#) . Automatic attaching or detaching of clusters

[A01J5/017A](#) . . [N: Attaching of clusters]

[A01J5/02](#) . with mechanical manipulation of teats

[A01J5/04](#) . with pneumatic manipulation of teats

[A01J5/04B](#) . . [N: Milk claw]

[A01J5/04C](#) . . [N: Milk releaser]

[A01J5/04D](#) . . [N: Milk lines or coupling devices for milk conduits]

[A01J5/04E](#) . . [N: Taking milk-samples (sampling in general [G01N1/00](#))]

[A01J5/04H](#) . . [N: Vacuum generating means, e.g. by connecting to the air-inlet of a tractor]

	engine (vacuum pumps F04)]
A01J5/04H1	. . . [N: Vacuum regulators]
A01J5/06	. . Teat-cups with one chamber
A01J5/08	. . Teat-cups with two chambers
A01J5/10	. . Pulsators arranged otherwise than on teat-cups
A01J5/12	. . . with membranes
A01J5/14	. . . electromagnetically controlled
A01J5/16	. . Teat-cups with pulsating devices
A01J7/00	Accessories for milking machines or devices
A01J7/00C	. [N: Automatic vacuum shutoff at the end of milking]
A01J7/02	. for cleaning or sanitising milking machines or devices (cleaning of pipes or tubes or systems of pipes or tubes B08B9/02)
A01J7/02C	. . [N: Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place] [N0509]
A01J7/02T	. . [N: Teat cup cleaning, e.g. by rinse jetters or nozzles] [N0509]
A01J7/02V	. . [N: Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators] [N0509]
A01J7/04	. for treatment of udders or teats, e.g. for cleaning
A01J9/00	Milk receptacles (containers in general B65D ; devices for tilting and emptying of containers B65G65/23)
A01J9/02	. with straining or filtering devices
A01J9/04	. with cooling arrangements
A01J9/06	. with self-closing valve
A01J9/08	. Holding or supporting devices for milking receptacles
A01J9/10	. Milking pails connected with milking stools
Guide heading:	<u>Treatment of milk or cream</u>
A01J11/00	Apparatus for treating milk (preserving or sterilising A23C)
A01J11/02	. Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J27/56 ; preventing foaming in boiling apparatus B01B1/02)
A01J11/04	. Appliances for aerating or de-aerating milk (milk centrifuges B04B)
A01J11/06	. Strainers or filters for milk (filtering materials B01D)
A01J11/08	. . Holders for strainers or cloth filters

- A01J11/10 . Separating milk from cream ([milk centrifuges B04B](#))
- A01J11/12 . . Appliances for removing cream
- A01J11/14 . . . by raising the level of the milk
- A01J11/16 . Homogenising milk ([homogenising in general B01F](#))

A01J13/00 Tanks for treating cream

A01J15/00 Manufacturing butter

- A01J15/02 . Stationary churns with beating equipment
- A01J15/04 . Rotating or oscillating churns
- A01J15/06 . . with beating equipment which is movable in respect of the churn wall
- A01J15/08 . . without beating equipment which is movable in respect of the churn wall
- A01J15/10 . Devices for manufacturing butter other than by churns
- A01J15/12 . . with arrangements for making butter in a continuous process
- A01J15/14 . Churns with arrangements for making butter by blowing-in air
- A01J15/16 . Details; Accessories
- A01J15/18 . . Devices for de-aerating
- A01J15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- A01J15/22 . . Lids or covers for butter churns
- A01J15/24 . . Beaters for butter churns
- A01J15/25 . . Means for removing butter from churns or the like ([pumps therefor F04](#))
- A01J15/26 . Combined appliances for separating, churning and kneading
- A01J15/28 . Driving mechanisms

Guide heading: Kneading or forming butter; Kneading or forming margarine or butter substitutes

A01J17/00 Kneading machines for butter, or the like ([mixing or kneading machines for the preparation of dough A21C1/00](#))

A01J19/00 Hand devices for forming slabs of butter, or the like

A01J21/00 Machines for forming slabs of butter, or the like

- A01J21/02 . with extruding arrangements and cutting devices, with or without packing devices

A01J23/00 Devices for dividing bulk butter, or the like

Guide heading: Cheese-making**A01J25/00 Cheese-making (coating the cheese [A01J27/02](#))**

- A01J25/00A . [N: in basins]
- A01J25/00B . [N: continuously]
- A01J25/00C . [N: by filling curd into permanent containers, i.e. for sale of the final product]
- A01J25/00D . [N: with salting the curd]
- A01J25/00E . [N: Apparatus for making soft unripened cheese, e.g. cottage or cream cheese]
- A01J25/00F . [N: Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese]
- A01J25/02 . Cheese basins
- A01J25/04 . . Devices for cleaning cheese basins
- A01J25/06 . Devices for dividing curdled milk
- A01J25/08 . Devices for removing cheese from basins
- A01J25/10 . Devices for removing whey from basins
- A01J25/11 . Separating whey from curds; Washing the curds
- A01J25/11A . . [N: by continuous separation]
- A01J25/11A1 . . . [N: in cylinders]
- A01J25/11A2 . . . [N: on endless belts]
- A01J25/11B . . [N: by discontinuous separation]
- A01J25/11C . . [N: Filter design]
- A01J25/11D . . [N: Washing the curds]
- A01J25/12 . Forming the cheese
- A01J25/12A . . [N: Removing cheese from moulds]
- A01J25/12B . . [N: Cleaning cheese making equipment (cleaning milking machines [A01J7/02](#))]
- A01J25/13 . . Moulds therefor
- A01J25/15 . . Presses therefor
- A01J25/16 . Devices for treating cheese during ripening
- A01J25/16A . . [N: for storing or turning of cheese]
- A01J25/16B . . [N: Cold-storage rooms or ventilation systems for stocked cheese]
- A01J25/16C . . [N: for salting cheese]

A01J27/00 After-treatment of cheese; Coating the cheese

- A01J27/00A
 - [N: Marking cheese]
- A01J27/02
 - Coating the cheese, e.g. with paraffin wax (applying liquids or other fluent materials to surfaces in general [B05](#))
- A01J27/04
 - Milling or recasting cheese
- A01J27/04A
 - . [N: Multilayer cheese]
- A01J99/00**
 - Subject matter not provided for in other groups of this subclass [\[N0611\]](#)**