

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A23 FOODS OR FOODSTUFFS; TREATMENT THEREOF, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

#### A23G COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF

##### NOTES

- 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
- 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

1/00	<b>Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor</b> (preservation thereof <a href="#">A23B 80/00</a> )	1/0056 . . . .	{Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with associated cutting}
	<b>WARNING</b>		
	Groups <a href="#">A23G 1/00</a> - <a href="#">A23G 1/56</a> are impacted by reclassification into group <a href="#">A23B 80/00</a> .	1/0059 . . . .	{Cutting or modelling of a section of plate; Embossing; Punching}
	All groups listed in this Warning should be considered in order to perform a complete search.	1/0063 . . . .	{Processes in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum or an endless band, or by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding or transfer moulding}
1/0003	. {Processes of manufacture not relating to composition or compounding ingredients}		
1/0006	. . {Processes specially adapted for manufacture or treatment of cocoa or cocoa products ( <a href="#">A23G 1/002</a> - <a href="#">A23G 1/005</a> take precedence)}	1/0066 . . . .	{Processes for laying down material in moulds or drop-by-drop on a surface, optionally with associated heating, cooling, portioning, cutting cast-tail or anti-drip processes}
1/0009	. . . {Manufacture or treatment of liquids, creams, pastes, granules, shreds or powders}		
1/0013	. . . . {Weighing or portioning processes}		
1/0016	. . . . {Transformation of liquids, pastes, creams, lumps, powders, granules or shreds into powders, granules or shreds; Manufacture or treatment of powders}	1/0069 . . . .	{Compression moulding of paste, optionally in the form of a ball, a rope or other preforms, powders or granules}
1/002	. . {Processes for preparing or treating cocoa beans or nibs}	1/0073 . . . .	{Moulding or shaping of cellular or expanded articles}
1/0023	. . {Cocoa butter extraction by pressing}	1/0076 . .	{Processes for moulding hollow products, open shells or other articles having cavities, e.g. open cavities}
1/0026	. . {Mixing; Roller milling for preparing chocolate}		
1/003	. . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}	1/0079 . .	{Chocolate moulds processing ( <a href="#">A23G 1/0076</a> takes precedence)}
1/0033	. . . {Chocolate refining, i.e. roll or mill refining}	1/0083 . . .	{characterised by the material of the moulds}
1/0036	. . . {Conching}	1/0086 . . . .	{Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
1/004	. . . . {Longitudinal conching, i.e. backward and forward motion}	1/0089 . .	{Tapping or jolting tables treatment}
1/0043	. . . . {Circular conching, i.e. circular motion}	1/0093 . .	{Moulds conveying, e.g. associated manipulations}
1/0046	. . {Processes for conditioning chocolate masses for moulding}	1/0096 . .	{Removing chocolate from a mould ( <a href="#">discharging baked goods from tins</a> <a href="#">A21B 3/18</a> )}
1/005	. . {Moulding, shaping, cutting or dispensing chocolate ( <a href="#">A23G 1/0076</a> - <a href="#">A23G 1/0096</a> take precedence)}	1/02 . .	Preliminary treatment, e.g. fermentation of cocoa
1/0053	. . . {Processes of shaping not covered elsewhere}	1/04 . .	Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products ( <a href="#">machines for roasting cocoa</a> <a href="#">A23N 12/00</a> )

1/042	. . {Manufacture or treatment of liquids, creams, pastes, granules, shreds or powders}	1/305	. . {Products for covering, coating, finishing or decorating}
1/045	. . . {Weighing or portioning apparatus}	1/32	. . characterised by the composition {containing organic or inorganic compounds}
1/047	. . . {Transformation of liquids, pastes, creams, lumps, powders, granules or shreds into powders, granules or shreds; Manufacture or treatment of powders}	1/325	. . . {containing inorganic compounds}
1/06	. . Apparatus for preparing or treating cocoa beans or nibs	1/34	. . . Cocoa substitutes
1/08	. . Cocoa butter presses	1/36	. . . characterised by the fats used (containing dairy products <a href="#">A23G 1/46</a> )
1/10	. . Mixing apparatus; Roller mills for preparing chocolate	1/38	. . . . Cocoa butter substitutes
1/105	. . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}	1/40	. . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products <a href="#">A23G 1/46</a> )
1/12	. . Chocolate-refining mills, i.e. roll refiners	1/42	. . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products <a href="#">A23G 1/46</a> )
1/125	. . . {Conches}	1/423	. . . . {containing microorganisms or enzymes}
1/14	. . Longitudinal conches {, i.e. rollers being in a backward and forward motion}	1/426	. . . . {containing vitamins or antibiotics}
1/16	. . Circular conches {, i.e. rollers being displaced on a closed or circular rolling circuit}	1/44	. . . containing peptides or proteins (containing dairy products <a href="#">A23G 1/46</a> )
1/18	. . Apparatus for conditioning chocolate masses for moulding	1/46	. . . containing dairy products
1/20	. . Apparatus for moulding, cutting or dispensing chocolate	1/48	. . . containing plants or parts thereof, e.g. fruits, seeds or extracts (containing gums <a href="#">A23G 1/40</a> )
1/201	. . . {Apparatus not covered by groups <a href="#">A23G 1/21</a> - <a href="#">A23G 1/28</a> }	1/50	. . characterised by shape, structure or physical form, e.g. products with an inedible support (liquid products or solid products in the form of powders, flakes or granules for making liquid products <a href="#">A23G 1/56</a> )
1/202	. . . . {Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with an associated cutting device}	1/502	. . . . {Products with edible or inedible supports}
1/203	. . . . . {Devices for cutting or modelling of a section or plate; Embossing; Punching, e.g. stamping-tool}	1/505	. . . . {Products with inedible supports, e.g. a stick}
1/205	. . . . {Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum or an endless band, or by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding or transfer moulding}	1/507	. . . . {Products with edible supports, e.g. a cornet}
1/206	. . . . . {Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with associated heating, cooling, portioning, cutting cast-tail or anti-drip device}	1/52	. . . Aerated, foamed, cellular or porous products {, e.g. gas expanded}
1/207	. . . . . {Compression moulding of paste, optionally in the form of a ball, a rope or other preforms, powders or granules}	1/54	. . . Composite products, e.g. layered, {laminated,} coated or filled
1/208	. . . . {Moulding or shaping of cellular or expanded articles}	1/545	. . . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
1/21	. . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities	1/56	. . Liquid products; Solid products in the form of powders, flakes or granules for making liquid products, e.g. for making chocolate milk {, drinks and the products for their preparation, pastes for spreading or milk crumb ( <a href="#">A23G 1/305</a> takes precedence)}
1/22	. . . Chocolate moulds ( <a href="#">A23G 1/21</a> takes precedence)	<b>3/00</b>	<b>Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum <a href="#">A23G 4/00</a>)</b>
1/223	. . . . {Mould materials}	3/0002	. {Processes of manufacture not relating to composition and compounding ingredients}
1/226	. . . . . {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}	3/0004	. . {Processes specially adapted for manufacture or treatment of sweetmeats or confectionery ( <a href="#">A23G 3/0044</a> - <a href="#">A23G 3/0063</a> take precedence)}
1/24	. . . Tapping or jolting tables	3/0006	. . . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
1/26	. . . Conveying devices for chocolate moulds	3/0008	. . . . {Weighing, portioning processes}
1/28	. . . Apparatus for removing chocolate from the moulds	3/001	. . . . {Mixing, kneading processes}
1/30	. Cocoa products, e.g. chocolate; Substitutes therefor	3/0012	. . . . . {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
		3/0014	. . . . {Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping}

- 3/0017 . . . . {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- 3/0019 . . . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
- 3/0021 . . . . {Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting}
- 3/0023 . . . . {Processes for cutting, modelling of sections or plates; Embossing, punching}
- 3/0025 . . . . {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}
- 3/0027 . . . . {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}
- 3/0029 . . . . {Moulding processes for hollow products, e.g. opened shell}
- 3/0031 . . . . {Moulds processing ([A23G 3/0029](#) takes precedence)}
- 3/0034 . . . . {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
- 3/0036 . . . . {Mould conveying, e.g. with the associated manipulation}
- 3/0038 . . . . {Removing articles from the mould; associated manipulation}
- 3/004 . . . . {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules}
- 3/0042 . . . . {Moulding or shaping of cellular or expanded articles}
- 3/0044 . . {Sugar-cookers processing}
- 3/0046 . . {Batch-rolling, rope-forming, or sizing}
- 3/0048 . . {Candy batch cooling, cooling tables processing}
- 3/0051 . . {Candy-pulling processes; processes for making cotton candy or candy floss}
- 3/0053 . . {Processes for moulding candy in the plastic state}
- 3/0055 . . . {with introduction of sticks}
- 3/0057 . . {Fondant beating or creaming}
- 3/0059 . . {Casting fondant in bulk}
- 3/0061 . . {Moulding fondants}
- 3/0063 . . {Coating or filling sweetmeats or confectionery (coating by casting [A23G 3/0091](#), by dipping [A23G 3/0093](#), by tumbling [A23G 3/0095](#))}
- 3/0065 . . . {Processes for making filled articles, composite articles, multi-layered articles}
- 3/0068 . . . . {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}
- 3/007 . . . . {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}
- 3/0072 . . . . {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}
- 3/0074 . . . . {Processes for closing the hollows after filling or for scraping the edges or the lids}
- 3/0076 . . . . {Mould conveying; Associated manipulation}
- 3/0078 . . . . {Removing articles from the mould; Associated manipulation}
- 3/008 . . . . {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
- 3/0082 . . . . {Moulding or shaping of cellular or expanded articles}
- 3/0085 . . . {Coating with powders or granules, e.g. sprinkling}
- 3/0087 . . . . {the solid particles being in a fluidised bed or whirling bed, e.g. convexed fluidised bed}
- 3/0089 . . . {Coating with atomised liquid, droplet bed, liquid spray}
- 3/0091 . . {Coating by casting of liquids}
- 3/0093 . . {Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating}
- 3/0095 . . {Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan}
- 3/0097 . . {Decorating sweetmeats or confectionery}
- 3/02 . . Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor
- 3/0205 . . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
- 3/021 . . . {Weighing, portioning apparatus}
- 3/0215 . . . {Mixing, kneading apparatus}
- 3/0221 . . . . {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
- 3/0226 . . . {Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping}
- 3/0231 . . . {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- 3/0236 . . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
- 3/0242 . . . {Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting device}
- 3/0247 . . . . {Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools}
- 3/0252 . . . {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}

- 3/0257 . . . . {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}
- 3/0263 . . . . {Moulding apparatus for hollow products, e.g. opened shell}
- 3/0268 . . . . {Moulds ([A23G 3/0263](#) takes precedence)}
- 3/0273 . . . . . {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
- 3/0278 . . . . . {Mould conveyor, e.g. with the associated mould}
- 3/0284 . . . . . {Removing articles from the mould; Associated manipulation}
- 3/0289 . . . . . {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules}
- 3/0294 . . . . {Moulding or shaping of cellular or expanded articles}
- 3/04 . . . Sugar-cookers
- 3/06 . . . Batch-rolling, rope-forming, or sizing machines
- 3/08 . . . Candy batch cooling tables
- 3/10 . . . Candy-pulling machines {; Processes or apparatus for making cotton candy or candy floss}
- 3/12 . . . Apparatus for moulding candy in the plastic state
- 3/125 . . . . {with introduction of sticks}
- 3/14 . . . Fondant beating or creaming machines
- 3/16 . . . Apparatus for casting fondant in bulk
- 3/18 . . . Apparatus for moulding fondants
- 3/20 . . . Apparatus for coating or filling sweetmeats or confectionery
- 3/2007 . . . . {Manufacture of filled articles, composite articles, multi-layered articles}
- 3/2015 . . . . . {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}
- 3/2023 . . . . . {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}
- 3/203 . . . . . {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}
- 3/2038 . . . . . {Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids}
- 3/2046 . . . . . {Mould conveyor, e.g. with the associated moulds}
- 3/2053 . . . . . {Removing articles from the mould; Associated manipulation}
- 3/2061 . . . . . {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
- 3/2069 . . . . . {Moulding or shaping of cellular or expanded articles}
- 3/2076 . . . . {Apparatus for coating with powders or granules, e.g. sprinkling}
- 3/2084 . . . . . {the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed}
- 3/2092 . . . . {Apparatus for coating with atomised liquid, droplet bed, liquid spray}
- 3/22 . . . . Apparatus for coating by casting {of liquids}
- 3/24 . . . . Apparatus for coating by dipping {in a liquid, at the surface of which another liquid or powder may be floating}
- 3/26 . . . . Apparatus for coating by tumbling {with a liquid or powder, spraying device-associated, drum, rotating pan}
- 3/28 . . . Apparatus for decorating sweetmeats or confectionery
- 3/32 . . . Processes for preparing caramel or sugar colours
- 3/34 . . . Sweetmeats, confectionery or marzipan; Processes for the preparation thereof
- 3/343 . . . {Products for covering, coating, finishing, decorating}
- 3/346 . . . {Finished or semi-finished products in the form of powders, paste or liquids ([A23G 3/343](#) takes precedence)}
- 3/36 . . . characterised by the composition {containing organic or inorganic compounds}
- 3/362 . . . . {containing inorganic compounds}
- 3/364 . . . . {containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins}
- 3/366 . . . . . {containing microorganisms, enzymes}
- 3/368 . . . . . {containing vitamins, antibiotics}
- 3/38 . . . . Sucrose-free products
- 3/40 . . . . characterised by the fats used ([containing dairy products \[A23G 3/46\]\(#\)](#))
- 3/42 . . . . characterised by the carbohydrates used, e.g. polysaccharides ([containing dairy products \[A23G 3/46\]\(#\)](#))
- 3/44 . . . . containing peptides or proteins ([containing dairy products \[A23G 3/46\]\(#\)](#))
- 3/46 . . . . containing dairy products
- 3/48 . . . . containing plants or parts thereof, e.g. fruits, seeds, extracts ([containing gums \[A23G 3/42\]\(#\)](#))
- 3/50 . . . characterised by shape, structure or physical form, e.g. products with supported structure
- 3/52 . . . . Aerated, foamed, cellular or porous products
- 3/54 . . . . Composite products, e.g. layered, coated, filled
- 3/545 . . . . . {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 3/56 . . . . Products with edible or inedible supports, e.g. lollipops
- 3/563 . . . . . {products with an inedible support, e.g. a stick}
- 3/566 . . . . . {products with an edible support, e.g. a cornet}
- 4/00** **Chewing gum**
- 4/02 . . . Apparatus specially adapted for manufacture or treatment of chewing gum
- 4/025 . . . . {for coating or surface-finishing}
- 4/04 . . . for moulding or shaping
- 4/043 . . . . {for composite chewing gum ([coating \[A23G 4/025\]\(#\)](#))}
- 4/046 . . . . . {with a centre made of chewing gum}
- 4/06 . . . characterised by the composition {containing organic or inorganic compounds}
- 4/062 . . . {Products for covering, coating, finishing, decorating}
- 4/064 . . . {containing inorganic compounds}

- 4/066 . . {characterised by the fat used}
- 4/068 . . {containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 4/10](#))}
- 4/08 . . of the chewing gum base
- 4/10 . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 4/16](#))
- 4/12 . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products [A23G 4/16](#))
- 4/123 . . . {containing microorganisms, enzymes}
- 4/126 . . . {containing vitamins, antibiotics}
- 4/14 . . containing peptides or proteins (containing dairy products [A23G 4/16](#))
- 4/16 . . containing dairy products
- 4/18 . characterised by shape, structure or physical form, e.g. aerated products
- 4/182 . . {Foamed, gas-expanded or cellular products}
- 4/184 . . {products with a supported structure}
- 4/186 . . . {products with an inedible support, e.g. a stick}
- 4/188 . . . {products with an edible support, e.g. a stick}
- 4/20 . . Composite products, e.g. centre-filled {, multi-layer, laminated}
- 4/205 . . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 7/00 Other apparatus (or process) specially adapted for the chocolate or confectionery industry**
- 7/0006 . {Apparatus for cleaning of chocolate or candies}
- 7/0012 . {Apparatus for measuring, weighing or wrapping of chocolate or candies}
- 7/0018 . {Apparatus for cutting or dividing chocolate or candies}
- 7/0025 . {Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks}
- 7/0031 . {Apparatus for manipulating sticks}
- 7/0037 . {Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks}
- 7/0043 . {Other processes specially adapted for the chocolate or confectionery industry ([A23G 7/0006](#) - [A23G 7/02](#))}
- 7/005 . . {General processes}
- 7/0056 . . . {Processes for cleaning of chocolate or candies}
- 7/0062 . . . {Processes for measuring, weighing or wrapping of chocolate or candies}
- 7/0068 . . . {Cutting or dividing chocolate or candies}
- 7/0075 . . . {Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks}
- 7/0081 . . . {Processes for manipulating sticks}
- 7/0087 . . . {Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks}
- 7/0093 . . {Cooling or drying ([A23G 9/00](#) takes precedence)}
- 7/02 . Cooling or drying apparatus
- 9/00 Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor**
- 9/04 . Production of frozen sweets, e.g. ice-cream
- 9/045 . . {of slush-ice, e.g. semi-frozen beverage}
- 9/06 . . characterised by using carbon dioxide or carbon dioxide snow {or other cryogenic agents} as cooling medium
- 9/08 . . Batch production ([A23G 9/06](#) takes precedence)}
- 9/083 . . . {using moulds}
- 9/086 . . . {using a rotatable container containing the cooling medium}
- 9/10 . . . using containers which are rotated or otherwise moved in a cooling medium
- 9/103 . . . . {the container rotating about its own axis}
- 9/106 . . . . . {provided with agitating means}
- 9/12 . . . using means for stirring the contents in a non-moving container
- 9/14 . . Continuous production ([A23G 9/06](#) , [A23G 9/20](#) takes precedence)
- 9/16 . . . the products being within a cooled chamber, e.g. drum
- 9/163 . . . . {with intermittent operation}
- 9/166 . . . . {Feeding arrangements}
- 9/18 . . . the products being on the outer wall of a cooled body, e.g. drum or endless band
- 9/20 . . the products being mixed with gas, e.g. soft-ice
- 9/22 . . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups
- 9/221 . . . {Moulds}
- 9/222 . . . {Freezing drums}
- 9/224 . . . {Agitators or scrapers}
- 9/225 . . . {Ice-cream freezing and storing cabinets}
- 9/227 . . . . {Details}
- 9/228 . . . {Arrangement and mounting of control or safety devices}
- 9/24 . . . for coating or filling the products
- 9/245 . . . . {for coating the products}
- 9/26 . . . for producing frozen sweets on sticks
- 9/265 . . . . {for manipulating the sticks}
- 9/28 . . . for portioning or dispensing
- 9/281 . . . . {at the discharge end of freezing chambers}
- 9/282 . . . . . {for dispensing multi-flavour ice-creams}
- 9/283 . . . . . {for filling containers with material}
- 9/285 . . . . . {for extruding strips, cutting blocks and manipulating cut blocks}
- 9/286 . . . . {for producing ice-cream sandwiches}
- 9/287 . . . . {for dispensing bulk ice-cream; (ice cream scoops [A47J 43/282](#))}
- 9/288 . . . . {for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor}
- 9/30 . . . Cleaning; Keeping clean; Sterilisation
- 9/305 . . . . {Sterilisation of the edible materials}
- 9/32 . characterised by the composition {containing organic or inorganic compounds}
- 9/322 . . {Products for covering, coating, finishing, decorating}
- 9/325 . . {containing inorganic compounds}
- 9/327 . . {characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (butter, dairy cream or milkfat [A23G 9/40](#))}
- 9/34 . . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used [A23G 9/40](#))

- 9/36 . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used [A23G 9/40](#))
- 9/363 . . . {containing microorganisms, enzymes}
- 9/366 . . . {containing vitamins, antibiotics}
- 9/38 . . containing peptides or proteins (characterised by the dairy products used [A23G 9/40](#))
- 9/40 . . characterised by the dairy products used
- 9/42 . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 9/34](#))
- 9/44 . . characterised by shape, structure or physical form (liquid products, solid products in the form of powders, flakes or granules for making liquid products [A23G 9/52](#))
- 9/46 . . Aerated, foamed, cellular or porous products
- 9/48 . . Composite products, e.g. layered { , laminated }, coated, filled
- 9/485 . . . {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 9/50 . . Products with edible or inedible supports, e.g. cornets
- 9/503 . . . {products with an inedible support, e.g. a stick}
- 9/506 . . . {products with an edible support, e.g. a cornet}
- 9/52 . . Liquid products; Solid products in the form of powders, flakes or granules for making liquid products {; Finished or semi-finished solid products, frozen granules}

**2200/00 containing organic compounds, e.g. synthetic flavouring agents**

- 2200/02 . . containing microorganisms, enzymes, probiotics
- 2200/04 . . containing vitamins, antibiotics, other medicaments
- 2200/06 . . containing beet sugar or cane sugar if specifically mentioned or containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrin or containing high or low amount of carbohydrate
- 2200/08 . . containing cocoa fat if specifically mentioned or containing products of cocoa fat or containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins

**NOTE**

For the subgroups [A23G 1/305](#) and [A23G 1/56](#) this symbol is used for the specific fat composition

- 2200/10 . . containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides
- 2200/12 . . containing dairy products
- 2200/14 . . containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts or essential oils

**2210/00 containing inorganic compounds or water in high or low amount**

**2220/00 Products with special structure**

- 2220/02 . . Foamed, gas-expanded or cellular products
- 2220/10 . . with a supported structure
- 2220/12 . . . being an inedible support, e.g. a stick
- 2220/14 . . . being an edible support, e.g. a cornet
- 2220/20 . . with a composite structure, e.g. laminated products, coated products, microstructures, e.g. with encapsulated ingredients