

**A01J**

**MANUFACTURE OF DAIRY PRODUCTS (for chemical matters, see subclass [A23C](#))**

**References**

**Limiting references**

*This place does not cover:*

For chemical matters	<a href="#">A23C</a>
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**Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Preservation, pasteurisation, sterilisation of milk products	<a href="#">A23</a>
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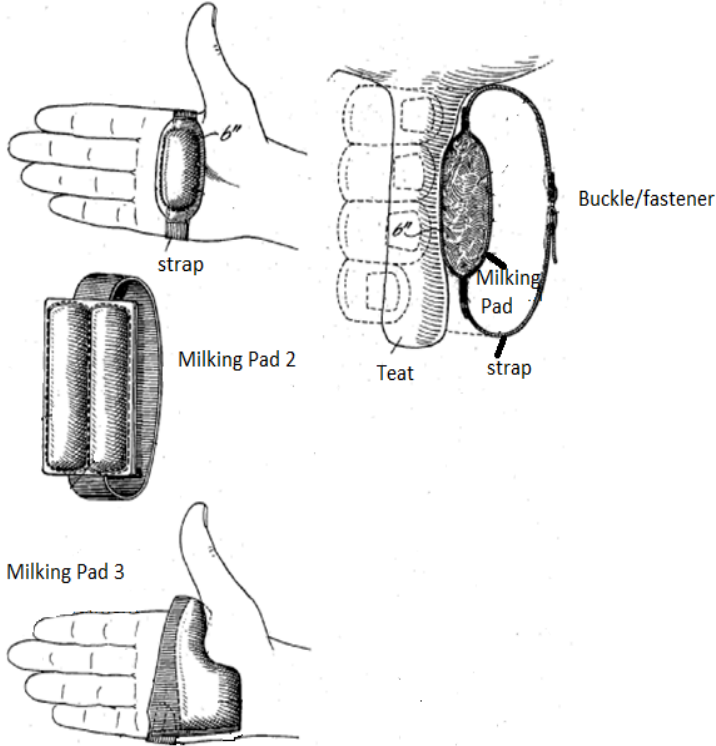
**A01J 1/00**

**Devices or accessories for milking by hand (milking stools [A47C 9/04](#))**

**Definition statement**

*This place covers:*

Example: Milking Pad



## References

### Limiting references

*This place does not cover:*

Milking stools	<a href="#">A47C 9/04</a>
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## A01J 3/00

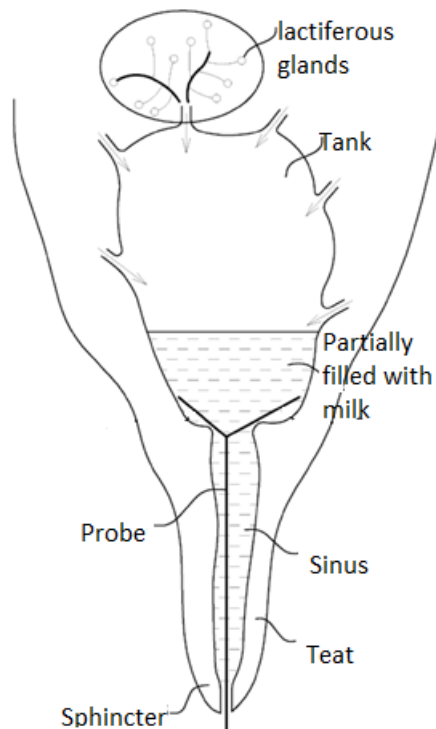
### Milking with catheters

#### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group

Figure 1. Self-supporting probe for a milking machine. Below a diagrammatic sagittal section of the tank of a teat of an extended cow by a teat, in which is inserted a probe.



## A01J 5/00

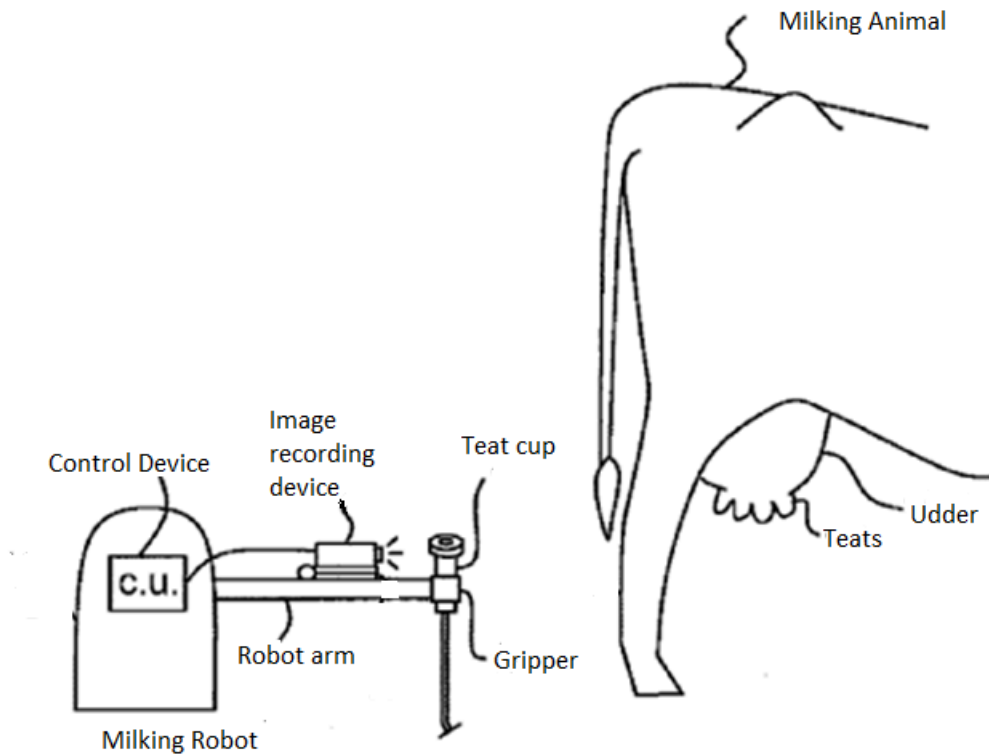
### Milking machines or devices ([A01J 1/00](#), [A01J 3/00](#) take precedence)

#### Definition statement

*This place covers:*

This main group includes milking robots and monitoring devices

Example: Milking robot and method for teat cup attachment.



**References**

**Limiting references**

*This place does not cover:*

Devices or accessories for milking by hand	<a href="#">A01J 1/00</a>
Milking with catheters	<a href="#">A01J 3/00</a>

**Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Cleaning milking installations and teats	<a href="#">A01J 7/00</a>
Milk tanks	<a href="#">A01J 9/00</a>
Milking stations	<a href="#">A01K 1/12</a>

**A01J 7/00**

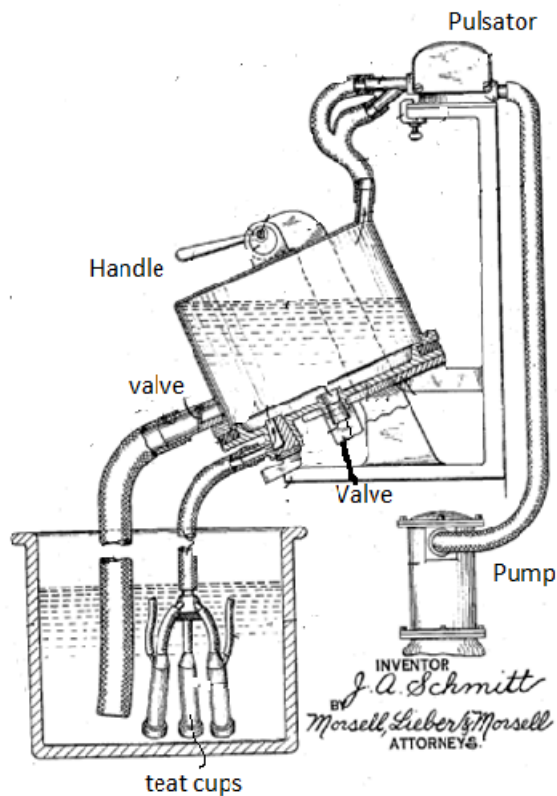
**Accessories for milking machines or devices**

**Definition statement**

*This place covers:*

Illustrative example of subject matter classified in this group.

Figure 1. Cleaner for Dairy Equipment



## References

### Informative references

Attention is drawn to the following places, which may be of interest for search:

Milk tanks	<a href="#">A01J 9/00</a>
Cleaning stalls	<a href="#">A01K 1/00</a>
Milking stations	<a href="#">A01K 1/12</a>

## A01J 7/02

for cleaning or sanitising milking machines or devices

## References

### Informative references

Attention is drawn to the following places, which may be of interest for search:

Cleaning the internal surfaces of pipes or tubes of milking machines	<a href="#">B08B 9/027</a>
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## A01J 9/00

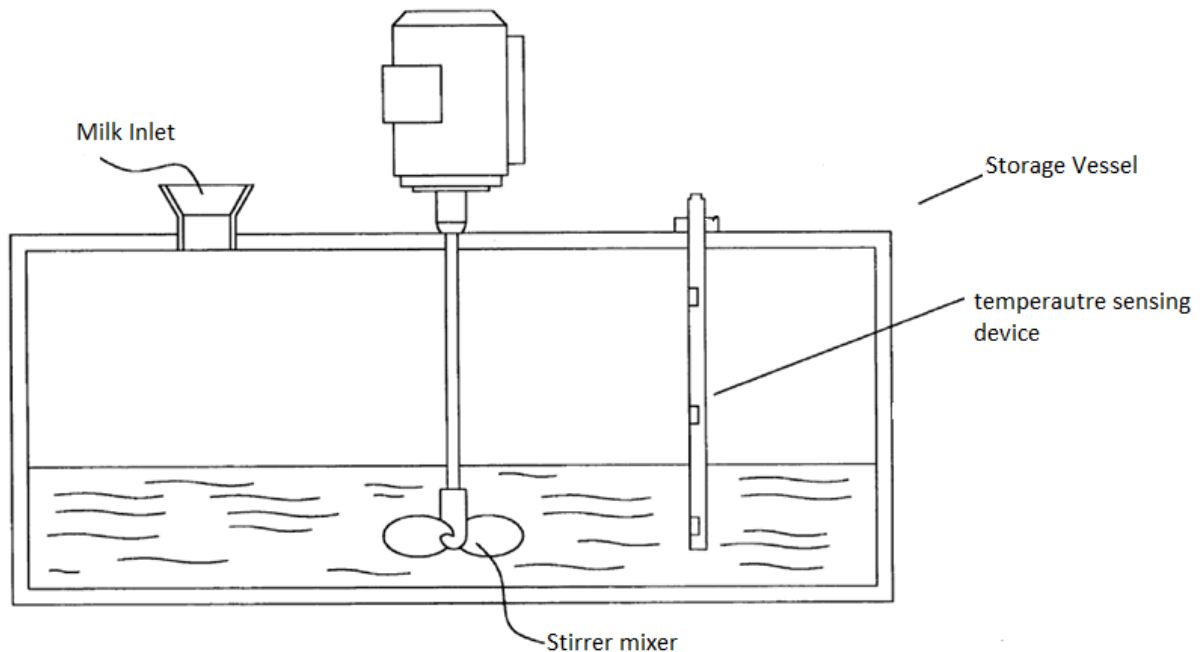
### Milk receptacles

#### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group

Figure 1. A data logger in the form of a temperature sensing device having three temperature sensors.



#### References

##### Informative references

Attention is drawn to the following places, which may be of interest for search:

Containers in general	<a href="#">B65D</a>
Devices for tilting and emptying of containers	<a href="#">B65G 65/23</a>

## A01J 11/00

**Apparatus for treating milk (preservation of milk or milk preparations [A23B 11/10](#); dairy concentration, evaporation or drying [A23C 1/00](#))**

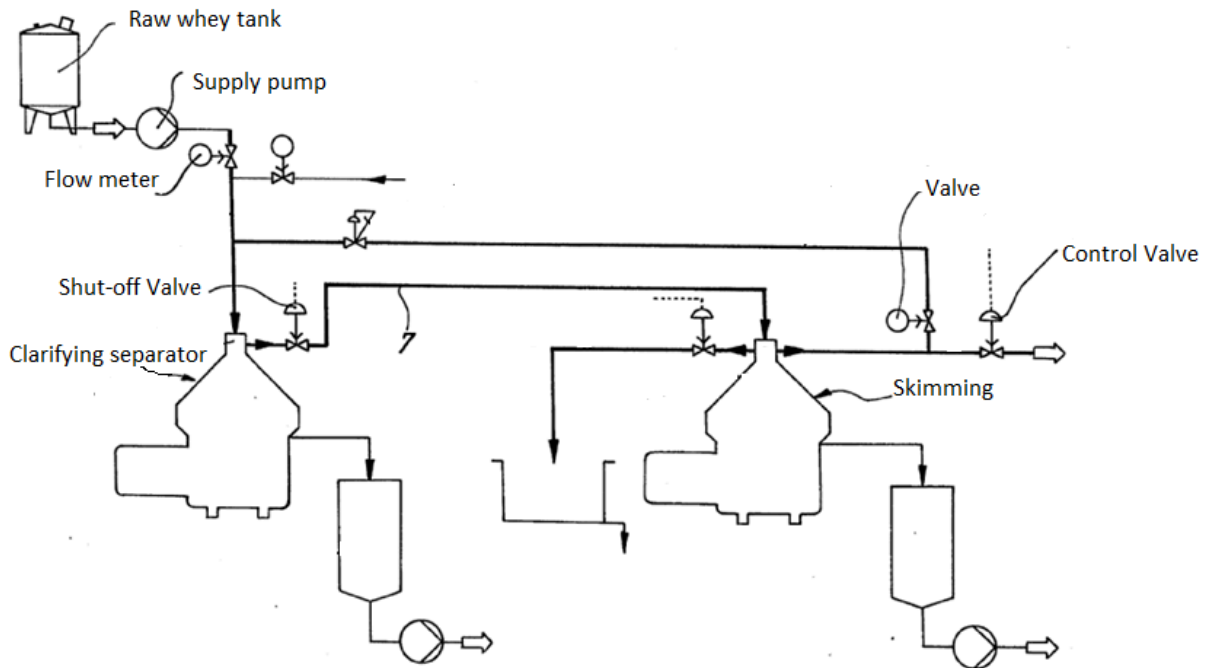
#### Definition statement

*This place covers:*

This main group is limited to apparatuses therefor

Illustrative example of subject matter classified in this group

Figure 1. Whey cream-removal station for whey processing during cheese production.



**References**

**Limiting references**

*This place does not cover:*

Preservation of milk or milk preparations	<a href="#">A23B 11/10</a>
Dairy concentration, evaporation or drying	<a href="#">A23C 1/00</a>

**A01J 11/02**

**Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels [A47J 27/56](#))**

**References**

**Limiting references**

*This place does not cover:*

Preventing boiling-over of milk in kitchen cooking vessels	<a href="#">A47J 27/56</a>
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**Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Preventing foaming in boiling apparatus	<a href="#">B01B 1/02</a>
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**A01J 11/04****Appliances for aerating or de-aerating milk****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Milk centrifuges	<a href="#">B04B</a>
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**A01J 11/06****Strainers or filters for milk****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Filtering materials	<a href="#">B01D</a>
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**A01J 11/10****Separating milk from cream****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Milk centrifuges	<a href="#">B04B</a>
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**A01J 11/16****Homogenising milk****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Homogenising in general	<a href="#">B01F</a>
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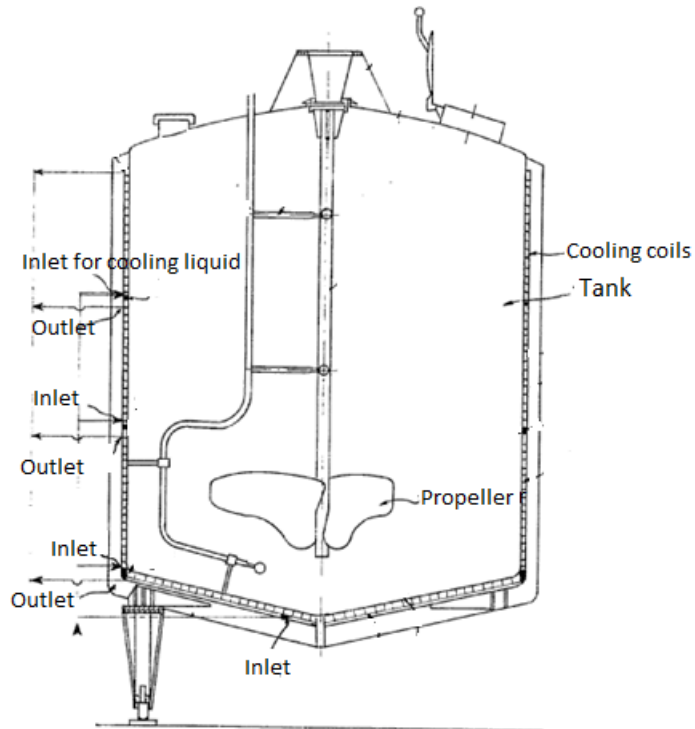
**A01J 13/00****Tanks for treating cream****Definition statement**

*This place covers:*

This main group is limited to the apparatuses

Illustrative example of subject matter classified in this group

Figure 1. Cream tank



**Relationships with other classification places**

Cream preparation is classified in [A23C 13/00](#).

**A01J 15/00**

**Manufacturing butter**

**Definition statement**

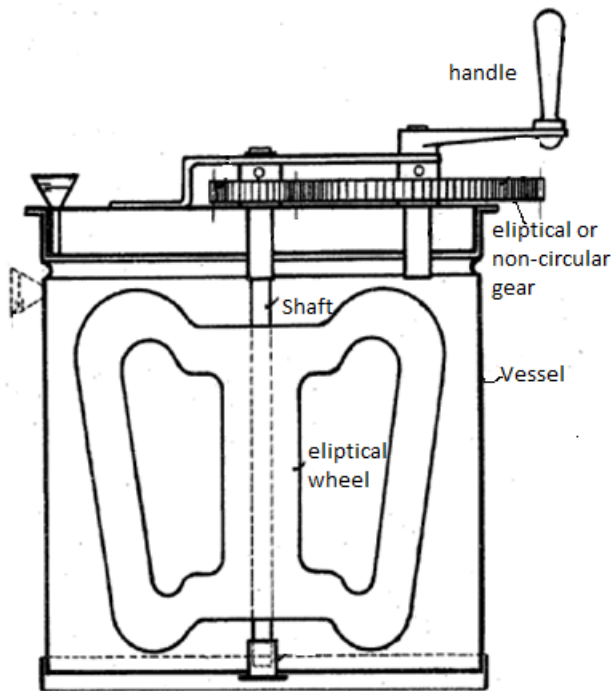
*This place covers:*

This main group is limited to apparatuses therefor

Illustrative example of subject matter classified in this group



Figure 1. Butter Churn



### Relationships with other classification places

Butter preparation is classified in [A23C 15/00](#).

### A01J 15/25

Means for removing butter from churns or the like

### References

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Pumps therefor	<a href="#">F04</a>
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### A01J 17/00

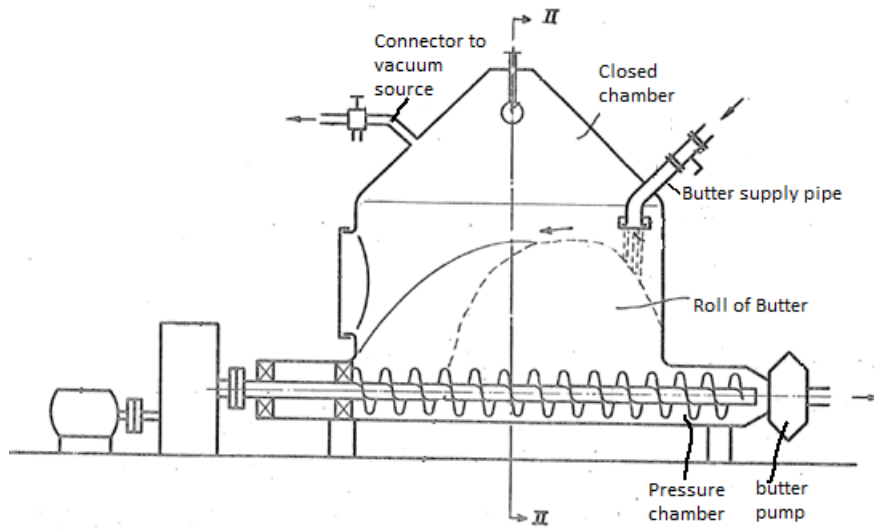
Kneading machines for butter, or the like

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group

Figure 1. Apparatus for Working of Butter



**Relationships with other classification places**

Mixing or kneading machines for the preparation of dough is classified in [A23C 1/00](#).

**A01J 19/00**

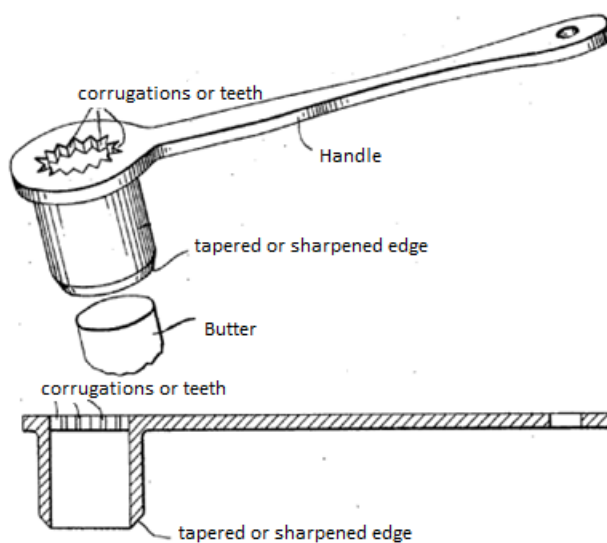
**Hand devices for forming slabs of butter, or the like**

**Definition statement**

*This place covers:*

Illustrative example of subject matter classified in this group

Figure 1. Improved device for forming pats or rolls of butter



## A01J 21/00

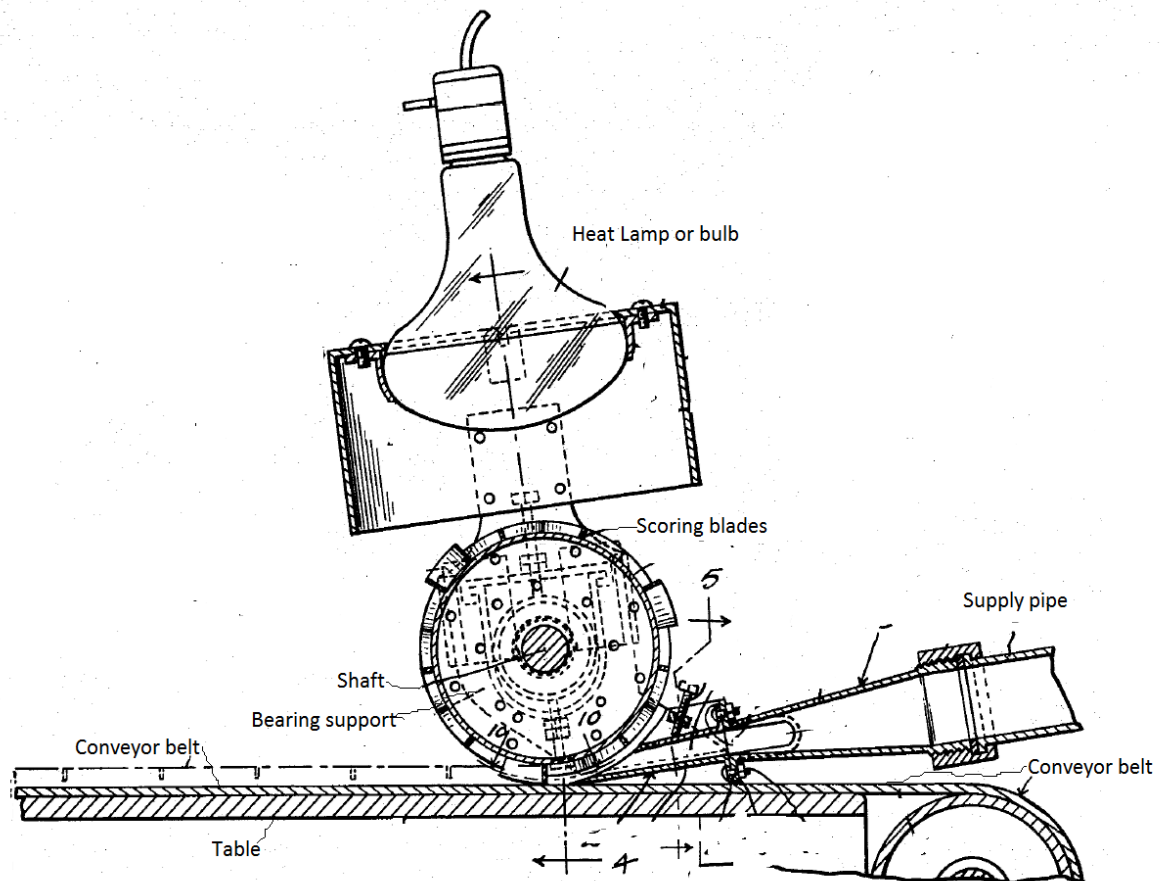
### Machines for forming slabs of butter, or the like

#### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group.

Figure 1. Butter and oleomargarine cutting machine



## A01J 23/00

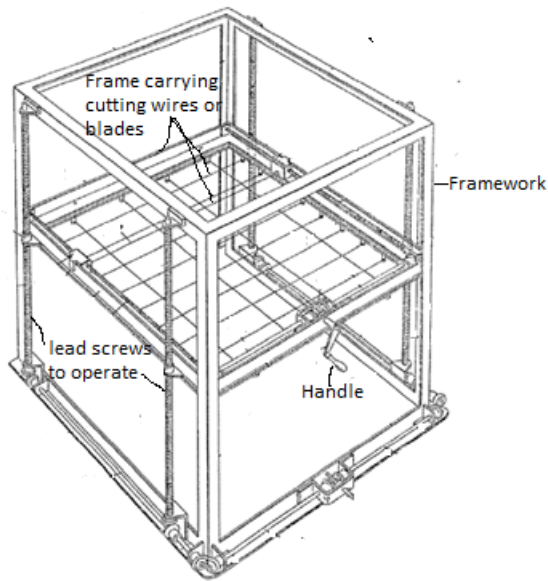
### Devices for dividing bulk butter, or the like

#### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group

Figure 1. Subdividing masses of butter or margarine into blocks



## A01J 25/00

### Cheese-making (coating the cheese [A01J 27/02](#))

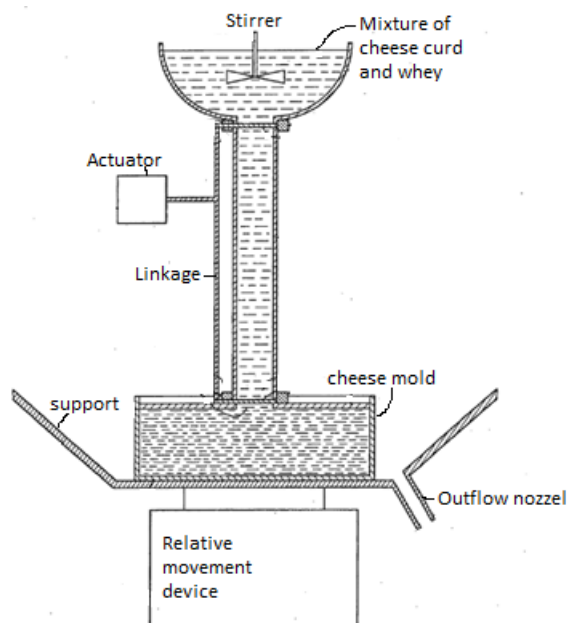
#### Definition statement

*This place covers:*

This main group is limited to the apparatuses therefor

Illustrative example of subject matter classified in this group

Figure 1. Device and method for processing a mixture of curd and whey.



## Relationships with other classification places

Cheese preparation is classified in [A23C 19/00](#).

## References

### Limiting references

*This place does not cover:*

Coating the cheese	<a href="#">A01J 27/02</a>
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## A01J 27/00

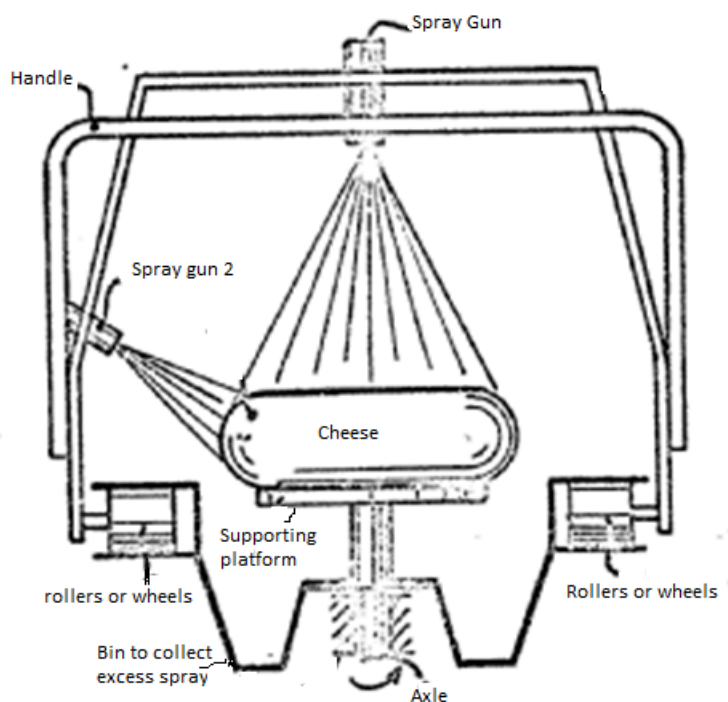
### After-treatment of cheese; Coating the cheese

#### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group

Figure 1. Method and device for spraying a layer of protective material on cheese.



## A01J 27/02

### Coating the cheese, e.g. with paraffin wax

## References

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Applying liquids or other fluent materials to surfaces in general	<a href="#">B05</a>
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