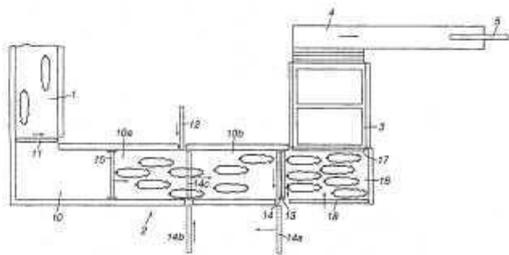


**A22B****SLAUGHTERING****A22B 1/00****Apparatus for fettering animals to be slaughtered****Definition statement**

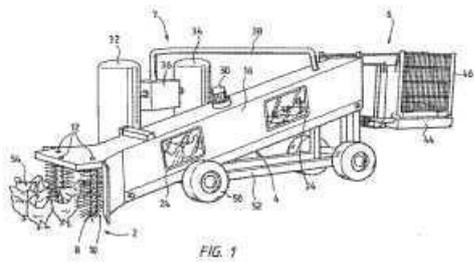
*This place covers:*

Devices for collecting, confining, transporting, loading, unloading, guiding and/or leading animals to be slaughtered.

Illustrative examples of subject matter classified in this group:



US200516462



EP0852115

**A22B 3/00****Slaughtering or stunning ({anaesthetising animals [A61D 7/04](#)}; cutting in general [B26](#))****Definition statement**

*This place covers:*

Slaughtering or stunning of animals.

**References****Limiting references**

*This place does not cover:*

Anaesthetising of animals	<a href="#">A61D 7/04</a>
Cutting in general	<a href="#">B26</a> , <a href="#">B26B</a> , and <a href="#">B26D</a>
Pistols	<a href="#">F41C</a>

## Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

Stunning	Rendering animals immobile or unconscious, without killing the animal, prior to their being slaughtered for food
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## A22B 3/02

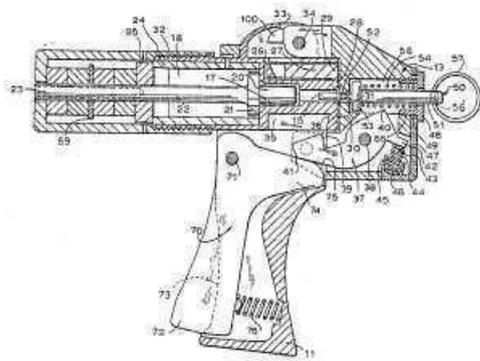
by means of bolts, e.g. slaughtering pistols, cartridges {(pistols [F41C](#))}

### Definition statement

*This place covers:*

Pistols and cartridges used for stunning and slaughtering of animals. Devices hitting the animal generally on the head with or without penetration.

Illustrative example of subject matter classified in this group:



US4757627

## A22B 3/04

**Masks for animals to be slaughtered; Masks combined with stunning arrangements**

### Definition statement

*This place covers:*

Masks for animals to be slaughtered, combined or not with stunning arrangements.

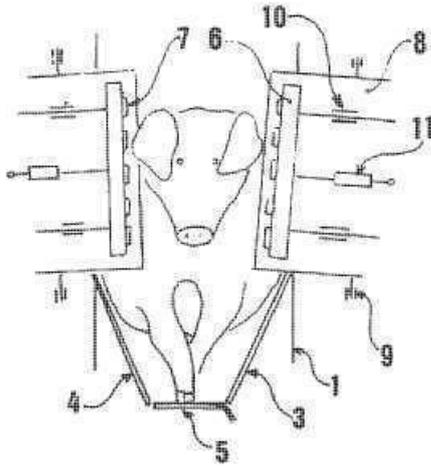
## A22B 3/06

Slaughtering or stunning by electric current (electric circuits therefor [H05C](#))

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group:



FR2750295

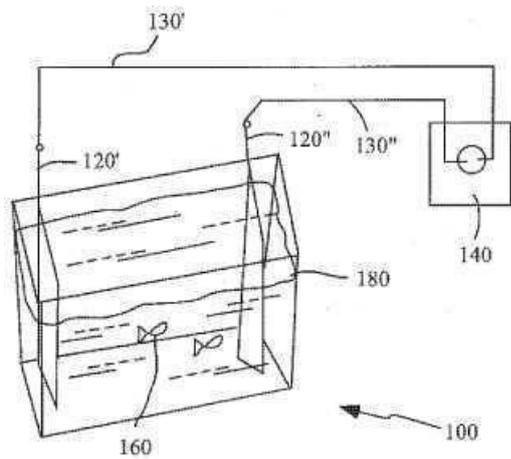
**A22B 3/08**

for poultry or fish, e.g. slaughtering pliers, slaughtering shears

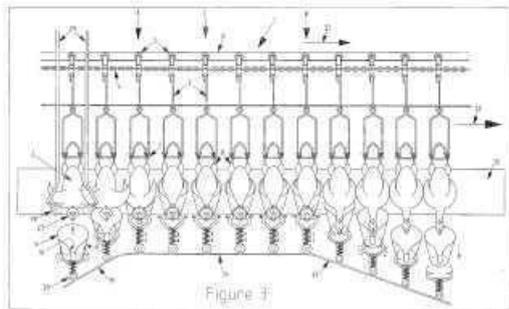
**Definition statement**

*This place covers:*

Illustrative examples of subject matter classified in this group:



US2010107986



WO2010133379

**A22B 3/12**

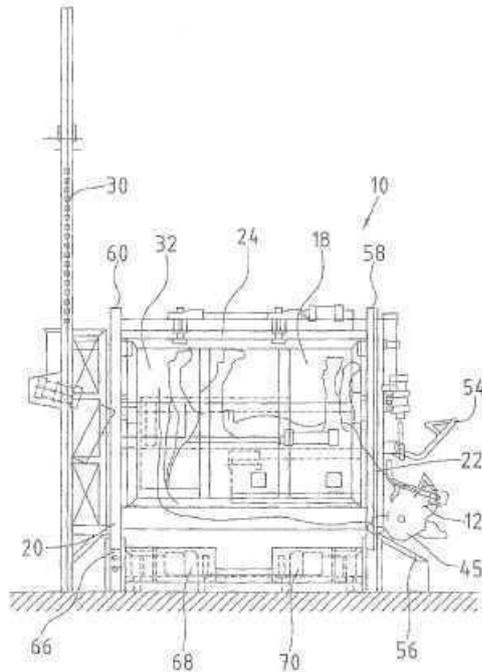
Kosher slaughtering devices

**Definition statement**

*This place covers:*

Kosher, halal and other ritual slaughtering devices.

Illustrative example of subject matter classified in this group:



EP2003981

## A22B 5/00

### Accessories for use during or after slaughtering

#### Definition statement

*This place covers:*

Accessories used during the operations carried out in a slaughterhouse.

#### References

##### Limiting references

*This place does not cover:*

Cleaning and disinfecting poultry carcasses	<a href="#">A22C 21/0061</a>
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#### Special rules of classification

Chilling or lowering the temperature of carcasses [A22B 5/0076](#)

Cleaning or disinfecting carcasses [A22B 5/0082](#)

Electric stimulation of carcasses [A22B 5/0088](#)

## A22B 5/0005

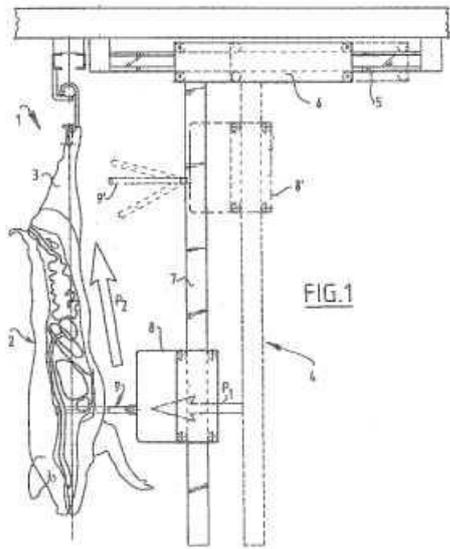
{Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry [A22C 21/06](#); for fish [A22C 25/14](#))}

#### Definition statement

*This place covers:*

Devices for eviscerating slaughtered animals.

Illustrative example of subject matter classified in this group:



JP9028283

## References

### Limiting references

*This place does not cover:*

Eviscerating poultry	<a href="#">A22C 21/06</a>
Eviscerating fish	<a href="#">A22C 25/14</a>

## A22B 5/0017

{Apparatus for cutting, dividing or deboning carcasses}

### Definition statement

*This place covers:*

Performing cutting operations on animal carcasses

## References

### Limiting references

*This place does not cover:*

Splitting carcasses	<a href="#">A22B 5/20</a>
Deboning meat	<a href="#">A22C 17/004</a>

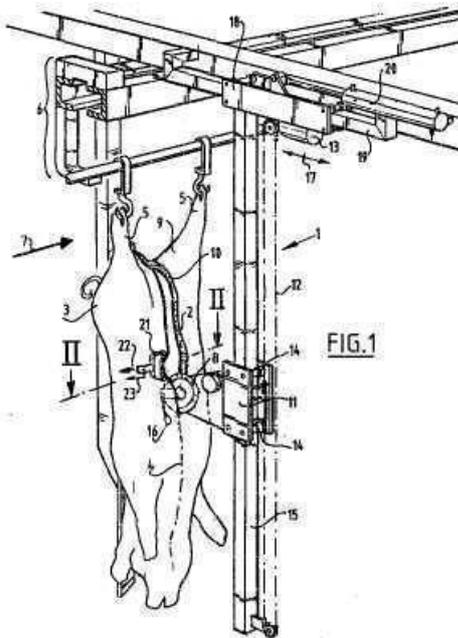
## A22B 5/0023

{Cutting open the abdominal cavity of a carcass}

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group:



EP0743006

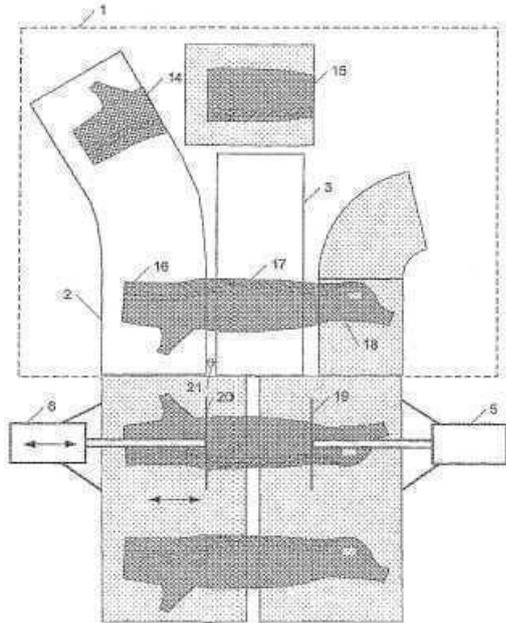
**A22B 5/0029**

{Cutting through or detaching portions of a carcass (splitting carcasses [A22B 5/20](#))}

**Definition statement**

*This place covers:*

Illustrative example of subject matter classified in this group:



EP1740053

**A22B 5/0035**

{Deboning or obtaining boneless pieces of meat from a carcass (devices for deboning meat [A22C 17/004](#))}

**Definition statement**

*This place covers:*

Deboning carcasses and/or obtaining boneless portions of a carcass

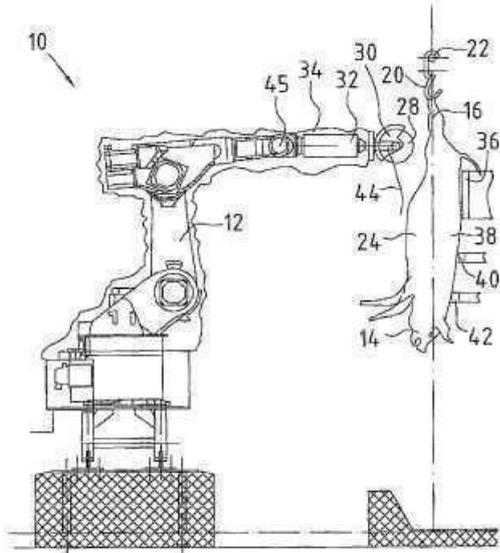
## A22B 5/0041

{Electronic, robotic or computer assisted cutting, dividing or deboning carcasses}

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group:



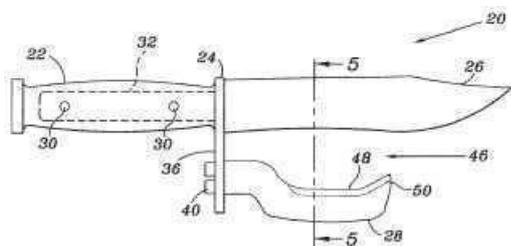
## A22B 5/0047

{Hand-tools for deboning, cutting or dividing carcasses}

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group:



US2006070502

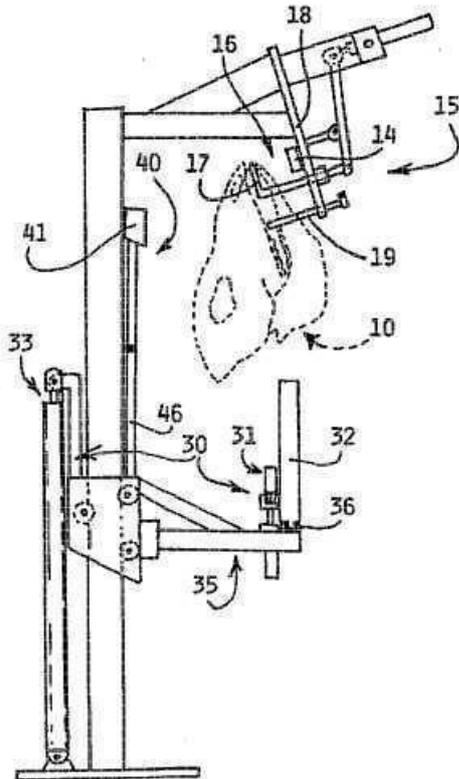
## A22B 5/0052

{Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads}

### Definition statement

*This place covers:*

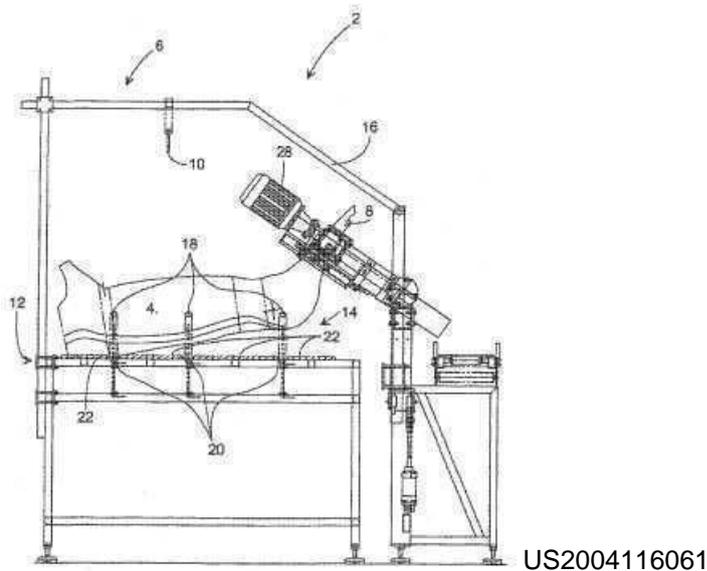
Illustrative example of subject matter classified in this group:



EP0849995

**A22B 5/0058****{Removing feet or hooves from carcasses}****Definition statement***This place covers:*

Illustrative example of subject matter classified in this group:

**A22B 5/0064****{for classifying or grading carcasses; for measuring back fat}****Definition statement***This place covers:*

Means and methods for classifying carcasses according to different parameters, including non-invasive scanning of meat or carcasses using image recognition, tomography, x-rays, ultrasound or similar techniques to classify the animal/cut according to its physiological characteristics.

**References****Limiting references***This place does not cover:*

Image analysis	<a href="#">G06T 7/00</a>
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**Informative references***Attention is drawn to the following places, which may be of interest for search:*

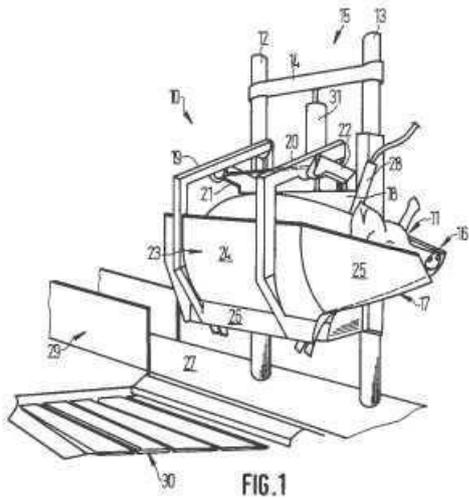
Analysing meat e.g. searching for foreign embedded objects	<a href="#">G01N 33/12</a>
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**A22B 5/02****Slaughtering pens****Definition statement**

*This place covers:*

Pens and boxes for supporting, restraining and/or immobilising animals to be slaughtered.

Illustrative example of subject matter classified in this group:



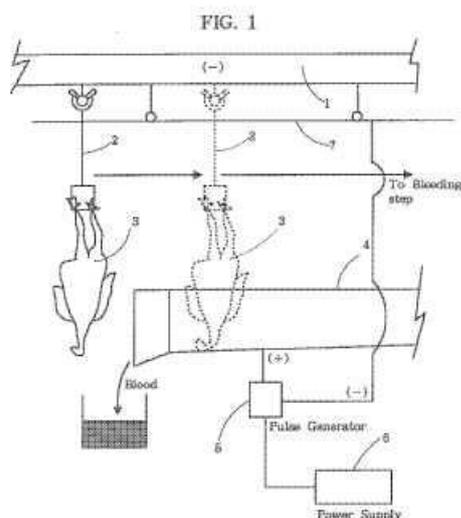
EP0570851

**A22B 5/04****Blood-collecting apparatus; Blood-stirring devices****Definition statement**

*This place covers:*

Devices and methods for bleeding slaughtered animals, collecting their blood, or assisting and checking the bleeding process.

Illustrative example of subject matter classified in this group:



EP0843970

## A22B 5/06

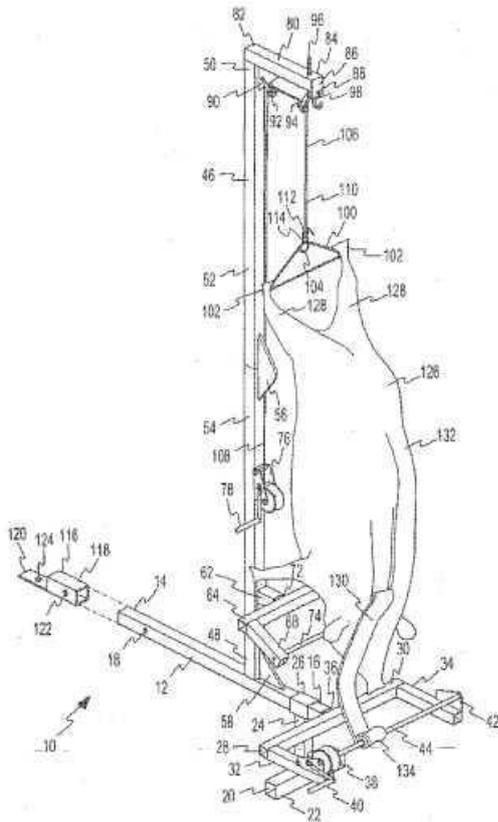
### Slaughtering stands or spreaders for cattle

#### Definition statement

*This place covers:*

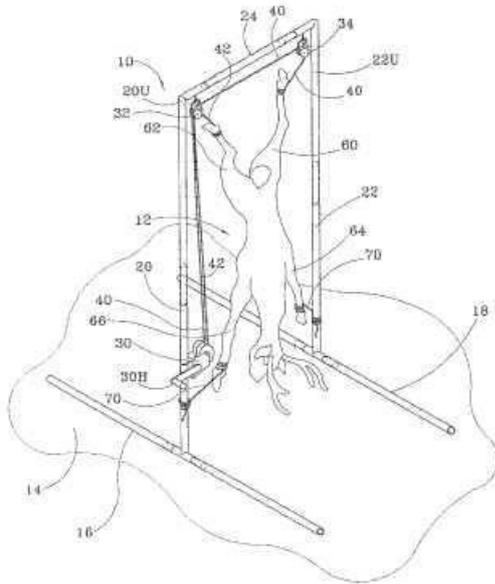
Spreaders and stands for supporting big animals in order to perform slaughtering operations thereon.

Illustrative examples of subject matter classified in this group:



US2009143001

This class includes spreaders for big game animals, which can be used both indoors and outdoors and that can be portable or not.



US7059956

## A22B 5/08

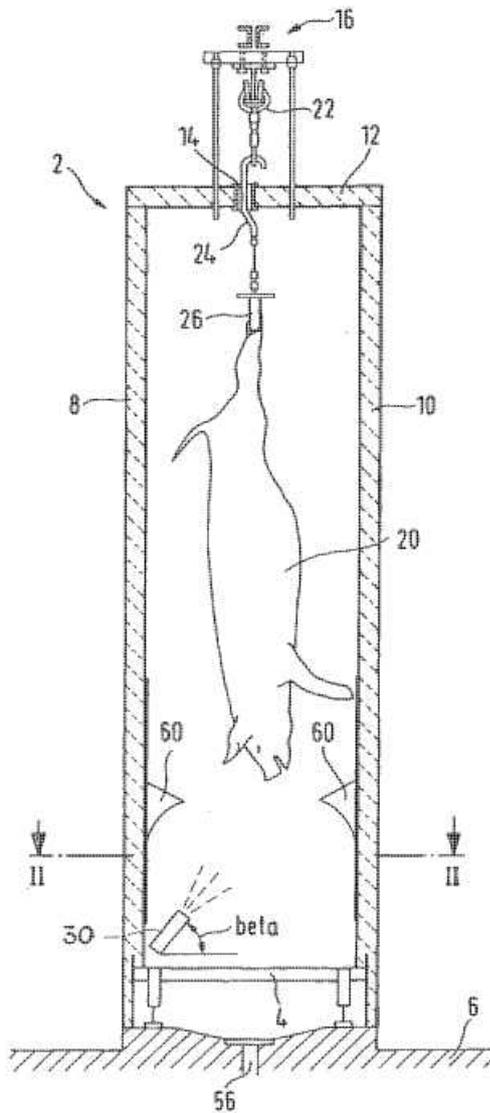
**Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins [C14B](#))**

### Definition statement

*This place covers:*

Scalding or burning the skin of slaughtered animals for dehairing or removing residues. Skin cleaning devices.

Illustrative examples of subject matter classified in this group:



## References

### Limiting references

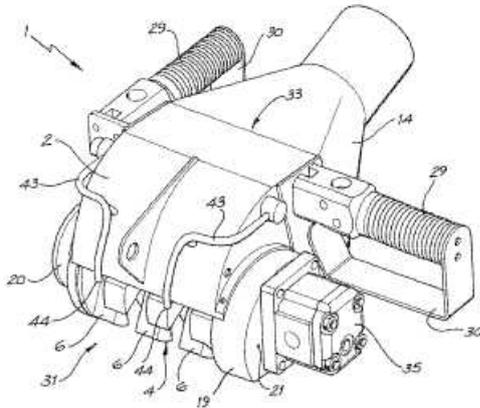
*This place does not cover:*

Plucking poultry	<a href="#">A22C 21/02</a>
Scalding or singeing poultry	<a href="#">A22C 21/04</a>
Treatment of hides or skins	<a href="#">C14B</a>

### Special rules of classification

Hand-operated instruments [A22B 5/10](#)

Illustrative example of subject matter classified in this group:



## A22B 5/14

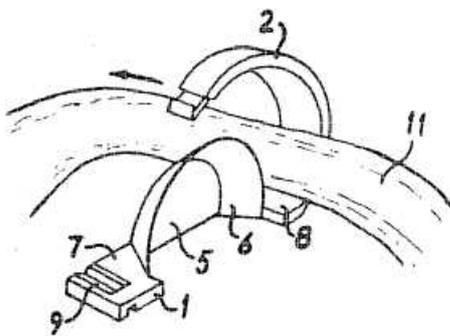
### Clips for the tongue; Arrangements for closing the throat

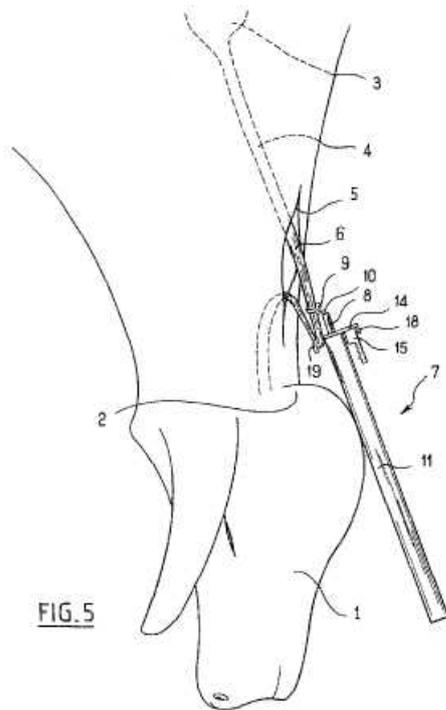
#### Definition statement

*This place covers:*

Means for closing the throat, trachea or oesophagus of a carcass animal in order to so as to prevent the contents of the stomach spilling onto the carcass and/or ground when the animal carcass is suspended

Illustrative example of subject matter classified in this group:





## A22B 5/16

### Skinning instruments or knives

#### Definition statement

*This place covers:*

Devices and methods for removing the skin from slaughtered animals

#### References

##### Limiting references

*This place does not cover:*

Skinning poultry	<a href="#">A22C 21/0092</a>
Skinning fish	<a href="#">A22C 25/17</a>

##### Informative references

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

Motor-driven hand tools with disc blades	<a href="#">B26B 25/00</a>
Motor-driven tools with annular blades	<a href="#">B26B 25/002</a>
Disc cutters	<a href="#">B26D 1/14</a>



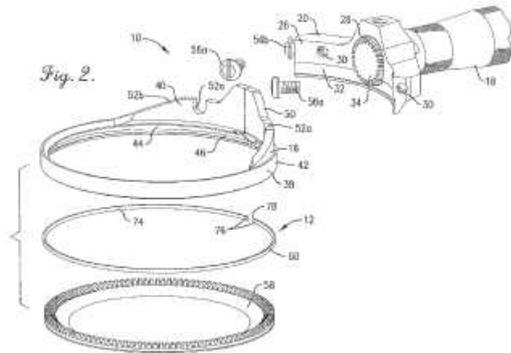
## A22B 5/165

{Ring knives specially adapted for skinning (motor driven tools with annular blades [B26B 25/002](#))}

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group:



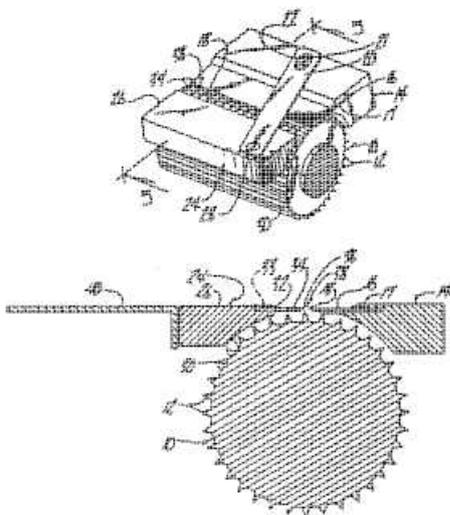
## A22B 5/166

{Drum skimmers}

### Definition statement

*This place covers:*

Illustrative example of subject matter classified in this group:



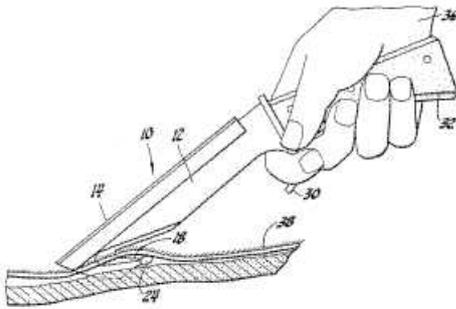
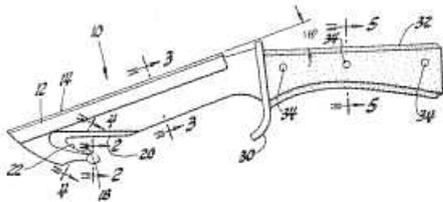
**A22B 5/168**

{Hand tools specially adapted for skinning carcasses}

**Definition statement**

*This place covers:*

Illustrative example of subject matter classified in this group:

**A22B 5/18**

**Cleaning the stomach of slaughtered animals**

**Definition statement**

*This place covers:*

Treating in general and cleaning in particular the stomach and intestines of slaughtered animals. Recovering objects (e.g. capsules) thereof and extracting products therefrom. Separating the stomach from the rest of entrails (e.g. extracting poultry gizzards)

**A22B 5/20**

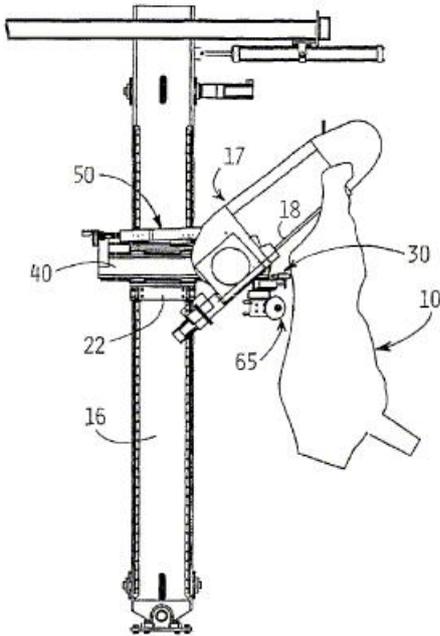
**Splitting instruments {(cutting operations on carcasses other than splitting [A22B 5/0017](#))}**

**Definition statement**

*This place covers:*

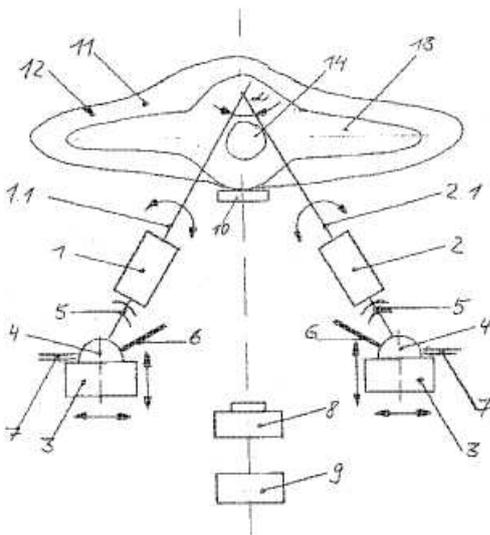
Cutting the backbone of a carcass in order to split it in two halves

Illustrative examples of subject matter classified in this group:

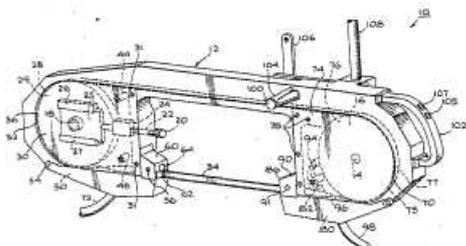


Also includes:

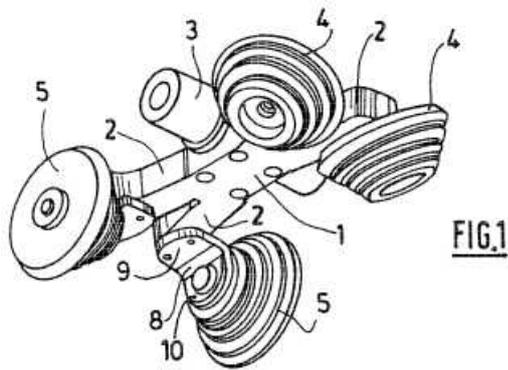
Removing spinal cord and other medullar tissue



Meat saws: band saws, disc saws, reciprocating saws and manual saws



Guides and holders for supporting the carcass during the splitting operation



**References**

**Limiting references**

*This place does not cover:*

Cutting, dividing or deboning carcasses	<a href="#">A22B 5/0017</a>
Splitting of hides	<a href="#">C14B 17/04</a>

**Informative references**

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

Knives	<a href="#">B26B</a>
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**A22B 7/00**

**Slaughterhouse arrangements**

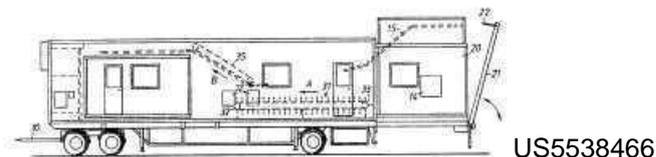
**Definition statement**

*This place covers:*

Further slaughterhouse arrangements not directly related to the operations performed on the carcass

Also comprising mobile slaughtering units

Illustrative example of subject matter classified in this group:



US5538466

**References**

**Limiting references**

*This place does not cover:*

Poultry shackles	<a href="#">A22C 21/0007</a>
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**Informative references**

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

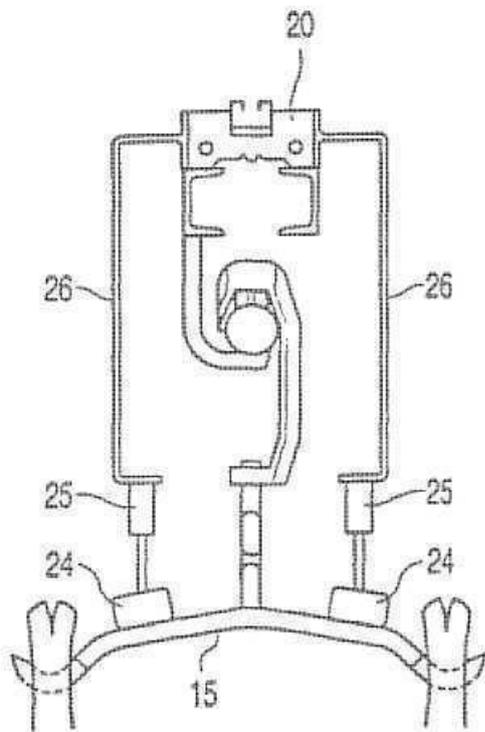
Overhead conveyors	<a href="#">B65G 17/20</a>
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**Special rules of classification**

Conveying arrangements [A22B 7/001](#), comprising also:

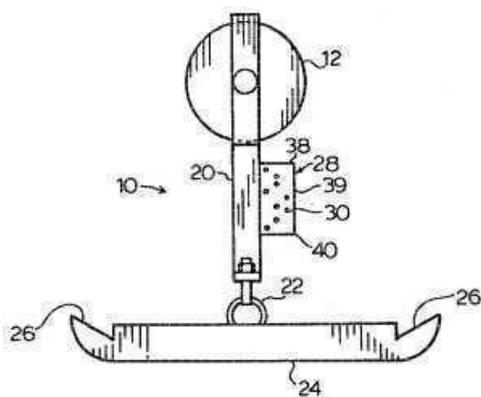
gambrels, hooks and other arrangements for suspending carcasses

Illustrative examples of subject matter classified in this group:



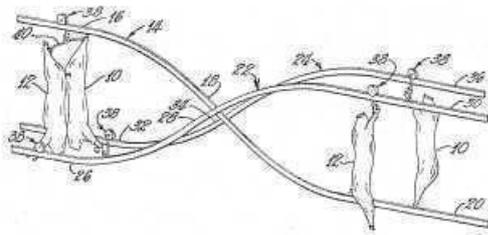
WO0074491

Means for identifying or containing information relative to the carcass or piece of meat that can be attached or are embedded in the conveying means



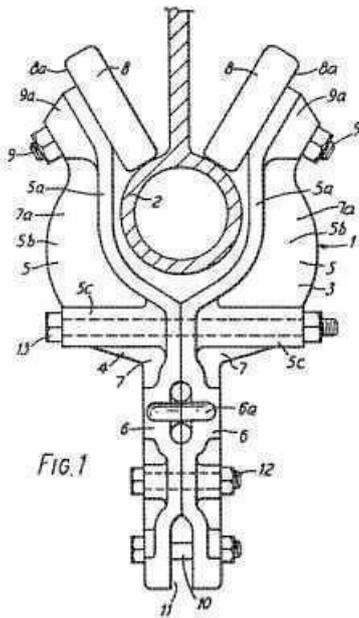
WO9836645

Means for positioning, orienting and supporting carcasses as they are being conveyed



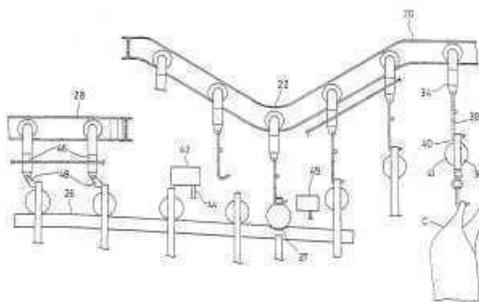
US3736622

rail configurations and connections for conveying suspended carcasses



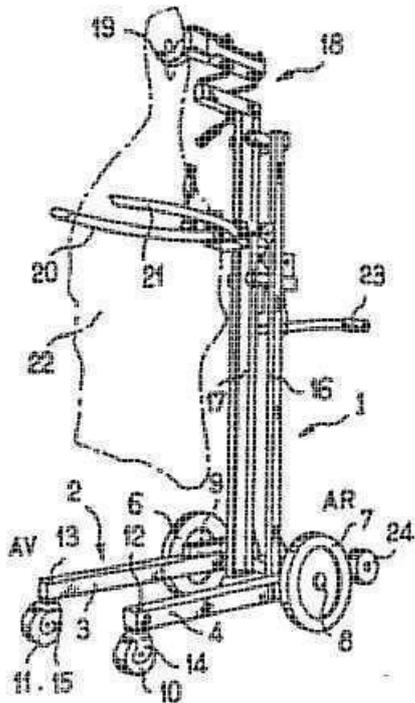
GB2111928

hooking, unhooking and transfer means to transfer carcasses from one conveying unit onto a different one



US4838036

Transportation of carcasses by means of trolleys or special vehicles as well as by manual means



FR2648100

**A22B 7/008**

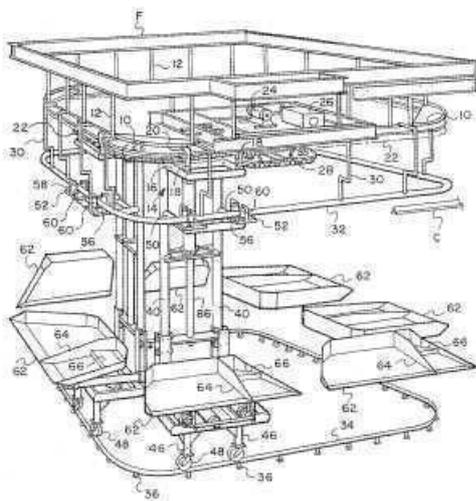
{for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste}

**Definition statement**

*This place covers:*

Methods and machinery for receiving the viscera and entrails of a carcass

Illustrative example of subject matter classified in this group:



US4090275

Methods and machinery for cleaning slaughterhouse installations and treating its residues and waste

