A23G

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

Definition statement

This place covers:

- Confectionery products, chocolate, cocoa products, chewing gums, ice creams and frozen confections;
- · Processes of preparation;
- Decorating sweetmeats, including cakes and apparatus adapted for manufacture of these products.

Relationships with other classification places

- Bakery or pastry products, cookies or biscuits are classified in A21D;
- Other cereal products, e.g. granola bars, are classified in A23L or A21D;
- Non-frozen dairy products are classified in <u>A23C</u>;
- Fruit products are classified in A23B or A23L;
- Sugars or sweeteners per se are classified in A23L 27/30 or C07H;
- Production of sucrose or apparatus specially adapted therefore is classified in <u>C13B</u> and other saccharides are classified in <u>C13K</u>.

References

Informative references

Bakery or pastry products, cookies or biscuits	<u>A21D</u>
Dairy products or yogurt	<u>A23C</u>
Fat or oil compositions	<u>A23D</u>
Cereal products or granola bars	A23L 7/126
Puddings or dry powder puddings	A23L 9/10
Snack fruit products	A23L 19/09
Marmalade, jams, jellies or simulated fruit products	A23L 21/10
Honey	A23L 21/25
Sweetening agents	A23L 27/30
Edible or soluble films	A23L 27/79
Chewing tobacco	A24B 13/00
Chemical features of tobacco substitutes	A24B 15/16
Smokers's requisites not otherwise provided for	A24F 47/00
Kitchen equipment	<u>A47J</u>
Ice cream scoops	A47J 43/282
Preparation for medical, dental or toilet purposes	A61K
Medical chewing gums	A61K 9/0058
Pills or tablets	A61K 9/20

Informative references

Medical dragees, coated pills or tablets or coating processes	A61K 9/28
Medical preparations in capsules of chocolate	A61K 9/48
Preparations for care of the teeth	A61Q 11/00
Ice cream packages	B65D 85/78
Sugars or derivatives thereof	<u>C07H</u>
Polysaccharides	<u>C08L</u>
Sugar industry	<u>C13B</u>
Other saccharides	<u>C13K</u>
Refrigeration machines, cooling or freezing	<u>F25B</u> , <u>F25D</u>
Drying	<u>F26B</u>

Special rules of classification

In this subclass, subject matter that cannot be completely classified in a single one of the main groups should be classified in each relevant main group.

Special processing steps not included in main groups <u>A23G 1/00</u> and <u>A23G 9/00</u> are classified in the appropriate subgroup of <u>A23G 3/00</u>.

A23G 1/305, A23G 1/56, A23G 3/343, A23G 3/346, A23G 4/062, A23G 9/322 and A23G 9/52 can be used as a base symbol in combination with a A23G Indexing Code as a subsequent symbol to form a C-Set. Only one Indexing Code is added after the classification base symbol. If necessary, the classification symbol can be repeated with a different Indexing Code, e.g. A23G 1/56, A23G 2200/02 and A23G 1/56, A23G 2210/00. The subsequent symbol gives further information concerning structure, composition or form.

<u>A23V 2002/00</u> Indexing scheme should be used as much as possible in combination with the subgroups <u>A23G 1/30</u>, <u>A23G 3/34</u>, <u>A23G 4/06</u> and <u>A23G 9/32</u> and lower, in accordance with A23V 2200/00 and A23V 2400/00 classification rules.

A23G 1/00

Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor (preservation thereof A23B 80/00)

References

Limiting references

This place does not cover:

Preservation of cocoa or cocoa products	A23B 80/00

Application-oriented references

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Kitchen equipment for cocoa preparation	<u>A47J</u>
Apparatus for making beverages	A47J 31/00

Preliminary treatment, e.g. fermentation of cocoa

References

Informative references

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

Machines for roasting cocoa	A23N 12/00

A23G 1/04

Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00)

References

Limiting references

This place does not cover:

Machines for roasting cocoa	A23N 12/00
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Informative references

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

Crushing or grinding apparatus in general	<u>B02C</u>
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A23G 1/08

Cocoa butter presses

References

Informative references

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

Presses for squeezing out liquid from liquid-containing material in general	<u>B30B</u>
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A23G 1/28

Apparatus for removing chocolate from the moulds

References

Informative references

Discharging baked goods from tins	A21B 3/18
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{Products for covering, coating, finishing or decorating}

Definition statement

This place covers:

coating compositions, edible inks

A23G 1/36

characterised by the fats used (containing dairy products A23G 1/46)

Definition statement

This place covers:

Structure, composition or amount of fatty component.

References

Limiting references

This place does not cover:

Cocoa products characterised by the composition containing dairy	A23G 1/46
products	

A23G 1/40

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46)

Definition statement

This place covers:

- Carbohydrates used in the cocoa products, e.g. polysaccharides;
- Artificial sweeting agents used in cocoa products.

References

Limiting references

This place does not cover:

Cocoa products characterised by the composition containing dairy	A23G 1/46
products	

Special rules of classification

Dipeptide sweeteners are classified in A23G 1/44.

{containing vitamins or antibiotics}

Definition statement

This place covers:

Vitamins, antibiotics, other medicinal or pharmaceutical products contained in cocoa products.

Special rules of classification

Cocoa products containing plants or parts thereof, e.g. extracts, are classified in A23G 1/48.

A23G 1/44

containing peptides or proteins (containing dairy products A23G 1/46)

Definition statement

This place covers:

Peptides, proteins or amino acids contained in cocoa products.

References

Limiting references

This place does not cover:

Cocoa products characterised by the composition containing dairy	A23G 1/46
products	

A23G 1/48

containing plants or parts thereof, e.g. fruits, seeds or extracts (containing gums A23G 1/40)

References

Limiting references

This place does not cover:

Cocoa products characterised by the composition containing gums	A23G 1/40

Informative references

Vegetal cocoa substitutes	A23G 1/34
Vegetal cocoa butter substitutes	A23G 1/38

Composite products, e.g. layered, {laminated,} coated or filled

Definition statement

This place covers:

- Composite products, e.g. layered, laminated, coated or filled;
- Microstructures, e.g. encapsulated additives.

A23G 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 (A23G 1/305 takes precedence)}

Definition statement

This place covers:

- Intermediate products, e.g. special fat for chocolate, milk crumb or chocolate powder;
- Chocolate drinks in powder or liquid form;
- Processes for making chocolate milk/drinks;
- Processes for making a powder for preparing a liquid cocoa composition.

References

Limiting references

This place does not cover:

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Products for covering, coating,	finishing or decorating	A23G 1/305

A23G 3/0002

{Processes of manufacture not relating to composition and compounding ingredients}

Definition statement

This place covers:

processes and method steps for manufacturing confectionery products

Special rules of classification

When description of mechanical elements or structures (apparatus) is present, a double classification in the corresponding subgroups of $\underline{A23G\ 3/02}$ is necessary.

A23G 3/02

Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor

Definition statement

This place covers:

Apparatus and accessories, e.g mixing elements, extrusion screw, moulds, control systems, manual handled equipment like piping bags for manufacture or treatment of confectionery products.

Special rules of classification

When description of the obtained product, process or method steps is present, a double classification in the corresponding subgroups of A23G 3/0002 is necessary.

A23G 3/28

Apparatus for decorating sweetmeats or confectionery

References

Informative references

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

Analysis a liquida to acceptance in acceptance	DOE
Applying liquids to surfaces in general	<u>R02</u>

A23G 3/32

Processes for preparing caramel or sugar colours

References

Informative references

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

Colouring foodstuffs	A23L 5/40
Flavouring foodstuffs	A23L 27/00

A23G 3/343

{Products for covering, coating, finishing, decorating}

Definition statement

This place covers:

coating compositions, edible inks

A23G 3/346

{Finished or semi-finished products in the form of powders, paste or liquids (A23G 3/343 takes precedence)}

Definition statement

This place covers:

- Intermediate products, e.g. special fat for confectionery products, special carbohydrates and products in powder form to be finished with a liquid.
- Products in liquid, paste or powder form.

A23G 3/368

{containing vitamins, antibiotics}

Definition statement

This place covers:

vitamins, antibiotics, other medicinal or pharmaceutical products contained in the sweetmeats, A23G 3/48 takes precedence

References

Limiting references

This place does not cover:

Sweetmeats characterized by the composition containing plants or parts	A23G 3/48
thereof	

A23G 3/40

characterised by the fats used (containing dairy products A23G 3/46)

Definition statement

This place covers:

nature, structure, composition or amount of fatty component

A23G 3/42

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46)

Definition statement

This place covers:

carbohydrates used in the sweetmeats, e.g. polysaccharides;

 artificial sweetening agents used in the sweetmeats, (dipeptide sweeteners <u>A23G 3/44</u>), (<u>A23G 3/38</u> takes precedence)

References

Limiting references

This place does not cover:

Sweetmeats characterised by sucrose-free products	A23G 3/38
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Informative references

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

Sweetmeats characterised by peptides or proteins	A23G 3/44
sweetmeats characterised by dairy compositions	A23G 3/46

Special rules of classification

Sweetmeats comprising milk or dairy components are classified in <u>A23G 3/46</u> but a lactose or whey protein isolated component will be classified in <u>A23G 3/42</u> and <u>A23G 3/44</u> respectively.

A23G 3/44

containing peptides or proteins (containing dairy products A23G 3/46)

Definition statement

This place covers:

peptides, proteins, amino acids contained in the sweetmeats

A23G 3/50

characterised by shape, structure or physical form, e.g. products with supported structure

References

Informative references

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

Composite structures including chocolate, e.g. as layer, coating or filler	A23G 1/54
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A23G 3/54

Composite products, e.g. layered, coated, filled

Definition statement

This place covers:

- · composites products, e.g. layered, coated, filled
- microstructures e.g. encapsulated additives

A23G 4/00

Chewing gum

References

Application-oriented references

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Medicinal preparations characterised by chewing gum form

A61K 9/0058

A23G 4/02

Apparatus specially adapted for manufacture or treatment of chewing gum

Definition statement

This place covers:

apparatus or method of manufacture

A23G 4/062

{Products for covering, coating, finishing, decorating}

Definition statement

This place covers:

coating compositions, edible inks, rolling compounds

A23G 4/066

{characterised by the fat used}

Definition statement

This place covers:

nature, structure, composition or amount of fatty component

A23G 4/10

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16)

Definition statement

This place covers:

- Carbohydrates used in chewing gum, e.g. polysaccharides,
- artificial sweetening agents used in chewing gum, (dipeptide sweeteners A23G 4/14)

A23G 4/126

{containing vitamins, antibiotics}

Definition statement

This place covers:

vitamins, antibiotics, other medicinal or pharmaceutical products contained in chewing gum, A23G 4/068 takes precedence.

References

Limiting references

This place does not cover:

characterised by the fat used	Chewing gum
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A23G 4/068

A23G 4/14

containing peptides or proteins (containing dairy products A23G 4/16)

Definition statement

This place covers:

peptides, proteins, amino acids contained in chewing gum

A23G 4/20

Composite products, e.g. centre-filled {, multi-layer, laminated}

Definition statement

This place covers:

- composites products, e.g. layered, coated, filled
- microstructures e.g. encapsulated additives

A23G 9/04

Production of frozen sweets, e.g. ice-cream

References

Informative references

Packages	B65D 85/78

A23G 9/08

Batch production {(A23G 9/06 takes precedence)}

References

Limiting references

This place does not cover:

Characterised by using carbon dioxide or carbon dioxide snow or other	A23G 9/06
cryogenic agents as cooling medium	

Informative references

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

Continuous production	A23G 9/14
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A23G 9/322

{Products for covering, coating, finishing, decorating}

Definition statement

This place covers:

coating compositions, edible inks

A23G 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)}

Definition statement

This place covers:

nature, structure, composition or amount of fatty component

A23G 9/34

characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)

Definition statement

This place covers:

- Frozen sweets comprising carbohydrates, e.g. polysaccharides
- Frozen sweets comprising artificial sweetening agents (dipeptide sweeteners A23G 9/38)

References

Informative references

Frozen sweets containing peptides or proteins	A23G 9/38
Frozen sweets characterized by dairy products used	A23G 9/40

A23G 9/42

Special rules of classification

Frozen sweets comprising milk or dairy components are classified in <u>A23G 9/40</u> but a lactose or whey protein isolated component will be classified in <u>A23G 9/34</u> and <u>A23G 9/38</u> respectively.

A23G 9/366

{containing vitamins, antibiotics}

Definition statement

This place covers:

vitamins, antibiotics, medicinal or pharmaceutical products contained in frozen sweets, <u>A23G 9/42</u> takes precedence.

References

Limiting references

This place does not cover:

Frozen sweets containing plants or parts thereof

A23G 9/38

containing peptides or proteins (characterised by the dairy products used A23G 9/40)

Definition statement

This place covers:

peptides, proteins, amino acids contained in frozen sweets

A23G 9/48

Composite products, e.g. layered {, laminated}, coated, filled

Definition statement

This place covers:

- · composite products, e.g. layered, laminated, coated, filled
- · microstructures e.g. encapsulated additives

A23G 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}

Definition statement

This place covers:

premix for ice cream, intermediate product for ice cream or frozen dessert preparation

Glossary of terms

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

	any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice
slush ice	semi-frozen beverage, granité

A23G 2200/14

containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts or essential oils

References

Informative references

Containing beet sugar or cane sugar if specifically mentioned	A23G 2200/06
or containing other carbohydrates, e.g. starches, gums, alcohol	
sugar, polysaccharides, dextrin or containing high or low amount of	
carbohydrate	