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, biscuit (A21D), other cereal products (e.g. granola bars: A23L or A21D), non-frozen dairy products (A23C), fruits products (A23B, A23L), sugars or sweeteners per se. (A23L 27/30, C07H), sugar industry (C13B), other saccharides (C13K)

References

Limiting references

This place does not cover:

| Bakery or pastry products, cookies, biscuits | A21D |
| Dairy products, yogurt | A23C |
| Cereal products, granola bars | A23L 7/126 |
| Puddings, dry powder puddings | A23L 9/10 |
| Snack fruit products | A23L 19/09 |
| Sweetening agents | A23L 27/30 |
| Edible, soluble films | A23L 27/79 |
| Sugars, derivatives thereof | C07H |
| Polysaccharides | C08L |
| Sugar industry | C13B |
| Other saccharides | C13K |

Informative references

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

| Fat, oil compositions | A23D |
| Marmelade, jams, Jellies, simulated fruit products | A23L 21/10 |
| Honey | A23L 21/25 |
| Chewing tobacco | A24B 13/00 |
| Cigarette substitute | A24B 15/16, A24F 47/00 |
| Kitchen equipment | A47J, A47J 43/282 |
| Preparation for medical, dental or toilet purposes | A61K |
| Medical chewing gums | A61K 9/0058 |
| Pills, tablets | A61K 9/20 |
Medical dragees, coated pills or tablets, coating process  A61K 9/28
Medical preparation in capsules of chocolate  A61K 9/48
Preparations for care of the teeth  A61Q 11/00
Ice cream packages  B65D 85/78
Refrigeration machines, cooling freezing  F25B, F25D
Drying  F26B

Special rules of classification
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.

The main group A23G 3/00 takes precedence over A23G 1/00 and A23G 9/00.

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

The classification symbols of groups:
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 in combination with Indexing Codes A23G. Only one symbol is added after the classification symbol. If necessary, the classification symbol with a different additional symbol is repeated e.g. A23G 1/56, A23G 2200/02
A23G 1/56, A23G 2210/00

The additional symbols give further information concerning structure, composition or form.

A23V 2002/00 Indexing scheme should be used as much as possible in combination with the subgroups A23G 1/30, A23G 3/34, A23G 4/06 and A23G 9/32 and lower.

A23G 1/305
{Products for covering, coating, finishing, 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
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 sweetening agents used in the cocoa products (dipeptide sweeteners A23G 1/44)

A23G 1/426
{containing vitamins, antibiotics}

Definition statement
This place covers:
vitamins, antibiotics, other medicinal or pharmaceutical products contained in the cocoa products, A23G 1/48 takes precedence

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 the cocoa products

A23G 1/54
Composite products, e.g. layered {laminated}, coated, filled

Definition statement
This place covers:
• composites products, e.g. layered, laminated, coated, filled;
• microstructures e.g. encapsulated additives

A23G 1/56
making liquid products, e.g. for making chocolate milk {drinks and the products for their preparation, pastes for spreading, milk crumb, (A23G 1/305 takes precedence)}

Definition statement
This place covers:
• intermediate products, e.g. special fat for chocolate, milk crumb, chocolate powder.
• Chocolate drinks in powder or liquid form
• processes for making chocolate milk/drinks
• processes for making the powder for preparing the liquid cocoa composition
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 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 3/343

{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:

<table>
<thead>
<tr>
<th>Sweetmeats characterized by the composition containing plants or parts thereof</th>
<th>A23G 3/48</th>
</tr>
</thead>
</table>

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 A23G 3/44), (A23G 3/38 takes precedence)

References
Limiting references
This place does not cover:

<table>
<thead>
<tr>
<th>Sweetmeats characterised by sucrose-free products</th>
<th>A23G 3/38</th>
</tr>
</thead>
</table>

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 A23G 3/46 but a lactose or whey protein isolated component will be classified in A23G 3/42 and A23G 3/44 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 3/54
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 4/02
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:

| Chewing gum characterised by the fat used 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 9/322

{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*

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

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

**Special rules of classification**

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

**A23G 9/366**

{containing vitamins, antibiotics}

**Definition statement**

*This place covers:*

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

**References**

*Limiting references*

*This place does not cover:*

| Frozen sweets containing plants or parts thereof | A23G 9/42 |
containing peptides or proteins (characterised by the dairy products used)

Definition statement
This place covers:
peptides, proteins, amino acids contained in frozen sweets

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

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:

<table>
<thead>
<tr>
<th>Term</th>
<th>Definition</th>
</tr>
</thead>
<tbody>
<tr>
<td>ice cream</td>
<td>any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice</td>
</tr>
<tr>
<td>slush ice</td>
<td>semi-frozen beverage, granité</td>
</tr>
</tbody>
</table>