CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

AGRICULTURE

A01  AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

A01J  MANUFACTURE OF DAIRY PRODUCTS (preservation, pasteurisation, sterilisation of milk products A23; for chemical matters, see subclass A23C)

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

Milking (milking stations A01K 1/12)

1/00  Devices or accessories for milking by hand (milking stools A47C 9/04)

3/00  Milking with catheters

5/00  Milking machines or devices (A01J 1/00, A01J 3/00 take precedence)

5/003  .  Movable milking machines

5/007  .  Monitoring milking processes; Control or regulation of milking machines

5/0075  .  (with a specially adapted stimulation of the teats)

5/01  .  Milkometers; Milk flow sensing devices (air or gas separators in combination with liquid meters G01F 15/08)

5/013  .  On-site detection of mastitis in milk

5/0131  .  (by analysing the milk composition, e.g. concentration or detection of specific substances)

5/0132  .  .  .  (using a cell counter)

5/0133  .  .  .  (by using electricity, e.g. conductivity or capacitance)

5/0134  .  .  .  (by using filters or decanters)

5/0135  .  .  .  (by using light, e.g. light absorption or light transmission)

5/0136  .  .  .  (by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs)

5/0137  .  .  .  (by using sound, e.g. ultrasonic detection)

5/0138  .  .  .  (by using temperature)

5/017  .  Automatic attaching or detaching of clusters

5/0175  .  .  (Attaching of clusters)

5/02  .  with mechanical manipulation of teats

5/04  .  with pneumatic manipulation of teats

5/041  .  .  .  (Milk claw)

5/042  .  .  .  (Milk releaser)

5/044  .  .  .  (Milk lines or coupling devices for milk conduits)

5/045  .  .  .  (Taking milk-samples (sampling in general G01N 1/00))

5/047  .  .  .  (Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps F04))

5/048  .  .  .  (Vacuum regulators)

5/06  .  .  Teat-cups with one chamber

7/00  Accessories for milking machines or devices

7/005  .  .  (Automatic vacuum shutoff at the end of milking)

7/005  .  .  (for cleaning or sanitising milking machines or devices (cleaning of pipes or tubes or systems of pipes or tubes B08B 9/02))

7/022  .  .  .  (Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place)

7/025  .  .  .  (Teat cup cleaning, e.g. by rinse jetters or nozzles)

7/027  .  .  .  (Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators)

7/04  .  .  for treatment of udders or teats, e.g. for cleaning

9/00  Milk receptacles (containers in general B65D; devices for tilting and emptying of containers B65G 65/23)

9/02  .  .  with straining or filtering devices

9/04  .  .  with cooling arrangements

9/06  .  .  with self-closing valve

9/08  .  .  Holding or supporting devices for milking receptacles

9/10  .  .  Milking pails connected with milking stools

Treatment of milk or cream

11/00  Apparatus for treating milk (preserving or sterilising A23C)

11/02  .  .  Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56; preventing foaming in boiling apparatus B01B 1/02)

11/04  .  .  Appliances for aerating or de-aerating milk (milk centrifuges B04B)

11/06  .  .  Strainers or filters for milk (filtering materials B01D)

11/08  .  .  Holders for strainers or cloth filters

11/10  .  .  Separating milk from cream (milk centrifuges B04B)

11/12  .  .  Appliances for removing cream
Treatment of milk or cream

11/14 . . . by raising the level of the milk
11/16 . Homogenising milk (homogenising in general
B01F)

13/00 Tanks for treating cream

15/00 Manufacturing butter
15/02 . Stationary churns with beating equipment
15/04 . Rotating or oscillating churns
15/06 . . with beating equipment which is movable in
respect of the churn wall
15/08 . . without beating equipment which is movable in
respect of the churn wall
15/10 . Devices for manufacturing butter other than by
churns
15/12 . . with arrangements for making butter in a
continuous process
15/14 . Churns with arrangements for making butter by
blowing-in air
15/16 . Details; Accessories
15/18 . . Devices for de-aerating
15/20 . . Incorporation of revolution counters;
Incorporation of alarm devices
15/22 . . Lids or covers for butter churns
15/24 . . Beaters for butter churns
15/25 . . Means for removing butter from churns or the
like (pumps therefor F04)
15/26 . Combined appliances for separating, churning and
kneading
15/28 . . Driving mechanisms

Kneading or forming butter; Kneading or forming margarine or
butter substitutes

17/00 Kneading machines for butter, or the like (mixing
or kneading machines for the preparation of dough
A21C 1/00)
19/00 Hand devices for forming slabs of butter, or the
like
21/00 Machines for forming slabs of butter, or the like
21/02 . with extruding arrangements and cutting devices,
with or without packing devices
23/00 Devices for dividing bulk butter, or the like

Cheese-making

25/00 Cheese-making (coating the cheese A01J 27/02)
25/001 . . [in basins]
25/002 . . [continuously]
25/004 . . [by filling curd into permanent containers, i.e. for
sale of the final product]
25/005 . . [with salting the curd]
25/007 . . [Apparatus for making soft unripened cheese, e.g.
cottage or cream cheese]
25/008 . . [Apparatus for making soft uncured Italian cheese,
e.g. Mozzarella, Ricotta, Pasta Filata cheese]
25/02 . Cheese basins
25/04 . . Devices for cleaning cheese basins
25/06 . Devices for dividing curdled milk
25/08 . Devices for removing cheese from basins
25/10 . Devices for removing whey from basins
25/11 . Separating whey from curds; Washing the curds
25/111 . . [by continuous separation]
25/112 . . . [in cylinders]