Agriculture; forestry; animal husbandry; hunting; trapping; fishing

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 . Milk meters; 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

5/08 . . Teat-cups with two chambers
5/10 . . Pulsators arranged otherwise than on teat-cups
5/12 . . . with membranes
5/14 . . . electromagnetically controlled
5/16 . . . Teat-cups with pulsating devices

7/00 Accessories for milking machines or devices

7/005 . . [Automatic vacuum shutoff at the end of milking]
7/002 . 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]