CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A22  BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

A22C  PROCESSING MEAT, POULTRY, OR FISH (preserving A23B; obtaining protein compositions for foodstuffs A23J 1/00; fish, meat or poultry preparations A23L; disintegrating, e.g. chopping meat, B02C 18/00; preparation of proteins C07K 1/00)

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.

Processing meat

5/00  Apparatus for mixing meat, sausage-meat, or meat products (mixing in general B01F)

7/00  Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products (meat patty moulding devices for domestic use A47J 43/20; ham boilers A47J 27/20)

7/0007  . [specially adapted for making multi-layered meat products]

7/0015  . [specially adapted for making meat-balls]

7/0023  . [Pressing means]

7/003 . . {Meat-moulds}

7/0038 . . {Demoulding means}

7/0046 . . . {Containers in which meat is pressed and moulded}

7/0053 . . . . {Stackable containers}

7/0061 . . . . {Containers for moulding and pressing ham}

7/0069 . . . . {Pressing and moulding by means of a drum}

7/0076 . . . . {Devices for making meat patties}

7/0084 . . . . {comprising a reciprocating plate}

7/0092 . . [with worms or other rotary mounted members (A22C 7/0007 takes precedence)]

9/00  Apparatus for tenderising meat, e.g. ham

9/001 . . [by injection]

9/002 . . [by electric treatment]

9/004 . . [by massaging]

9/005 . . . [Tumblers and rotating drums for massaging meat in their interior]

9/007 . . [by beating]

9/008 . . [by piercing]

11/00  Sausage making (chemical aspects A23L 13/00; Apparatus for handling or conveying sausage products during manufacture)

11/001 . . [Machines for making skinless sausages, e.g. Frankfurters, Wieners]

11/003 . . [Removing casings from sausages during manufacture]

11/005 . . [Apparatus for binding or tying sausages or meat, e.g. salami, rollades; Filling sausage products into sleeve netting]
Processing meat

11/127 . . . (Forming a suspension loop)

13/00 Sausage casings [(made of animal intestines A22C 12/14)]

13/0003 . . . (Apparatus for making sausage casings, e.g. simultaneously with stuffing artificial casings (enclosing material webs being formed into tubes in situ around filling nozzles B65B 9/20))

13/0006 . . . (Apparatus for making artificial collagen casings (chemical aspects A22C 13/0016))

13/0009 . . . (End closures therefor)

13/0013 . . . (Chemical composition of synthetic sausage casings)

13/0016 . . . (based on proteins, e.g. collagen)

2013/002 . . . (made by extrusion)

2013/0023 . . . (coextruded together with the food product)

2013/0026 . . . (Chemical treatment of natural gut)

2013/003 . . . (with peeling aids, e.g. reducing adhesion between casing and product)

2013/0033 . . . (with at least one layer of a fat impermeable material)

2013/0036 . . . (with features allowing an easy opening and/or removal of the casing)

2013/004 . . . (with at least one layer of a gas, e.g. oxygen, water vapour, impermeable material)

2013/0043 . . . (with at least one layer of a water impermeable material)

2013/0046 . . . (suitable for impregnation with flavouring substances, e.g. caramel, liquid smoke, spices)

2013/005 . . . (monolayer casings)

2013/0053 . . . (multilayer casings)

2013/0056 . . . (nets and similar open structures to hold sausages and meat in general (making nets D04G; filling sausage products into sleeve netting A22C 11/005))

2013/0059 . . . (thermoelastic casings, casings with at least one layer of thermoplastic material)

2013/0063 . . . (containing polyamide, e.g. nylon, aramide)

2013/0066 . . . (casings according to the presence or absence of seams)

2013/0069 . . . (seamed casings, casings with at least one longitudinal seam)

2013/0073 . . . (seamless casings made out of a continuous seamless tubular sheet)

2013/0076 . . . (treated in order to be conferred a rough appearance)

2013/0079 . . . (printable sausage casings or sausage casings showing any kind of indicia (printing textiles D06P))

2013/0083 . . . (biaxially oriented)

2013/0086 . . . (shrinkable casings)

2013/0089 . . . (smokable casings, e.g. permeable to liquid smoke or phenol)

2013/0093 . . . (textile casings, casings with at least one layer of textile material)

2013/0096 . . . (cellulosic)

13/02 Shiring of sausage casings ((storing preformed tubular webs on filling nozzles B65B 9/15))

2013/021 . . . (with pressurised air)

13/023 . . . (holders or packs of shired casings)

2013/026 . . . (shiring netting onto a tube)

13/028 . . . (supplying and shiring casings)

15/00 Apparatus for hanging-up meat or sausages [(filling and conveying sausage products during manufacture A22C 11/00; transport through slaughterhouses A22B 7/00; poultry shackles A22C 21/007; conveying poultry A22C 21/0053)]

15/001 . . . (specially adapted for hanging or conveying several sausages or strips of meat)

15/002 . . . (loops, hooks, cords for suspending single sausages; apparatus for making or conveying loops for sausages)

15/003 . . . (hooks or the like specially adapted for meat or hams or part of carcasses (spreaders for cattle A22B 5/006))

15/005 . . . (hangers with more hooks penetrating the piece of meat)

15/006 . . . (apparatus for inserting a cord into a piece of meat)

15/007 . . . (racks for storing or smoking suspended meat or sausages (racks for pressing meat A22C 7/0023))

15/008 . . . (cages specially adapted for suspending hams, meat or sausages)

17/00 Other devices for processing meat or bones

17/0006 . . . (cutting or shaping meat)

17/0013 . . . (boards or blocks for cutting or chopping meat)

17/002 . . . (producing portions of meat with predetermined characteristics, e.g. weight or particular dimensions)

17/0026 . . . (mincing and grinding meat (mincing machines B02C 18/30))

17/0033 . . . (cutting slices out of a piece of meat (slicing machines B26D 1/143))

17/004 . . . (devices for deboning meat (deboning poultry A22C 21/0069; deboning operations on carcasses A22B 5/0035))

17/0046 . . . (specially adapted for meat containing ribs)

17/0053 . . . (by injection)

17/006 . . . (putting meat on skewers)

17/0066 . . . (for “döner kebab”, “shawarma”, “gyros” or the like)

17/0073 . . . (using visual recognition, X-rays, ultrasounds, or other contactless means to determine quality or size of portioned meat)

17/008 . . . (for measuring quality, e.g. to determine further processing)

17/0086 . . . (calculating cutting patterns based on visual recognition)

17/0093 . . . (handling, transporting or packaging pieces of meat)

17/02 . . . (apparatus for holding meat or bones while cutting (holding fish A22C 25/06; holding meat for carving A71J 43/18))

17/04 . . . (bone cleaning devices)

17/06 . . . (bone-shears; bone-crushers)

17/08 . . . (cleaning, e.g. washing, meat or sausages ((treating offal C11B))

17/10 . . . (marking meat or sausages ((marking animals A01K 11/00; labelling B65C))

17/12 . . . (apparatus for cutting-off rind ((skinning instruments A22B 5/16))
Processing meat

21/00 Processing poultry

21/0007. [Poultry shackles]
21/0015. [Killing poultry entering the processing machine (slaughtering pliers, slaughtering shears A22B 5/18)]
21/0023. [Dividing poultry]
21/003. . . [Filletting poultry, i.e. extracting, cutting or shaping poultry fillets]
21/0038. [Trussing poultry]
21/0046. [Support devices]
21/0053. [Transferring or conveying devices for poultry]
21/0061. [Cleaning or disinfecting poultry]
21/0069. [Deboning poultry or parts of poultry]
21/0076. . . [Deboning poultry legs and drumsticks]
21/0084. [Deboning poultry wings]
21/0092. [Skinning poultry or parts of poultry]
21/02. Plucking mechanisms for poultry
21/022 . . . [with fingers]
21/024 . . . [Hand tools for plucking poultry]
21/026 . . . [with rollers]
21/028 . . . [with discs]
21/04. Scalding, singeing, waxing, or dewatering poultry
21/06. Eviscerating devices for poultry
21/063 . . . [Hand tools for eviscerating poultry]
21/066 . . . [Extracting or removing the tendons from the legs of poultry]

Processing fish, including shellfish

25/00 Processing fish [: Curing of fish; Stunning of fish by electric current; Investigating fish by optical means (slaughtering fish A22B 3/00)]
25/003. . [Processing cephalopods]
25/006. [Hand tools for processing fish]
25/02. Washing or descaling fish
25/025. . . [Devices for washing or descaling fish by hand]
25/04. Sorting fish; Separating ice from fish packed in ice [: investigating fish G01N 33/12]
25/06. Work-tables; Fish-holding and auxiliary devices in connection with work-tables
25/08. Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence) [: Devices for sizing fish; Automatically adapting conveyors or processing machines to the measured size (transport in general B65G)]
25/10. Devices for threading fish on strings or the like
25/12. Arranging fish, e.g. according to the position of head and tail [: orientating articles during conveying B65G 47/24]