CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23  FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(A NOTE omitted)

A23G  COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF

NOTES

1. In this subclass, the following term is used with the meaning indicated:
   • "ice-cream" includes any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice
2. 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
3. The classification symbols of groups:
   can be followed by additional symbols preceded by the sign "+", e.g. A23G 1/56 +D8. The symbols give further information concerning structure, composition or form and have the meaning as listed below:
   D  Containing organic compounds
   D2  .. containing microorganisms, enzymes
   D4  .. containing vitamins, antibiotics
   D6  .. containing beet sugar or cane sugar if specifically mentioned; containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrins
   D8  .. containing cocoa fat if specifically mentioned; containing products of cocoa fat; containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins
   D10 .. containing amino-acids, proteins, e.g. gelatine, polypeptides
   D12 .. containing dairy products
   D14 .. containing fruits, nuts, e.g. almonds, seeds, plants or their extracts (gums D6 )
   F  Containing inorganic compounds
   H  Products with special structure
   H2  .. foamed, gas-expanded or cellular products
   H4  .. products with a supported structure
   H4D .. products with an inedible support, e.g. a stick
   H4F .. products with an edible support, e.g. a cornet
   H6  .. products with a composite structure, e.g. laminated products
   H8  .. hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity

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.

1/00  Cocoa; Cocoa products, e.g. chocolate; Substitutes thereof (kitchen equipment for cocoa preparation A47J, e.g. apparatus for making beverages A47J 31/00)

NOTE

Attention is drawn to the internal note after the subclass title

1/0003  .. [Processes of manufacture not relating to composition or compounding ingredients]
1/0006  .. [Processes specially adapted for manufacture or treatment of cocoa or cocoa products (A23G 1/002 - A23G 1/005 take precedence)]
1/0009  .. (Manufacture or treatment of liquid, cream, paste, granule, shred or powder)
1/0013  .. (Weighing, portioning processes)
1/0016  .. (Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder)
1/002  .. (Processes for preparing or treating cocoa beans or nibs)
1/0023  .. (Cocoa butter extraction by pressing)
1/0026  .. (Mixing; Roller milling for preparing chocolate)
1/003  .. (with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass)
1/0033 . . . [Chocolate refining, i.e. roll or mill refining]
1/0036 . . . [Conching]
1/004 . . . . . [Longitudinal conching, i.e. backward and forward motion]
1/0043 . . . . . [Circular conching, i.e. circular motion]
1/0046 . . . . . [Processes for conditioning chocolate masses for moulding]
1/005 . . . . . . . . (Moulding, shaping, cutting, or dispensing chocolate (A23G 1/0076 - A23G 1/0096 take precedence))
1/0053 . . . . . . [Processes of shaping not covered elsewhere (Not used)]
1/0056 . . . . . . [Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting]
1/0059 . . . . . . [Cutting, modelling of a section of plate; Embossing; Punching]
1/0063 . . . . . . [Processes in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding]
1/0066 . . . . . . [Processes for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip processes]
1/0069 . . . . . . [Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules]
1/0073 . . . . . . [Moulding or shaping of cellular or expanded articles]
1/0076 . . . . . . [Processes for moulding hollow products, open shells or other articles having cavities, e.g. open cavities]
1/0079 . . . . . . [Chocolate moulds processing (A23G 1/0076 takes precedence)]
1/0083 . . . . [characterised by the material of the moulds (Not used)]
1/0086 . . . . . . [Moulding in plastic or elastomeric material, or plastic or elastomer coated material]
1/0089 . . . . . . [Tapping or jolting tables treatment]
1/0093 . . . . . . [Moulds conveying, e.g. associated manipulations]
1/0096 . . . . . . [Removing chocolate from the mould (discharging baked goods from tins A21B 3/18)]
1/02 . . . . . . [Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa A23N 12/00)]
1/04 . . . . . . [Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00; crushing or grinding apparatus in general B02C)]
1/042 . . . . . . [Manufacture or treatment of liquid, cream, paste, granule, shored or powder]
1/045 . . . . . . [Weighing, portioning apparatus]
1/047 . . . . . . [Transformation of liquid, paste, cream, lump, powder, granule or shored into powder, granule or shred; Manufacture or treatment of powder]
1/06 . . . . . . [Apparatus for preparing or treating cocoa beans or nibs]
1/08 . . . . . . [Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B)]
1/10 . . . . . . [Mixing apparatus; Roller mills for preparing chocolate]
1/105 . . . . . . [with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass]
1/12 . . . . . . [Chocolate-refining mills, i.e. roll refiners]
1/125 . . . . . . [Conches]
1/14 . . . . . . [Longitudinal conches, i.e. rollers being in a backward and forward motion]
1/16 . . . . . . [Circular conches, i.e. rollers being displaced on a closed or circular rolling circuit]
1/18 . . . . . . [Apparatus for conditioning chocolate masses for moulding]
1/20 . . . . . . [Apparatus for moulding, cutting, or dispensing chocolate]
1/201 . . . . . . [Apparatus not covered by groups A23G 1/21 - A23G 1/28 (not used)]
1/202 . . . . . . [Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting device]
1/203 . . . . . . [Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool]
1/205 . . . . . . [Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding]
1/206 . . . . . . [Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip device]
1/207 . . . . . . [Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules]
1/208 . . . . . . [Moulding or shaping of cellular or expanded articles]
1/21 . . . . . . [Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities]
1/22 . . . . . . [Chocolate moulds (A23G 1/21 takes precedence)]
1/223 . . . . . . [Mould materials (not used)]
1/226 . . . . . . [Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds]
1/24 . . . . . . [Tapping or jolting tables]
1/26 . . . . . . [Conveying devices for chocolate moulds]
1/28 . . . . . . [Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18)]
1/30 . . . . . . [Cocoa products, e.g. chocolate; Substitutes therefor]
1/305 . . . . . . [Products for covering, coating, finishing, decorating]

NOTE

Attention is drawn to the internal note after the subclass title
NOTE

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3/00 Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum A23G 4/00)

NOTE

Attention is drawn to the internal note after the subclass title

3/0002 . . . (Processes of manufacture not relating to composition and compounding ingredients)
3/0004 . . . (Processes specially adapted for manufacture or treatment of sweetmeats or confectionery (A23G 3/0044 - A23G 3/0063 take precedence))
3/0006 . . . (Manufacture or treatment of liquids, pastes, creams, granules, shred or powder)
3/0008 . . . (Weighing, portioning processes)
3/001 . . . (Mixing, kneading processes)
3/0012 . . . . . . (with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass)
3/0014 . . . . . . (Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping)
3/0017 . . . . . . (Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder)
3/0019 . . . . . . (Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering)
3/0021 . . . . . . (Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting)
3/0023 . . . . . . (Processes for cutting, modelling of sections or plates; Embossing, punching)
3/0025 . . . . . . (Processes in which the material is shaped at least partially in a mould in the hollows of a surface, a drum, an endless band, or by a drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding)
3/0027 . . . . . . (Processes for laying down material in moulds or drum or a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip process)
3/0029 . . . . . . (Moulding processes for hollow products, e.g. opened shell)
3/0031 . . . . . . (Moulds processing (A23G 3/0029 takes precedence))
3/0034 . . . . . . (Moulding in plastic or elastomeric material, or plastic or elastomer coated material)
3/0036 . . . . . . (Mould conveying, e.g. with the associated manipulation)
3/0038 . . . . . . (Removing articles from the mould; associated manipulation)
3/004 . . . . . . (Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules)
3/0042 . . . . . . (Moulding or shaping of cellular or expanded articles)
3/0044 . . . . . . (Sugar-cookers processing)
3/0046 . . . . . . (Batch-rolling, rope-forming, or sizing)
3/0048 . . . . . . (Candy batch cooling, cooling tables processing)
3/0051 . . . . . . (Candy-pulling processes; processes for making cotton candy or candy floss)
3/0053 . . . . . . (Processes for moulding candy in the plastic state)
3/0055 . . . . . . (with introduction of sticks)
3/0057 . . . . . . (Fondant beating or creaming)
3/0059 . . . . . . (Casting fondant in bulk)
3/0061 . . . . . . (Moulding fondants)
3/0063 . . . . . . (Coating or filling sweetmeats or confectionery (coating by casting A23G 3/0091, by dipping A23G 3/0093, by tumbling A23G 3/0095))
3/0065 . . . . . . (Processes for making filled articles, composite articles, multi-layered articles)
3/0068 . . . . [the material being shaped at least partially by a die; Extrusion of filled or multi-layered cross-sections or plates, optionally with the associated cutting]

3/007 . . . . . [the material being shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the materials on a surface or an article being completed]

3/0072 . . . . . [Processes for laying down the liquid, pasty or solid materials in moulds or drop-by-drop, on a surface or an article being completed, optionally with the associated heating, cooling, proportioning, cutting cast-tail, antidiropping]

3/0074 . . . . . [Processes for closing the hollows after filling or for scraping the edges or the lids]

3/0076 . . . . . [Mould conveying; Associated manipulation]

3/0078 . . . . . [Removing articles from the mould; Associated manipulation]

3/008 . . . . . [Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules]

3/0082 . . . . . [Moulding or shaping of cellular or expanded articles]

3/0085 . . . . [Coating with powders or granules, e.g. sprinkling]

3/0087 . . . . . [the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed]

3/0089 . . . . [Coating with atomised liquid, droplet bed, liquid spray]

3/0091 . . . . . [Coating by casting of liquids]

3/0093 . . . . [Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating]

3/0095 . . . . [Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan]

3/0097 . . . . . [Decorating sweetmeats or confectionery]

3/02 . . . . . Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor

3/0205 . . . . . [Manufacture or treatment of liquids, pastes, creams, granules, shred or powder]

3/021 . . . . . [Weighing, portioning apparatus]

3/0215 . . . . . [Mixing, kneading apparatus]

3/0221 . . . . . [with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass]

3/0226 . . . . . [Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping]

3/0231 . . . . [Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder]

3/0236 . . . . . [Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering]

3/0242 . . . . . [Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting device]

3/0247 . . . . . [Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools]

3/0252 . . . . . [Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band, or by a drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding]

3/0257 . . . . . [Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-dropping device]

3/0263 . . . . . [Moulding apparatus for hollow products, e.g. opened shell]

3/0268 . . . . . [Moulds (A23G 3/0262) takes precedence]

3/0273 . . . . . [Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds]

3/0278 . . . . . [Mould conveyor, e.g. with the associated mould]

3/0284 . . . . . [Removing articles from the mould; Associated manipulation]

3/0289 . . . . . [Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules]

3/0294 . . . . . [Moulding or shaping of cellular or expanded articles]

3/04 . . . . . Sugar-cookers

3/06 . . . . . Batch-rolling, rope-forming, or sizing machines

3/08 . . . . . Candy batch cooling tables

3/10 . . . . . Candy-pulling machines (; Processes or apparatus for making cotton candy or candy floss)

3/12 . . . . . Apparatus for moulding candy in the plastic state

3/125 . . . . . [with introduction of sticks]

3/14 . . . . . Fondant beating or creaming machines

3/16 . . . . . Apparatus for casting fondant in bulk

3/18 . . . . . Apparatus for moulding fondants

3/20 . . . . . Apparatus for coating or filling sweetmeats or confectionery

3/2007 . . . . . [Manufacture of filled articles, composite articles, multi-layered articles]

3/2015 . . . . . [the material being shaped at least partially by a die; Extrusion of filled or multi-layered cross-sections or plates, optionally with the associated cutting device]

3/2023 . . . . . [the material being shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the materials on a surface or an article being completed]

3/203 . . . . . [Apparatus for laying down the liquid, pasty or solid materials in moulds or drop-by-drop, on a surface or an article being completed, optionally with the associated heating, cooling, proportioning, cutting cast-tail, antidiropping device]

3/2038 . . . . . [Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids]

3/2046 . . . . . [Mould conveyor, e.g. with the associated moulds]

3/2053 . . . . . [Removing articles from the mould; Associated manipulation]
NOTE

Attention is drawn to the internal note after the subclass title

3/34 . . . . Sweetmeats, confectionery or marzipan; Processes for the preparation thereof

3/343 . . . . {Products for covering, coating, finishing, decorating}

NOTE

Attention is drawn to the internal note after the subclass title

3/346 . . . . {Finished or semi-finished products in the form of powders, paste or liquids (A23G 3/343 takes precedence)}

NOTE

Attention is drawn to the internal note after the subclass title

3/36 . . . . characterised by the composition {containing organic or inorganic compounds}

3/362 . . . . [containing inorganic compounds]

3/364 . . . . [containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins]

3/366 . . . . [containing microorganisms, enzymes]

3/368 . . . . [containing vitamins, antibiotics]

3/38 . . . . Sucrose-free products

3/40 . . . . characterised by the fats used (containing dairy products A23G 3/36)

3/42 . . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/36)

3/44 . . . . containing peptides or proteins (containing dairy products A23G 3/36)

3/46 . . . . containing dairy products

3/48 . . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42)

3/50 . . . . characterised by shape, structure or physical form, e.g. products with supported structure (composite structures including chocolate, e.g. as layer, coating or filler A23G 1/54)

3/52 . . . . Aerated, foamed, cellular or porous products

3/54 . . . . Composite products, e.g. layered, coated, filled

3/545 . . . . [hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]

3/56 . . . . Products with edible or inedible supports, e.g. lollipops

3/563 . . . . [products with an inedible support, e.g. a stick]

3/566 . . . . [products with an edible support, e.g. a cornet]

4/00 Chewing gum (medicinal preparations characterised by chewing gum form [A61K 9/0058])

4/02 . . . . Apparatus specially adapted for manufacture or treatment of chewing gum

4/025 . . . . [for coating or surface-finishing]

4/04 . . . . for moulding or shaping

4/043 . . . . [for composite chewing gum (coating A23G 4/025)]

4/046 . . . . . [with a centre made of chewing gum]

4/06 . . . . . characterised by the composition [containing organic or inorganic compounds]

4/062 . . . . {Products for covering, coating, finishing, decorating}

NOTE

Attention is drawn to the internal note after the subclass title

4/064 . . . . [containing inorganic compounds]

4/066 . . . . [characterised by the fat used]

4/068 . . . . [containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 4/10)]

4/08 . . . . of the chewing gum base

4/10 . . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16)

4/12 . . . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16)

4/123 . . . . [containing microorganisms, enzymes]

4/126 . . . . [containing vitamins, antibiotics]

4/14 . . . . containing peptides or proteins (containing dairy products A23G 4/16)

4/16 . . . . containing dairy products

4/18 . . . . characterised by shape, structure or physical form, e.g. aerated products

4/182 . . . . [Foamed, gas-expanded or cellular products]

4/184 . . . . [products with a supported structure]

4/186 . . . . [products with an inedible support, e.g. a stick]

4/188 . . . . [products with an edible support, e.g. a stick]

4/20 . . . . Composite products, e.g. centre-filled, multi-layer, laminated

4/205 . . . . [Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]

7/00 Other apparatus (or process) specially adapted for the chocolate or confectionery industry

7/0006 . . . [Apparatus for cleaning of chocolate or candies]

7/0012 . . . [Apparatus for measuring, weighing or wrapping of chocolate or candies]
Mixtures therefore

Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor

Production of frozen sweets, e.g. ice-cream (packages B65D 85/78)

Continuous production (A23G 9/06, A23G 9/14)

Batch production (A23G 9/06 takes precedence ; continuous production A23G 9/14)

using moulds

using a rotatable container containing the cooling medium

using containers which are rotated or otherwise moved in a cooling medium

the container rotating about its own axis

(provided with agitating means)

using means for stirring the contents in a non-moving container

Continuous production (A23G 9/06, A23G 9/20 takes precedence)

the products being within a cooled chamber, e.g. drum

(with intermittent operation)

[Feeding arrangements]

the products being on the outer wall of a cooled body, e.g. drum or endless band

the products being mixed with gas, e.g. soft-ice

Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups

[Moulds]

[Freezing drums]

[Agitators or scrapers]

[Ice-cream freezing and storing cabinets]

NOTE

Attention is drawn to the internal note after the subclass title
Liquid products; Solid products in the form of powders, flakes or granules for making liquid products {; Finished or semi-finished solid products, frozen granules}

**NOTE**
Attention is drawn to the internal note after the subclass title

### 2200/00 containing organic compounds, e.g. synthetic flavouring agents

- 2200/02 containing microorganisms, enzymes, probiotics
- 2200/04 containing vitamins, antibiotics, other medicaments
- 2200/06 containing beet sugar or cane sugar if specifically mentioned or containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrin or containing high or low amount of carbohydrate
- 2200/08 containing cocoa fat if specifically mentioned or containing products of cocoa fat or containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins

**NOTE**
For the subgroups A23G 1/305 and A23G 1/56 this symbol is used for the specific fat composition

- 2200/10 containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides
- 2200/12 containing dairy products
- 2200/14 containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts, essential oils (gums A23G 2200/06)

### 2210/00 containing inorganic compounds or water in high or low amount

### 2220/00 Products with special structure

- 2220/02 Foamed, gas-expanded or cellular products
- 2220/10 with a supported structure
  - 2220/12 being an inedible support, e.g. a stick
  - 2220/14 being an edible support, e.g. a cornet
- 2220/20 with a composite structure, e.g. laminated products, coated products, microstructures, e.g. with encapsulated ingredients
- 2220/22 Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity