CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

(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 therefor (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)
A23G

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]
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]
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, shred or powder]
1/045 . . . [Weighing, portioning apparatus]
1/047 . . . [Transformation of liquid, paste, cream, lump, powder, granule or shred 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]
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

1/32 . . . characterised by the composition (containing organic or inorganic compounds]
1/325 . . . [containing inorganic compounds]
1/34 . . . Cocoa substitutes
A23G

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)

NOTE
Attention is drawn to the internal note after the subclass title
Accessories therefor or treatment of sweetmeats or confectionery;

Apparatus specially adapted for manufacture

of moulded articles, e.g. modelling, moulding,

{ Shaping of liquid, paste, powder; Manufacture

creams, granules, shred or powder }

{ Manufacture or treatment of liquids, pastes,

spraying device-associated, drum, rotating pan }

{ Coating by tumbling with a liquid or powder,

spraying device-associated, drum, rotating pan }

{ Coating with atomised liquid, droplet bed,

liquid spray }

{ Coating by casting of liquids }

{ Coating by dipping in a liquid, at the surface of

another liquid or powder may be floating }

{ Coating by tumbling with a liquid or powder,

sparying device-associated, drum, rotating pan }

{ Decorating sweetmeats or confectionery }

{ Mould conveying; Associated manipulation }

{ Removing articles from the mould; Associated manipulation }

{ Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules }

{ Moulding or shaping of cellular or expanded articles }

{ Coating with powders or granules, e.g. sprinkling }

{ the solid particles being in a fluidised bed or whirling bed, e.g. convexed fluidised bed }

{ Coating with atomised liquid, droplet bed, liquid spray }

{ Coating by casting of liquids }

{ Coating by dipping in a liquid, at the surface of

another liquid or powder may be floating }

{ Coating by tumbling with a liquid or powder,

sparying device-associated, drum, rotating pan }

{ Decorating sweetmeats or confectionery }

Apparatus specially adapted for manufacture

Apparatus for coating or filling sweetmeats or confectionery;

Accessories therefor

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 drop-by-drop casting or dispensing of the materials on a surface or an article being completed)

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, antidripping)

Processes for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, proportioning, cutting cast-tail, antidripping device)

Moulding apparatus for hollow products, e.g. opened shell)

{ Moulds (A23G 3/0263 takes precedence) }

{ Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds }

{ Mould conveyor, e.g. with the associated mould }

{ Removing articles from the mould; Associated manipulation }

{ Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules }

{ Moulding or shaping of cellular or expanded articles }

Sugar-cookers

Batch-rolling, rope-forming, or sizing machines

Candy batch cooling tables

Candy-pulling machines { ; Processes or apparatus for making cotton candy or candy floss }

Apparatus for moulding candy in the plastic state

{ with introduction of sticks }

Fondant beating or creaming machines

Apparatus for casting fondant in bulk

Apparatus for moulding fondants

Apparatus for coating or filling sweetmeats or confectionery

Manufacture of filled articles, composite articles, multi-layered articles}

{ 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 }

{ 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 }

{ Mould conveyor, e.g. with the associated moulds }

{ Removing articles from the mould; Associated manipulation }

{ Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules }
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 3/46)

3/42 . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46)

3/44 . . . containing peptides or proteins (containing dairy products A23G 3/46)

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}

7/0018 . . . {Apparatus for cutting or dividing chocolate or candies}
A23G

9/00 Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor

9/04 . Production of frozen sweets, e.g. ice-cream (packages B65D 85/78)

9/05 . [General processes]

7/0056 . . . [Processes for cleaning of chocolate or candies]

9/062 . . . [Processes for measuring, weighing or wrapping of chocolate or candies]

9/068 . . . [Cutting or dividing chocolate or candies]

7/0075 . . . [Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks]

9/081 . . . [Processes for manipulating sticks]

9/087 . . . [Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks]

9/093 . . . (Cooling or drying (A23G 9/00 takes precedence))

7/02 . Cooling or drying apparatus

9/228 . . . [Arrangement and mounting of control or safety devices]

9/24 . . . [for coating or filling the products]

9/245 . . . . . . . . . . . . . . . . [for coating the products]

9/26 . . . [for producing frozen sweets on sticks]

9/265 . . . . . . . . . . . . . . . . [for manipulating the sticks]

9/28 . . . [for portioning or dispensing]

9/281 . . . . . . . . . . . . . . . . [at the discharge end of freezing chambers]

9/282 . . . . . . . . . . . . . . . . [for dispensing multi-flavour ice-creams]

9/283 . . . . . . . . . . . . . . . . [for filling containers with material]

9/285 . . . . . . . . . . . . . . . . [for extruding strips, cutting blocks and manipulating cut blocks]

9/286 . . . . . . . . . . . . . . . . [for producing ice-cream sandwiches]

9/287 . . . . . . . . . . . . . . . . [for dispensing bulk ice-cream; (ice cream scoops A47J 43/282)]

9/288 . . . . . . . . . . . . . . . . [for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor]

9/30 . . . Cleaning; Keeping clean; Sterilisation

9/305 . . . [Sterilisation of the edible materials]

9/32 . . . characterised by the composition [containing organic or inorganic compounds]

9/322 . . . . . . . . . . . . . . . . [Products for covering, coating, finishing, decorating]

NOTE

Attention is drawn to the internal note after the subclass title

9/325 . . . (containing inorganic compounds)

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)]

9/34 . . . characterised by carbohydrates, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)

9/36 . . . containing microorganisms or enzymes;

9/363 . . . [containing microorganisms, enzymes]

9/366 . . . [containing vitamins, antibiotics]

9/38 . . . containing peptides or proteins (characterised by the dairy products used A23G 9/40)

9/40 . . . characterised by the dairy products used

9/42 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34)

9/44 . . . characterised by shape, structure or physical form (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 9/52)

9/46 . . . Aerated, foamed, cellular or porous products

9/48 . . . Composite products, e.g. layered, laminated, coated, filled

9/485 . . . [hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]

9/50 . . . Products with edible or inedible supports, e.g. cornets

9/503 . . . [products with an inedible support, e.g. a stick]

9/506 . . . [products with an edible support, e.g. a cornet]
9/52 

. 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