

CPC**COOPERATIVE PATENT CLASSIFICATION****A01J**

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

Guidance heading: **Milking** (milking stations [A01K 1/12](#))

A01J 1/00 **Devices or accessories for milking by hand** (milking stools [A47C 9/04](#))

A01J 3/00 **Milking with catheters**

A01J 5/00 **Milking machines or devices** ([A01J 1/00](#), [A01J 3/00](#) take precedence)

[A01J 5/003](#) . Movable milking machines

[A01J 5/007](#) . Monitoring milking processes; Control or regulation of milking machines

[A01J 5/0075](#) .. { with a specially adapted stimulation of the teats }

[A01J 5/01](#) .. Milkmeters; Milk flow sensing devices { (air or gas separators in combination with liquid meters [G01F 15/08](#)) }

[A01J 5/013](#) . On-site detection of mastitis in milk

[A01J 5/0131](#) .. { by analysing the milk composition, e.g. concentration or detection of specific substances }

[A01J 5/0132](#) ... { using a cell counter }

[A01J 5/0133](#) .. { by using electricity, e.g. conductivity or capacitance }

[A01J 5/0134](#) .. { by using filters or decanters }

[A01J 5/0135](#) .. { by using light, e.g. light absorption or light transmission }

[A01J 5/0136](#) .. { by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs }

[A01J 5/0137](#) .. { by using sound, e.g. ultrasonic detection }

[A01J 5/0138](#) .. { by using temperature }

[A01J 5/017](#) . Automatic attaching or detaching of clusters

[A01J 5/0175](#) .. { Attaching of clusters }

[A01J 5/02](#) . with mechanical manipulation of teats

[A01J 5/04](#) . with pneumatic manipulation of teats

[A01J 5/041](#) .. { Milk claw }

[A01J 5/042](#) .. { Milk releaser }

[A01J 5/044](#) .. { Milk lines or coupling devices for milk conduits }

[A01J 5/045](#) .. { Taking milk-samples (sampling in general [G01N 1/00](#)) }

[A01J 5/047](#) .. { Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps [F04](#)) }

- A01J 5/048 . . . { Vacuum regulators }
- A01J 5/06 . . Teat-cups with one chamber
- A01J 5/08 . . Teat-cups with two chambers
- A01J 5/10 . . Pulsators arranged otherwise than on teat-cups
- A01J 5/12 . . . with membranes
- A01J 5/14 . . . electromagnetically controlled
- A01J 5/16 . . Teat-cups with pulsating devices

A01J 7/00 Accessories for milking machines or devices

- A01J 7/005 . { Automatic vacuum shutoff at the end of milking }
- A01J 7/02 . for cleaning or sanitising milking machines or devices (cleaning of pipes or tubes or systems of pipes or tubes [B08B 9/02](#))
- A01J 7/022 . . { Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place }
- A01J 7/025 . . { Teat cup cleaning, e.g. by rinse jetters or nozzles }
- A01J 7/027 . . { Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators }
- A01J 7/04 . for treatment of udders or teats, e.g. for cleaning

A01J 9/00 Milk receptacles (containers in general [B65D](#) ; devices for tilting and emptying of containers [B65G 65/23](#))

- A01J 9/02 . with straining or filtering devices
- A01J 9/04 . with cooling arrangements
- A01J 9/06 . with self-closing valve
- A01J 9/08 . Holding or supporting devices for milking receptacles
- A01J 9/10 . Milking pails connected with milking stools

Guidance heading: Treatment of milk or cream

A01J 11/00 Apparatus for treating milk (preserving or sterilising [A23C](#))

- A01J 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](#))
- A01J 11/04 . Appliances for aerating or de-aerating milk (milk centrifuges [B04B](#))
- A01J 11/06 . Strainers or filters for milk (filtering materials [B01D](#))
- A01J 11/08 . . Holders for strainers or cloth filters
- A01J 11/10 . Separating milk from cream (milk centrifuges [B04B](#))

- A01J 11/12 . . Appliances for removing cream
- A01J 11/14 . . . by raising the level of the milk
- A01J 11/16 . Homogenising milk ([homogenising in general B01F](#))

A01J 13/00 Tanks for treating cream

A01J 15/00 Manufacturing butter

- A01J 15/02 . Stationary churns with beating equipment
- A01J 15/04 . Rotating or oscillating churns
- A01J 15/06 . . with beating equipment which is movable in respect of the churn wall
- A01J 15/08 . . without beating equipment which is movable in respect of the churn wall
- A01J 15/10 . Devices for manufacturing butter other than by churns
- A01J 15/12 . . with arrangements for making butter in a continuous process
- A01J 15/14 . Churns with arrangements for making butter by blowing-in air
- A01J 15/16 . Details; Accessories
- A01J 15/18 . . Devices for de-aerating
- A01J 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- A01J 15/22 . . Lids or covers for butter churns
- A01J 15/24 . . Beaters for butter churns
- A01J 15/25 . . Means for removing butter from churns or the like ([pumps therefor F04](#))
- A01J 15/26 . Combined appliances for separating, churning and kneading
- A01J 15/28 . Driving mechanisms

Guidance heading: Kneading or forming butter; Kneading or forming margarine or butter substitutes

A01J 17/00 Kneading machines for butter, or the like ([mixing or kneading machines for the preparation of dough A21C 1/00](#))

A01J 19/00 Hand devices for forming slabs of butter, or the like

A01J 21/00 Machines for forming slabs of butter, or the like

- A01J 21/02 . with extruding arrangements and cutting devices, with or without packing devices

A01J 23/00 Devices for dividing bulk butter, or the like

Guidance heading: Cheese-making

A01J 25/00**Cheese-making (coating the cheese [A01J 27/02](#))**

- A01J 25/001 . { in basins }
- A01J 25/002 . { continuously }
- A01J 25/004 . { by filling curd into permanent containers, i.e. for sale of the final product }
- A01J 25/005 . { with salting the curd }
- A01J 25/007 . { Apparatus for making soft unripened cheese, e.g. cottage or cream cheese }
- A01J 25/008 . { Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese }
- A01J 25/02 . Cheese basins
- A01J 25/04 . . Devices for cleaning cheese basins
- A01J 25/06 . Devices for dividing curdled milk
- A01J 25/08 . Devices for removing cheese from basins
- A01J 25/10 . Devices for removing whey from basins
- A01J 25/11 . Separating whey from curds; Washing the curds
- A01J 25/111 . . { by continuous separation }
- A01J 25/112 . . . { in cylinders }
- A01J 25/114 . . . { on endless belts }
- A01J 25/115 . . { by discontinuous separation }
- A01J 25/117 . . { Filter design }
- A01J 25/118 . . { Washing the curds }
- A01J 25/12 . Forming the cheese
- A01J 25/123 . . { Removing cheese from moulds }
- A01J 25/126 . . { Cleaning cheese making equipment (cleaning milking machines [A01J 7/02](#)) }
- A01J 25/13 . . Moulds therefor
- A01J 25/15 . . Presses therefor
- A01J 25/16 . Devices for treating cheese during ripening
- A01J 25/162 . . { for storing or turning of cheese }
- A01J 25/165 . . { Cold-storage rooms or ventilation systems for stocked cheese }
- A01J 25/167 . . { for salting cheese }

A01J 27/00**After-treatment of cheese; Coating the cheese**

- A01J 27/005 . { Marking cheese }

- A01J 27/02
 - . Coating the cheese, e.g. with paraffin wax ([applying liquids or other fluent materials to surfaces in general B05](#))
- A01J 27/04
 - . Milling or recasting cheese
- A01J 27/045
 - . . { [Multilayer cheese](#) }
- A01J 99/00
 - Subject matter not provided for in other groups of this subclass**