A01J MANUFACTURE OF DAIRY PRODUCTS (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 . Milkometers: 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 . (by using temperature)

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 }

7/02 . for cleaning or sanitising milking machines or devices

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

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 (dairy concentration, evaporation or drying A23C 1/00; preservation of milk or milk preparations A23C 3/00)

11/02 . Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56)

11/04 . Appliances for aерating or de-aerating milk

11/06 . Strainers or filters for milk

11/08 . Holders for strainers or cloth filters

11/10 . Separating milk from cream

11/12 . { Appliances for removing cream }

11/14 . { by raising the level of the milk }

11/16 . Homogenising milk

13/00 Tanks for treating cream

15/00 Manufacturing butter

15/02 . Stationary churns with beating equipment

15/04 . Rotating or oscillating churns
Treatment of milk or cream

A01J

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 churning
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
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
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]
25/114 . . . [on endless belts]
25/115 . . . [by discontinuous separation]
25/117 . . . [Filter design]
25/118 . . . [Washing the curds]
25/12 . . Forming the cheese
25/123 . . . [Removing cheese from moulds]
25/126 . . . [Cleaning cheese making equipment (cleaning milking machines A01J 7/02)]
25/13 . . Moulds therefor

25/15 . . Presses therefor
25/16 . . Devices for treating cheese during ripening
25/162 . . [for storing or turning of cheese]
25/165 . . [Cold-storage rooms or ventilation systems for stocked cheese]
25/167 . . [for salting cheese]

27/00 After-treatment of cheese; Coating the cheese
27/005 . . [Marking cheese]
27/002 . . Coating the cheese, e.g. with paraffin wax
27/004 . . Milling or recasting cheese
27/005 . . [Multilayer cheese]

99/00 Subject matter not provided for in other groups of this subclass