CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

AGRICULTURE

A01  AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

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  .  Milkmeters; 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 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 aerating 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

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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 churns
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
15/19 . . 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]
27/02 . . Coating the cheese, e.g. with paraffin wax
27/04 . . Milling or recasting cheese
27/045 . . [Multilayer cheese]
99/00 Subject matter not provided for in other groups of this subclass