A22C PROCESSING MEAT, POULTRY, OR FISH (preserving A23B; obtaining protein compositions for foodstuffs A23J 1/00; fish, meat or poultry preparations A23L; disintegrating, e.g. chopping meat, B02C 18/00; preparation of proteins C07K 1/00)

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.

Processing meat

5/00 Apparatus for mixing meat, sausage-meat, or meat products (mixing in general B01F)

7/00 Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products (meat patty moulding devices for domestic use A47J 43/20; ham boilers A47J 27/20)

7/0007 . . . [specially adapted for making multi-layered meat products]

7/0015 . . . [specially adapted for making meat-balls]

7/0023 . . . (Pressing means)

7/003 . . . (Meat-moulds)

7/0038 . . . {Demoulding means}

7/0046 . . . {Containers in which meat is pressed and moulded}

7/0053 . . . . {Stackable containers}

7/0061 . . . . {Containers for moulding and pressing ham}

7/0069 . . . . {Pressing and moulding by means of a drum}

7/0076 . . . . {Devices for making meat patties}

7/0084 . . . . {comprising a reciprocating plate}

7/0092 . . . {with worms or other rotary mounted members (A22C 7/0007 takes precedence)}

9/00 Apparatus for tenderising meat, e.g. ham

9/001 . . . [by injection]

9/002 . . . [by electric treatment]

9/004 . . . [by massaging]

9/005 . . . {Tumblers and rotating drums for massaging meat in their interior}

9/007 . . . {by beating}

9/008 . . . {by piercing}

11/00 Sausage making (chemical aspects A23L 13/00; Apparatus for handling or conveying sausage products during manufacture)

11/001 . . . {Machines for making skinless sausages, e.g. Frankfurters, Wieners}

11/003 . . . {Removing casings from sausages during manufacture}

11/005 . . . {Apparatus for binding or tying sausages or meat, e.g. salami, rollades; Filling sausage products into sleeve netting}
Processing meat

11/127  . .  (Forming a suspension loop)

13/00  Sausage casings { (made of animal intestines A22C 17/14) }

13/0003  . .  (Apparatus for making sausage casings, e.g. simultaneously with stuffing artificial casings (enclosing material webs being formed into tubes in situ around filling nozzles B65B 9/20) )

13/0006  . .  (Apparatus for making artificial collagen casings (chemical aspects A22C 13/0016) )

13/0009  . .  (End closures therefor )

13/0013  . .  (Chemical composition of synthetic sausage casings )

13/0016  . .  (based on proteins, e.g. collagen) 2013/002  . .  (made by extrusion) 2013/0023  . .  (coextruded together with the food product) 2013/0026  . .  (Chemical treatment of natural gut) 2013/003  . .  (with peeling aids, e.g. reducing adhesion between casing and product) 2013/0033  . .  (with at least one layer of a fat impermeable material) 2013/0036  . .  (with features allowing an easy opening and/or removal of the casing) 2013/004  . .  (with at least one layer of a gas, e.g. oxygen, water vapour, impermeable material) 2013/0043  . .  (with at least one layer of a water impermeable material) 2013/0046  . .  (suitable for impregnation with flavouring substances, e.g. caramel, liquid smoke, spices) 2013/005  . .  (monolayer casings) 2013/0053  . .  (multilayer casings) 2013/0056  . .  (nets and similar open structures to hold sausages and meat in general (making nets D04G; filling sausage products into sleeve netting A22C 11/005) ) 2013/0059  . .  (thermoplastic casings, casings with at least one layer of thermostatic material) 2013/0063  . .  (containing polyamide, e.g. nylon, aramide) 2013/0066  . .  (casings according to the presence or absence of seams) 2013/0069  . .  (seamed casings, casings with at least one longitudinal seam) 2013/0073  . .  (seamless casings made out of a continuous seamless tubular sheet) 2013/0076  . .  (treated in order to be conferred a rough appearance) 2013/0079  . .  (printable sausage casings or sausage casings showing any kind of indicia (printing textiles D06P) ) 2013/0083  . .  (biaxially oriented) 2013/0086  . .  (shrinkable casings) 2013/0089  . .  (smokable casings, e.g. permeable to liquid smoke or phenol) 2013/0093  . .  (textile casings, casings with at least one layer of textile material) 2013/0096  . .  (cellulosic) 13/02  Shirling of sausage casings (storing preformed tubular webs on filling nozzles B65B 9/15) 2013/021  . .  (with pressurised air) 13/023  . .  (Holders or packs of shirred casings) 2013/025  . .  (Severing the shirred food casing) 2013/026  . .  (Shirring netting onto a tube) 2013/028  . .  (Supplying and shirring casings) 15/00  Apparatus for hanging-up meat or sausages { (filling and conveying sausage products during manufacture A22C 11/00; transport through slaughterhouses A22B 7/001; poultry shackles A22C 21/007; conveying poultry A22C 21/0053) }

15/001  . .  (Specially adapted for hanging or conveying several sausages or strips of meat) 15/002  . .  (Loops, hooks, cords for suspending single sausages; apparatus for making or conveying loops for sausages) 15/003  . .  (Hooks or the like specially adapted for meat or hams or part of carcasses (spreaders for cattle A22B 5/006) ) 15/005  . .  (Hangers with more hooks penetrating the piece of meat) 15/006  . .  (Apparatus for inserting a cord into a piece of meat) 15/007  . .  (Racks for storing or smoking suspended meat or sausages (racks for pressing meat A22C 7/0023) ) 15/008  . .  (Cages specially adapted for suspending hams, meat or sausages) 17/00  Other devices for processing meat or bones

17/0006  . .  (Cutting or shaping meat) 17/0013  . .  (Boards or blocks for cutting or chopping meat) 17/002  . .  (Producing portions of meat with predetermined characteristics, e.g. weight or particular dimensions) 17/0026  . .  (Mincing and grinding meat (mincing machines B02C 18/30) ) 17/0033  . .  (Cutting slices out of a piece of meat (slicing machines B26D 1/43) ) 17/004  . .  (Devices for deboning meat (deboning poultry A22C 21/0069; deboning operations on carcasses A22B 5/0035) ) 17/0046  . .  (Specially adapted for meat containing ribs) 17/0053  . .  (by injection) 17/006  . .  (Putting meat on skewers) 17/0066  . .  (for "döner kebab", "shawarma", "gyros" or the like) 17/0073  . .  (using visual recognition, X-rays, ultrasounds, or other contactless means to determine quality or size of portioned meat) 17/008  . .  (For measuring quality, e.g. to determine further processing) 17/0086  . .  (Calculating cutting patterns based on visual recognition) 17/0093  . .  (Handling, transporting or packaging pieces of meat) 17/02  Apparatus for holding meat or bones while cutting { (holding fish A22C 25/06; holding meat for carving A47I 43/18) ) 17/04  Bone cleaning devices 17/06  Bone-shears; Bone-crushers 17/08  Cleaning, e.g. washing, meat or sausages {(treating offal C11B) } 17/10  Marking meat or sausages {(marking animals A01K 11/00; labelling B65C) } 17/12  Apparatus for cutting-off rind { (skinning instruments A22B 5/16) }
Processing fish, including shellfish

25/00 Processing fish {; Curing of fish; Stunning of fish by electric current; Investigating fish by optical means (slaughtering fish A22B 3/006)}

25/003 . [Processing cephalopods]
25/006 . [Hand tools for processing fish]
25/02 . Washing or descaling fish
25/025 . [Devices for washing or descaling fish by hand]
25/04 . Sorting fish; Separating ice from fish packed in ice {investigating fish G01N 33/12}]
25/06 . Work-tables; Fish-holding and auxiliary devices in connection with work-tables
25/08 . Holding, guiding, or conveying fish before, during or after its preparation {A22C 25/06 takes precedence} {; Devices for sizing fish; Automatically adapting conveyors or processing machines to the measured size (transport in general B65G)}
25/10 . Devices for threading fish on strings or the like
25/12 . Arranging fish, e.g. according to the position of head and tail {orientating articles during conveying B65G 47/24}

25/14 . Beheading, eviscerating, or cleaning fish {combined with removing fish-bone, skinning and filleting A22C 25/14; hand tools A22C 25/006}
25/142 . . [Beheading fish]
25/145 . . [Eviscerating fish]
25/147 . . . [Eviscerating by means of vacuum or suction devices]
25/16 . Removing fish-bones; Filleting fish {combined with beheading, eviscerating A22C 25/14; hand tools A22C 25/006}
25/163 . . [Removing the fins]
25/166 . . [Removing loose pin bones, e.g. from fish fillets]
25/17 . Skinning fish
25/18 . Cutting fish into portions
25/185 . . [Hand tools for cutting fish]
25/20 . Shredding; Cutting into cubes; Flaking
25/22 . Fish-rolling apparatus

29/00 Processing shellfish {or bivalves}, e.g. oysters, lobsters; [Devices therefor, e.g. claw locks, claw crushers, grading devices; Processing lines]
29/005 . . [Grading or classifying shellfish or bivalves]
29/002 . Processing shrimps, lobsters or the like {; Methods or machines for the shelling of shellfish]
29/001 . . [Cleaning operations on shellfish, e.g. evisceration, brushing]
29/002 . . . [Deveining shellfish]
29/003 . . . [Conveying, feeding or aligning shellfish]
29/004 . . . [Opening, shelling or peeling shellfish]
29/005 . . . . [Mechanically opening and shelling crabs, lobsters or other hard-shelled crustaceans]
29/006 . . . . [Mechanically peeling and shelling shrimps, prawns or other soft-shelled crustaceans]
29/027 . . . . [Hand tools for shelling shellfish]
29/028 . . . [Beheading shellfish]
29/004 . Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06)
29/003 . . . [Cleaning operations on bivalves, e.g. evisceration, brushing, separation of meat and shell material]
29/046 . . . [Opening or shucking bivalves]