A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

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
{[tenderising chemically A23L 13/00; A23L 13/70]}

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

13/00 Sausage casings [(made of animal intestines A22C 12/14)]

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 thereof]

13/0013 [Chemical composition of synthetic sausage casings]

13/0016 [based on proteins, e.g. collagen]

13/002 [made by extrusion]

13/0023 [coextruded together with the food product]

13/0026 [Chemical treatment of natural gut]

13/003 [with peeling aids, e.g. reducing adhesion between casing and product]

13/0033 [with at least one layer of a fat impermeable material]

13/0036 [with features allowing an easy opening and/or removal of the casing]

13/004 [with at least one layer of a gas, e.g. oxygen, water vapour, impermeable material]

13/0043 [with at least one layer of a water impermeable material]

13/0046 [suitable for impregnation with flavouring substances, e.g. caramel, liquid smoke, spices]

13/005 [monolayer casings]

13/0053 [multilayer casings]

13/0056 [nets and similar open structures to hold sausages and meat in general (making nets D04G; filling sausage products into sleeve netting A22C 11/005)]

13/0059 [thermoplastic casings, casings with at least one layer of thermoplastic material]

13/0063 [containing polyamide, e.g. nylon, aramide]

13/0066 [casings according to the presence or absence of seams]

13/0069 [seamed casings, casings with at least one longitudinal seam]

13/0073 [seamless casings made out of a continuous seamless tubular sheet]

13/0076 [treated in order to be conferred a rough appearance]

13/0079 [printable sausage casings or sausage casings showing any kind of indicia (printing textiles D06P)]

13/0083 [biaxially oriented]

13/0086 [shrinkable casings]

13/0089 [smokable casings, e.g. permeable to liquid smoke or phenol]

13/0093 [textile casings, casings with at least one layer of textile material]

13/0096 [cellulosic]

13/02 Shiring of sausage casings [(storing preformed tubular webs on filling nozzles B65B 9/15)]

13/021 [with pressurised air]

13/023 [holders or packs of shirred casings]

13/025 [severing the shired food casing]

13/026 [shiring netting onto a tube]

13/028 [supplying and shiring 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 21/0007; 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)]

17/003 [cutting slices out of a piece of meat (slicing machines B26D 1/143)]

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 A47J 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 3/06)}

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}