CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

11/127 . . (Forming a suspension loop)

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 15/0016))

13/0009 . . (End closures therefor)

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

13/0016 . . (based on proteins, e.g. collagen)

13/0022 . . (made by extrusion)

13/0023 . . (Chemical treatment of natural gut)

13/0026 . . (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 Shirling 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 . . (shirring netting onto a tube)

13/028 . . (Supplying and shirring casings)
Processing meat

A22C

17/14 . Working-up animal intestines {; Treatment thereof for the manufacture of natural sausage casings (making artificial casings A22C 13/0003; chemical treatment of natural casings A22C 13/0026); Apparatus for cutting intestines; Machines for pulling intestines to pieces

17/16 . Cleaning of intestines; Machines for removing fat or slime from intestines {cleaning the stomach of slaughtered animals A22B 5/18}

18/00 Plants, factories, or the like for processing meat (for processing poultry only A22C 21/00; for processing fish only A22C 25/00)

21/00 Processing poultry

21/0007 . [Poultry shackles]

21/0015 . [Killing poultry entering the processing machine (slaughtering pliers, slaughtering shears A22B 3/00)]

21/0023 . [Dividing poultry]

21/003 . [Filletting poultry, i.e. extracting, cutting or shaping poultry fillets]

21/0038 . [Trussing poultry]

21/0046 . [Support devices]

21/0053 . [Transferring or conveying devices for poultry]

21/0061 . [Cleaning or disinfecting poultry]

21/0069 . [Deboning poultry or parts of poultry]

21/0076 . [Deboning poultry legs or drumsticks]

21/0084 . [Deboning poultry wings]

21/0092 . [Skinning poultry or parts of poultry]

21/02 . Plucking mechanisms for poultry

21/022 . [with fingers]

21/024 . [Hand tools for plucking poultry]

21/026 . [with rollers]

21/028 . [with discs]

21/04 . Scalding, singeing, waxing, or dewaxing poultry

21/06 . Eviscerating devices for poultry

21/063 . [Hand tools for eviscerating poultry]

21/066 . [Extracting or removing the tendons from the legs of poultry]

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 3/00)}

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 A22B 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]

29/021 . . [Cleaning operations on shellfish, e.g. evisceration, brushing]

29/022 . . . [Deveining shellfish]

29/023 . . . [Conveying, feeding or aligning shellfish]

29/024 . . . [Opening, shelling or peeling shellfish]

29/025 . . . . [Mechanically opening and shelling crabs, lobsters or other hard-shelled crustaceans]

29/026 . . . . . [Mechanically peeling and shelling shrimps, prawns or other soft-shelled crustaceans]

29/027 . . . . . [Hand tools for shelling shellfish]

29/028 . . . . . (Beheading shellfish)

29/04 . Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06)

29/043 . . . [Cleaning operations on bivalves, e.g. evisceration, brushing, separation of meat and shell material]

29/046 . . . [Opening or shucking bivalves]