COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(A NOTE omitted)

A23G COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF

NOTES

1. In this subclass, the following term is used with the meaning indicated:
   • "ice-cream" includes any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice
2. In this subclass, subject matter which cannot be completely classified in a single one of the main groups should be classified in each relevant main group
3. The classification symbols of groups:
   can be followed by additional symbols preceded by the sign "+", e.g. A23G 1/56 +D8. The symbols give further information concerning structure, composition or form and have the meaning as listed below:
   D . Containing organic compounds
   D2 .. containing microorganisms, enzymes
   D4 .. containing vitamins, antibiotics
   D6 .. containing beet sugar or cane sugar if specifically mentioned; containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrins
   D8 .. containing cocoa fat if specifically mentioned; containing products of cocoa fat; containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins
   D10 .. containing amino-acids, proteins, e.g. gelatine, polypeptides
   D12 .. containing dairy products
   D14 .. containing fruits, nuts, e.g. almonds, seeds, plants or their extracts (gums D6)
   F .. Containing inorganic compounds
   H .. Products with special structure
   H2 .. foamed, gas-expanded or cellular products
   H4 .. products with a supported structure
   H4D ... products with an inedible support, e.g. a stick
   H4F ... products with an edible support, e.g. a cornet
   H6 .. products with a composite structure, e.g. laminated products
   H8 .. hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity

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.

1/00 Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor (kitchen equipment for cocoa preparation A47J, e.g. apparatus for making beverages A47J 31/00)

NOTE

Attention is drawn to the internal note after the subclass title

1/0003 . . . {Processes of manufacture not relating to composition or compounding ingredients}
1/0006 . . . {Processes specially adapted for manufacture or treatment of cocoa or cocoa products (A23G 1/002 - A23G 1/005 take precedence)}

1/0009 . . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
1/0013 . . . . {Weighing, portioning processes}
1/0016 . . . . {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
1/002 . . . {Processes for preparing or treating cocoa beans or nibs}
1/0023 . . . {Cocoa butter extraction by pressing}
1/0026 . . . {Mixing; Roller milling for preparing chocolate}
1/003 . . . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}

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1/0033 . . . [Chocolate refining, i.e. roll or mill refining]
1/0036 . . . [Conching]
1/004 . . . . [Longitudinal conching, i.e. backward and forward motion]
1/0043 . . . . [Circular conching, i.e. circular motion]
1/0046 . . . . [Processes for conditioning chocolate masses for moulding]
1/005 . . . . [Moulding, shaping, cutting, or dispensing chocolate (A23G 1/0076 - A23G 1/0096 take precedence)]
1/0053 . . . . [Processes of shaping not covered elsewhere]
1/0056 . . . . [Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting]
1/0059 . . . . [Cutting, modelling of a section of plate; Embossing; Punching]
1/0063 . . . . [Processes in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band of by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding]
1/0066 . . . . [Processes for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip processes]
1/0069 . . . . [Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules]
1/0073 . . . . [Moulding or shaping of cellular or expanded articles]
1/0076 . . [Processes for moulding hollow products, open shells or other articles having cavities, e.g. open cavities]
1/0079 . . [Chocolate moulds processing (A23G 1/0076 takes precedence)]
1/0083 . . . [characterised by the material of the moulds]
1/0086 . . . . . [Moulding in plastic or elastomeric material, or plastic or elastomer coated material]
1/0089 . . . [Tapping or jolting tables treatment]
1/0093 . . . [Moulds conveying, e.g. associated manipulations]
1/0096 . . . [Removing chocolate from the mould (discharging baked goods from tins A21B 3/18)]
1/02 . Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa A23N 12/00)
1/04 . Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00; crushing or grinding apparatus in general B02C)
1/042 . . . [ Manufacture or treatment of liquid, cream, paste, granule, shred or powder]
1/045 . . . . [Weighing, portioning apparatus]
1/047 . . . . [Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder]
1/06 . . . . [Apparatus for preparing or treating cocoa beans or nibs]
1/08 . . Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B)

1/10 . . . . [Mixing apparatus; Roller mills for preparing chocolate]
1/105 . . . . [with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass]
1/12 . . . . [Chocolate-refining mills, i.e. roll refiners]
1/125 . . . . [Conches]
1/14 . . . . [Longitudinal conches, i.e. rollers being in a backward and forward motion]
1/16 . . . . [Circular conches, i.e. rollers being displaced on a closed or circular rolling circuit]
1/18 . . . . [Apparatus for conditioning chocolate masses for moulding]
1/20 . . . . [Apparatus for moulding, cutting, or dispensing chocolate]
1/201 . . . . [Apparatus not covered by groups A23G 1/21 - A23G 1/28 (not used)]
1/202 . . . . [Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally with the associated cutting device]
1/203 . . . . [Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool]
1/205 . . . . [Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding]
1/206 . . . . . [Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip device]
1/207 . . . . [Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules]
1/208 . . . . [Moulding or shaping of cellular or expanded articles]
1/21 . . . . [Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities]
1/22 . . . [Chocolate moulds (A23G 1/21 takes precedence)]
1/223 . . . . [Mould materials]
1/226 . . . . [Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds]
1/24 . . . . [Tapping or jolting tables]
1/26 . . . . [Conveying devices for chocolate moulds]
1/28 . . . . [Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18)]
1/30 . . . Cocoa products, e.g. chocolate; Substitutes therefor
1/305 . . . [Products for covering, coating, finishing, decorating]

NOTE
Attention is drawn to the internal note after the subclass title

1/32 . . . characterised by the composition [containing organic or inorganic compounds]
1/325 . . . [containing inorganic compounds]
1/34 . . . Cocoa substitutes
1/36 . . . characterised by the fats used (containing dairy products A23G 1/46)
1/38 . . . . Cocoa butter substitutes
1/40 . . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46)
1/42 . . . containing microorganisms or enzymes; containing paramedical or dietietical agents, e.g. vitamins (containing dairy products A23G 1/46)
1/423 . . . [containing microorganisms, enzymes]
1/426 . . . . [containing vitamins, antibiotics]
1/44 . . . containing peptides or proteins (containing dairy products A23G 1/46)
1/46 . . . . . containing dairy products
1/48 . . . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 1/40, vegetal cocoa substitutes A23G 1/34 or A23G 1/38)
1/50 . . . characterised by shape, structure or physical form, e.g. products with an inedible support (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 1/56)
1/502 . . . . [Products with edible or inedible supports]
1/505 . . . . . [Products with an inedible support, e.g. a stick]
1/507 . . . . [Products with edible support, e.g. a cornet]
1/52 . . . . . Aerated, foamed, cellular or porous products [e.g. gas expanded]
1/54 . . . Composite products, e.g. layered [laminated], coated, filled
1/545 . . . . . [Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]
1/56 . . . making liquid products, e.g. for making chocolate milk [drinks and the products for their preparation, pastes for spreading, milk crumb, (A23G 1/305 takes precedence)]

**NOTE**

Attention is drawn to the internal note after the subclass title

3/00 Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum A23G 4/00)

**NOTE**

Attention is drawn to the internal note after the subclass title

3/0002 . . . (Processes of manufacture not relating to composition and compounding ingredients)
3/0004 . . . (Processes specially adapted for manufacture or treatment of sweetmeats or confectionery (A23G 3/0044 - A23G 3/0063 take precedence))
3/0006 . . . [Manufacture or treatment of liquids, pastes, creams, granules, shredded or powder]
3/0008 . . . [Weighing, portioning processes]
3/001 . . . . [Mixing, kneading processes]
3/0012 . . . . (with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass)
3/0014 . . . . [Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping]
3/0017 . . . . [Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder]
3/0019 . . . . [Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering]
3/0021 . . . . [Processes in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting]
3/0023 . . . . [Processes for cutting, modelling of sections or plates; Embossing, punching]
3/0025 . . . . . [Processes in which the material is shaped at least partially in a mould in the hollows of a surface, a drum, an endless band, or by a drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding]
3/0027 . . . . . [Processes for laying down material in moulds or drum or a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip process]
3/0029 . . . . . [Moulding processes for hollow products, e.g. opened shell]
3/0031 . . . . . [Moulds processing (A23G 3/0029 takes precedence)]
3/0034 . . . . . [Moulding in plastic or elastomeric material, or plastic or elastomer coated material]
3/0036 . . . . . [Mould conveying, e.g. with the associated manipulation]
3/0038 . . . . . [Removing articles from the mould; associated manipulation]
3/004 . . . . . [Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules]
3/0042 . . . . . [Moulding or shaping of cellular or expanded articles]
3/0044 . . . . . [Sugar-cookers processing]
3/0046 . . . . . [Batch-rolling, rope-forming, or sizing]
3/0048 . . . . . [Candy batch cooling, cooling tables processing]
3/0051 . . . . . [Candy-pulling processes; processes for making cotton candy or candy floss]
3/0053 . . . . . [Processes for moulding candy in the plastic state]
3/0055 . . . . . [with introduction of sticks]
3/0057 . . . . . [Fondant beating or creaming]
3/0059 . . . . . [Casting fondant in bulk]
3/0061 . . . . . [Moulding fondants]
3/0063 . . . . . [Coating or filling sweetmeats or confectionery (coating by casting A23G 3/0091, by dipping A23G 3/0093, by tumbling A23G 3/0095)]
3/0065 . . . . . [Processes for making filled articles, composite articles, multi-layered articles]
3/0068 . . . . . (the material being shaped at least partially by a die; Extrusion of filled or multi-layered cross-sections or plates, optionally with the associated cutting)
[the material being shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the materials on a surface or an article being completed]

[Processes for laying down the liquid, pasty or solid materials in moulds or drop-by-drop, on a surface or an article being completed, optionally with the associated heating, cooling, proportioning, cutting cast-tail, anti-dripping]

[Processes for closing the hollows after filling or for scraping the edges or the lids]

{Mould conveying; Associated manipulation}

{Removing articles from the mould; Associated manipulation}

{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}

{Moulding or shaping of cellular or expanded articles}

{Coating with powders or granules, e.g. sprinkling}

{the solid particles being in a fluidised bed or whirling bed, e.g. convoluted fluidised bed}

{Coating with atomised liquid, droplet bed, liquid spray}

{Coating by casting of liquids}

{Coating by dipping in a liquid, at the surface of another liquid or powder may be floating}

{Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan}

{Decorating sweetmeats or confectionery}

Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor

{Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}

{Weighing, portioning apparatus}

{Mixing, kneading apparatus}

{with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}

{Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping}

{Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}

{Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}

{Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting device}

{Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools}

{Apparatus in which the material is shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band, or by a drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding}

{Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, anti-drip device}

[Moulding apparatus for hollow products, e.g. opened shell]

{Moulds (A23G 3/0263 takes precedence)}

{Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}

{Mould conveyor, e.g. with the associated mould}

{Removing articles from the mould; Associated manipulation}

{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules}

{Moulding or shaping of cellular or expanded articles}

{Sugar-cookers}

{Batch-rolling, rope-forming, or sizing machines}

{Candy batch cooling tables}

{Candy-pulling machines ( 4° Processes or apparatus for making cotton candy or candy floss)

{Apparatus for moulding candy in the plastic state}

{with introduction of sticks}

{Fondant beating or creaming machines}

{Apparatus for casting fondant in bulk}

{Apparatus for moulding fondants}

{Apparatus for coating or filling sweetmeats or confectionery}

{Manufacture of filled articles, composite articles, multi-layered articles}

{the material being shaped at least partially by a die; Extrusion of filled or multi-layered cross-sections or plates, optionally with the associated cutting device}

{the material being shaped at least partially in a mould, in the hollows of a surface, a drum, an endless band or by drop-by-drop casting or dispensing of the materials on a surface or an article being completed}

{Apparatus for laying down the liquid, pasty or solid materials in moulds or drop-by-drop, on a surface or an article being completed, optionally with the associated heating, cooling, proportioning, cutting cast-tail, anti-dripping device}

{Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids}

{Mould conveyor, e.g. with the associated moulds}

{Removing articles from the mould; Associated manipulation}

{Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
A23G

3/2069 . . . . [Moulding or shaping of cellular or expanded articles]
3/2076 . . . . [Apparatus for coating with powders or granules, e.g. sprinkling]
3/2084 . . . . (the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed)
3/2092 . . . . [Apparatus for coating with atomised liquid, droplet bed, liquid spray]
3/22 . . . . Apparatus for coating by casting (of liquids, droplet bed, liquid spray)
3/24 . . . . Apparatus for coating by dipping (in a liquid, at the surface of which another liquid or powder may be floating)
3/26 . . . . Apparatus for coating by tumbling (with a liquid or powder, spraying device-associated, drum, rotating pan)
3/28 . . . . Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general B05)
3/32 . . . . Process for preparing caramel or sugar colours (colouring foodstuffs A23L 5/40; flavouring foodstuffs A23L 27/10)

NOTE
Attention is drawn to the internal note after the subclass title

3/34 . . . . Sweetmeats, confectionery or marzipan; Processes for the preparation thereof
3/343 . . . . {Products for covering, coating, finishing, decorating}

NOTE
Attention is drawn to the internal note after the subclass title

3/346 . . . . [Finished or semi-finished products in the form of powders, paste or liquids (A23G 3/343 takes precedence)]

NOTE
Attention is drawn to the internal note after the subclass title

3/36 . . . . characterised by the composition (containing organic or inorganic compounds)
3/362 . . . . [containing inorganic compounds]
3/364 . . . . [containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins]
3/366 . . . . [containing microorganisms, enzymes]
3/368 . . . . [containing vitamins, antibiotics]
3/38 . . . . Sucrose-free products
3/40 . . . . characterised by the fats used (containing dairy products A23G 3/46)
3/42 . . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46)
3/44 . . . . containing peptides or proteins (containing dairy products A23G 3/46)
3/46 . . . . containing dairy products
3/48 . . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42)
3/50 . . . . characterised by shape, structure or physical form, e.g. products with supported structure (composite structures including chocolate, e.g. as layer, coating or filler A23G 1/54)
3/52 . . . . Aerated, foamed, cellular or porous products
3/54 . . . . Composite products, e.g. layered, coated, filled
3/545 . . . . [hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]
3/56 . . . . Products with edible or inedible supports, e.g. lollipops
3/563 . . . . [products with an inedible support, e.g. a stick]
3/566 . . . . [products with an edible support, e.g. a cornet]

4/00 Chewing gum (medicinal preparations characterised by chewing gum form \{A61K 9/0058\})
4/02 . . . . [Apparatus specially adapted for manufacture or treatment of chewing gum]
4/04 . . . . [for coating or surface-finishing]
4/06 . . . . [for moulding or shaping]
4/03 . . . . [for composite chewing gum (coating A23G 4/025)]
4/046 . . . . [with a centre made of chewing gum]
4/06 . . . . characterised by the composition (containing organic or inorganic compounds)
4/062 . . . . {Products for covering, coating, finishing, decorating}

NOTE
Attention is drawn to the internal note after the subclass title

4/046 . . . . [with a centre made of chewing gum]
4/06 . . . . characterised by the composition (containing organic or inorganic compounds)
4/062 . . . . [Products for covering, coating, finishing, decorating]

NOTE
Attention is drawn to the internal note after the subclass title

4/064 . . . . [containing inorganic compounds]
4/066 . . . . [characterised by the fat used]
4/068 . . . . [containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 4/10)]
4/08 . . . . of the chewing gum base
4/10 . . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16)
4/12 . . . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16)
4/123 . . . . [containing microorganisms, enzymes]
4/126 . . . . [containing vitamins, antibiotics]
4/14 . . . . containing peptides or proteins (containing dairy products A23G 4/16)
4/16 . . . . containing dairy products
4/18 . . . . characterised by shape, structure or physical form, e.g. aerated products
4/182 . . . . [Foamed, gas-expanded or cellular products]
4/184 . . . . [products with a supported structure]
4/186 . . . . [products with an inedible support, e.g. a stick]
4/188 . . . . [products with an edible support, e.g. a stick]
4/20 . . . . Composite products, e.g. centre-filled (multi-layer, laminated)
4/205 . . . . [Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]

7/00 Other apparatus (or process) specially adapted for the chocolate or confectionery industry
7/0006 . . . . [Apparatus for cleaning of chocolate or candies]
7/0012 . . . . [Apparatus for measuring, weighing or wrapping of chocolate or candies]
7/0018 . . . . [Apparatus for cutting or dividing chocolate or candies]
Mixtures therefore

Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor

Production of frozen sweets, e.g. ice-cream (packages B65D 85/78)

Batch production ([A23G 9/06 takes precedence] ; continuous production A23G 9/14)

using moulds

[A23G 9/20 takes precedence)

the products being within a cooled chamber, e.g. drum

Feeding arrangements

the products being on the outer wall of a cooled body, e.g. drum or endless band

Details, component parts or accessories of apparat use insofar as not peculiar to a single one of the preceding groups

[Moulds]

Freezing drums

[Agitators or scrapers]

Ice-cream freezing and storing cabinets

[Details]

Arrangement and mounting of control or safety devices

for coating or filling the products

for coating the products

for producing frozen sweets on sticks

for manipulating the sticks

for portioning or dispensing

[at the discharge end of freezing chambers]

for dispensing multi-flavour ice-creams

for filling containers with material

for extruding strips, cutting blocks and manipulating cut blocks

for producing ice-cream sandwiches

for dispensing bulk ice-cream; (ice cream scoops A47J 43/282)

for finishing or filling ice-cream cornets or other edible containers; Manipulating methods therefor

Cleaning; Keeping clean; Sterilisation

Sterilisation of the edible materials

characterised by the composition [containing organic or inorganic compounds]

Products for covering, coating, finishing, decorating

NOTE

Attention is drawn to the internal note after the subclass title

containing inorganic compounds

characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (butter, dairy cream or milkfat A23G 9/40)

characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)

characterised by vitamins, antibiotics

containing peptides or proteins (characterised by the dairy products used A23G 9/40)

characterised by the dairy products used

containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34)

characterised by shape, structure or physical form (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 9/52)

Aerated, foamed, cellular or porous products

Composite products, e.g. layered (, laminated), coated, filled

[ hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]

Products with edible or inedible supports, e.g. cornets

[ products with an edible support, e.g. a stick]

[ products with an inedible support, e.g. a stick]
A23G

9/52  Liquid products; Solid products in the form of powders, flakes or granules for making liquid products { ; Finished or semi-finished solid products, frozen granules}

NOTE

Attention is drawn to the internal note after the subclass title

2200/00 containing organic compounds, e.g. synthetic flavouring agents

2200/02  containing microorganisms, enzymes, probiotics
2200/04  containing vitamins, antibiotics, other medicaments
2200/06  containing beet sugar or cane sugar if specifically mentioned or containing other carbohydrates, e.g. starches, gums, alcohol sugar, polysaccharides, dextrin or containing high or low amount of carbohydrate
2200/08  containing cocoa fat if specifically mentioned or containing products of cocoa fat or containing other fats, e.g. fatty acid, fatty alcohol, their esters, lecithin, paraffins

NOTE

For the subgroups A23G 1/305 and A23G 1/56 this symbol is used for the specific fat composition

2200/10  containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides
2200/12  containing dairy products
2200/14  containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts, essential oils (gums A23G 2200/06)

2210/00 containing inorganic compounds or water in high or low amount

2220/00 Products with special structure

2220/02  Foamed, gas-expanded or cellular products
2220/10  with a supported structure
2220/12  being an inedible support, e.g. a stick
2220/14  being an edible support, e.g. a cornet
2220/20  with a composite structure, e.g. laminated products, coated products, microstructures, e.g. with encapsulated ingredients
2220/22  Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity