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]
Apparatus in general B02C
roasting cocoa A23N 12/00

Preliminary treatment, e.g. fermentation of cocoa B30B

good or pre-treatment of dried cocoa or pre-processed cocoa (not used) A21B 3/18

Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18)

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

1/32 characterized by the composition {containing organic or inorganic compounds}
1/325 {containing inorganic compounds}
1/34 Cocoa substitutes
A23G

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 dietetical 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 1/308 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, shred 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]
3/007 . . . . [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]
3/0072 . . . . {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, antidripping}
3/0074 . . . . {Processes for closing the hollows after filling or for scraping the edges or the lids}
3/0076 . . . . {Mould conveying; Associated manipulation}
3/0078 . . . . {Removing articles from the mould; Associated manipulation]
3/008 . . . . {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules]
3/0082 . . . . {Moulding or shaping of cellular or expanded articles}
3/0085 . . . . Coating with powders or granules, e.g. sprinkling]
3/0087 . . . . [the solid particles being in a fluidised bed or whirling bed, e.g. convoluted fluidised bed]
3/0089 . . . . Coating with atomised liquid, droplet bed, liquid spray]
3/0091 . . . . Coating by casting of liquids]
3/0093 . . . . Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating]
3/0095 . . . . Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan]
3/0097 . . . . Decorating sweetmeats or confectionery]
3/02 . . . . [Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor]
3/0205 . . . . [Manufacture or treatment of liquids, pastes, creams, granules, shred or powder]
3/021 . . . . [Weighing, portioning apparatus]
3/0215 . . . . [Mixing, kneading apparatus]
3/0221 . . . . [with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass]
3/0226 . . . . [Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping]
3/0231 . . . . [Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder]
3/0236 . . . . Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering]
3/0242 . . . . [Apparatus in which the material is shaped at least partially by a die; Extrusion of cross-sections or plates, optionally the associated cutting device]
3/0247 . . . . [Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools]
3/0252 . . . . [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 materials on a surface, e.g. injection moulding, transfer moulding]
3/0257 . . . . [Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, antidripping device]
3/0263 . . . . [Moulding apparatus for hollow products, e.g. opened shell]
3/0268 . . . . [Moulds (A23G 3/0263 takes precedence)]
3/0273 . . . . [Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds]
3/0278 . . . . [Mould conveyor, e.g. with the associated mould]
3/0284 . . . . [Removing articles from the mould; Associated manipulation]
3/0289 . . . . [Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of a powder or granules]
3/0294 . . . . [Moulding or shaping of cellular or expanded articles]
3/04 . . . . Sugar-cookers
3/06 . . . . Batch-rolling, rope-forming, or sizing machines
3/08 . . . . Candy batch cooling tables
3/10 . . . . Candy-pulling machines (; Processes or apparatus for making cotton candy or candy floss]
3/12 . . . . Apparatus for moulding candy in the plastic state
3/125 . . . . [with introduction of sticks]
3/14 . . . . Fondant beating or creaming machines
3/16 . . . . Apparatus for casting fondant in bulk
3/18 . . . . Apparatus for moulding fondants
3/20 . . . . Apparatus for coating or filling sweetmeats or confectionery
3/2007 . . . . [Manufacture of filled articles, composite articles, multi-layered articles]
3/2015 . . . . [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]
3/2023 . . . . [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]
3/203 . . . . [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, antidripping device]
3/2038 . . . . [Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids]
3/2046 . . . . [Mould conveyor, e.g. with the associated moulds]
3/2053 . . . . [Removing articles from the mould; Associated manipulation]
3/2061 . . . . [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)
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

3/36 . . . 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
4/025 . . {for coating or surface-finishing}
4/04 . . for moulding or shaping
4/043 . . . [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

4/064 . . . [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]
Fused, e.g., ice-confectionery, ice-cream;
Mixtures therefor

7/0025 . . . [Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks]
7/0031 . . . [Apparatus for manipulating sticks]
7/0037 . . . [Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks]
7/0043 . . . [Other processes specially adapted for the chocolate or confectionery industry (A23G 7/0006 - A23G 7/02)]
7/005 . . . [General processes]
7/0056 . . . [Processes for cleaning of chocolate or candies]
7/0062 . . . [Processes for measuring, weighing or wrapping of chocolate or candies]
7/0068 . . . [Cutting or dividing chocolate or candies]
7/0075 . . . [Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks]
7/0081 . . . [Processes for manipulating sticks]
7/0087 . . . [Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks]
7/0093 . . . [Cooling or drying (A23G 9/00 takes precedence)]
7/02 . . . Cooling or drying apparatus

9/00 Frozen sweets, e.g. ice-confectionery, ice-cream;
Mixtures therefor

9/04 . . . Production of frozen sweets, e.g. ice-cream (packages B65D 85/78)
9/05 . . . (of slush-ice, e.g. semi-frozen beverage)
9/06 . . . characterised by using carbon dioxide or carbon dioxide snow [or other cryogenic agents] as cooling medium
9/08 . . . Batch production (A23G 9/06 takes precedence) ; continuous production (A23G 9/14)
9/083 . . . [using moulds]
9/086 . . . [using a rotatable container containing the cooling medium]
9/10 . . . using containers which are rotated or otherwise moved in a cooling medium
9/103 . . . [the container rotating about its own axis]
9/106 . . . [provided with agitating means]
9/12 . . . using means for stirring the contents in a non-moving container
9/14 . . . Continuous production (A23G 9/06, A23G 9/20 takes precedence)
9/16 . . . the products being within a cooled chamber, e.g. drum
9/163 . . . [with intermittent operation]
9/166 . . . [Feeding arrangements]
9/18 . . . the products being on the outer wall of a cooled body, e.g. drum or endless band
9/20 . . . the products being mixed with gas, e.g. soft-ice
9/22 . . . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups
9/221 . . . [Moulds]
9/222 . . . [Freezing drums]
9/224 . . . [Agitators or scrapers]
9/225 . . . [Ice-cream freezing and storing cabinets]
9/227 . . . [Details]
9/228 . . . [Arrangement and mounting of control or safety devices]
9/24 . . . for coating or filling the products
9/245 . . . [for coating the products]
9/26 . . . for producing frozen sweets on sticks
9/265 . . . [for manipulating the sticks]
9/28 . . . for portioning or dispensing
9/281 . . . [at the discharge end of freezing chambers]
9/282 . . . [for dispensing multi-flavour ice-creams]
9/283 . . . [for filling containers with material]
9/285 . . . [for extruding strips, cutting blocks and manipulating cut blocks]
9/286 . . . [for producing ice-cream sandwiches]
9/287 . . . [for dispersing bulk ice-cream; (ice cream scoops A47L 43/282)]
9/288 . . . [for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor]
9/30 . . . Cleaning; Keeping clean; Sterilisation
9/305 . . . [Sterilisation of the edible materials]
9/32 . . . characterised by the composition [containing organic or inorganic compounds]
9/322 . . . [Products for covering, coating, finishing, decorating]

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

9/325 . . . [containing inorganic compounds]
9/327 . . . [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)]
9/34 . . . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40]
9/36 . . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40)
9/363 . . . [containing microorganisms, enzymes]
9/366 . . . [containing vitamins, antibiotics]
9/38 . . . containing peptides or proteins (characterised by the dairy products used A23G 9/40]
9/40 . . . characterised by the dairy products used
9/42 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34)
9/44 . . . 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]
9/46 . . . Aerated, foamed, cellular or porous products
9/48 . . . Composite products, e.g. layered, laminated, coated, filled
9/485 . . . [hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity]
9/50 . . . Products with edible or inedible supports, e.g. cornets
9/503 . . . [products with an inedible support, e.g. a stick]
9/506 . . . [products with an edible support, e.g. a cornet]
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