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}
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 dietetical agents, e.g. vitamins (containing dairy products A23G 1/46)
1/43  . . . {containing microorganisms, enzymes}
1/46  . . . containing dairy products
1/48  . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 1/40 [1. 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)
1/52  . . . 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, 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, antidiipping]}

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. convected 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 material 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, anti-drip 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 heating 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, antidiipping 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

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 3/36)

3/42 . . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/36)

3/44 . . . . containing peptides or proteins (containing dairy products A23G 3/36)

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}
Mixtures therefore

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)

9/045 (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 blocks, cutting blocks and manipulating cut blocks]

9/286 [for producing ice-cream sandwiches]

9/287 [for dispensing bulk ice-cream; (ice cream scoops A47J 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;

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]
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

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