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]
Cocoa products, e.g. chocolate; Substitutes therefor

NOTE

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1/32 . . . characterised 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)
1/43 . . . . [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 \[, vegetal cocoa substitutes A23G 1/34 or A23G 1/38\])
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 . . . Composite products, e.g. layered \(\text{laminated}\), coated, filled
1/54 . . . . Composite products, e.g. with hollow, or 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, \(\text{A23G 1/305 takes precedence}\}\}

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

NOTE
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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 \(\text{A23G 3/0044 - A23G 3/0063 take precedence}\)\}
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 \(\text{A23G 3/0029 takes precedence}\)\}
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}
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 materials on a surface or an article being completed.

Apparatus for laying down material in moulds or drop-by-drop on a surface, optionally with the associated heating, cooling, portioning, cutting cast-tail, antidipping 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 powder or granules.

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

Coating by tumbling with a liquid or powder, which another liquid or powder may be floating.

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.

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

[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.

[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, e.g. injection moulding, transfer moulding.

[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, antidipping 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.
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 3/36}

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 therefor

9/02 . . . 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)

9/045 . . . (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


9/16 . . . 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 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**
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### 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