COOPERATIVE PATENT CLASSIFICATION

HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

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

SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS

NOTE

Attention is drawn to subclasses A01J, A21C, A22C, A47J, B02C, in addition to other subclasses of A23, in connection with the shaping or working of foodstuffs

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.

Shaping or working of foodstuffs characterised by the products

Securing foodstuffs on a non-edible supporting member

Agglomerating; Granulating; Tabletting

Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain

Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces

Tableting; Making food bars by compression of a dry powdered mixture

Encapsulation of particles, e.g. foodstuff additives

with oils, lipids, monoglycerides or diglycerides

free-flowing powder or instant powder, i.e. powder which is reconstituted rapidly when liquid is added (A23P 10/20, A23P 10/30 take precedence)

using anti-caking agents or agents improving flowability, added during or after formation of the powder

using additives, e.g. emulsifiers, wetting agents or dust-binding agents

Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs

Coating with edible coatings, e.g. with oils or fats

{Coating with compositions containing vegetable or microbial fermentation gums, e.g. cellulose or derivatives; Coating with edible polymers, e.g. polyvinylalcohol}

{Coating with compositions containing a majority of oils, fats, mono/diglycerides, fatty acids, mineral oils, waxes or paraffins}

Apparatus for applying powders or particles to foodstuffs, e.g. for breading; Such apparatus combined with means for pre-moistening or battering

involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum

Apparatus or processes for coating with liquid or semi-liquid products

by dipping in a bath

by spray-coating, fluidised-bed coating or coating by casting (combined with breading A23P 20/12)

{Coating with non-edible coatings}

Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. by wrapping in preformed edible dough sheets or in edible food containers

Filling or stuffing cored food pieces, e.g. combined with coring or making cavities

{Coating food items by printing onto them; Printing layers of food products}

Moulding

Extruding

Co-extrusion of different foodstuffs

Puffing or expanding

by pressure release, e.g. explosion puffing; by vacuum treatment

by extrusion-expansion

in discontinuously working apparatus

by heating (combined with pressure release or vacuum treatment A23P 30/32)

Foaming or whipping

{Forming foamed food products by sonication}