CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES (NOTE omitted)

A23P 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.

10/00 Shaping or working of foodstuffs characterised by the products
10/10 . Securing foodstuffs on a non-edible supporting member
10/20 . Agglomerating; Granulating; Tabletting
10/22 . . Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain
10/25 . . Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces
10/28 . . Tabletting; Making food bars by compression of a dry powdered mixture
10/30 . Encapsulation of particles, e.g. foodstuff additives
10/35 . . with oils, lipids, monoglycerides or diglycerides
10/40 . 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)
10/43 . . using anti-caking agents or agents improving flowability, added during or after formation of the powder
10/47 . . using additives, e.g. emulsifiers, wetting agents or dust-binding agents

20/00 Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs
20/10 . Coating with edible coatings, e.g. with oils or fats
20/105 . . {Coating with compositions containing vegetable or microbial fermentation gums, e.g. cellulose or derivatives; Coating with edible polymers, e.g. polyvinylalcohol}
20/11 . . {Coating with compositions containing a majority of oils, fats, mono/diglycerides, fatty acids, mineral oils, waxes or paraffins}
20/12 . Apparatus for applying powders or particles to foodstuffs, e.g. for breading; Such apparatus combined with means for pre-moistening or battering
20/13 . . involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum
20/15 . . Apparatus or processes for coating with liquid or semi-liquid products
20/17 . . by dipping in a bath
20/18 . . by spray-coating, fluidised-bed coating or coating by casting (combined with breading A23P 20/12)
20/19 . [Coating with non-edible coatings]
20/20 . Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. by wrapping in preformed edible dough sheets or in edible food containers
20/25 . . Filling or stuffing cored food pieces, e.g. combined with coring or making cavities
20/20251 . . {Tempura batter; Leavened or other aerate batter or coating}
20/20253 . . {Coating food items by printing onto them; Printing layers of food products}

30/00 Shaping or working of foodstuffs characterised by the process or apparatus (A23P 10/00, A23P 20/00 take precedence)
30/10 . Moulding
30/20 . Extruding
30/25 . . Co-extrusion of different foodstuffs
30/30 . Puffing or expanding
30/32 . . by pressure release, e.g. explosion puffing; by vacuum treatment
30/34 . . by extrusion-expansion
30/36 . . in discontinuously working apparatus
30/38 . . by heating (combined with pressure release or vacuum treatment A23P 30/32)
30/40 . Foaming or whipping
30/40/045 . . {Forming foamed food products by sonication}