CPC  COOPERATIVE PATENT CLASSIFICATION

A  HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23  FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(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; Tablettting

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  .  Tablettting; 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 thereof; 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

WARNING

Group A23P 20/15 is incomplete pending reclassification of documents from group A23P 20/18.

Groups A23P 20/15 and A23P 20/18 should be considered in order to perform a complete search.

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)

WARNING

Group A23P 20/18 is impacted by reclassification of documents from group A23P 20/18.

Groups A23P 20/18 and A23P 20/15 should be considered in order to perform a complete search.

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

20/20/251  .  {Tempura batter; Leavened or other aerate batter or coating}

20/20/253  .  {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

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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}