

CPC**COOPERATIVE PATENT CLASSIFICATION****A23G****COCOA ; COCOA PRODUCTS, e.g. CHOCOLATE ; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS ; CONFECTIONERY ; CHEWING GUM ; ICE-CREAM ; PREPARATION THEREOF****NOTE**

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

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

The classification symbols of groups:

[A23G 1/305](#) , [A23G 1/56](#) , [A23G 3/343](#) , [A23G 3/34 E](#), [A23G 4/062](#) , [A23G 9/322](#) and [A23G 9/52](#)

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 micro-organisms, 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

A23G 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

A23G 1/0003

. { Processes of manufacture not relating to composition or compounding ingredients }

- A23G 1/0006 .. { Processes specially adapted for manufacture or treatment of cocoa or cocoa products ([A23G 1/002](#) to [A23G 1/005](#) take precedence) }
- A23G 1/0009 ... { Manufacture or treatment of liquid, cream, paste, granule, shred or powder } r
- A23G 1/0013 { Weighing, portioning processes }
- A23G 1/0016 { Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder }
- A23G 1/002 .. { Processes for preparing or treating cocoa beans or nibs }
- A23G 1/0023 .. { Cocoa butter extraction by pressing }
- A23G 1/0026 .. { Mixing; Roller milling for preparing chocolate }
- A23G 1/003 ... { with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass }
- A23G 1/0033 ... { Chocolate refining, i.e. roll or mill refining }
- A23G 1/0036 ... { Conching }
- A23G 1/004 { Longitudinal conching, i.e. backward and forward motion }
- A23G 1/0043 { Circular conching, i.e. circular motion }
- A23G 1/0046 .. { Processes for conditioning chocolate masses for moulding }
- A23G 1/005 .. { Moulding, shaping, cutting, or dispensing chocolate ([A23G 1/0076](#) to [A23G 1/0096](#) take precedence) }
- A23G 1/0053 ... { Processes of shaping not covered elsewhere ([Not used](#)) }
- A23G 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 }
- A23G 1/0059 { Cutting, modelling of a section of plate; Embossing; Punching }
- A23G 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 or by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding }
- A23G 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 }
- A23G 1/0069 { Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules }
- A23G 1/0073 { Moulding or shaping of cellular or expanded articles }
- A23G 1/0076 .. { Processes for moulding hollow products, open shells or other articles having cavities, eg. open cavities }
- A23G 1/0079 .. { Chocolate moulds processing ([A23G 1/0076](#) takes precedence) }
- A23G 1/0083 ... { characterised by the material of the moulds ([Not used](#)) }
- A23G 1/0086 { Moulding in plastic or elastomeric material, or plastic or elastomer coated material }
- A23G 1/0089 .. { Tapping or jolting tables treatment }
- A23G 1/0093 .. { Moulds conveying, e.g. associated manipulations }
- A23G 1/0096 .. { Removing chocolate from the mould ([discharging baked goods from tins A21B 3/18](#)) }
- A23G 1/02 . Preliminary treatment, e.g. fermentation of cocoa ([machines for roasting cocoa A23N 12/00](#))
- A23G 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](#))

A23G 1/042	..	{ Manufacture or treatment of liquid, cream, paste, granule, shred or powder }
A23G 1/045	...	{ Weighing, portioning apparatus }
A23G 1/047	...	{ Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder }
A23G 1/06	..	Apparatus for preparing or treating cocoa beans or nibs
A23G 1/08	..	Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B)
A23G 1/10	..	Mixing apparatus ; Roller mills for preparing chocolate
A23G 1/105	...	{ with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass }
A23G 1/12	...	Chocolate-refining mills, i.e. roll refiners
A23G 1/125	{ Conches }
A23G 1/14	..	Longitudinal conches, { i.e. rollers being in a backward and forward motion }
A23G 1/16	..	Circular conches, { i.e. rollers being displaced on a closed or circular rolling circuit }
A23G 1/18	..	Apparatus for conditioning chocolate masses for moulding
A23G 1/20	..	Apparatus for moulding, cutting, or dispensing chocolate
A23G 1/201	...	{ Apparatus not covered by groups A23G 1/21 to A23G 1/28 (not used) }
A23G 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 }
A23G 1/203	{ Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool }
A23G 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 }
A23G 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 }
A23G 1/207	{ Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules }
A23G 1/208	{ Moulding or shaping of cellular or expanded articles }
A23G 1/21	...	Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities
A23G 1/22	...	Chocolate moulds (A23G 1/21 takes precedence)
A23G 1/223	{ Mould materials (not used) }
A23G 1/226	{ Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds }
A23G 1/24	...	Tapping or jolting tables
A23G 1/26	...	Conveying devices for chocolate moulds
A23G 1/28	...	Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18)
A23G 1/30	.	Cocoa products, e.g. chocolate ; Substitutes therefor
A23G 1/305	..	{ Products for covering, coating, finishing, decorating }

NOTE

Attention is drawn to the internal note after the subclass title

- A23G 1/32 . . characterised by the composition { containing organic or inorganic compounds }
- A23G 1/325 . . . { containing inorganic compounds }
- A23G 1/34 . . . Cocoa substitutes
- A23G 1/36 . . . characterised by the fats used (containing dairy products [A23G 1/46](#))
- A23G 1/38 Cocoa butter substitutes
- A23G 1/40 . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 1/46](#))
- A23G 1/42 . . . containing micro-organisms or enzymes ; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products [A23G 1/46](#))
- A23G 1/423 { containing micro-organisms, enzymes }
- A23G 1/426 { containing vitamins, antibiotics }
- A23G 1/44 . . . containing peptides or proteins (containing dairy products [A23G 1/46](#))
- A23G 1/46 . . . containing dairy products
- A23G 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](#) })
- A23G 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](#))
- A23G 1/502 . . . { Products with edible or inedible supports }
- A23G 1/505 { Products with an inedible support, e.g. a stick }
- A23G 1/507 { Products with edible support, e.g. a cornet }
- A23G 1/52 . . . Aerated, foamed, cellular or porous products, { e.g. gas expanded }
- A23G 1/54 . . . Composite products, e.g. layered { laminated } , coated, filled
- A23G 1/545 { Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity }
- A23G 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

A23G 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

- A23G 3/0002 . { Processes of manufacture not relating to composition and compounding ingredients }
- A23G 3/0004 . . { Processes specially adapted for manufacture or treatment of sweetmeats or confectionery ([A23G 3/0044](#) to [A23G 3/0063](#) take precedence) }

A23G 3/0006	...	{ Manufacture or treatment of liquids, pastes, creams, granules, shred or powder }
A23G 3/0008	{ Weighing, portioning processes }
A23G 3/001	{ Mixing, kneading processes }
A23G 3/0012	{ with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass }
A23G 3/0014	{ Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping }
A23G 3/0017	{ Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder }
A23G 3/0019	...	{ Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering }
A23G 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 }
A23G 3/0023	{ Processes for cutting, modelling of sections or plates; Embossing, punching }
A23G 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 }
A23G 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 }
A23G 3/0029	{ Moulding processes for hollow products, e.g. opened shell }
A23G 3/0031	{ Moulds processing (A23G 3/0029 takes precedence) }
A23G 3/0034	{ Moulding in plastic or elastomeric material, or plastic or elastomer coated material }
A23G 3/0036	{ Mould conveying, e.g. with the associated manipulation }
A23G 3/0038	{ Removing articles from the mould; associated manipulation }
A23G 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 }
A23G 3/0042	{ Moulding or shaping of cellular or expanded articles }
A23G 3/0044	..	{ Sugar-cookers processing }
A23G 3/0046	..	{ Batch-rolling, rope-forming, or sizing }
A23G 3/0048	..	{ Candy batch cooling, cooling tables processing }
A23G 3/0051	..	{ Candy-pulling processes; processes for making cotton candy or candy floss }
A23G 3/0053	..	{ Processes for moulding candy in the plastic state }
A23G 3/0055	...	{ with introduction of sticks }
A23G 3/0057	..	{ Fondant beating or creaming }
A23G 3/0059	..	{ Casting fondant in bulk }
A23G 3/0061	..	{ Moulding fondants }
A23G 3/0063	..	{ Coating or filling sweetmeats or confectionery (coating by casting A23G 3/0091 , by dipping A23G 3/0093 , by tumbling A23G 3/0095) }
A23G 3/0065	...	{ Processes for making filled articles, composite articles, multi-layered articles }
A23G 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 }

A23G 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 }
A23G 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, antidripping }
A23G 3/0074	{ Processes for closing the hollows after filling or for scraping the edges or the lids }
A23G 3/0076	{ Mould conveying; Associated manipulation }
A23G 3/0078	{ Removing articles from the mould; Associated manipulation }
A23G 3/008	{ Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules }
A23G 3/0082	{ Moulding or shaping of cellular or expanded articles }
A23G 3/0085	...	{ Coating with powders or granules, e.g. sprinkling }
A23G 3/0087	{ the solid particles being in a fluidised bed or whirling bed, e.g. convexed fluidised bed }
A23G 3/0089	...	{ Coating with atomised liquid, droplet bed, liquid spray }
A23G 3/0091	..	{ Coating by casting of liquids }
A23G 3/0093	..	{ Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating }
A23G 3/0095	..	{ Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan }
A23G 3/0097	..	{ Decorating sweetmeats or confectionery }
A23G 3/02	.	Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery ; Accessories therefor
A23G 3/0205	..	{ Manufacture or treatment of liquids, pastes, creams, granules, shred or powder }
A23G 3/021	...	{ Weighing, portioning apparatus }
A23G 3/0215	...	{ Mixing, kneading apparatus }
A23G 3/0221	{ with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass }
A23G 3/0226	...	{ Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping }
A23G 3/0231	...	{ Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder }
A23G 3/0236	..	{ Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendaring }
A23G 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 }
A23G 3/0247	{ Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools }
A23G 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 }
A23G 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 }

A23G 3/0263	{ Moulding apparatus for hollow products, e.g. opened shell }
A23G 3/0268	{ Moulds (A23G 3/0263 takes precedence) }
A23G 3/0273	{ Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds }
A23G 3/0278	{ Mould conveyer, e.g. with the associated mould }
A23G 3/0284	{ Removing articles from the mould; Associated manipulation }
A23G 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 }
A23G 3/0294	...	{ Moulding or shaping of cellular or expanded articles }
A23G 3/04	..	Sugar-cookers
A23G 3/06	..	Batch-rolling, rope-forming, or sizing machines
A23G 3/08	..	Candy batch cooling tables
A23G 3/10	..	Candy-pulling machines; { Processes or apparatus for making cotton candy or candy floss }
A23G 3/12	..	Apparatus for moulding candy in the plastic state
A23G 3/125	...	{ with introduction of sticks }
A23G 3/14	..	Fondant beating or creaming machines
A23G 3/16	..	Apparatus for casting fondant in bulk
A23G 3/18	..	Apparatus for moulding fondants
A23G 3/20	..	Apparatus for coating or filling sweetmeats or confectionery
A23G 3/2007	...	{ Manufacture of filled articles, composite articles, multi-layered articles }
A23G 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 }
A23G 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 }
A23G 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, antidripping device }
A23G 3/2038	{ Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids }
A23G 3/2046	{ Mould conveyer, e.g. with the associated moulds }
A23G 3/2053	{ Removing articles from the mould; Associated manipulation }
A23G 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 3/2069	{ Moulding or shaping of cellular or expanded articles }
A23G 3/2076	...	{ Apparatus for coating with powders or granules, e.g. sprinkling }
A23G 3/2084	{ the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed }
A23G 3/2092	...	{ Apparatus for coating with atomised liquid, droplet bed, liquid spray }
A23G 3/22	...	Apparatus for coating by casting { of liquids }
A23G 3/24	...	Apparatus for coating by dipping { in a liquid, at the surface of which another liquid or powder may be floating }
A23G 3/26	...	Apparatus for coating by tumbling { with a liquid or powder, spraying device-associated, drum, rotating pan }

A23G 3/28 . . Apparatus for decorating sweetmeats or confectionery ([applying liquids to surfaces in general B05](#))

A23G 3/32 . Processes for preparing caramel or sugar colours ([colouring or flavouring foodstuffs A23L 1/27](#))

NOTE

Attention is drawn to the internal note after the subclass title

A23G 3/34 . Sweetmeats, confectionery or marzipan ; Processes for the preparation thereof

A23G 3/343 . . { [Products for covering, coating, finishing, decorating](#) }

NOTE

Attention is drawn to the internal note after the subclass title

A23G 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

A23G 3/36 . . characterised by the composition { [containing organic or inorganic compounds](#) }

A23G 3/362 . . . { [containing inorganic compounds](#) }

A23G 3/364 . . . { [containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins](#) }

A23G 3/366 { [containing micro-organisms, enzymes](#) }

A23G 3/368 { [containing vitamins, antibiotics](#) }

A23G 3/38 . . . Sucrose-free products

A23G 3/40 . . . characterised by the fats used ([containing dairy products A23G 3/46](#))

A23G 3/42 . . . characterised by the carbohydrates used, e.g. polysaccharides ([containing dairy products A23G 3/46](#))

A23G 3/44 . . . containing peptides or proteins ([containing dairy products A23G 3/46](#))

A23G 3/46 . . . containing dairy products

A23G 3/48 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts ([containing gums A23G 3/42](#))

A23G 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](#))

A23G 3/52 . . . Aerated, foamed, cellular or porous products

A23G 3/54 . . . Composite products, e.g. layered, coated, filled

A23G 3/545 { [hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity](#) }

A23G 3/56 . . . Products with edible or inedible supports, e.g. lollipops

A23G 3/563 { [products with an inedible support, e.g. a stick](#) }

A23G 3/566 { [products with an edible support, e.g. a cornet](#) }

A23G 4/00 **Chewing gum** ([medicinal preparations characterised by chewing gum form](#) {

[9/0058](#) })

- A23G 4/02 . Apparatus specially adapted for manufacture or treatment of chewing gum
- A23G 4/025 .. { for coating or surface-finishing }
- A23G 4/04 .. for moulding or shaping
- A23G 4/043 ... { for composite chewing gum (coating [A23G 4/025](#)) }
- A23G 4/046 { with a centre made of chewing gum }
- A23G 4/06 . characterised by the composition { containing organic or inorganic compounds }
- A23G 4/062 .. { Products for covering, coating, finishing, decorating }

NOTE

Attention is drawn to the internal note after the subclass title

- A23G 4/064 .. { containing inorganic compounds }
- A23G 4/066 .. { characterised by the fat used }
- A23G 4/068 .. { containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 4/10](#)) }
- A23G 4/08 .. of the chewing gum base
- A23G 4/10 .. characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 4/16](#))
- A23G 4/12 .. containing micro-organisms or enzymes ; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products [A23G 4/16](#))
- A23G 4/123 ... { containing micro-organisms, enzymes }
- A23G 4/126 ... { containing vitamins, antibiotics }
- A23G 4/14 .. containing peptides or proteins (containing dairy products [A23G 4/16](#))
- A23G 4/16 .. containing dairy products
- A23G 4/18 . characterised by shape, structure or physical form, e.g. aerated products
- A23G 4/182 .. { Foamed, gas-expanded or cellular products }
- A23G 4/184 .. { products with a supported structure }
- A23G 4/186 ... { products with an inedible support, e.g. a stick }
- A23G 4/188 ... { products with an edible support, e.g. a stick }
- A23G 4/20 .. Composite products, e.g. centre-filled, { multi-layer, laminated }
- A23G 4/205 ... { Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity }

A23G 7/00 Other apparatus { or process } specially adapted for the chocolate or confectionery industry

- A23G 7/0006 . { Apparatus for cleaning of chocolate or candies }
- A23G 7/0012 . { Apparatus for measuring, weighing or wrapping of chocolate or candies }
- A23G 7/0018 . { Apparatus for cutting or dividing chocolate or candies }

- A23G 7/0025 . { Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks }
- A23G 7/0031 . { Apparatus for manipulating sticks }
- A23G 7/0037 . { Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks }
- A23G 7/0043 . { Other processes specially adapted for the chocolate or confectionery industry ([A23G 7/0006](#) to [A23G 7/02](#)) }
- A23G 7/005 . . . { General processes (Not used) }
- A23G 7/0056 . . . { Processes for cleaning of chocolate or candies }
- A23G 7/0062 . . . { Processes for measuring, weighing or wrapping of chocolate or candies }
- A23G 7/0068 . . . { Cutting or dividing chocolate or candies }
- A23G 7/0075 . . . { Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks }
- A23G 7/0081 . . . { Processes for manipulating sticks }
- A23G 7/0087 . . . { Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks }
- A23G 7/0093 . . { Cooling or drying ([A23G 9/00](#) takes precedence) }
- A23G 7/02 . Cooling or drying apparatus

A23G 9/00 Frozen sweets, e.g. ice confectionery, ice-cream ; Mixtures therefor

- A23G 9/04 . Production of frozen sweets, e.g. ice-cream (packages [B65D 85/78](#))
- A23G 9/045 . . { of slush-ice, e.g. semi-frozen beverage }
- A23G 9/06 . . characterised by using carbon dioxide or carbon dioxide snow { or other cryogenic agents } as cooling medium
- A23G 9/08 . . Batch production ({ [A23G 9/06](#) takes precedence } ; continuous production [A23G 9/14](#))
- A23G 9/083 . . . { using moulds }
- A23G 9/086 . . . { using a rotatable container containing the cooling medium }
- A23G 9/10 . . . using containers which are rotated or otherwise moved in a cooling medium
- A23G 9/103 { the container rotating about its own axis }
- A23G 9/106 { provided with agitating means }
- A23G 9/12 . . . using means for stirring the contents in a non-moving container
- A23G 9/14 . . Continuous production ({ [A23G 9/06](#) } , [A23G 9/20](#) takes precedence)
- A23G 9/16 . . . the products being within a cooled chamber, e.g. drum
- A23G 9/163 { with intermittent operation }
- A23G 9/166 { Feeding arrangements }
- A23G 9/18 . . . the products being on the outer wall of a cooled body, e.g. drum or endless band
- A23G 9/20 . . the products being mixed with gas, e.g. soft-ice
- A23G 9/22 . . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups

- A23G 9/221 . . . { Moulds }
- A23G 9/222 . . . { Freezing drums }
- A23G 9/224 . . . { Agitators or scrapers }
- A23G 9/225 . . . { Ice-cream freezing and storing cabinets }
- A23G 9/227 { Details }
- A23G 9/228 . . . { Arrangement and mounting of control or safety devices }
- A23G 9/24 . . . for coating or filling the products
- A23G 9/245 { for coating the products }
- A23G 9/26 . . . for producing frozen sweets on sticks
- A23G 9/265 { for manipulating the sticks }
- A23G 9/28 . . . for portioning or dispensing
- A23G 9/281 { at the discharge end of freezing chambers }
- A23G 9/282 { for dispensing multi-flavour ice-creams }
- A23G 9/283 { for filling containers with material }
- A23G 9/285 { for extruding strips, cutting blocks and manipulating cut blocks }
- A23G 9/286 { for producing ice-cream sandwiches }
- A23G 9/287 { for dispensing bulk ice-cream; (ice cream scoops [A47J 43/282](#)) }
- A23G 9/288 { for finishing or filling ice-cream cones or other edible containers;
Manipulating methods therefor }
- A23G 9/30 . . . Cleaning ; Keeping clean ; Sterilisation
- A23G 9/305 { Sterilisation of the edible materials }
- A23G 9/32 . . characterised by the composition { containing organic or inorganic compounds }
- A23G 9/322 . . { Products for covering, coating, finishing, decorating }

NOTE

Attention is drawn to the internal note after the subclass title

- A23G 9/325 . . { containing inorganic compounds }
- A23G 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](#)) }
- A23G 9/34 . . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used [A23G 9/40](#))
- A23G 9/36 . . containing micro-organisms or enzymes ; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used [A23G 9/40](#))
- A23G 9/363 . . . { containing micro-organisms, enzymes }
- A23G 9/366 . . . { containing vitamins, antibiotics }
- A23G 9/38 . . containing peptides or proteins (characterised by the dairy products used [A23G 9/40](#))
- A23G 9/40 . . characterised by the dairy products used
- A23G 9/42 . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 9/34](#))
- A23G 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](#))

- A23G 9/46 . . Aerated, foamed, cellular or porous products
- A23G 9/48 . . Composite products, e.g. layered, { laminated }, coated, filled
- A23G 9/485 . . . { hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity }
- A23G 9/50 . . Products with edible or inedible supports, e.g. cornets
- A23G 9/503 . . . { products with an inedible support, e.g. a stick }
- A23G 9/506 . . . { products with an edible support, e.g. a cornet }
- A23G 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

A23G 2200/00 containing organic compounds ,e.g. synthetic flavouring agents

- A23G 2200/02 . containing micro-organisms, enzymes, probiotics
- A23G 2200/04 . containing vitamins, antibiotics, other medicaments
- A23G 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
- A23G 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

- A23G 2200/10 . containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides
- A23G 2200/12 . containing dairy products
- A23G 2200/14 . containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts, essential oils (gums [A23G 2200/06](#))

A23G 2210/00 containing inorganic compounds or water in high or low amount**A23G 2220/00 Products with special structure**

- A23G 2220/02 . Foamed, gas-expanded or cellular products
- A23G 2220/10 . with a supported structure
- A23G 2220/12 . . being an inedible support, e.g. a stick

- [A23G 2220/14](#) . . being an edible support, e.g. a cornet
- [A23G 2220/20](#) . with a composite structure, e.g. laminated products, coated products, microstructures
e.g. with encapsulated ingredients
- [A23G 2220/22](#) . Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity