

**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, dextrans  
 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 <a href="#">B30B</a> )
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 <a href="#">A23G 1/21</a> to <a href="#">A23G 1/28</a> ( 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 ( <a href="#">A23G 1/21</a> 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 <a href="#">A21B 3/18</a> )
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 ( <a href="#">A23G 3/0029</a> 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 <a href="#">A23G 3/0091</a> , by dipping <a href="#">A23G 3/0093</a> , by tumbling <a href="#">A23G 3/0095</a> ) }
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 ( <a href="#">A23G 3/0263</a> 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