

**CPC****COOPERATIVE PATENT CLASSIFICATION****A22B****SLAUGHTERING****A22B 1/00****Apparatus for fettering animals to be slaughtered****A22B 3/00****Slaughtering or stunning** ({ **anaesthetising animals** [A61D 7/04](#) }; **cutting in general** [B26](#) )**A22B 3/005**. { **by means of gas** }**A22B 3/02**. by means of bolts, e.g. slaughtering pistols, cartridges ({ **pistols** [F41C](#) )}**A22B 3/04**

. Masks for animals to be slaughtered; Masks combined with stunning arrangements

**A22B 3/06**. Slaughtering or stunning by electric current ( **electric circuits therefor** [H05C](#) )**A22B 3/08**

. for poultry or fish, e.g. slaughtering pliers, slaughtering shears

**A22B 3/083**.. { **Stunning devices specially adapted for fish** }**A22B 3/086**.. { **Stunning devices specially adapted for poultry** }**A22B 3/10**

. Slaughtering tools; Slaughtering knives

**A22B 3/12**

. Kosher slaughtering devices

**A22B 5/00****Accessories for use during or after slaughtering****A22B 5/0005**. { **Eviscerating devices**, e.g. removing rectum, anus, intestines, brain tissue, hypophysis ( **for poultry** [A22C 21/06](#) ; **for fish** [A22C 25/14](#) ) }**A22B 5/0017**. { **Apparatus for cutting, dividing or deboning carcasses** }**A22B 5/0023**.. { **Cutting open the abdominal cavity of a carcass** }**A22B 5/0029**.. { **Cutting through or detaching portions of a carcass** ( **splitting carcasses** [A22B 5/20](#) ) }**A22B 5/0035**.. { **Deboning or obtaining boneless pieces of meat from a carcass** ( **devices for deboning meat** [A22C 17/004](#) ) }**A22B 5/0041**.. { **Electronic, robotic or computer assisted cutting, dividing or deboning carcasses** }**A22B 5/0047**.. { **Hand-tools for deboning, cutting or dividing carcasses** }**A22B 5/0052**.. { **Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads** }**A22B 5/0058**.. { **Removing feet or hooves from carcasses** }**A22B 5/0064**. { **for classifying or grading carcasses; for measuring back fat** }**A22B 5/007**.. { **Non-invasive scanning of carcasses**, e.g. using image recognition, tomography, X-rays, ultrasound ( **analysing meat e.g. search for foreign embedded objects** [G01N 33/12](#) ; **image analysis** [G06T 7/00](#) ) }

- A22B 5/0076 . { Chilling or lowering the temperature of carcasses }
- A22B 5/0082 . { Cleaning, washing or disinfecting carcasses ( disinfecting poultry carcasses [A22C 21/0061](#) ) }
- A22B 5/0088 . { Electric stimulation of carcasses }
- A22B 5/0094 . { Cutting or blocking the rectum of a carcass, e.g. for avoiding fecal contamination }
- A22B 5/02 . Slaughtering pens
- A22B 5/04 . Blood-collecting apparatus; Blood-stirring devices
- A22B 5/06 . Slaughtering stands or spreaders for cattle
- A22B 5/08 . Scalding; Scraping; Dehairing; Singeing ( treatment of hides or skins [C14B](#) )
- A22B 5/10 . . Hand-operated instruments
- A22B 5/12 . . Scalding kettles
- A22B 5/14 . Clips for the tongue; Arrangements for closing the throat
- A22B 5/16 . Skinning instruments or knives
- A22B 5/161 . . { Methods or means for pulling the hide from carcasses }
- A22B 5/163 . . { Skinning knives with disc-shaped blades ( disc cutters [B26D 1/14](#) ; motor-driven hand tools with disc blades [B26B 25/00](#) ) }
- A22B 5/165 . . { Ring knives specially adapted for skinning ( motor driven tools with annular blades [B26B 25/002](#) ) }
- A22B 5/166 . . { Drum skimmers }
- A22B 5/168 . . { Hand tools specially adapted for skinning carcasses }
- A22B 5/18 . Cleaning the stomach of slaughtered animals
- A22B 5/20 . Splitting instruments {( cutting operations on carcasses other than splitting [A22B 5/0017](#) ) }
- A22B 5/201 . . { Removing the spinal cord or other nervous tissues }
- A22B 5/202 . . { Guides or devices for holding the carcass during the splitting operation }
- A22B 5/203 . . { Meat or bone saws for splitting carcasses } Cutting meat [A22C 17/0006](#) ]
- A22B 5/205 . . . { Manual saws }
- A22B 5/206 . . . { Disc or circular saws ( motor-driven hand tools with disc blades [B26B 25/00](#) ; for skinning [A22B 5/163](#) ) }
- A22B 5/207 . . . { Reciprocating, percussion or hydraulic cutting means }
- A22B 5/208 . . . { Band saws }
  
- A22B 7/00 Slaughterhouse arrangements**
- A22B 7/001 . { Conveying arrangements }
- A22B 7/002 . . { Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks }

- A22B 7/003 . . { Positioning, orienting or supporting carcasses as they are being conveyed ( influencing the position of articles during transit by conveyers [B65G 47/22](#) ; during feeding [B65G 47/14](#) )}
- A22B 7/004 . . { Rails for conveying suspended carcasses, e.g. configurations, connections ( overhead conveyors [B65G 17/20](#) )}
- A22B 7/005 . . { Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking ( transferring articles between conveyers [B65G 47/52](#) )}
- A22B 7/006 . . { Trolleys or special vehicles for carcass transportation }
- A22B 7/007 . . { Means containing information relative to the carcass that can be attached to or are embedded in the conveying means }
- A22B 7/008 . { for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste }

**A22B 2005/00 Accessories for use during or after slaughtering**

- A22B 2005/0005 . { Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis ( for poultry [A22C 21/06](#) ; for fish [A22C 25/14](#) )}
- A22B 2005/0011 . . Means for closing or removing the vent, rectum, anus or cloaca of carcasses