

**CPC****COOPERATIVE PATENT CLASSIFICATION****A01J**

**MANUFACTURE OF DAIRY PRODUCTS** (preservation, pasteurisation, sterilisation of milk products [A23](#); for chemical matters, see subclass [A23C](#))

**Guidance heading:** **Milking** (milking stations [A01K 1/12](#))

**A01J 1/00** **Devices or accessories for milking by hand** (milking stools [A47C 9/04](#))

**A01J 3/00** **Milking with catheters**

**A01J 5/00** **Milking machines or devices** ([A01J 1/00](#), [A01J 3/00](#) take precedence)

[A01J 5/003](#) . Movable milking machines

[A01J 5/007](#) . Monitoring milking processes; Control or regulation of milking machines

[A01J 5/0075](#) . . {with a specially adapted stimulation of the teats}

[A01J 5/01](#) . . Milkmeters; Milk flow sensing devices {(air or gas separators in combination with liquid meters [G01F 15/08](#))}

[A01J 5/013](#) . On-site detection of mastitis in milk

[A01J 5/0131](#) . . {by analysing the milk composition, e.g. concentration or detection of specific substances}

[A01J 5/0132](#) . . . {using a cell counter}

[A01J 5/0133](#) . . {by using electricity, e.g. conductivity or capacitance}

[A01J 5/0134](#) . . {by using filters or decanters}

[A01J 5/0135](#) . . {by using light, e.g. light absorption or light transmission}

[A01J 5/0136](#) . . {by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs}

[A01J 5/0137](#) . . {by using sound, e.g. ultrasonic detection}

[A01J 5/0138](#) . . {by using temperature}

[A01J 5/017](#) . Automatic attaching or detaching of clusters

[A01J 5/0175](#) . . {Attaching of clusters}

[A01J 5/02](#) . with mechanical manipulation of teats

[A01J 5/04](#) . with pneumatic manipulation of teats

[A01J 5/041](#) . . {Milk claw}

[A01J 5/042](#) . . {Milk releaser}

[A01J 5/044](#) . . {Milk lines or coupling devices for milk conduits}

[A01J 5/045](#) . . {Taking milk-samples (sampling in general [G01N 1/00](#))}

- A01J 5/047 . . {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps [F04](#))}
- A01J 5/048 . . . {Vacuum regulators}
- A01J 5/06 . . Teat-cups with one chamber
- A01J 5/08 . . Teat-cups with two chambers
- A01J 5/10 . . Pulsators arranged otherwise than on teat-cups
- A01J 5/12 . . . with membranes
- A01J 5/14 . . . electromagnetically controlled
- A01J 5/16 . . Teat-cups with pulsating devices

#### **A01J 7/00**      **Accessories for milking machines or devices**

- A01J 7/005 . {Automatic vacuum shutoff at the end of milking}
- A01J 7/02 . for cleaning or sanitising milking machines or devices (cleaning of pipes or tubes or systems of pipes or tubes [B08B 9/02](#))
- A01J 7/022 . . {Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place}
- A01J 7/025 . . {Teat cup cleaning, e.g. by rinse jetters or nozzles}
- A01J 7/027 . . {Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators}
- A01J 7/04 . for treatment of udders or teats, e.g. for cleaning

#### **A01J 9/00**      **Milk receptacles** (containers in general [B65D](#); devices for tilting and emptying of containers [B65G 65/23](#))

- A01J 9/02 . with straining or filtering devices
- A01J 9/04 . with cooling arrangements
- A01J 9/06 . with self-closing valve
- A01J 9/08 . Holding or supporting devices for milking receptacles
- A01J 9/10 . Milking pails connected with milking stools

#### **Guidance heading:** **Treatment of milk or cream**

#### **A01J 11/00**      **Apparatus for treating milk** (preserving or sterilising [A23C](#))

- A01J 11/02 . Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels [A47J 27/56](#); preventing foaming in boiling apparatus [B01B 1/02](#))
- A01J 11/04 . Appliances for aerating or de-aerating milk (milk centrifuges [B04B](#))

- A01J 11/06 . Strainers or filters for milk ([filtering materials B01D](#))
- A01J 11/08 . . Holders for strainers or cloth filters
- A01J 11/10 . Separating milk from cream ([milk centrifuges B04B](#))
- A01J 11/12 . . Appliances for removing cream
- A01J 11/14 . . . by raising the level of the milk
- A01J 11/16 . Homogenising milk ([homogenising in general B01F](#))

### **A01J 13/00 Tanks for treating cream**

### **A01J 15/00 Manufacturing butter**

- A01J 15/02 . Stationary churns with beating equipment
- A01J 15/04 . Rotating or oscillating churns
- A01J 15/06 . . with beating equipment which is movable in respect of the churn wall
- A01J 15/08 . . without beating equipment which is movable in respect of the churn wall
- A01J 15/10 . Devices for manufacturing butter other than by churns
- A01J 15/12 . . with arrangements for making butter in a continuous process
- A01J 15/14 . Churns with arrangements for making butter by blowing-in air
- A01J 15/16 . Details; Accessories
- A01J 15/18 . . Devices for de-aerating
- A01J 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- A01J 15/22 . . Lids or covers for butter churns
- A01J 15/24 . . Beaters for butter churns
- A01J 15/25 . . Means for removing butter from churns or the like ([pumps therefor F04](#))
- A01J 15/26 . Combined appliances for separating, churning and kneading
- A01J 15/28 . Driving mechanisms

**Guidance heading:** **Kneading or forming butter; Kneading or forming margarine or butter substitutes**

**A01J 17/00 Kneading machines for butter, or the like** ([mixing or kneading machines for the preparation of dough A21C 1/00](#))

**A01J 19/00 Hand devices for forming slabs of butter, or the like**

**A01J 21/00**      **Machines for forming slabs of butter, or the like**

A01J 21/02      .    with extruding arrangements and cutting devices, with or without packing devices

**A01J 23/00**      **Devices for dividing bulk butter, or the like****Guidance heading:** **Cheese-making****A01J 25/00**      **Cheese-making** (coating the cheese [A01J 27/02](#))

- A01J 25/001      .    {in basins}
- A01J 25/002      .    {continuously}
- A01J 25/004      .    {by filling curd into permanent containers, i.e. for sale of the final product}
- A01J 25/005      .    {with salting the curd}
- A01J 25/007      .    {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
- A01J 25/008      .    {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
- A01J 25/02      .    Cheese basins
- A01J 25/04      ..    Devices for cleaning cheese basins
- A01J 25/06      .    Devices for dividing curdled milk
- A01J 25/08      .    Devices for removing cheese from basins
- A01J 25/10      .    Devices for removing whey from basins
- A01J 25/11      .    Separating whey from curds; Washing the curds
- A01J 25/111      ..    {by continuous separation}
- A01J 25/112      ...    {in cylinders}
- A01J 25/114      ...    {on endless belts}
- A01J 25/115      ..    {by discontinuous separation}
- A01J 25/117      ..    {Filter design}
- A01J 25/118      ..    {Washing the curds}
- A01J 25/12      .    Forming the cheese
- A01J 25/123      ..    {Removing cheese from moulds}
- A01J 25/126      ..    {Cleaning cheese making equipment (cleaning milking machines [A01J 7/02](#))}
- A01J 25/13      ..    Moulds therefor

A01J 25/15 . . Presses therefor

A01J 25/16 . Devices for treating cheese during ripening

A01J 25/162 . . {for storing or turning of cheese}

A01J 25/165 . . {Cold-storage rooms or ventilation systems for stocked cheese}

A01J 25/167 . . {for salting cheese}

**A01J 27/00 After-treatment of cheese; Coating the cheese**

A01J 27/005 . {Marking cheese}

A01J 27/02 . Coating the cheese, e.g. with paraffin wax (applying liquids or other fluent materials to surfaces in general [B05](#))

A01J 27/04 . Milling or recasting cheese

A01J 27/045 . . {Multilayer cheese}

**A01J 99/00 Subject matter not provided for in other groups of this subclass**