

**CPC****COOPERATIVE PATENT CLASSIFICATION****A22C**

**PROCESSING MEAT, POULTRY, OR FISH** (preserving [A23B](#); obtaining protein compositions for foodstuffs [A23J 1/00](#); fish, meat or poultry preparations [A23L](#); disintegrating, e.g. chopping meat, [B02C 18/00](#); preparation of proteins [C07K 1/00](#))

**Processing meat****A22C 5/00**

**Apparatus for mixing meat, sausage-meat, or meat products** (mixing in general [B01F](#))

**A22C 7/00**

**Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products** {(meat patty moulding devices for domestic use [A47J 43/20](#); ham boilers [A47J 27/20](#))}

A22C 7/0007

. {specially adapted for making multi-layered meat products}

A22C 7/0015

. {specially adapted for making meat-balls}

A22C 7/0023

. {Pressing means}

A22C 7/003

.. {Meat-moulds}

A22C 7/0038

... {Demoulding means}

A22C 7/0046

... {Containers in which meat is pressed and moulded}

A22C 7/0053

.... {Stackable containers}

A22C 7/0061

.... {Containers for moulding and pressing ham}

A22C 7/0069

... {Pressing and moulding by means of a drum}

A22C 7/0076

... {Devices for making meat patties}

A22C 7/0084

.... {comprising a reciprocating plate}

A22C 7/0092

. {with worms or other rotary mounted members ([A22C 7/0007](#) takes precedence)}

**A22C 9/00**

**Apparatus for tenderising meat, e.g. ham** {(tenderising chemically [A23L 1/31](#), [A23L 1/318](#))}

A22C 9/001

. {by injection}

A22C 9/002

. {by electric treatment}

A22C 9/004

. {by massaging}

A22C 9/005

.. {Tumblers and rotating drums for massaging meat in their interior}

A22C 9/007

. {by beating}

A22C 9/008

. {by piercing}

**A22C 11/00**

**Sausage making** {(chemical aspects [A23L 1/31](#)); **Apparatus for handling or conveying sausage products during manufacture**}

A22C 11/001

. {Machines for making skinless sausages, e.g. Frankfurters, Wieners}

A22C 11/003

.. {Removing casings from sausages during manufacture}

A22C 11/005

.. {Apparatus for binding or tying sausages or meat, e.g. salami, rollades; Filling sausage products into sleeve netting}

- A22C 11/006 . {Separating linked sausages}
- A22C 11/008 . {Conveying sausages in horizontal position (conveying hanging sausages [A22C 15/001](#))}
- A22C 11/02 . Sausage filling or stuffing machines {(enclosing material in preformed tubular webs [B65B 9/10](#))}
- A22C 11/0209 .. {Stuffing horn assembly}
- A22C 11/0218 ... {with multiple interchangeable stuffing horns, e.g. magazine arrangements}
- A22C 11/0227 .. {Supplying casings to the stuffing device}
- A22C 11/0236 ... {from a storage device}
- A22C 11/0245 .. {Controlling devices}
- A22C 11/0254 ... {Sizing means}
- A22C 11/0263 ... {Braking means}
- A22C 11/0272 ... {for casing depletion}
- A22C 11/0281 .. {for sausages having at least one flat end}
- A22C 11/029 .. {with coating or lubricating means}
- A22C 11/04 .. with mechanically-operated piston moving to-and-fro
- A22C 11/06 .. with piston operated by liquid or gaseous means
- A22C 11/08 .. with pressing-worm or other rotary-mounted pressing-members
- A22C 11/10 . Apparatus for twisting { or linking} sausages {(subdividing filled flexible tubes to form packages, involving displacement of contents [B65B 9/12](#), by applying pressure and heat successively [B65B 51/26](#))}
- A22C 2011/101 .. {for pinching and twisting}
- A22C 2011/102 ... {and twisting in opposite directions}
- A22C 11/104 .. {by means of shear or blade elements}
- A22C 11/105 ... {The sheer or blade elements being displaceable parallel to the sausage string in order to create a narrow point free of meat}
- A22C 11/107 .. {A string passing between two rotary members comprising dividing elements cooperating with each other}
- A22C 11/108 .. {with dividing elements located on the surface of a single rotary member}
- A22C 11/12 . Apparatus for tying sausage skins; { Clipping sausage skins (applying clips or binding material to package folds or closures, e.g. to twisted bag necks [B65B 51/04](#), [B65B 51/08](#))}
- A22C 11/122 .. {by forming knots}
- A22C 11/125 .. {by clipping; Removal of clips}
- A22C 11/127 .. {Forming a suspension loop}
- A22C 13/00** **Sausage casings {(made of animal intestines [A22C 17/14](#))}**
- A22C 13/0003 . {Apparatus for making sausage casings, e.g. simultaneously with stuffing artificial casings (enclosing material webs being formed into tubes in situ around filling nozzles [B65B 9/20](#))}
- A22C 13/0006 .. {Apparatus for making artificial collagen casings (chemical aspects [A22C 13/0016](#))}
- A22C 13/0009 . {End closures therefor}
- A22C 13/0013 . {Chemical composition of synthetic sausage casings}

- A22C 13/0016 . . {based on proteins, e.g. collagen}
- A22C 2013/002 . {made by extrusion}
- A22C 2013/0023 . . {coextruded together with the food product}
- A22C 13/0026 . {Chemical treatment of natural gut}
- A22C 2013/003 . {with peeling aids, e.g. reducing adhesion between casing and product}
- A22C 2013/0033 . {with at least one layer of a fat impermeable material}
- A22C 2013/0036 . {with features allowing an easy opening and/or removal of the casing}
- A22C 2013/004 . {with at least one layer of a gas, e.g. oxygen, water vapour, impermeable material}
- A22C 2013/0043 . {with at least one layer of a water impermeable material}
- A22C 2013/0046 . {suitable for impregnation with flavouring substances, e.g. caramel, liquid smoke, spices}
- A22C 2013/005 . {monolayer casings}
- A22C 2013/0053 . {multilayer casings}
- A22C 2013/0056 . {nets and similar open structures to hold sausages and meat in general ([making nets D04G](#); filling sausage products into sleeve netting [A22C 11/005](#))}
- A22C 2013/0059 . {thermoplastic casings, casings with at least one layer of thermoplastic material}
- A22C 2013/0063 . {containing polyamide, e.g. nylon, aramide}
- A22C 2013/0066 . {casings according to the presence or absence of seams}
- A22C 2013/0069 . . {seamed casings, casings with at least one longitudinal seam}
- A22C 2013/0073 . . {seamless casings made out of a continuous seamless tubular sheet}
- A22C 2013/0076 . {treated in order to be conferred a rough appearance}
- A22C 2013/0079 . {printable sausage casings or sausage casings showing any kind of indicia ([printing textiles D06P](#))}
- A22C 2013/0083 . {biaxially oriented}
- A22C 2013/0086 . {shrinkable casings}
- A22C 2013/0089 . {smokable casings, e.g. permeable to liquid smoke or phenol}
- A22C 2013/0093 . {textile casings, casings with at least one layer of textile material}
- A22C 2013/0096 . {cellulosic}
- A22C 13/02 . Shirring of sausage casings {([storing preformed tubular webs on filling nozzles B65B 9/15](#))}
- A22C 2013/021 . . {with pressurised air}
- A22C 13/023 . . {Holders or packs of shirred casings}
- A22C 2013/025 . . {Severing the shired food casing}
- A22C 2013/026 . . {Shirring netting onto a tube}
- A22C 2013/028 . . {Supplying and shirring casings}
- A22C 15/00** **Apparatus for hanging-up meat or sausages** {([filling and conveying sausage products during manufacture A22C 11/00](#); transport through slaughterhouses [A22B 7/001](#); poultry shackles [A22C 21/0007](#); conveying poultry [A22C 21/0053](#))}
- A22C 15/001 . {Specially adapted for hanging or conveying several sausages or strips of meat}
- A22C 15/002 . . {Loops, hooks, cords for suspending single sausages; apparatus for making or conveying loops for sausages}

- A22C 15/003 . {Hooks or the like specially adapted for meat or hams or part of carcasses ([spreaders for cattle A22B 5/06](#))}
- A22C 15/005 . . {Hangers with more hooks penetrating the piece of meat}
- A22C 15/006 . . {Apparatus for inserting a cord into a piece of meat}
- A22C 15/007 . {Racks for storing or smoking suspended meat or sausages ([racks for pressing meat A22C 7/0023](#))}
- A22C 15/008 . {Cages specially adapted for suspending hams, meat or sausages}

**A22C 17/00****Other devices for processing meat or bones**

- A22C 17/0006 . {Cutting or shaping meat}
- A22C 17/0013 . . {Boards or blocks for cutting or chopping meat}
- A22C 17/002 . . {Producing portions of meat with predetermined characteristics, e.g. weight or particular dimensions}
- A22C 17/0026 . . {Mincing and grinding meat ([mincing machines B02C 18/30](#))}
- A22C 17/0033 . . {Cutting slices out of a piece of meat ([slicing machines B26D 1/143](#))}
- A22C 17/004 . {Devices for deboning meat ([deboning poultry A22C 21/0069](#); [deboning operations on carcasses A22B 5/0035](#))}
- A22C 17/0046 . . {specially adapted for meat containing ribs}
- A22C 17/0053 . {by injection}
- A22C 17/006 . {Putting meat on skewers}
- A22C 17/0066 . . {for "döner kebab", "shawarma", "gyros" or the like}
- A22C 17/0073 . {using visual recognition, X-rays, ultrasounds, or other contactless means to determine quality or size of portioned meat}
- A22C 17/008 . . {for measuring quality, e.g. to determine further processing}
- A22C 17/0086 . . {Calculating cutting patterns based on visual recognition}
- A22C 17/0093 . {Handling, transporting or packaging pieces of meat}
- A22C 17/02 . Apparatus for holding meat or bones while cutting {([holding fish A22C 25/06](#); [holding meat for carving A47J 43/18](#))}
- A22C 17/04 . Bone cleaning devices
- A22C 17/06 . Bone-shears; Bone-crushers
- A22C 17/08 . Cleaning, e.g. washing, meat or sausages {([treating offal C11B](#))}
- A22C 17/10 . Marking meat or sausages {([marking animals A01K 11/00](#); [labelling B65C](#))}
- A22C 17/12 . Apparatus for cutting-off rind {([skinning instruments A22B 5/16](#))}
- A22C 17/14 . Working-up animal intestines; { [Treatment thereof for the manufacture of natural sausage casings \(making artificial casings A22C 13/0003; chemical treatment of natural casings A22C 13/0026\)](#)}; Apparatus for cutting intestines; Machines for pulling intestines to pieces
- A22C 17/16 . Cleaning of intestines; Machines for removing fat or slime from intestines {([cleaning the stomach of slaughtered animals A22B 5/18](#))}

**A22C 18/00**

**Plants, factories, or the like for processing meat** (for processing poultry only [A22C 21/00](#); for processing fish only [A22C 25/00](#))

**A22C 21/00****Processing poultry**

A22C 21/0007	. {Poultry shackles}
A22C 21/0015	. {Killing poultry entering the processing machine (slaughtering pliers, slaughtering shears <a href="#">A22B 3/08</a> )}
A22C 21/0023	. {Dividing poultry}
A22C 21/003	.. {Filleting poultry, i.e. extracting, cutting or shaping poultry fillets}
A22C 21/0038	. {Trussing poultry}
A22C 21/0046	. {Support devices}
A22C 21/0053	. {Transferring or conveying devices for poultry}
A22C 21/0061	. {Cleaning or disinfecting poultry}
A22C 21/0069	. {Deboning poultry or parts of poultry}
A22C 21/0076	.. {Deboning poultry legs and drumsticks}
A22C 21/0084	.. {Deboning poultry wings}
A22C 21/0092	. {Skinning poultry or parts of poultry}
A22C 21/02	. Plucking mechanisms for poultry
A22C 21/022	.. {with fingers}
A22C 21/024	.. {Hand tools for plucking poultry}
A22C 21/026	.. {with rollers}
A22C 21/028	.. {with discs}
A22C 21/04	. Scalding, singeing, waxing, or dewaxing poultry
A22C 21/06	. Eviscerating devices for poultry
A22C 21/063	.. {Hand tools for eviscerating poultry}
A22C 21/066	.. {Extracting or removing the tendons from the legs of poultry}

### **Processing fish, including shellfish**

<b>A22C 25/00</b>	<b>Processing fish; {Curing of fish; Stunning of fish by electric current; Investigating fish by optical means (slaughtering fish <a href="#">A22B 3/08</a>)}</b>
A22C 25/003	. {Processing cephalopods}
A22C 25/006	. {Hand tools for processing fish}
A22C 25/02	. Washing or descaling fish
A22C 25/025	.. {Devices for washing or descaling fish by hand}
A22C 25/04	. Sorting fish; Separating ice from fish packed in ice {(investigating fish <a href="#">G01N 33/12</a> )}
A22C 25/06	. Work-tables; Fish-holding and auxiliary devices in connection with work-tables
A22C 25/08	. Holding, guiding, or conveying fish before, during or after its preparation ( <a href="#">A22C 25/06 takes precedence</a> ); {Devices for sizing fish; Automatically adapting conveyers or processing machines to the measured size (transport in general <a href="#">B65G</a> )}
A22C 25/10	. Devices for threading fish on strings or the like
A22C 25/12	. Arranging fish, e.g. according to the position of head and tail {(orientating articles during conveying <a href="#">B65G 47/24</a> )}
A22C 25/14	. Beheading, eviscerating, or cleaning fish {(combined with removing fish-bone, skinning and filleting <a href="#">A22C 25/14</a> ; hand tools <a href="#">A22C 25/006</a> )}
A22C 25/142	.. {Beheading fish}

A22C 25/145	.. {Eviscerating fish}
A22C 25/147	... {Eviscerating by means of vacuum or suction devices}
A22C 25/16	. Removing fish-bones; Filleting fish {(combined with beheading, eviscerating <a href="#">A22C 25/14</a> ; hand tools <a href="#">A22C 25/006</a> )}
A22C 25/163	.. {Removing the fins}
A22C 25/166	.. {Removing loose pin bones, e.g. from fish fillets}
A22C 25/17	. Skinning fish
A22C 25/18	. Cutting fish into portions
A22C 25/185	.. {Hand tools for cutting fish}
A22C 25/20	. Shredding; Cutting into cubes; Flaking
A22C 25/22	. Fish-rolling apparatus
<b>A22C 29/00</b>	<b>Processing shellfish {or bivalves}, e.g. oysters, lobsters;{Devices therefor, e.g. claw locks, claw crushers, grading devices; Processing lines}</b>
A22C 29/005	. {Grading or classifying shellfish or bivalves}
A22C 29/02	. Processing shrimps, lobsters or the like; {Methods or machines for the shelling of shellfish}
A22C 29/021	.. {Cleaning operations on shellfish, e.g. evisceration, brushing}
A22C 29/022	... {Deveining shellfish}
A22C 29/023	.. {Conveying, feeding or aligning shellfish}
A22C 29/024	.. {Opening, shelling or peeling shellfish}
A22C 29/025	... {Mechanically opening and shelling crabs, lobsters or other hard-shelled crustaceans}
A22C 29/026	... {Mechanically peeling and shelling shrimps, prawns or other soft-shelled crustaceans}
A22C 29/027	... {Hand tools for shelling shellfish}
A22C 29/028	.. {Beheading shellfish}
A22C 29/04	. Processing bivalves, e.g. oysters ( <a href="#">oyster knives with openers <a href="#">A47G 21/06</a></a> )
A22C 29/043	.. {Cleaning operations on bivalves, e.g. evisceration, brushing, separation of meat and shell material}
A22C 29/046	.. {Opening or shucking bivalves}