

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**

1. 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
2. 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
3. The classification symbols of groups:

[A23G 1/305](#), [A23G 1/56](#), [A23G 3/343](#), [A23G 3/346](#), [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}
- 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

A23G 1/56
(continued)

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, calendering}
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)}
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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 [{A61K 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