

CPC COOPERATIVE PATENT CLASSIFICATION

A23G COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF

NOTES

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, dextrins
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

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)	1/003	. . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}
	NOTE	1/0033	. . . {Chocolate refining, i.e. roll or mill refining}
	Attention is drawn to the internal note after the subclass title	1/0036	. . . {Conching}
1/0003	. {Processes of manufacture not relating to composition or compounding ingredients}	1/004 {Longitudinal conching, i.e. backward and forward motion}
1/0006	. . {Processes specially adapted for manufacture or treatment of cocoa or cocoa products (A23G 1/002 - A23G 1/005 take precedence)}	1/0043 {Circular conching, i.e. circular motion}
1/0009	. . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}	1/0046	. . {Processes for conditioning chocolate masses for moulding}
1/0013 {Weighing, portioning processes}	1/005	. . {Moulding, shaping, cutting, or dispensing chocolate (A23G 1/0076 - A23G 1/0096 take precedence)}
1/0016 {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}	1/0053	. . . {Processes of shaping not covered elsewhere (Not used)}
1/002	. . {Processes for preparing or treating cocoa beans or nibs}	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}
1/0023	. . {Cocoa butter extraction by pressing}	1/0059 {Cutting, modelling of a section of plate; Embossing; Punching}
1/0026	. . {Mixing; Roller milling for preparing chocolate}	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}

- 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}
- 1/0069 {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
- 1/0073 {Moulding or shaping of cellular or expanded articles}
- 1/0076 . . {Processes for moulding hollow products, open shells or other articles having cavities, e.g. open cavities}
- 1/0079 . . {Chocolate moulds processing ([A23G 1/0076 takes precedence](#))}
- 1/0083 . . . {characterised by the material of the moulds ([Not used](#))}
- 1/0086 {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
- 1/0089 . . {Tapping or jolting tables treatment}
- 1/0093 . . {Moulds conveying, e.g. associated manipulations}
- 1/0096 . . {Removing chocolate from the mould ([discharging baked goods from tins \[A21B 3/18\]\(#\)](#))}
- 1/02 . Preliminary treatment, e.g. fermentation of cocoa ([machines for roasting cocoa \[A23N 12/00\]\(#\)](#))
- 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 \[B02C\]\(#\)](#))
- 1/042 . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
- 1/045 . . . {Weighing, portioning apparatus}
- 1/047 . . . {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- 1/06 . . Apparatus for preparing or treating cocoa beans or nibs
- 1/08 . . Cocoa butter presses ([presses for squeezing out liquid from liquid-containing material in general \[B30B\]\(#\)](#))
- 1/10 . . Mixing apparatus; Roller mills for preparing chocolate
- 1/105 . . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}
- 1/12 . . . Chocolate-refining mills, i.e. roll refiners
- 1/125 {Conches}
- 1/14 . . Longitudinal conches, {i.e. rollers being in a backward and forward motion}
- 1/16 . . Circular conches, {i.e. rollers being displaced on a closed or circular rolling circuit}
- 1/18 . . Apparatus for conditioning chocolate masses for moulding
- 1/20 . . Apparatus for moulding, cutting, or dispensing chocolate
- 1/201 . . . {Apparatus not covered by groups [A23G 1/21](#) - [A23G 1/28](#) ([not used](#))}
- 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}
- 1/203 {Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool}
- 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}
- 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}
- 1/207 {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
- 1/208 {Moulding or shaping of cellular or expanded articles}
- 1/21 . . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities
- 1/22 . . . Chocolate moulds ([A23G 1/21 takes precedence](#))
- 1/223 {Mould materials ([not used](#))}
- 1/226 {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
- 1/24 . . . Tapping or jolting tables
- 1/26 . . . Conveying devices for chocolate moulds
- 1/28 . . . Apparatus for removing chocolate from the moulds ([discharging baked goods from tins \[A21B 3/18\]\(#\)](#))
- 1/30 . Cocoa products, e.g. chocolate; Substitutes therefor
- 1/305 . . {Products for covering, coating, finishing, decorating}
- NOTE**
- Attention is drawn to the internal note after the subclass title
- 1/32 . . characterised by the composition {containing organic or inorganic compounds}
- 1/325 . . . {containing inorganic compounds}
- 1/34 . . . Cocoa substitutes
- 1/36 . . . characterised by the fats used ([containing dairy products \[A23G 1/46\]\(#\)](#))
- 1/38 Cocoa butter substitutes
- 1/40 . . . characterised by the carbohydrates used, e.g. polysaccharides ([containing dairy products \[A23G 1/46\]\(#\)](#))
- 1/42 . . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins ([containing dairy products \[A23G 1/46\]\(#\)](#))
- 1/423 {containing micro-organisms, enzymes}
- 1/426 {containing vitamins, antibiotics}
- 1/44 . . . containing peptides or proteins ([containing dairy products \[A23G 1/46\]\(#\)](#))
- 1/46 . . . containing dairy products
- 1/48 . . . containing plants or parts thereof, e.g. fruits, seeds, extracts ([containing gums \[A23G 1/40\]\(#\), {vegetal cocoa substitutes \[A23G 1/34\]\(#\) or \[A23G 1/38\]\(#\)}](#))

- 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](#))
- 1/502 . . . {Products with edible or inedible supports}
- 1/505 {Products with an inedible support, e.g. a stick}
- 1/507 {Products with edible support, e.g. a cornet}
- 1/52 . . . Aerated, foamed, cellular or porous products, {e.g. gas expanded}
- 1/54 . . . Composite products, e.g. layered {laminated}, coated, filled
- 1/545 {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 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
- 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
- 3/0002 . {Processes of manufacture not relating to composition and compounding ingredients}
- 3/0004 . . {Processes specially adapted for manufacture or treatment of sweetmeats or confectionery ([A23G 3/0044](#) - [A23G 3/0063](#) take precedence)}
- 3/0006 . . . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
- 3/0008 {Weighing, portioning processes}
- 3/001 {Mixing, kneading processes}
- 3/0012 {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
- 3/0014 {Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping}
- 3/0017 {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- 3/0019 . . . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
- 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}
- 3/0023 {Processes for cutting, modelling of sections or plates; Embossing, punching}
- 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}
- 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}
- 3/0029 {Moulding processes for hollow products, e.g. opened shell}
- 3/0031 {Moulds processing ([A23G 3/0029](#) takes precedence)}
- 3/0034 {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
- 3/0036 {Mould conveying, e.g. with the associated manipulation}
- 3/0038 {Removing articles from the mould; associated manipulation}
- 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}
- 3/0042 {Moulding or shaping of cellular or expanded articles}
- 3/0044 . . {Sugar-cookers processing}
- 3/0046 . . {Batch-rolling, rope-forming, or sizing}
- 3/0048 . . {Candy batch cooling, cooling tables processing}
- 3/0051 . . {Candy-pulling processes; processes for making cotton candy or candy floss}
- 3/0053 . . {Processes for moulding candy in the plastic state}
- 3/0055 . . . {with introduction of sticks}
- 3/0057 . . {Fondant beating or creaming}
- 3/0059 . . {Casting fondant in bulk}
- 3/0061 . . {Moulding fondants}
- 3/0063 . . {Coating or filling sweetmeats or confectionery (coating by casting [A23G 3/0091](#), by dipping [A23G 3/0093](#), by tumbling [A23G 3/0095](#))}
- 3/0065 . . . {Processes for making filled articles, composite articles, multi-layered articles}
- 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}
- 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}
- 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}
- 3/0074 {Processes for closing the hollows after filling or for scraping the edges or the lids}
- 3/0076 {Mould conveying; Associated manipulation}
- 3/0078 {Removing articles from the mould; Associated manipulation}

- 3/008 {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
- 3/0082 {Moulding or shaping of cellular or expanded articles}
- 3/0085 . . . {Coating with powders or granules, e.g. sprinkling}
- 3/0087 {the solid particles being in a fluidised bed or whirling bed, e.g. convexed fluidised bed}
- 3/0089 . . . {Coating with atomised liquid, droplet bed, liquid spray}
- 3/0091 . . {Coating by casting of liquids}
- 3/0093 . . {Coating by dipping in a liquid, at the surface of which another liquid or powder may be floating}
- 3/0095 . . {Coating by tumbling with a liquid or powder, spraying device-associated, drum, rotating pan}
- 3/0097 . . {Decorating sweetmeats or confectionery}
- 3/02 Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor
- 3/0205 . . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
- 3/021 . . . {Weighing, portioning apparatus}
- 3/0215 . . . {Mixing, kneading apparatus}
- 3/0221 {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
- 3/0226 . . . {Apparatus for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before shaping}
- 3/0231 . . . {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
- 3/0236 . . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
- 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}
- 3/0247 {Devices for cutting, modelling of sections or plates; Embossing, punching, e.g. stamping tools}
- 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}
- 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}
- 3/0263 {Moulding apparatus for hollow products, e.g. opened shell}
- 3/0268 {Moulds ([A23G 3/0263](#) takes precedence)}
- 3/0273 {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}
- 3/0278 {Mould conveyor, e.g. with the associated mould}
- 3/0284 {Removing articles from the mould; Associated manipulation}
- 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}
- 3/0294 . . . {Moulding or shaping of cellular or expanded articles}
- 3/04 . . . Sugar-cookers
- 3/06 . . . Batch-rolling, rope-forming, or sizing machines
- 3/08 . . . Candy batch cooling tables
- 3/10 . . . Candy-pulling machines; {Processes or apparatus for making cotton candy or candy floss}
- 3/12 . . . Apparatus for moulding candy in the plastic state
- 3/125 . . . {with introduction of sticks}
- 3/14 . . . Fondant beating or creaming machines
- 3/16 . . . Apparatus for casting fondant in bulk
- 3/18 . . . Apparatus for moulding fondants
- 3/20 . . . Apparatus for coating or filling sweetmeats or confectionery
- 3/2007 . . . {Manufacture of filled articles, composite articles, multi-layered articles}
- 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}
- 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}
- 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}
- 3/2038 {Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids}
- 3/2046 {Mould conveyor, e.g. with the associated moulds}
- 3/2053 {Removing articles from the mould; Associated manipulation}
- 3/2061 {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}
- 3/2069 {Moulding or shaping of cellular or expanded articles}
- 3/2076 . . . {Apparatus for coating with powders or granules, e.g. sprinkling}
- 3/2084 {the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed}
- 3/2092 . . . {Apparatus for coating with atomised liquid, droplet bed, liquid spray}
- 3/22 Apparatus for coating by casting {of liquids}
- 3/24 Apparatus for coating by dipping {in a liquid, at the surface of which another liquid or powder may be floating}
- 3/26 Apparatus for coating by tumbling {with a liquid or powder, spraying device-associated, drum, rotating pan}
- 3/28 Apparatus for decorating sweetmeats or confectionery ([applying liquids to surfaces in general B05](#))

3/32	<ul style="list-style-type: none"> Process for preparing caramel or sugar colours (colouring foodstuff A23L 5/40; flavouring foodstuff A23L 27/10) <p>NOTE</p> <p>Attention is drawn to the internal note after the subclass title</p>	4/043	<ul style="list-style-type: none"> . . . {for composite chewing gum (coating A23G 4/025)}
3/34	<ul style="list-style-type: none"> Sweetmeats, confectionery or marzipan; Processes for the preparation thereof 	4/046	<ul style="list-style-type: none"> {with a centre made of chewing gum}
3/343	<ul style="list-style-type: none"> . . {Products for covering, coating, finishing, decorating} <p>NOTE</p> <p>Attention is drawn to the internal note after the subclass title</p>	4/06	<ul style="list-style-type: none"> characterised by the composition {containing organic or inorganic compounds}
3/346	<ul style="list-style-type: none"> . . {Finished or semi-finished products in the form of powders, paste or liquids (A23G 3/343 takes precedence)} <p>NOTE</p> <p>Attention is drawn to the internal note after the subclass title</p>	4/062	<ul style="list-style-type: none"> . . {Products for covering, coating, finishing, decorating} <p>NOTE</p> <p>Attention is drawn to the internal note after the subclass title</p>
3/36	<ul style="list-style-type: none"> . . characterised by the composition {containing organic or inorganic compounds} 	4/064	<ul style="list-style-type: none"> . . {containing inorganic compounds}
3/362	<ul style="list-style-type: none"> . . . {containing inorganic compounds} 	4/066	<ul style="list-style-type: none"> . . {characterised by the fat used}
3/364	<ul style="list-style-type: none"> . . . {containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins} 	4/068	<ul style="list-style-type: none"> . . {containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 4/10)}
3/366	<ul style="list-style-type: none"> {containing micro-organisms, enzymes} 	4/08	<ul style="list-style-type: none"> . . of the chewing gum base
3/368	<ul style="list-style-type: none"> {containing vitamins, antibiotics} 	4/10	<ul style="list-style-type: none"> . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16)
3/38	<ul style="list-style-type: none"> . . . Sucrose-free products 	4/12	<ul style="list-style-type: none"> . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16)
3/40	<ul style="list-style-type: none"> . . . characterised by the fats used (containing dairy products A23G 3/46) 	4/123	<ul style="list-style-type: none"> . . . {containing micro-organisms, enzymes}
3/42	<ul style="list-style-type: none"> . . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46) 	4/126	<ul style="list-style-type: none"> . . . {containing vitamins, antibiotics}
3/44	<ul style="list-style-type: none"> . . . containing peptides or proteins (containing dairy products A23G 3/46) 	4/14	<ul style="list-style-type: none"> . . containing peptides or proteins (containing dairy products A23G 4/16)
3/46	<ul style="list-style-type: none"> . . . containing dairy products 	4/16	<ul style="list-style-type: none"> . . containing dairy products
3/48	<ul style="list-style-type: none"> . . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42) 	4/18	<ul style="list-style-type: none"> characterised by shape, structure or physical form, e.g. aerated products
3/50	<ul style="list-style-type: none"> . . 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) 	4/182	<ul style="list-style-type: none"> . . {Foamed, gas-expanded or cellular products}
3/52	<ul style="list-style-type: none"> . . . Aerated, foamed, cellular or porous products 	4/184	<ul style="list-style-type: none"> . . {products with a supported structure}
3/54	<ul style="list-style-type: none"> . . . Composite products, e.g. layered, coated, filled 	4/186	<ul style="list-style-type: none"> . . . {products with an inedible support, e.g. a stick}
3/545	<ul style="list-style-type: none"> {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity} 	4/188	<ul style="list-style-type: none"> . . . {products with an edible support, e.g. a stick}
3/56	<ul style="list-style-type: none"> . . . Products with edible or inedible supports, e.g. lollipops 	4/20	<ul style="list-style-type: none"> . . Composite products, e.g. centre-filled, {multi-layer, laminated}
3/563	<ul style="list-style-type: none"> {products with an inedible support, e.g. a stick} 	4/205	<ul style="list-style-type: none"> . . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
3/566	<ul style="list-style-type: none"> {products with an edible support, e.g. a cornet} 	7/00	Other apparatus {or process} specially adapted for the chocolate or confectionery industry
4/00	Chewing gum (medicinal preparations characterised by chewing gum form {A61K 9/0058})	7/0006	<ul style="list-style-type: none"> {Apparatus for cleaning of chocolate or candies}
4/02	<ul style="list-style-type: none"> Apparatus specially adapted for manufacture or treatment of chewing gum 	7/0012	<ul style="list-style-type: none"> {Apparatus for measuring, weighing or wrapping of chocolate or candies}
4/025	<ul style="list-style-type: none"> . . {for coating or surface-finishing} 	7/0018	<ul style="list-style-type: none"> {Apparatus for cutting or dividing chocolate or candies}
4/04	<ul style="list-style-type: none"> . . for moulding or shaping 	7/0025	<ul style="list-style-type: none"> {Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks}
		7/0031	<ul style="list-style-type: none"> {Apparatus for manipulating sticks}
		7/0037	<ul style="list-style-type: none"> {Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks}
		7/0043	<ul style="list-style-type: none"> {Other processes specially adapted for the chocolate or confectionery industry (A23G 7/0006 - A23G 7/02)}
		7/005	<ul style="list-style-type: none"> . . {General processes (Not used)}
		7/0056	<ul style="list-style-type: none"> . . . {Processes for cleaning of chocolate or candies}
		7/0062	<ul style="list-style-type: none"> . . . {Processes for measuring, weighing or wrapping of chocolate or candies}
		7/0068	<ul style="list-style-type: none"> . . . {Cutting or dividing chocolate or candies}
		7/0075	<ul style="list-style-type: none"> . . . {Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks}

7/0081	. . . {Processes for manipulating sticks}	9/32	. characterised by the composition {containing organic or inorganic compounds}
7/0087	. . . {Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks}	9/322	. . {Products for covering, coating, finishing, decorating}
7/0093	. . {Cooling or drying (A23G 9/00 takes precedence)}	NOTE	
7/02	. Cooling or drying apparatus	Attention is drawn to the internal note after the subclass title	
9/00	Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor	9/325	. . {containing inorganic compounds}
9/04	. Production of frozen sweets, e.g. ice-cream (packages B65D 85/78)	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)}
9/045	. . {of slush-ice, e.g. semi-frozen beverage}	9/34	. . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)
9/06	. . characterised by using carbon dioxide or carbon dioxide snow {or other cryogenic agents} as cooling medium	9/36	. . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40)
9/08	. . Batch production ({ A23G 9/06 takes precedence } ; continuous production A23G 9/14)	9/363	. . . {containing micro-organisms, enzymes}
9/083	. . . {using moulds}	9/366	. . . {containing vitamins, antibiotics}
9/086	. . . {using a rotatable container containing the cooling medium}	9/38	. . containing peptides or proteins (characterised by the dairy products used A23G 9/40)
9/10	. . . using containers which are rotated or otherwise moved in a cooling medium	9/40	. . characterised by the dairy products used
9/103 {the container rotating about its own axis}	9/42	. . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34)
9/106 {provided with agitating means}	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)
9/12	. . . using means for stirring the contents in a non-moving container	9/46	. . Aerated, foamed, cellular or porous products
9/14	. . Continuous production ({ A23G 9/06 } , A23G 9/20 takes precedence)	9/48	. . Composite products, e.g. layered, {laminated}, coated, filled
9/16	. . . the products being within a cooled chamber, e.g. drum	9/485	. . . {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
9/163 {with intermittent operation}	9/50	. . Products with edible or inedible supports, e.g. cornets
9/166 {Feeding arrangements}	9/503	. . . {products with an inedible support, e.g. a stick}
9/18	. . . the products being on the outer wall of a cooled body, e.g. drum or endless band	9/506	. . . {products with an edible support, e.g. a cornet}
9/20	. . the products being mixed with gas, e.g. soft-ice	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}
9/22	. . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups	NOTE	
9/221	. . . {Moulds}	Attention is drawn to the internal note after the subclass title	
9/222	. . . {Freezing drums}	2200/00	containing organic compounds, e.g. synthetic flavouring agents
9/224	. . . {Agitators or scrapers}	2200/02	. containing micro-organisms, enzymes, probiotics
9/225	. . . {Ice-cream freezing and storing cabinets}	2200/04	. containing vitamins, antibiotics, other medicaments
9/227 {Details}	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
9/228	. . . {Arrangement and mounting of control or safety devices}		
9/24	. . . for coating or filling the products		
9/245 {for coating the products}		
9/26	. . . for producing frozen sweets on sticks		
9/265 {for manipulating the sticks}		
9/28	. . . for portioning or dispensing		
9/281 {at the discharge end of freezing chambers}		
9/282 {for dispensing multi-flavour ice-creams}		
9/283 {for filling containers with material}		
9/285 {for extruding strips, cutting blocks and manipulating cut blocks}		
9/286 {for producing ice-cream sandwiches}		
9/287 {for dispensing bulk ice-cream; (ice cream scoops A47J 43/282)}		
9/288 {for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor}		
9/30	. . . Cleaning; Keeping clean; Sterilisation		
9/305 {Sterilisation of the edible materials}		

- 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

- 2200/10 . containing amino-acids, proteins, e.g. gelatine, peptides, polypeptides

- 2200/12 . containing dairy products

- 2200/14 . containing fruits, nuts, e.g. almonds, seeds, plants, plant extracts, essential oils ([gums A23G 2200/06](#))

2210/00 containing inorganic compounds or water in high or low amount

2220/00 Products with special structure

- 2220/02 . Foamed, gas-expanded or cellular products

- 2220/10 . with a supported structure

- 2220/12 . . being an inedible support, e.g. a stick

- 2220/14 . . being an edible support, e.g. a cornet

- 2220/20 . with a composite structure, e.g. laminated products, coated products, microstructures, e.g. with encapsulated ingredients

- 2220/22 . Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity