

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; TREATMENT THEREOF, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

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

1/00	Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor	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 of by drop-by-drop casting or dispensing of the material on a surface, e.g. injection moulding, transfer moulding}
1/0003	. {Processes of manufacture not relating to composition or compounding ingredients}		
1/0006	. . {Processes specially adapted for manufacture or treatment of cocoa or cocoa products (A23G 1/002 - A23G 1/005 take precedence)}	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}
1/0009	. . . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}	1/0069 {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}
1/0013 {Weighing, portioning processes}	1/0073 {Moulding or shaping of cellular or expanded articles}
1/0016 {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}	1/0076	. . {Processes for moulding hollow products, open shells or other articles having cavities, e.g. open cavities}
1/002	. . {Processes for preparing or treating cocoa beans or nibs}	1/0079	. . {Chocolate moulds processing (A23G 1/0076 takes precedence)}
1/0023	. . {Cocoa butter extraction by pressing}	1/0083	. . . {characterised by the material of the moulds}
1/0026	. . {Mixing; Roller milling for preparing chocolate}	1/0086 {Moulding in plastic or elastomeric material, or plastic or elastomer coated material}
1/003	. . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}	1/0089	. . {Tapping or jolting tables treatment}
1/0033	. . . {Chocolate refining, i.e. roll or mill refining}	1/0093	. . {Moulds conveying, e.g. associated manipulations}
1/0036	. . . {Conching}	1/0096	. . {Removing chocolate from the mould (discharging baked goods from tins A21B 3/18)}
1/004 {Longitudinal conching, i.e. backward and forward motion}	1/02	. Preliminary treatment, e.g. fermentation of cocoa
1/0043 {Circular conching, i.e. circular motion}	1/04	. Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00)
1/0046	. . {Processes for conditioning chocolate masses for moulding}	1/042	. . {Manufacture or treatment of liquid, cream, paste, granule, shred or powder}
1/005	. . {Moulding, shaping, cutting, or dispensing chocolate (A23G 1/0076 - A23G 1/0096 take precedence)}	1/045	. . . {Weighing, portioning apparatus}
1/0053	. . . {Processes of shaping not covered elsewhere}	1/047	. . . {Transformation of liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
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}		
1/0059 {Cutting, modelling of a section of plate; Embossing; Punching}		

1/06	. . Apparatus for preparing or treating cocoa beans or nibs	1/38 Cocoa butter substitutes
1/08	. . Cocoa butter presses	1/40	. . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46)
1/10	. . Mixing apparatus; Roller mills for preparing chocolate	1/42	. . . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 1/46)
1/105	. . . {with introduction or production of gas, or under vacuum; Whipping; Manufacture of cellular mass}	1/423 {containing microorganisms, enzymes}
1/12	. . . Chocolate-refining mills, i.e. roll refiners	1/426 {containing vitamins, antibiotics}
1/125 {Conches}	1/44	. . . containing peptides or proteins (containing dairy products A23G 1/46)
1/14	. . Longitudinal conches {, i.e. rollers being in a backward and forward motion}	1/46	. . . containing dairy products
1/16	. . Circular conches {, i.e. rollers being displaced on a closed or circular rolling circuit}	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 })
1/18	. . Apparatus for conditioning chocolate masses for moulding	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)
1/20	. . Apparatus for moulding, cutting, or dispensing chocolate	1/502	. . . {Products with edible or inedible supports}
1/201	. . . {Apparatus not covered by groups A23G 1/21 - A23G 1/28 (not used)}	1/505 {Products with an inedible support, e.g. a stick}
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}	1/507 {Products with edible support, e.g. a cornet}
1/203 {Devices for cutting, modelling of a section or plate; Embossing; Punching, e.g. stamping-tool}	1/52	. . . Aerated, foamed, cellular or porous products {, e.g. gas expanded}
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}	1/54	. . . Composite products, e.g. layered {laminated}, coated, filled
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}	1/545 {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
1/207 {Compression moulding of paste, optionally in form of ball or rope or other preforms, or of powder or granules}	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)}
1/208 {Moulding or shaping of cellular or expanded articles}	3/00	Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum A23G 4/00)
1/21	. . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities	3/0002	. {Processes of manufacture not relating to composition and compounding ingredients}
1/22	. . . Chocolate moulds (A23G 1/21 takes precedence)	3/0004	. . {Processes specially adapted for manufacture or treatment of sweetmeats or confectionery (A23G 3/0044 - A23G 3/0063 take precedence)}
1/223 {Mould materials}	3/0006	. . . {Manufacture or treatment of liquids, pastes, creams, granules, shred or powder}
1/226 {Moulds of plastic or elastomeric material, or plastic or elastomer coated moulds}	3/0008 {Weighing, portioning processes}
1/24	. . . Tapping or jolting tables	3/001 {Mixing, kneading processes}
1/26	. . . Conveying devices for chocolate moulds	3/0012 {with introduction or production of gas or under vacuum; Whipping; Manufacture of cellular mass}
1/28	. . . Apparatus for removing chocolate from the moulds	3/0014 {Processes for conditioning, e.g. tempering, cooking, heating, cooling, boiling down, evaporating, degassing, liquefying mass before use or shaping}
1/30	. Cocoa products, e.g. chocolate; Substitutes therefor	3/0017 {Transformation of a liquid, paste, cream, lump, powder, granule or shred into powder, granule or shred; Manufacture or treatment of powder}
1/305	. . {Products for covering, coating, finishing, decorating}	3/0019	. . . {Shaping of liquid, paste, powder; Manufacture of moulded articles, e.g. modelling, moulding, calendering}
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)		

- 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}	3/26	. . . Apparatus for coating by tumbling {with a liquid or powder, spraying device-associated, drum, rotating pan}
3/0278 {Mould conveyor, e.g. with the associated mould}	3/28	. . Apparatus for decorating sweetmeats or confectionery
3/0284 {Removing articles from the mould; Associated manipulation}	3/32	. Processes for preparing caramel or sugar colours
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}	3/34	. Sweetmeats, confectionery or marzipan; Processes for the preparation thereof
3/0294	. . . {Moulding or shaping of cellular or expanded articles}	3/343	. . {Products for covering, coating, finishing, decorating}
3/04	. . Sugar-cookers	3/346	. . {Finished or semi-finished products in the form of powders, paste or liquids (A23G 3/343 takes precedence)}
3/06	. . Batch-rolling, rope-forming, or sizing machines	3/36	. . characterised by the composition {containing organic or inorganic compounds}
3/08	. . Candy batch cooling tables	3/362	. . . {containing inorganic compounds}
3/10	. . Candy-pulling machines {; Processes or apparatus for making cotton candy or candy floss}	3/364	. . . {containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins}
3/12	. . Apparatus for moulding candy in the plastic state	3/366 {containing microorganisms, enzymes}
3/125	. . . {with introduction of sticks}	3/368 {containing vitamins, antibiotics}
3/14	. . Fondant beating or creaming machines	3/38	. . . Sucrose-free products
3/16	. . Apparatus for casting fondant in bulk	3/40	. . . characterised by the fats used (containing dairy products A23G 3/46)
3/18	. . Apparatus for moulding fondants	3/42	. . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46)
3/20	. . Apparatus for coating or filling sweetmeats or confectionery	3/44	. . . containing peptides or proteins (containing dairy products A23G 3/46)
3/2007	. . . {Manufacture of filled articles, composite articles, multi-layered articles}	3/46	. . . containing dairy products
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}	3/48	. . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42)
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}	3/50	. . characterised by shape, structure or physical form, e.g. products with supported structure
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}	3/52	. . . Aerated, foamed, cellular or porous products
3/2038 {Apparatus for closing the hollows after filling; Apparatus for scraping the edges or the lids}	3/54	. . . Composite products, e.g. layered, coated, filled
3/2046 {Mould conveyor, e.g. with the associated moulds}	3/545 {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
3/2053 {Removing articles from the mould; Associated manipulation}	3/56	. . . Products with edible or inedible supports, e.g. lollipops
3/2061 {Compression moulding of paste, e.g. in the form of a ball or rope or other preforms, or of powder or granules}	3/563 {products with an inedible support, e.g. a stick}
3/2069 {Moulding or shaping of cellular or expanded articles}	3/566 {products with an edible support, e.g. a cornet}
3/2076	. . . {Apparatus for coating with powders or granules, e.g. sprinkling}	4/00	Chewing gum
3/2084 {the solid particles being in a fluidised bed or whirling bed, e.g. conveyed fluidised bed}	4/02	. Apparatus specially adapted for manufacture or treatment of chewing gum
3/2092	. . . {Apparatus for coating with atomised liquid, droplet bed, liquid spray}	4/025	. . {for coating or surface-finishing}
3/22	. . . Apparatus for coating by casting {of liquids}	4/04	. . for moulding or shaping
3/24	. . . Apparatus for coating by dipping {in a liquid, at the surface of which another liquid or powder may be floating}	4/043	. . . {for composite chewing gum (coating A23G 4/025)}
		4/046 {with a centre made of chewing gum}
		4/06	. characterised by the composition {containing organic or inorganic compounds}
		4/062	. . {Products for covering, coating, finishing, decorating}
		4/064	. . {containing inorganic compounds}
		4/066	. . {characterised by the fat used}
		4/068	. . {containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 4/10)}
		4/08	. . of the chewing gum base

4/10	. . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16)	9/083	. . . {using moulds}
4/12	. . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16)	9/086	. . . {using a rotatable container containing the cooling medium}
4/123	. . . {containing microorganisms, enzymes}	9/10	. . . using containers which are rotated or otherwise moved in a cooling medium
4/126	. . . {containing vitamins, antibiotics}	9/103 {the container rotating about its own axis}
4/14	. . containing peptides or proteins (containing dairy products A23G 4/16)	9/106 {provided with agitating means}
4/16	. . containing dairy products	9/12	. . . using means for stirring the contents in a non-moving container
4/18	. characterised by shape, structure or physical form, e.g. aerated products	9/14	. . Continuous production ({ A23G 9/06 }, A23G 9/20 takes precedence)
4/182	. . {Foamed, gas-expanded or cellular products}	9/16	. . . the products being within a cooled chamber, e.g. drum
4/184	. . {products with a supported structure}	9/163 {with intermittent operation}
4/186	. . . {products with an inedible support, e.g. a stick}	9/166 {Feeding arrangements}
4/188	. . . {products with an edible support, e.g. a stick}	9/18	. . . the products being on the outer wall of a cooled body, e.g. drum or endless band
4/20	. . Composite products, e.g. centre-filled {, multi-layer, laminated}	9/20	. . the products being mixed with gas, e.g. soft-ice
4/205	. . . {Hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}	9/22	. . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups
7/00	Other apparatus {or process} specially adapted for the chocolate or confectionery industry	9/221	. . . {Moulds}
7/0006	. {Apparatus for cleaning of chocolate or candies}	9/222	. . . {Freezing drums}
7/0012	. {Apparatus for measuring, weighing or wrapping of chocolate or candies}	9/224	. . . {Agitators or scrapers}
7/0018	. {Apparatus for cutting or dividing chocolate or candies}	9/225	. . . {Ice-cream freezing and storing cabinets}
7/0025	. {Apparatus for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except stacking of sticks}	9/227 {Details}
7/0031	. {Apparatus for manipulating sticks}	9/228	. . . {Arrangement and mounting of control or safety devices}
7/0037	. {Apparatus for orientating and reorienting objects, e.g. chocolate, confectionery, trays, moulds, except sticks}	9/24	. . . for coating or filling the products
7/0043	. {Other processes specially adapted for the chocolate or confectionery industry (A23G 7/0006 - A23G 7/02)}	9/245 {for coating the products}
7/005	. . {General processes}	9/26	. . . for producing frozen sweets on sticks
7/0056	. . . {Processes for cleaning of chocolate or candies}	9/265 {for manipulating the sticks}
7/0062	. . . {Processes for measuring, weighing or wrapping of chocolate or candies}	9/28	. . . for portioning or dispensing
7/0068	. . . {Cutting or dividing chocolate or candies}	9/281 {at the discharge end of freezing chambers}
7/0075	. . . {Processes for stacking or unstacking, e.g. stacking of chocolate, confectionery, moulds, trays, except for sticks}	9/282 {for dispensing multi-flavour ice-creams}
7/0081	. . . {Processes for manipulating sticks}	9/283 {for filling containers with material}
7/0087	. . . {Orienting or reorienting objects, e.g. chocolate, confectionery, trays, moulds, except for sticks}	9/285 {for extruding strips, cutting blocks and manipulating cut blocks}
7/0093	. . {Cooling or drying (A23G 9/00 takes precedence)}	9/286 {for producing ice-cream sandwiches}
7/02	. Cooling or drying apparatus	9/287 {for dispensing bulk ice-cream; (ice cream scoops A47J 43/282)}
9/00	Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor	9/288 {for finishing or filling ice-cream cones or other edible containers; Manipulating methods therefor}
9/04	. Production of frozen sweets, e.g. ice-cream	9/30	. . . Cleaning; Keeping clean; Sterilisation
9/045	. . {of slush-ice, e.g. semi-frozen beverage}	9/305 {Sterilisation of the edible materials}
9/06	. . characterised by using carbon dioxide or carbon dioxide snow {or other cryogenic agents} as cooling medium	9/32	. characterised by the composition {containing organic or inorganic compounds}
9/08	. . Batch production ({ A23G 9/06 takes precedence})	9/322	. . {Products for covering, coating, finishing, decorating}
		9/325	. . {containing inorganic compounds}
		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)}
		9/34	. . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40)
		9/36	. . containing microorganisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40)
		9/363	. . . {containing microorganisms, enzymes}

- 9/366 . . . {containing vitamins, antibiotics}
- 9/38 . . containing peptides or proteins (characterised by the dairy products used [A23G 9/40](#))
- 9/40 . . characterised by the dairy products used
- 9/42 . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums [A23G 9/34](#))
- 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](#))
- 9/46 . . Aerated, foamed, cellular or porous products
- 9/48 . . Composite products, e.g. layered {, laminated}, coated, filled
- 9/485 . . . {hollow products, e.g. with inedible or edible filling, fixed or movable within the cavity}
- 9/50 . . Products with edible or inedible supports, e.g. cornets
- 9/503 . . . {products with an inedible support, e.g. a stick}
- 9/506 . . . {products with an edible support, e.g. a cornet}
- 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}

2200/00 containing organic compounds, e.g. synthetic flavouring agents

- 2200/02 . containing microorganisms, enzymes, probiotics
- 2200/04 . containing vitamins, antibiotics, other medicaments
- 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
- 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