

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

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](#))

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

Processing meat

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|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 5/00 | Apparatus for mixing meat, sausage-meat, or meat products (mixing in general B01F) | 11/006 | • {Separating linked sausages} |
| | | 11/008 | • {Conveying sausages in horizontal position (conveying hanging sausages A22C 15/001)} |
| 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)} | 11/02 | • Sausage filling or stuffing machines {(enclosing material in preformed tubular webs B65B 9/10)} |
| 7/0007 | • {specially adapted for making multi-layered meat products} | 11/0209 | • • {Stuffing horn assembly} |
| 7/0015 | • {specially adapted for making meat-balls} | 11/0218 | • • • {with multiple interchangeable stuffing horns, e.g. magazine arrangements} |
| 7/0023 | • {Pressing means} | 11/0227 | • • {Supplying casings to the stuffing device} |
| 7/003 | • • {Meat-moulds} | 11/0236 | • • • {from a storage device} |
| 7/0038 | • • • {Demoulding means} | 11/0245 | • • {Controlling devices} |
| 7/0046 | • • • {Containers in which meat is pressed and moulded} | 11/0254 | • • • {Sizing means} |
| 7/0053 | • • • • {Stackable containers} | 11/0263 | • • • {Braking means} |
| 7/0061 | • • • • {Containers for moulding and pressing ham} | 11/0272 | • • • {for casing depletion} |
| 7/0069 | • • • {Pressing and moulding by means of a drum} | 11/0281 | • • {for sausages having at least one flat end} |
| 7/0076 | • • • {Devices for making meat patties} | 11/029 | • • {with coating or lubricating means} |
| 7/0084 | • • • • {comprising a reciprocating plate} | 11/04 | • • with mechanically-operated piston moving to-and-fro |
| 7/0092 | • {with worms or other rotary mounted members (A22C 7/0007 takes precedence)} | 11/06 | • • with piston operated by liquid or gaseous means |
| 9/00 | Apparatus for tenderising meat, e.g. ham {(tenderising chemically A23L 13/00 , A23L 13/70)} | 11/08 | • • with pressing-worm or other rotary-mounted pressing-members |
| 9/001 | • {by injection} | 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)} |
| 9/002 | • {by electric treatment} | 2011/101 | • • {for pinching and twisting} |
| 9/004 | • {by massaging} | 2011/102 | • • • {and twisting in opposite directions} |
| 9/005 | • • {Tumblers and rotating drums for massaging meat in their interior} | 11/104 | • • {by means of shear or blade elements} |
| 9/007 | • {by beating} | 11/105 | • • • {The sheer or blade elements being displaceable parallel to the sausage string in order to create a narrow point free of meat} |
| 9/008 | • {by piercing} | 11/107 | • • {A string passing between two rotary members comprising dividing elements cooperating with each other} |
| 11/00 | Sausage making {(chemical aspects A23L 13/00); Apparatus for handling or conveying sausage products during manufacture } | 11/108 | • • {with dividing elements located on the surface of a single rotary member} |
| 11/001 | • {Machines for making skinless sausages, e.g. Frankfurters, Wieners} | 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)} |
| 11/003 | • • {Removing casings from sausages during manufacture} | 11/122 | • • {by forming knots} |
| 11/005 | • • {Apparatus for binding or tying sausages or meat, e.g. salami, rollades; Filling sausage products into sleeve netting} | 11/125 | • • {by clipping; Removal of clips} |

11/127	. . {Forming a suspension loop}	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)}
13/00	Sausage casings {(made of animal intestines A22C 17/14)}	15/001	. {Specially adapted for hanging or conveying several sausages or strips of meat}
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)}	15/002	. . {Loops, hooks, cords for suspending single sausages; apparatus for making or conveying loops for sausages}
13/0006	. . {Apparatus for making artificial collagen casings (chemical aspects A22C 13/0016)}	15/003	. {Hooks or the like specially adapted for meat or hams or part of carcasses (spreaders for cattle A22B 5/06)}
13/0009	. {End closures therefor}	15/005	. . {Hangers with more hooks penetrating the piece of meat}
13/0013	. {Chemical composition of synthetic sausage casings}	15/006	. . {Apparatus for inserting a cord into a piece of meat}
13/0016	. . {based on proteins, e.g. collagen}	15/007	. {Racks for storing or smoking suspended meat or sausages (racks for pressing meat A22C 7/0023)}
2013/002	. {made by extrusion}	15/008	. {Cages specially adapted for suspending hams, meat or sausages}
2013/0023	. . {coextruded together with the food product}	17/00	Other devices for processing meat or bones
13/0026	. {Chemical treatment of natural gut}	17/0006	. {Cutting or shaping meat}
2013/003	. {with peeling aids, e.g. reducing adhesion between casing and product}	17/0013	. . {Boards or blocks for cutting or chopping meat}
2013/0033	. {with at least one layer of a fat impermeable material}	17/002	. {Producing portions of meat with predetermined characteristics, e.g. weight or particular dimensions}
2013/0036	. {with features allowing an easy opening and/or removal of the casing}	17/0026	. . {Mincing and grinding meat (mincing machines B02C 18/30)}
2013/004	. {with at least one layer of a gas, e.g. oxygen, water vapour, impermeable material}	17/0033	. . {Cutting slices out of a piece of meat (slicing machines B26D 1/143)}
2013/0043	. {with at least one layer of a water impermeable material}	17/004	. {Devices for deboning meat (deboning poultry A22C 21/0069 ; deboning operations on carcasses A22B 5/0035)}
2013/0046	. {suitable for impregnation with flavouring substances, e.g. caramel, liquid smoke, spices}	17/0046	. . {specially adapted for meat containing ribs}
2013/005	. {monolayer casings}	17/0053	. {by injection}
2013/0053	. {multilayer casings}	17/006	. {Putting meat on skewers}
2013/0056	. {nets and similar open structures to hold sausages and meat in general}	17/0066	. . {for "döner kebab", "shawarma", "gyros" or the like}
2013/0059	. {thermoplastic casings, casings with at least one layer of thermoplastic material}	17/0073	. {using visual recognition, X-rays, ultrasounds, or other contactless means to determine quality or size of portioned meat}
2013/0063	. {containing polyamide, e.g. nylon, aramide}	17/008	. . {for measuring quality, e.g. to determine further processing}
2013/0066	. {casings according to the presence or absence of seams}	17/0086	. . {Calculating cutting patterns based on visual recognition}
2013/0069	. . {seamed casings, casings with at least one longitudinal seam}	17/0093	. {Handling, transporting or packaging pieces of meat}
2013/0073	. . {seamless casings made out of a continuous seamless tubular sheet}	17/02	. Apparatus for holding meat or bones while cutting {(holding fish A22C 25/06 ; holding meat for carving A47J 43/18)}
2013/0076	. {treated in order to be conferred a rough appearance}	17/04	. Bone cleaning devices
2013/0079	. {printable sausage casings or sausage casings showing any kind of indicia}	17/06	. Bone-shears; Bone-crushers
2013/0083	. {biaxially oriented}	17/08	. Cleaning, e.g. washing, meat or sausages {(treating offal C11B)}
2013/0086	. {shrinkable casings}	17/10	. Marking meat or sausages {(marking animals A01K 11/00 ; labelling B65C)}
2013/0089	. {smokable casings, e.g. permeable to liquid smoke or phenol}	17/12	. Apparatus for cutting-off rind {(skinning instruments A22B 5/16)}
2013/0093	. {textile casings, casings with at least one layer of textile material}		
2013/0096	. {cellulosic}		
13/02	. Shirring of sausage casings {(storing preformed tubular webs on filling nozzles B65B 9/15)}		
2013/021	. . {with pressurised air}		
13/023	. . {Holders or packs of shirred casings}		
2013/025	. . {Severing the shirred food casing}		
2013/026	. . {Shirring netting onto a tube}		
2013/028	. . {Supplying and shirring casings}		

17/14	<ul style="list-style-type: none"> 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 	25/14	<ul style="list-style-type: none"> Beheading, eviscerating, or cleaning fish {(combined with removing fish-bone, skinning and filleting A22C 25/14; hand tools A22C 25/006)}
17/16	<ul style="list-style-type: none"> Cleaning of intestines; Machines for removing fat or slime from intestines {(cleaning the stomach of slaughtered animals A22B 5/18)} 	25/142	<ul style="list-style-type: none"> . . {Beheading fish}
18/00	Plants, factories, or the like for processing meat (for processing poultry only A22C 21/00 ; for processing fish only A22C 25/00)	25/145	<ul style="list-style-type: none"> . . {Eviscerating fish}
21/00	Processing poultry	25/147	<ul style="list-style-type: none"> . . . {Eviscerating by means of vacuum or suction devices}
21/0007	<ul style="list-style-type: none"> {Poultry shackles} 	25/16	<ul style="list-style-type: none"> Removing fish-bones; Filleting fish {(combined with beheading, eviscerating A22C 25/14; hand tools A22C 25/006)}
21/0015	<ul style="list-style-type: none"> {Killing poultry entering the processing machine (slaughtering pliers, slaughtering shears A22B 3/08)} 	25/163	<ul style="list-style-type: none"> . . {Removing the fins}
21/0023	<ul style="list-style-type: none"> . {Dividing poultry} 	25/166	<ul style="list-style-type: none"> . . {Removing loose pin bones, e.g. from fish fillets}
21/003	<ul style="list-style-type: none"> . . {Filleting poultry, i.e. extracting, cutting or shaping poultry fillets} 	25/17	<ul style="list-style-type: none"> Skinner fish
21/0038	<ul style="list-style-type: none"> . {Trussing poultry} 	25/18	<ul style="list-style-type: none"> Cutting fish into portions
21/0046	<ul style="list-style-type: none"> . {Support devices} 	25/185	<ul style="list-style-type: none"> . . {Hand tools for cutting fish}
21/0053	<ul style="list-style-type: none"> . {Transferring or conveying devices for poultry} 	25/20	<ul style="list-style-type: none"> Shredding; Cutting into cubes; Flaking
21/0061	<ul style="list-style-type: none"> . {Cleaning or disinfecting poultry} 	25/22	<ul style="list-style-type: none"> Fish-rolling apparatus
21/0069	<ul style="list-style-type: none"> . {Deboning poultry or parts of poultry} 	29/00	Processing shellfish {or bivalves}, e.g. oysters, lobsters; {Devices therefor, e.g. claw locks, claw crushers, grading devices; Processing lines}
21/0076	<ul style="list-style-type: none"> . . {Deboning poultry legs and drumsticks} 	29/005	<ul style="list-style-type: none"> . {Grading or classifying shellfish or bivalves}
21/0084	<ul style="list-style-type: none"> . . {Deboning poultry wings} 	29/02	<ul style="list-style-type: none"> Processing shrimps, lobsters or the like {; Methods or machines for the shelling of shellfish}
21/0092	<ul style="list-style-type: none"> . {Skinning poultry or parts of poultry} 	29/021	<ul style="list-style-type: none"> . . {Cleaning operations on shellfish, e.g. evisceration, brushing}
21/02	<ul style="list-style-type: none"> Plucking mechanisms for poultry 	29/022	<ul style="list-style-type: none"> . . . {Deveining shellfish}
21/022	<ul style="list-style-type: none"> . . {with fingers} 	29/023	<ul style="list-style-type: none"> . . {Conveying, feeding or aligning shellfish}
21/024	<ul style="list-style-type: none"> . . {Hand tools for plucking poultry} 	29/024	<ul style="list-style-type: none"> . . {Opening, shelling or peeling shellfish}
21/026	<ul style="list-style-type: none"> . . {with rollers} 	29/025	<ul style="list-style-type: none"> . . . {Mechanically opening and shelling crabs, lobsters or other hard-shelled crustaceans}
21/028	<ul style="list-style-type: none"> . . {with discs} 	29/026	<ul style="list-style-type: none"> . . . {Mechanically peeling and shelling shrimps, prawns or other soft-shelled crustaceans}
21/04	<ul style="list-style-type: none"> Scalding, singeing, waxing, or dewaxing poultry 	29/027	<ul style="list-style-type: none"> . . . {Hand tools for shelling shellfish}
21/06	<ul style="list-style-type: none"> Eviscerating devices for poultry 	29/028	<ul style="list-style-type: none"> . {Beheading shellfish}
21/063	<ul style="list-style-type: none"> . . {Hand tools for eviscerating poultry} 	29/04	<ul style="list-style-type: none"> Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06)
21/066	<ul style="list-style-type: none"> . . {Extracting or removing the tendons from the legs of poultry} 	29/043	<ul style="list-style-type: none"> . . {Cleaning operations on bivalves, e.g. evisceration, brushing, separation of meat and shell material}
<u>Processing fish, including shellfish</u>		29/046	<ul style="list-style-type: none"> . . {Opening or shucking bivalves}
25/00	Processing fish {; Curing of fish; Stunning of fish by electric current; Investigating fish by optical means (slaughtering fish A22B 3/08)}		
25/003	<ul style="list-style-type: none"> . {Processing cephalopods} 		
25/006	<ul style="list-style-type: none"> . {Hand tools for processing fish} 		
25/02	<ul style="list-style-type: none"> Washing or descaling fish 		
25/025	<ul style="list-style-type: none"> . . {Devices for washing or descaling fish by hand} 		
25/04	<ul style="list-style-type: none"> Sorting fish; Separating ice from fish packed in ice {(investigating fish G01N 33/12)} 		
25/06	<ul style="list-style-type: none"> Work-tables; Fish-holding and auxiliary devices in connection with work-tables 		
25/08	<ul style="list-style-type: none"> Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence){; Devices for sizing fish; Automatically adapting conveyors or processing machines to the measured size (transport in general B65G)} 		
25/10	<ul style="list-style-type: none"> Devices for threading fish on strings or the like 		
25/12	<ul style="list-style-type: none"> Arranging fish, e.g. according to the position of head and tail {(orientating articles during conveying B65G 47/24)} 		