

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

AGRICULTURE

A01 AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

A01J MANUFACTURE OF DAIRY PRODUCTS

NOTES

1. This subclass covers mechanical aspects of dairy product manufacturing, e.g. apparatus for the mechanical treatment of milk or cream for making butter or cheese.
2. This subclass does not cover chemical aspects of dairy product manufacturing, which include apparatus for chemical processes such as concentration, evaporation or drying, and which are covered by subclass [A23C](#).

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. }

Milking

		5/047	. . { Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps F04) }
1/00	Devices or accessories for milking by hand (milking stools A47C 9/04)	5/048	. . . { Vacuum regulators }
3/00	Milking with catheters	5/06	. . Teat-cups with one chamber
5/00	Milking machines or devices (A01J 1/00, A01J 3/00 take precedence)	5/08	. . Teat-cups with two chambers
5/003	. Movable milking machines	5/10	. . Pulsators arranged otherwise than on teat-cups
5/007	. Monitoring milking processes; Control or regulation of milking machines	5/12	. . . with membranes
5/0075	. . { with a specially adapted stimulation of the teats }	5/14	. . . electromagnetically controlled
5/01	. . Milketers; Milk flow sensing devices { (air or gas separators in combination with liquid meters G01F 15/08) }	5/16	. . Teat-cups with pulsating devices
5/013	. On-site detection of mastitis in milk	7/00	Accessories for milking machines or devices
5/0131	. . { by analysing the milk composition, e.g. concentration or detection of specific substances }	7/005	. { Automatic vacuum shutoff at the end of milking }
5/0132	. . . { using a cell counter }	7/02	. for cleaning or sanitising milking machines or devices
5/0133	. . { by using electricity, e.g. conductivity or capacitance }	7/022	. . { Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place }
5/0134	. . { by using filters or decanters }	7/025	. . { Teat cup cleaning, e.g. by rinse jetters or nozzles }
5/0135	. . { by using light, e.g. light absorption or light transmission }	7/027	. . { Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators }
5/0136	. . { by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs }	7/04	. for treatment of udders or teats, e.g. for cleaning
5/0137	. . { by using sound, e.g. ultrasonic detection }	9/00	Milk receptacles
5/0138	. . { by using temperature }	9/02	. with straining or filtering devices
5/017	. Automatic attaching or detaching of clusters	9/04	. with cooling arrangements
5/0175	. . { Attaching of clusters }	9/06	. with self-closing valve
5/02	. with mechanical manipulation of teats	9/08	. Holding or supporting devices for milking receptacles
5/04	. with pneumatic manipulation of teats	9/10	. Milking pails connected with milking stools
5/041	. . { Milk claw }	<u>Treatment of milk or cream</u>	
5/042	. . { Milk releaser }	11/00	Apparatus for treating milk (preservation of milk or milk preparations A23B 11/10; dairy concentration, evaporation or drying A23C 1/00)
5/044	. . { Milk lines or coupling devices for milk conduits }	11/02	. Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56)
5/045	. . { Taking milk-samples (sampling in general G01N 1/00) }	11/04	. Appliances for aerating or de-aerating milk

- 11/06 . Strainers or filters for milk
- 11/08 . . Holders for strainers or cloth filters
- 11/10 . Separating milk from cream
- 11/12 . . Appliances for removing cream
- 11/14 . . . by raising the level of the milk
- 11/16 . Homogenising milk
- 13/00 Tanks for treating cream**
- 15/00 Manufacturing butter**
- 15/02 . Stationary churns with beating equipment
- 15/04 . Rotating or oscillating churns
- 15/06 . . with beating equipment which is movable in respect of the churn wall
- 15/08 . . without beating equipment which is movable in respect of the churn wall
- 15/10 . Devices for manufacturing butter other than by churns
- 15/12 . . with arrangements for making butter in a continuous process
- 15/14 . Churns with arrangements for making butter by blowing-in air
- 15/16 . Details; Accessories
- 15/18 . . Devices for de-aerating
- 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- 15/22 . . Lids or covers for butter churns
- 15/24 . . Beaters for butter churns
- 15/25 . . Means for removing butter from churns or the like
- 15/26 . Combined appliances for separating, churning and kneading
- 15/28 . Driving mechanisms

Kneading or forming butter; Kneading or forming margarine or butter substitutes

- 17/00 Kneading machines for butter, or the like**
- 19/00 Hand devices for forming slabs of butter, or the like**
- 21/00 Machines for forming slabs of butter, or the like**
- 21/02 . with extruding arrangements and cutting devices, with or without packing devices
- 23/00 Devices for dividing bulk butter, or the like**

Cheese-making

- 25/00 Cheese-making (coating the cheese [A01J 27/02](#))**
- 25/001 . {in basins}
- 25/002 . {continuously}
- 25/004 . {by filling curd into permanent containers, i.e. for sale of the final product}
- 25/005 . {with salting the curd}
- 25/007 . {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
- 25/008 . {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
- 25/02 . Cheese basins
- 25/04 . . Devices for cleaning cheese basins
- 25/06 . Devices for dividing curdled milk
- 25/08 . Devices for removing cheese from basins
- 25/10 . Devices for removing whey from basins
- 25/11 . Separating whey from curds; Washing the curds

- 25/111 . . {by continuous separation}
- 25/112 . . . {in cylinders}
- 25/114 . . . {on endless belts}
- 25/115 . . {by discontinuous separation}
- 25/117 . . {Filter design}
- 25/118 . . {Washing the curds}
- 25/12 . Forming the cheese
- 25/123 . . {Removing cheese from moulds}
- 25/126 . . {Cleaning cheese making equipment (cleaning milking machines [A01J 7/02](#))}
- 25/13 . . Moulds therefor
- 25/15 . . Presses therefor
- 25/16 . Devices for treating cheese during ripening
- 25/162 . . {for storing or turning of cheese}
- 25/165 . . {Cold-storage rooms or ventilation systems for stocked cheese}
- 25/167 . . {for salting cheese}
- 27/00 After-treatment of cheese; Coating of cheese**
- 27/005 . {Marking cheese}
- 27/02 . Devices for coating of cheese
- 27/04 . Milling or recasting cheese
- 27/045 . . {Multilayer cheese}
- 99/00 Subject matter not provided for in other groups of this subclass**