

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

(NOTE omitted)

#### A23P SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS

##### NOTE

Attention is drawn to subclasses [A01J](#), [A21C](#), [A22C](#), [A47J](#), [B02C](#), in addition to other subclasses of [A23](#), in connection with the shaping or working of foodstuffs

##### 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.

<b>10/00</b>	<b>Shaping or working of foodstuffs characterised by the products</b>	20/15	. . Apparatus or processes for coating with liquid or semi-liquid products
10/10	. Securing foodstuffs on a non-edible supporting member	20/17	. . . by dipping in a bath
10/20	. Agglomerating; Granulating; Tableting	20/18	. . . by spray-coating, fluidised-bed coating or coating by casting (combined with <a href="#">breeding A23P 20/12</a> )
10/22	. . Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain	20/19	. {Coating with non-edible coatings}
10/25	. . Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces	20/20	. Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. by wrapping in preformed edible dough sheets or in edible food containers
10/28	. . Tableting; Making food bars by compression of a dry powdered mixture	20/25	. . Filling or stuffing cored food pieces, e.g. combined with coring or making cavities
10/30	. Encapsulation of particles, e.g. foodstuff additives	2020/251	. . . {Tempura batter; Leavened or other aerate batter or coating}
10/35	. . with oils, lipids, monoglycerides or diglycerides	2020/253	. . . {Coating food items by printing onto them; Printing layers of food products}
10/40	. free-flowing powder or instant powder, i.e. powder which is reconstituted rapidly when liquid is added ( <a href="#">A23P 10/20</a> , <a href="#">A23P 10/30</a> take precedence)		
10/43	. . using anti-caking agents or agents improving flowability, added during or after formation of the powder	<b>30/00</b>	<b>Shaping or working of foodstuffs characterised by the process or apparatus (<a href="#">A23P 10/00</a>, <a href="#">A23P 20/00</a> take precedence)</b>
10/47	. . using additives, e.g. emulsifiers, wetting agents or dust-binding agents	30/10	. Moulding
		30/20	. Extruding
<b>20/00</b>	<b>Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs</b>	30/25	. . Co-extrusion of different foodstuffs
20/10	. Coating with edible coatings, e.g. with oils or fats	30/30	. Puffing or expanding
20/105	. . {Coating with compositions containing vegetable or microbial fermentation gums, e.g. cellulose or derivatives; Coating with edible polymers, e.g. polyvinylalcohol}	30/32	. . by pressure release, e.g. explosion puffing; by vacuum treatment
20/11	. . {Coating with compositions containing a majority of oils, fats, mono/diglycerides, fatty acids, mineral oils, waxes or paraffins}	30/34	. . . by extrusion-expansion
20/12	. . Apparatus or processes for applying powders or particles to foodstuffs, e.g. for breading; Such apparatus combined with means for pre-moistening or battering	30/36	. . . in discontinuously working apparatus
20/13	. . . involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum	30/38	. . by heating (combined with pressure release or vacuum treatment <a href="#">A23P 30/32</a> )
		30/40	. Foaming or whipping
		2030/405	. . {Forming foamed food products by sonication}