

## A23P

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

#### Definition statement

*This place covers:*

Apparatus and processes for shaping and working of foodstuff in general, not particular to any special kind of food. Processes are concerned with apparatus or process parameters (equipment to be used, configuration of said equipment, parameters such as pressure, temperature, duration of progress by equipment setup), rather than referring to products characteristics, such as recipes, ingredients etc.

#### Relationships with other classification places

Pharmaceutical or cosmetic products: [A61K](#);

#### References

##### References out of a residual place

*Examples of places in relation to which this place is residual:*

Machines for making dough or baked dough products	<a href="#">A21C</a>
Processing meat, poultry or fish	<a href="#">A22C</a>
Preserving meat, fish, eggs, fruit, vegetables, edible seeds; chemical ripening of fruit or vegetables	<a href="#">A23B</a>
Milk products	<a href="#">A23C</a>
Edible oils or fats; e.g. margarines, shortenings, cooking oils	<a href="#">A23D</a>
Coffee, tea or their substitutes; manufacture, preparation or infusion thereof	<a href="#">A23F</a>
Cocoa, cocoa products, substitutes thereof, confectionery, chewing gum, ice-cream	<a href="#">A23G</a>
Working-up proteins for foodstuffs	<a href="#">A23J 3/00</a>
Animal foods	<a href="#">A23K</a>
Post harvest processing of fruit and vegetables	<a href="#">A23N</a>

#### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Apiculture	<a href="#">A01K 47/00- A01K 59/00</a>
Baker's ovens, machines or equipment for baking	<a href="#">A21B</a>
Foods, foodstuff or non-alcoholic beverages not covered by subclasses <a href="#">A23B</a> - <a href="#">A23J</a> , or their preparation or treatment, e.g. cooking, modification of nutritive qualities or physical treatment	<a href="#">A23L</a>
Domestic, e.g. household or kitchen apparatus for processing food	<a href="#">A47J</a>
Grain treatment	<a href="#">B02B</a>
Cutting in general	<a href="#">B26D</a>
Shaping of material in a plastic state, not otherwise provided for	<a href="#">B29C</a>
Dispensing, delivering or transferring liquids	<a href="#">B67D</a>

Purifying water, e.g. by ion-exchange	<a href="#">C02F</a> , <a href="#">C02F 1/42</a>
Emulsifiers in general	<a href="#">C09K 23/00</a>
Essential oils in general	<a href="#">C11B 9/00</a>
Preservation of alcoholic beverages	<a href="#">C12H</a>
Devices for drying foodstuffs	<a href="#">F26B</a>

## **Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Food	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover food ingredients, such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
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## **A23P 10/00**

### **Shaping or working of foodstuffs characterised by the products**

#### **Definition statement**

*This place covers:*

Apparatus and process aspects of processing of food items in general, not related to specific food types

## **A23P 10/10**

### **Securing foodstuffs on a non-edible supporting member**

#### **Definition statement**

*This place covers:*

Machines and process for fixation of foodstuff on a non-edible supporting member, not specific to a particular type of food products

#### **References**

##### **References out of a residual place**

*Examples of places in relation to which this place is residual:*

Confectionery, chocolate, ice-cream	<a href="#">A23G</a>
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#### **Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Table service (dishes and tableware)	<a href="#">A47G 19/00</a>
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**A23P 10/20****Agglomerating; Granulating; Tableting****Definition statement**

*This place covers:*

Machines and processes for agglomerating, granulating, tableting of food products in general, not specific to a particular type of food products

**Relationships with other classification places**

Agglomeration, granulation, tableting of pharmaceuticals: [A61K 9/00](#)

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Crushing or disintegrating in general	<a href="#">B02C</a>
Shaping presses in general	<a href="#">B30B</a>

**A23P 10/30****Encapsulation of particles, e.g. foodstuff additives****Definition statement**

*This place covers:*

Machines and processes for encapsulation of particles, e.g. foodstuff additives in general, not specific to a particular type of food products

**Relationships with other classification places**

Encapsulation of pharmaceuticals: [A61K 9/48](#)

**References****References out of a residual place**

*Examples of places in relation to which this place is residual:*

Flavouring agents	<a href="#">A23L 27/00</a>
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**A23P 10/40**

**free-flowing powder or instant powder, i.e. powder which is reconstituted rapidly when liquid is added ([A23P 10/20](#), [A23P 10/30](#) take precedence)**

**Definition statement**

*This place covers:*

Machines and processes for making free-flowing or instant food powders in general, not specific to a particular type of food products

## References

### Limiting references

*This place does not cover:*

Agglomerating; Granulating; Tableting	<a href="#">A23P 10/20</a>
Encapsulation of particles, e.g. foodstuff additives	<a href="#">A23P 10/30</a>

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Chocolate drinks, in powdered form	<a href="#">A23G 1/56</a>
Non-alcoholic beverages in dry form	<a href="#">A23L 2/39</a>

## A23P 20/00

### Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs

#### Definition statement

*This place covers:*

Machines and processes for coating of foodstuffs, coatings therefore, making of laminated, multilayered or stuffed foodstuffs in general, not specific to a particular type of food products

#### Relationships with other classification places

Coating of confectionery items: [A23G 3/00](#)

## References

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Coating processes and apparatus in general	<a href="#">B05C</a> , <a href="#">B05D</a>
Packaging	<a href="#">B65G</a>

## A23P 20/15

### Apparatus or processes for coating with liquid or semi-liquid products

## References

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Coating processes and apparatus in general	<a href="#">B05C</a> , <a href="#">B05D</a>
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**A23P 20/17****by dipping in a bath****Definition statement***This place covers:*

Apparatus or processes for dip-coating in a liquid or semi-liquid bath

**References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Dip-coating in general	<a href="#">B05C 3/02</a> , <a href="#">B05D 1/18</a>
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**A23P 20/18****by spray-coating, fluidised-bed coating or coating by casting (combined with breadding [A23P 20/12](#))****Definition statement***This place covers:*

Other apparatus or processes for coating of food products with liquid or semi-liquid products, e.g. spray-coating, fluidised-bed coating, coating by casting, not provided for in other classes

**References****Limiting references***This place does not cover:*

Apparatus for applying powders or particles to foodstuffs, e.g. for breadding; Such apparatus combined with means for pre-moistening or battering	<a href="#">A23P 20/12</a>
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**Informative references***Attention is drawn to the following places, which may be of interest for search:*

Coating processes and apparatus in general	<a href="#">B05C</a> , <a href="#">B05D</a>
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**A23P 30/00****Shaping or working of foodstuffs characterised by the process or apparatus ([A23P 10/00](#), [A23P 20/00](#) take precedence)****Definition statement***This place covers:*

Shaping methods for food products, e.g. moulding, extruding etc., not specific to a particular type of food products, and their respective apparatus

## References

### Limiting references

*This place does not cover:*

Shaping or working of foodstuffs characterised by the products	<a href="#">A23P 10/00</a>
Coating of foodstuffs; Coating therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs	<a href="#">A23P 20/00</a>

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Shaping of items in general	<a href="#">B29C</a>
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## A23P 30/20

### Extruding

#### Definition statement

*This place covers:*

Shaping of food products by extrusion in general, not specific to a particular type of food products

## References

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Extrusion in general	<a href="#">B29C 48/00</a>
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## A23P 30/30

### Puffing or expanding

## References

### References out of a residual place

*Examples of places in relation to which this place is residual:*

Flakes or other shapes of the ready-to-eat type; Their preparation or treatment	<a href="#">A23L 7/117</a>
Puffed cereals, e.g. popcorn, puffed rice; Their preparation or treatment	<a href="#">A23L 7/161</a>
Preparation of roasted or fried products, e.g. snacks or chips	<a href="#">A23L 19/18</a>

**A23P 30/40****Foaming or whipping****References*****References out of a residual place***

*Examples of places in relation to which this place is residual:*

Cream substitutes; Their preparation or treatment	<a href="#">A23L 9/20</a>
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