

**A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH****A22B SLAUGHTERING**

<p><b>1/00 Apparatus for fettering animals to be slaughtered</b></p> <p><b>3/00 Slaughtering or stunning</b> (cutting in general B26)</p> <p>3/02 . by means of bolts, e.g. slaughtering pistols, cartridges</p> <p>3/04 . Masks for animals to be slaughtered; Masks combined with stunning arrangements</p> <p>3/06 . Slaughtering or stunning by electric current (electric circuits therefor H05C)</p> <p>3/08 . for poultry or fish, e.g. slaughtering pliers, slaughtering shears</p> <p>3/10 . Slaughtering tools; Slaughtering knives</p> <p>3/12 . Kosher slaughtering devices</p> <p><b>5/00 Accessories for use during or after slaughtering</b></p> <p>5/02 . Slaughtering pens</p>	<p>5/04 . Blood-collecting apparatus; Blood-stirring devices</p> <p>5/06 . Slaughtering stands or spreaders for cattle</p> <p>5/08 . Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins C14B)</p> <p>5/10 . . Hand-operated instruments</p> <p>5/12 . . Scalding kettles</p> <p>5/14 . Clips for the tongue; Arrangements for closing the throat</p> <p>5/16 . Skinning instruments or knives</p> <p>5/18 . Cleaning the stomach of slaughtered animals</p> <p>5/20 . Splitting instruments</p>	<p><b>7/00 Slaughterhouse arrangements</b></p>
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**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)

**Subclass Index**

<p>PROCESSING MEAT</p> <p>Apparatus for mixing, pounding, tenderising..... 5/00, 7/00, 9/00</p> <p>Other apparatus ..... 11/00 to 17/00</p>	<p>Plants, factories, or the like..... 18/00</p> <p>PROCESSING POULTRY ..... 21/00</p> <p>PROCESSING FISH OR SHELLFISH ..... 25/00, 29/00</p>
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**Processing meat**

<p><b>5/00 Apparatus for mixing meat, sausage-meat, or meat products</b> (mixing in general B01F)</p> <p><b>7/00 Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products</b></p> <p><b>9/00 Apparatus for tenderising meat, e.g. ham</b></p> <p><b>11/00 Sausage-making</b></p> <p>11/02 . Sausage filling or stuffing machines</p> <p>11/04 . . with mechanically-operated piston moving to-and-fro</p> <p>11/06 . . with piston operated by liquid or gaseous means</p> <p>11/08 . . with pressing-worm or other rotary-mounted pressing-members</p> <p>11/10 . Apparatus for twisting sausages</p> <p>11/12 . Apparatus for tying sausage skins</p> <p><b>13/00 Sausage casings</b></p> <p>13/02 . Shirring of sausage casings [2]</p> <p><b>15/00 Apparatus for hanging-up meat or sausages</b> (conveyers B65G)</p> <p><b>17/00 Other devices for processing meat or bones</b></p> <p>17/02 . Apparatus for holding meat or bones while cutting</p> <p>17/04 . Bone cleaning devices</p> <p>17/06 . Bone-shears; Bone-crushers [2]</p> <p>17/08 . Cleaning, e.g. washing, meat or sausages [2]</p> <p>17/10 . Marking meat or sausages</p> <p>17/12 . Apparatus for cutting-off rind</p>	<p>17/14 . Working-up animal intestines; Apparatus for cutting intestines; Machines for pulling intestines to pieces</p> <p>17/16 . Cleaning of intestines; Machines for removing fat or slime from intestines</p> <p><b>18/00 Plants, factories, or the like for processing meat</b> (for processing poultry only A22C 21/00; for processing fish only A22C 25/00)</p>
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<p><b>21/00 Processing poultry</b></p> <p>21/02 . Plucking mechanisms for poultry</p> <p>21/04 . Scalding, singeing, waxing, or dewaxing poultry</p> <p>21/06 . Eviscerating devices for poultry</p>	<p><b><u>Processing fish, including shellfish</u></b></p> <p><b>25/00 Processing fish</b></p> <p>25/02 . Washing or descaling fish</p> <p>25/04 . Sorting fish; Separating ice from fish packed in ice</p> <p>25/06 . Work-tables; Fish-holding or auxiliary devices in connection with work-tables</p> <p>25/08 . Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence)</p> <p>25/10 . Devices for threading fish on strings or the like</p> <p>25/12 . Arranging fish, e.g. according to the position of head and tail</p> <p>25/14 . Beheading, eviscerating, or cleaning fish</p> <p>25/16 . Removing fish-bones; Filleting fish</p> <p>25/17 . Skinning fish</p> <p>25/18 . Cutting fish into portions</p>
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**A22C**

- 25/20 . Shredding; Cutting into cubes; Flaking
- 25/22 . Fish-rolling apparatus

**29/00 Processing shellfish, e.g. oysters, lobsters**

- 29/02 . Processing shrimps, lobsters or the like [2]
- 29/04 . Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06) [2]