

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

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

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

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

Processing meat

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

Processing fish, including shellfish

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]