

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

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**PROCESSING MEAT**

Apparatus for mixing, pounding, tenderising..... 5/00, 7/00, 9/00
 Other apparatus 11/00 to 17/00

Plants, factories, or the like 18/00
 PROCESSING POULTRY 21/00
 PROCESSING FISH OR SHELLFISH 25/00, 29/00

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		

Processing fish, including shellfish

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

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]