

## SECTION A — HUMAN NECESSITIES

### A01 AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

**A01J MANUFACTURE OF DAIRY PRODUCTS** (preservation, pasteurisation, sterilisation of milk products A23; for chemical matters, see subclass A23C)

#### Subclass index

MILKING.....	1/00-9/00
TREATMENT OF MILK OR CREAM.....	11/00, 13/00
MANUFACTURING BUTTER.....	15/00
KNEADING OR FORMING BUTTER, MARGARINE OR BUTTER SUBSTITUTES.....	17/00-23/00
CHEESE-MAKING.....	25/00, 27/00
SUBJECT MATTER NOT PROVIDED FOR IN OTHER GROUPS OF THIS SUBCLASS.....	99/00

#### Milking

- 1/00 Devices or accessories for milking by hand** (milking stools A47C 9/04)
- 3/00 Milking with catheters**
- 5/00 Milking machines or devices** (A01J 1/00, A01J 3/00 take precedence; milking stations A01K 1/12)
- 5/003 • Movable milking machines **[6]**
- 5/007 • Monitoring milking processes; Control or regulation of milking machines **[6]**
- 5/01 • • Milkometers; Milk flow sensing devices **[6]**
- 5/013 • On-site detection of mastitis in milk **[6]**
- 5/017 • Automatic attaching or detaching of clusters **[6]**
- 5/02 • with mechanical manipulation of teats
- 5/04 • with pneumatic manipulation of teats
- 5/06 • • Teat-cups with one chamber
- 5/08 • • Teat-cups with two chambers
- 5/10 • • Pulsators arranged otherwise than on teat-cups
- 5/12 • • • with membranes
- 5/14 • • • electromagnetically controlled
- 5/16 • • Teat-cups with pulsating devices
- 7/00 Accessories for milking machines or devices** (milking stations A01K 1/12) **[5, 6]**
- 7/02 • for cleaning or sanitising milking machines or devices (cleaning the internal surfaces of pipes or tubes of milking machines B08B 9/027) **[6]**
- 7/04 • for treatment of udders or teats, e.g. for cleaning **[6]**
- 9/00 Milk receptacles** (containers in general B65D; devices for tilting and emptying of containers B65G 65/23)
- 9/02 • with straining or filtering devices
- 9/04 • with cooling arrangements
- 9/06 • with self-closing valve
- 9/08 • Holding or supporting devices for milking receptacles
- 9/10 • Milking pails connected with milking stools

#### Treatment of milk or cream

- 11/00 Apparatus for treating milk** (preserving or sterilising A23C)
- 11/02 • Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56; preventing foaming in boiling apparatus B01B 1/02)
- 11/04 • Appliances for aerating or de-aerating milk (milk centrifuges B04B)
- 11/06 • Strainers or filters for milk (filtering materials B01D)
- 11/08 • • Holders for strainers or cloth filters
- 11/10 • Separating milk from cream (milk centrifuges B04B)
- 11/12 • • Appliances for removing cream
- 11/14 • • • by raising the level of the milk
- 11/16 • Homogenising milk (homogenising in general B01F)
- 13/00 Tanks for treating cream**
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- 15/00 Manufacturing butter**
- 15/02 • Stationary churns with beating equipment
- 15/04 • Rotating or oscillating churns
- 15/06 • • with beating equipment which is movable in respect of the churn wall
- 15/08 • • without beating equipment which is movable in respect of the churn wall
- 15/10 • Devices for manufacturing butter other than by churns
- 15/12 • • with arrangements for making butter in a continuous process
- 15/14 • Churns with arrangements for making butter by blowing-in air
- 15/16 • Details; Accessories
- 15/18 • • Devices for de-aerating
- 15/20 • • Incorporation of revolution counters; Incorporation of alarm devices
- 15/22 • • Lids or covers for butter churns
- 15/24 • • Beaters for butter churns

## A01J

- 15/25 • • Means for removing butter from churns or the like (pumps therefor F04)
- 15/26 • Combined appliances for separating, churning and kneading
- 15/28 • Driving mechanisms

### **Kneading or forming butter; Kneading or forming margarine or butter substitutes**

- 17/00 Kneading machines for butter, or the like** (mixing or kneading machines for the preparation of dough A21C 1/00)
- 19/00 Hand devices for forming slabs of butter, or the like**
- 21/00 Machines for forming slabs of butter, or the like**
  - 21/02 • with extruding arrangements and cutting devices, with or without packing devices
- 23/00 Devices for dividing bulk butter, or the like**

### **Cheese-making**

- 25/00 Cheese-making** (coating the cheese A01J 27/02)
  - 25/02 • Cheese basins
  - 25/04 • • Devices for cleaning cheese basins
  - 25/06 • Devices for dividing curdled milk
  - 25/08 • Devices for removing cheese from basins
  - 25/10 • Devices for removing whey from basins
  - 25/11 • Separating whey from curds; Washing the curds
  - 25/12 • Forming the cheese
  - 25/13 • • Moulds therefor
  - 25/15 • • Presses therefor
  - 25/16 • Devices for treating cheese during ripening
- 27/00 After-treatment of cheese; Coating the cheese**
  - 27/02 • Coating the cheese, e.g. with paraffin wax (applying liquids or other fluent materials to surfaces in general B05)
  - 27/04 • Milling or recasting cheese

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**99/00 Subject matter not provided for in other groups of this subclass [2006.01]**