

## SECTION A — HUMAN NECESSITIES

### A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

**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.....	11/00-17/00
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)
- 7/00 Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products**
- 9/00 Apparatus for tenderising meat, e.g. ham**
- 11/00 Sausage-making**
  - 11/02 • Sausage filling or stuffing machines
  - 11/04 • • with mechanically-operated piston moving to-and-fro
  - 11/06 • • with piston operated by liquid or gaseous means
  - 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
  - 17/14 • Working-up animal intestines; Apparatus for cutting intestines; Machines for pulling intestines to pieces
  - 17/16 • Cleaning of intestines; Machines for removing fat or slime from intestines

**18/00 Plants, factories, or the like for processing meat** (for processing poultry only A22C 21/00; for processing fish only A22C 25/00)

#### **21/00 Processing poultry**

- 21/02 • Plucking mechanisms for poultry
- 21/04 • Scalding, singeing, waxing, or dewaxing poultry
- 21/06 • Eviscerating devices for poultry

#### 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
- 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]