

SECTION A — HUMAN NECESSITIES

A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

A22B SLAUGHTERING

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

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** (conveyors 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**

A22C

- 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]