

## SECTION A — HUMAN NECESSITIES

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

## A22B SLAUGHTERING

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| <p><b>1/00 Apparatus for fettering animals to be slaughtered [1, 2006.01]</b></p> <p><b>3/00 Slaughtering or stunning</b> (cutting in general B26) [1, 2006.01]</p> <p>3/02 • by means of bolts, e.g. slaughtering pistols, cartridges [1, 2006.01]</p> <p>3/04 • Masks for animals to be slaughtered; Masks combined with stunning arrangements [1, 2006.01]</p> <p>3/06 • Slaughtering or stunning by electric current (electric circuits therefor H05C) [1, 2006.01]</p> <p>3/08 • for poultry or fish, e.g. slaughtering pliers, slaughtering shears [1, 2006.01]</p> <p>3/10 • Slaughtering tools; Slaughtering knives [1, 2006.01]</p> <p>3/12 • Kosher slaughtering devices [1, 2006.01]</p> <p><b>5/00 Accessories for use during or after slaughtering [1, 2006.01]</b></p> | <p>5/02 • Slaughtering pens [1, 2006.01]</p> <p>5/04 • Blood-collecting apparatus; Blood-stirring devices [1, 2006.01]</p> <p>5/06 • Slaughtering stands or spreaders for cattle [1, 2006.01]</p> <p>5/08 • Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins C14B) [1, 2006.01]</p> <p>5/10 • • Hand-operated instruments [1, 2006.01]</p> <p>5/12 • • Scalding kettles [1, 2006.01]</p> <p>5/14 • Clips for the tongue; Arrangements for closing the throat [1, 2006.01]</p> <p>5/16 • Skinning instruments or knives [1, 2006.01]</p> <p>5/18 • Cleaning the stomach of slaughtered animals [1, 2006.01]</p> <p>5/20 • Splitting instruments [1, 2006.01]</p> <p><b>7/00 Slaughterhouse arrangements [1, 2006.01]</b></p> |
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**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

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| <p><b>5/00 Apparatus for mixing meat, sausage-meat, or meat products</b> (mixing in general B01F) [1, 2006.01]</p> <p><b>7/00 Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products [1, 2006.01]</b></p> <p><b>9/00 Apparatus for tenderising meat, e.g. ham [1, 2006.01]</b></p> <p><b>11/00 Sausage-making [1, 2006.01]</b></p> <p>11/02 • Sausage filling or stuffing machines [1, 2006.01]</p> <p>11/04 • • with mechanically-operated piston moving to-and-fro [1, 2006.01]</p> <p>11/06 • • with piston operated by liquid or gaseous means [1, 2006.01]</p> <p>11/08 • • with pressing-worm or other rotary-mounted pressing-members [1, 2006.01]</p> <p>11/10 • Apparatus for twisting sausages [1, 2006.01]</p> | <p>11/12 • Apparatus for tying sausage skins [1, 2006.01]</p> <p><b>13/00 Sausage casings [1, 2006.01]</b></p> <p>13/02 • Shirring of sausage casings [2, 2006.01]</p> <p><b>15/00 Apparatus for hanging-up meat or sausages</b> (conveyors B65G) [1, 2006.01]</p> <p><b>17/00 Other devices for processing meat or bones [1, 2006.01]</b></p> <p>17/02 • Apparatus for holding meat or bones while cutting [1, 2006.01]</p> <p>17/04 • Bone cleaning devices [1, 2006.01]</p> <p>17/06 • Bone-shears; Bone-crushers [1, 2, 2006.01]</p> <p>17/08 • Cleaning, e.g. washing, meat or sausages [1, 2, 2006.01]</p> <p>17/10 • Marking meat or sausages [1, 2006.01]</p> <p>17/12 • Apparatus for cutting-off rind [1, 2006.01]</p> |
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## A22C

- 17/14 • Working-up animal intestines; Apparatus for cutting intestines; Machines for pulling intestines to pieces [1, 2006.01]
  - 17/16 • Cleaning of intestines; Machines for removing fat or slime from intestines [1, 2006.01]
  - 18/00 Plants, factories, or the like for processing meat** (for processing poultry only A22C 21/00; for processing fish only A22C 25/00) [1, 2006.01]
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- 21/00 Processing poultry** [1, 2006.01]
- 21/02 • Plucking mechanisms for poultry [1, 2006.01]
- 21/04 • Scalding, singeing, waxing, or dewaxing poultry [1, 2006.01]
- 21/06 • Eviscerating devices for poultry [1, 2006.01]

### **Processing fish, including shellfish**

- 25/00 Processing fish** [1, 2006.01]
- 25/02 • Washing or descaling fish [1, 2006.01]

- 25/04 • Sorting fish; Separating ice from fish packed in ice [1, 2006.01]
- 25/06 • Work-tables; Fish-holding or auxiliary devices in connection with work-tables [1, 2006.01]
- 25/08 • Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence) [1, 2006.01]
- 25/10 • Devices for threading fish on strings or the like [1, 2006.01]
- 25/12 • Arranging fish, e.g. according to the position of head and tail [1, 2006.01]
- 25/14 • Beheading, eviscerating, or cleaning fish [1, 2006.01]
- 25/16 • Removing fish-bones; Filleting fish [1, 2006.01]
- 25/17 • Skinning fish [1, 2006.01]
- 25/18 • Cutting fish into portions [1, 2006.01]
- 25/20 • Shredding; Cutting into cubes; Flaking [1, 2006.01]
- 25/22 • Fish-rolling apparatus [1, 2006.01]
- 29/00 Processing shellfish, e.g. oysters, lobsters** [1, 2006.01]
- 29/02 • Processing shrimps, lobsters or the like [2, 2006.01]
- 29/04 • Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06) [2, 2006.01]