

## SECTION A — HUMAN NECESSITIES

### A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

#### A23G COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF [1, 2006.01]

##### Note(s) [2, 2006.01]

- In this subclass, the following term is used with the meaning indicated:
  - "ice-cream" includes any edible frozen or congealed semi-liquid or pasty substance, e.g. slush-ice.
- In this subclass, subject matter which cannot be completely classified in a single one of the main groups should be classified in each relevant main group.

<b>1/00</b>	<b>Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor</b> (kitchen equipment for cocoa preparation A47J, e.g. apparatus for making beverages A47J 31/00) <b>[1, 2006.01]</b>	1/40	• • • characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46) <b>[2006.01]</b>
1/02	• Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa A23N 12/00) <b>[1, 2006.01]</b>	1/42	• • • containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 1/46) <b>[2006.01]</b>
1/04	• Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00; crushing or grinding apparatus in general B02C) <b>[1, 3, 2006.01]</b>	1/44	• • • containing peptides or proteins (containing dairy products A23G 1/46) <b>[2006.01]</b>
1/06	• • Apparatus for preparing or treating cocoa beans or nibs <b>[1, 2006.01]</b>	1/46	• • • containing dairy products <b>[2006.01]</b>
1/08	• • Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B) <b>[1, 2006.01]</b>	1/48	• • • containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 1/40) <b>[2006.01]</b>
1/10	• • Mixing apparatus; Roller mills for preparing chocolate <b>[1, 2006.01]</b>	1/50	• • characterised by shape, structure or physical form, e.g. products with an inedible support (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 1/56) <b>[2006.01]</b>
1/12	• • Chocolate-refining mills, i.e. roll refiners <b>[1, 2006.01]</b>	1/52	• • Aerated, foamed, cellular or porous products <b>[2006.01]</b>
1/14	• • Longitudinal conches <b>[1, 2006.01]</b>	1/54	• • Composite products, e.g. layered, coated, filled <b>[2006.01]</b>
1/16	• • Circular conches <b>[1, 2006.01]</b>	1/56	• • Liquid products; Solid products in the form of powders, flakes or granules for making liquid products, e.g. for making chocolate milk <b>[2006.01]</b>
1/18	• • Apparatus for conditioning chocolate masses for moulding <b>[1, 2006.01]</b>		
1/20	• • Apparatus for moulding, cutting, or dispensing chocolate <b>[1, 2006.01]</b>	<b>3/00</b>	<b>Sweetmeats; Confectionery; Marzipan; Coated or filled products</b> (chewing gum A23G 4/00) <b>[1, 2006.01]</b>
1/21	• • • Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities <b>[3, 7, 2006.01]</b>	3/02	• Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor <b>[1, 2006.01]</b>
1/22	• • • Chocolate moulds (A23G 1/21 takes precedence) <b>[1, 3, 2006.01]</b>	3/04	• • Sugar-cookers <b>[1, 2006.01]</b>
1/24	• • • Tapping or jolting tables <b>[1, 7, 2006.01]</b>	3/06	• • Batch-rolling, rope-forming, or sizing machines <b>[1, 2006.01]</b>
1/26	• • • Conveying devices for chocolate moulds <b>[1, 7, 2006.01]</b>	3/08	• • Candy batch cooling tables <b>[1, 2006.01]</b>
1/28	• • • Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18) <b>[1, 7, 2006.01]</b>	3/10	• • Candy-pulling machines <b>[1, 2006.01]</b>
1/30	• Cocoa products, e.g. chocolate; Substitutes therefor <b>[2006.01]</b>	3/12	• • Apparatus for moulding candy in the plastic state <b>[1, 2006.01]</b>
1/32	• • characterised by the composition <b>[2006.01]</b>	3/14	• • Fondant beating or creaming machines <b>[1, 2006.01]</b>
1/34	• • • Cocoa substitutes <b>[2006.01]</b>	3/16	• • Apparatus for casting fondant in bulk <b>[1, 2006.01]</b>
1/36	• • • characterised by the fats used (containing dairy products A23G 1/46) <b>[2006.01]</b>	3/18	• • Apparatus for moulding fondants <b>[1, 2006.01]</b>
1/38	• • • • Cocoa butter substitutes <b>[2006.01]</b>	3/20	• • Apparatus for coating or filling sweetmeats or confectionery <b>[1, 2006.01]</b>
		3/22	• • • Apparatus for coating by casting <b>[1, 2006.01]</b>

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- 3/24 • • • Apparatus for coating by dipping [1, 2006.01]
- 3/26 • • • Apparatus for coating by tumbling [1, 2006.01]
- 3/28 • • Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general B05) [1, 2006.01]
- 3/32 • Processes for preparing caramel or sugar colours (colouring or flavouring foodstuffs A23L 1/27) [1, 2006.01]
- 3/34 • Sweetmeats, confectionery or marzipan; Processes for the preparation thereof [2006.01]
- 3/36 • • characterised by the composition [2006.01]
- 3/38 • • • Sucrose-free products [2006.01]
- 3/40 • • • characterised by the fats used (containing dairy products A23G 3/46) [2006.01]
- 3/42 • • • characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46) [2006.01]
- 3/44 • • • containing peptides or proteins (containing dairy products A23G 3/46) [2006.01]
- 3/46 • • • containing dairy products [2006.01]
- 3/48 • • • containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42) [2006.01]
- 3/50 • • characterised by shape, structure or physical form, e.g. products with supported structure (composite structures including chocolate, e.g. as layer, coating or filler A23G 1/54) [2006.01]
- 3/52 • • • Aerated, foamed, cellular or porous products [2006.01]
- 3/54 • • • Composite products, e.g. layered, coated, filled [2006.01]
- 3/56 • • • Products with edible or inedible supports, e.g. lollipops [2006.01]
- 4/00 Chewing gum** (medicinal preparations characterised by chewing gum form A61K 9/68) [2006.01]
- 4/02 • Apparatus specially adapted for manufacture or treatment of chewing gum [2006.01]
- 4/04 • • for moulding or shaping [2006.01]
- 4/06 • characterised by the composition [2006.01]
- 4/08 • • of the chewing gum base [2006.01]
- 4/10 • • characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16) [2006.01]
- 4/12 • • containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16) [2006.01]
- 4/14 • • containing peptides or proteins (containing dairy products A23G 4/16) [2006.01]
- 4/16 • • containing dairy products [2006.01]
- 4/18 • characterised by shape, structure or physical form, e.g. aerated products [2006.01]
- 4/20 • • Composite products, e.g. centre-filled [2006.01]
- 7/00 Other apparatus specially adapted for the chocolate or confectionery industry** [1, 2006.01]
- 7/02 • Cooling or drying apparatus [1, 2006.01]

- 9/00 Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor** [2, 2006.01]
- 9/04 • Production of frozen sweets, e.g. ice-cream (packages B65D 85/78) [2, 2006.01]
- 9/06 • • characterised by using carbon dioxide or carbon dioxide snow as cooling medium [2, 2006.01]
- Note(s) [2]**  
Group A23G 9/06 takes precedence over groups A23G 9/08-A23G 9/14.
- 9/08 • • Batch production (continuous production A23G 9/14) [2, 2006.01]
- 9/10 • • • using containers which are rotated or otherwise moved in a cooling medium [2, 2006.01]
- 9/12 • • • using means for stirring the contents in a non-moving container [2, 2006.01]
- 9/14 • • Continuous production (A23G 9/20 takes precedence) [2, 2006.01]
- 9/16 • • • the products being within a cooled chamber, e.g. drum [2, 2006.01]
- 9/18 • • • the products being on the outer wall of a cooled body, e.g. drum or endless band [2, 2006.01]
- 9/20 • • the products being mixed with gas, e.g. soft-ice [2, 2006.01]
- 9/22 • • Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups [2, 2006.01]
- 9/24 • • • for coating or filling the products [2, 2006.01]
- 9/26 • • • for producing frozen sweets on sticks [2, 2006.01]
- 9/28 • • • for portioning or dispensing [2, 2006.01]
- 9/30 • • • Cleaning; Keeping clean; Sterilisation [2, 2006.01]
- 9/32 • characterised by the composition [2006.01]
- 9/34 • • characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40) [2006.01]
- 9/36 • • containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40) [2006.01]
- 9/38 • • containing peptides or proteins (characterised by the dairy products used A23G 9/40) [2006.01]
- 9/40 • • characterised by the dairy products used [2006.01]
- 9/42 • • containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34) [2006.01]
- 9/44 • characterised by shape, structure or physical form (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 9/52) [2006.01]
- 9/46 • • Aerated, foamed, cellular or porous products [2006.01]
- 9/48 • • Composite products, e.g. layered, coated, filled [2006.01]
- 9/50 • • Products with edible or inedible supports, e.g. cornets [2006.01]
- 9/52 • Liquid products; Solid products in the form of powders, flakes or granules for making liquid products [2006.01]