

SECTION A — HUMAN NECESSITIES

A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

A22B SLAUGHTERING

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| <p>1/00 Apparatus for fettering animals to be slaughtered [1, 2006.01]</p> <p>3/00 Slaughtering or stunning (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>5/00 Accessories for use during or after slaughtering [1, 2006.01]</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>7/00 Slaughterhouse arrangements [1, 2006.01]</p> |
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