

## SECTION A — HUMAN NECESSITIES

### A01 AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

**A01J MANUFACTURE OF DAIRY PRODUCTS** (preservation, pasteurisation, sterilisation of milk products A23; for chemical matters, see subclass A23C)

#### Subclass index

MILKING.....1/00-9/00  
 TREATMENT OF MILK OR CREAM.....11/00, 13/00  
 MANUFACTURING BUTTER.....15/00  
 KNEADING OR FORMING BUTTER, MARGARINE OR BUTTER SUBSTITUTES.....17/00-23/00  
 CHEESE-MAKING.....25/00, 27/00  
 SUBJECT MATTER NOT PROVIDED FOR IN OTHER GROUPS OF THIS SUBCLASS.....99/00

#### Milking

- 1/00 Devices or accessories for milking by hand** (milking stools A47C 9/04) [1, 2006.01]
- 3/00 Milking with catheters** [1, 2006.01]
- 5/00 Milking machines or devices** (A01J 1/00, A01J 3/00 take precedence; milking stations A01K 1/12) [1, 2006.01]
- 5/003 • Movable milking machines [6, 2006.01]
- 5/007 • Monitoring milking processes; Control or regulation of milking machines [6, 2006.01]
- 5/01 • • Milketers; Milk flow sensing devices [6, 2006.01]
- 5/013 • On-site detection of mastitis in milk [6, 2006.01]
- 5/017 • Automatic attaching or detaching of clusters [6, 2006.01]
- 5/02 • with mechanical manipulation of teats [1, 2006.01]
- 5/04 • with pneumatic manipulation of teats [1, 2006.01]
- 5/06 • • Teat-cups with one chamber [1, 2006.01]
- 5/08 • • Teat-cups with two chambers [1, 2006.01]
- 5/10 • • Pulsators arranged otherwise than on teat-cups [1, 2006.01]
- 5/12 • • • with membranes [1, 2006.01]
- 5/14 • • • electromagnetically controlled [1, 2006.01]
- 5/16 • • Teat-cups with pulsating devices [1, 2006.01]
- 7/00 Accessories for milking machines or devices** (milking stations A01K 1/12) [1, 5, 6, 2006.01]
- 7/02 • for cleaning or sanitising milking machines or devices (cleaning the internal surfaces of pipes or tubes of milking machines B08B 9/027) [6, 2006.01]
- 7/04 • for treatment of udders or teats, e.g. for cleaning [6, 2006.01]
- 9/00 Milk receptacles** (containers in general B65D; devices for tilting and emptying of containers B65G 65/23) [1, 2006.01]
- 9/02 • with straining or filtering devices [1, 2006.01]
- 9/04 • with cooling arrangements [1, 2006.01]

- 9/06 • with self-closing valve [1, 2006.01]
- 9/08 • Holding or supporting devices for milking receptacles [1, 2006.01]
- 9/10 • Milking pails connected with milking stools [1, 2006.01]

#### Treatment of milk or cream

- 11/00 Apparatus for treating milk** (preserving or sterilising A23C) [1, 2006.01]
- 11/02 • Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56; preventing foaming in boiling apparatus B01B 1/02) [1, 2006.01]
- 11/04 • Appliances for aerating or de-aerating milk (milk centrifuges B04B) [1, 2006.01]
- 11/06 • Strainers or filters for milk (filtering materials B01D) [1, 2006.01]
- 11/08 • • Holders for strainers or cloth filters [1, 2006.01]
- 11/10 • Separating milk from cream (milk centrifuges B04B) [1, 2006.01]
- 11/12 • • Appliances for removing cream [1, 2006.01]
- 11/14 • • • by raising the level of the milk [1, 2006.01]
- 11/16 • Homogenising milk (homogenising in general B01F) [1, 2006.01]

#### **13/00 Tanks for treating cream** [1, 2006.01]

- 15/00 Manufacturing butter** [1, 2006.01]
- 15/02 • Stationary churns with beating equipment [1, 2006.01]
- 15/04 • Rotating or oscillating churns [1, 2006.01]
- 15/06 • • with beating equipment which is movable in respect of the churn wall [1, 2006.01]
- 15/08 • • without beating equipment which is movable in respect of the churn wall [1, 2006.01]
- 15/10 • Devices for manufacturing butter other than by churns [1, 2006.01]

## A01J

- 15/12 • • with arrangements for making butter in a continuous process [1, 2006.01]
- 15/14 • Churns with arrangements for making butter by blowing-in air [1, 2006.01]
- 15/16 • Details; Accessories [1, 2006.01]
- 15/18 • • Devices for de-aerating [1, 2006.01]
- 15/20 • • Incorporation of revolution counters; Incorporation of alarm devices [1, 2006.01]
- 15/22 • • Lids or covers for butter churns [1, 2006.01]
- 15/24 • • Beaters for butter churns [1, 2006.01]
- 15/25 • • Means for removing butter from churns or the like (pumps therefor F04) [1, 2006.01]
- 15/26 • Combined appliances for separating, churning and kneading [1, 2006.01]
- 15/28 • Driving mechanisms [1, 2006.01]

### Kneading or forming butter; Kneading or forming margarine or butter substitutes

- 17/00 **Kneading machines for butter, or the like** (mixing or kneading machines for the preparation of dough A21C 1/00) [1, 2006.01]
- 19/00 **Hand devices for forming slabs of butter, or the like** [1, 2006.01]
- 21/00 **Machines for forming slabs of butter, or the like** [1, 2006.01]
- 21/02 • with extruding arrangements and cutting devices, with or without packing devices [1, 2006.01]

- 23/00 **Devices for dividing bulk butter, or the like** [1, 2006.01]

### Cheese-making

- 25/00 **Cheese-making** (coating the cheese A01J 27/02) [1, 2006.01]
- 25/02 • Cheese basins [1, 2006.01]
- 25/04 • • Devices for cleaning cheese basins [1, 2006.01]
- 25/06 • Devices for dividing curdled milk [1, 2006.01]
- 25/08 • Devices for removing cheese from basins [1, 2006.01]
- 25/10 • Devices for removing whey from basins [1, 2006.01]
- 25/11 • Separating whey from curds; Washing the curds [1, 2006.01]
- 25/12 • Forming the cheese [1, 2006.01]
- 25/13 • • Moulds therefor [1, 2006.01]
- 25/15 • • Presses therefor [1, 2006.01]
- 25/16 • Devices for treating cheese during ripening [1, 2006.01]
- 27/00 **After-treatment of cheese; Coating the cheese** [1, 2006.01]
- 27/02 • Coating the cheese, e.g. with paraffin wax (applying liquids or other fluent materials to surfaces in general B05) [1, 2006.01]
- 27/04 • Milling or recasting cheese [1, 2006.01]

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- 99/00 **Subject matter not provided for in other groups of this subclass** [2006.01]