

SECTION A — HUMAN NECESSITIES

A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

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

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]