

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)

- 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.

1/00	Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor (kitchen equipment for cocoa preparation A47J, e.g. apparatus for making beverages A47J 31/00)	1/42	• • • containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 1/46) [2006.01]
1/02	• Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa A23N 12/00)	1/44	• • • containing peptides or proteins (containing dairy products A23G 1/46) [2006.01]
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) [3]	1/46	• • • containing dairy products [2006.01]
1/06	• • Apparatus for preparing or treating cocoa beans or nibs	1/48	• • • containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 1/40) [2006.01]
1/08	• • Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B)	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) [2006.01]
1/10	• • Mixing apparatus; Roller mills for preparing chocolate	1/52	• • • Aerated, foamed, cellular or porous products [2006.01]
1/12	• • Chocolate-refining mills, i.e. roll refiners	1/54	• • • Composite products, e.g. layered, coated, filled [2006.01]
1/14	• • Longitudinal conches	1/56	• • Liquid products; Solid products in the form of powders, flakes or granules for making liquid products, e.g. for making chocolate milk [2006.01]
1/16	• • Circular conches		
1/18	• • Apparatus for conditioning chocolate masses for moulding		
1/20	• • Apparatus for moulding, cutting, or dispensing chocolate		
1/21	• • • Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities [3, 7]	3/00	Sweetmeats; Confectionery; Marzipan; Coated or filled products (chewing gum A23G 4/00) [1, 2006.01]
1/22	• • • Chocolate moulds (A23G 1/21 takes precedence) [3]	3/02	• Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor
1/24	• • • Tapping or jolting tables [1, 7]	3/04	• • Sugar-cookers
1/26	• • • Conveying devices for chocolate moulds [1, 7]	3/06	• • Batch-rolling, rope-forming, or sizing machines
1/28	• • • Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18) [1, 7]	3/08	• • Candy batch cooling tables
1/30	• Cocoa products, e.g. chocolate; Substitutes therefor [2006.01]	3/10	• • Candy-pulling machines
1/32	• • characterised by the composition [2006.01]	3/12	• • Apparatus for moulding candy in the plastic state
1/34	• • • Cocoa substitutes [2006.01]	3/14	• • Fondant beating or creaming machines
1/36	• • • characterised by the fats used (containing dairy products A23G 1/46) [2006.01]	3/16	• • Apparatus for casting fondant in bulk
1/38	• • • • Cocoa butter substitutes [2006.01]	3/18	• • Apparatus for moulding fondants
1/40	• • • characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46) [2006.01]	3/20	• • Apparatus for coating or filling sweetmeats or confectionery
		3/22	• • • Apparatus for coating by casting
		3/24	• • • Apparatus for coating by dipping
		3/26	• • • Apparatus for coating by tumbling
		3/28	• • Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general B05)

A23G

- 3/32 • Processes for preparing caramel or sugar colours (colouring or flavouring foodstuffs A23L 1/27)
- 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**
- 7/02 • Cooling or drying apparatus
- 9/00 Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor [2]**

- 9/04 • Production of frozen sweets, e.g. ice-cream (packages B65D 85/78) **[2]**
- 9/06 • • characterised by using carbon dioxide or carbon dioxide snow as cooling medium **[2]**

Note(s)

Group A23G 9/06 takes precedence over groups A23G 9/08-A23G 9/14.

- 9/08 • • Batch production (continuous production A23G 9/14) **[2]**
- 9/10 • • • using containers which are rotated or otherwise moved in a cooling medium **[2]**
- 9/12 • • • using means for stirring the contents in a non-moving container **[2]**
- 9/14 • • Continuous production (A23G 9/20 takes precedence) **[2]**
- 9/16 • • • the products being within a cooled chamber, e.g. drum **[2]**
- 9/18 • • • the products being on the outer wall of a cooled body, e.g. drum or endless band **[2]**
- 9/20 • • the products being mixed with gas, e.g. soft-ice **[2]**
- 9/22 • • Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups **[2]**
- 9/24 • • • for coating or filling the products **[2]**
- 9/26 • • • for producing frozen sweets on sticks **[2]**
- 9/28 • • • for portioning or dispensing **[2]**
- 9/30 • • • Cleaning; Keeping clean; Sterilisation **[2]**
- 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]**