

SECTION A — HUMAN NECESSITIES

A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

A22B SLAUGHTERING

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|-------------|--|-------------|--|
| 1/00 | Apparatus for fettering animals to be slaughtered | 5/02 | • Slaughtering pens |
| 3/00 | Slaughtering or stunning (cutting in general B26) | 5/04 | • Blood-collecting apparatus; Blood-stirring devices |
| 3/02 | • by means of bolts, e.g. slaughtering pistols, cartridges | 5/06 | • Slaughtering stands or spreaders for cattle |
| 3/04 | • Masks for animals to be slaughtered; Masks combined with stunning arrangements | 5/08 | • Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins C14B) |
| 3/06 | • Slaughtering or stunning by electric current (electric circuits therefor H05C) | 5/10 | • • Hand-operated instruments |
| 3/08 | • for poultry or fish, e.g. slaughtering pliers, slaughtering shears | 5/12 | • • Scalding kettles |
| 3/10 | • Slaughtering tools; Slaughtering knives | 5/14 | • Clips for the tongue; Arrangements for closing the throat |
| 3/12 | • Kosher slaughtering devices | 5/16 | • Skinning instruments or knives |
| | | 5/18 | • Cleaning the stomach of slaughtered animals |
| | | 5/20 | • Splitting instruments |
| 5/00 | Accessories for use during or after slaughtering | 7/00 | Slaughterhouse arrangements |

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

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|--------------|---|--------------|---|
| 5/00 | Apparatus for mixing meat, sausage-meat, or meat products (mixing in general B01F) | 15/00 | Apparatus for hanging-up meat or sausages (conveyers B65G) |
| 7/00 | Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products | 17/00 | Other devices for processing meat or bones |
| 9/00 | Apparatus for tenderising meat, e.g. ham | 17/02 | • Apparatus for holding meat or bones while cutting |
| 11/00 | Sausage-making | 17/04 | • Bone cleaning devices |
| 11/02 | • Sausage filling or stuffing machines | 17/06 | • Bone-shears; Bone-crushers [2] |
| 11/04 | • • with mechanically-operated piston moving to-and-fro | 17/08 | • Cleaning, e.g. washing, meat or sausages [2] |
| 11/06 | • • with piston operated by liquid or gaseous means | 17/10 | • Marking meat or sausages |
| 11/08 | • • with pressing-worm or other rotary-mounted pressing-members | 17/12 | • Apparatus for cutting-off rind |
| 11/10 | • Apparatus for twisting sausages | 17/14 | • Working-up animal intestines; Apparatus for cutting intestines; Machines for pulling intestines to pieces |
| 11/12 | • Apparatus for tying sausage skins | 17/16 | • Cleaning of intestines; Machines for removing fat or slime from intestines |
| 13/00 | Sausage casings | 18/00 | Plants, factories, or the like for processing meat (for processing poultry only A22C 21/00; for processing fish only A22C 25/00) |
| 13/02 | • Shirring of sausage casings [2] | | |
| | | 21/00 | Processing poultry |

A22C

- 21/02 • Plucking mechanisms for poultry
- 21/04 • Scalding, singeing, waxing, or dewaxing poultry
- 21/06 • Eviscerating devices for poultry

Processing fish, including shellfish

- 25/00 Processing fish**
- 25/02 • Washing or descaling fish
- 25/04 • Sorting fish; Separating ice from fish packed in ice
- 25/06 • Work-tables; Fish-holding or auxiliary devices in connection with work-tables
- 25/08 • Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence)

- 25/10 • Devices for threading fish on strings or the like
- 25/12 • Arranging fish, e.g. according to the position of head and tail
- 25/14 • Beheading, eviscerating, or cleaning fish
- 25/16 • Removing fish-bones; Filleting fish
- 25/17 • Skinning fish
- 25/18 • Cutting fish into portions
- 25/20 • Shredding; Cutting into cubes; Flaking
- 25/22 • Fish-rolling apparatus

- 29/00 Processing shellfish, e.g. oysters, lobsters**
- 29/02 • Processing shrimps, lobsters or the like [2]
- 29/04 • Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06) [2]