# **SECTION A — HUMAN NECESSITIES**

### **A22** BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

#### SLAUGHTERING **A22B**

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

PROCESSING MEAT, POULTRY, OR FISH (preserving A23B; obtaining protein compositions for foodstuffs A23J 1/00; fish, A22C meat or poultry preparations A23L; disintegrating, e.g. chopping meat, B02C 18/00; preparation of proteins C07K 1/00)

### **Subclass index**

13/00

Sausage casings

Shirring of sausage casings [2]

PROCESSING MEAT				
Apparatus for mixing, pounding, tenderising	5/00, 7/00, 9/00			
Other apparatus				
Plants, factories, or the like				
PROCESSING POULTRY	21/00			
PROCESSING FISH OR SHELLFISH	25/00, 29/00			

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

21/00 Processing poultry

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## A22C

21/02	<ul> <li>Plucking mechanisms for poultry</li> </ul>	25/10	<ul> <li>Devices for threading fish on strings or the like</li> </ul>
21/04	<ul> <li>Scalding, singeing, waxing, or dewaxing poultry</li> </ul>	25/12	• Arranging fish, e.g. according to the position of head
21/06	<ul> <li>Eviscerating devices for poultry</li> </ul>		and tail
		25/14	<ul> <li>Beheading, eviscerating, or cleaning fish</li> </ul>
		25/16	<ul> <li>Removing fish-bones; Filleting fish</li> </ul>
Processing fish, including shellfish		25/17	<ul> <li>Skinning fish</li> </ul>
25/00	Processing fish	25/18	<ul> <li>Cutting fish into portions</li> </ul>
		25/20	<ul> <li>Shredding; Cutting into cubes; Flaking</li> </ul>
25/02	<ul> <li>Washing or descaling fish</li> </ul>	25/22	Fish-rolling apparatus
25/04	<ul> <li>Sorting fish; Separating ice from fish packed in ice</li> </ul>	23/22 Fish-folling apparatus	Fish-ronning apparatus
25/06	Work-tables; Fish-holding or auxiliary devices in	29/00	Processing shellfish, e.g. oysters, lobsters
	connection with work-tables	29/02	<ul> <li>Processing shrimps, lobsters or the like [2]</li> </ul>
25/08	<ul> <li>Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence)</li> </ul>	29/04	<ul> <li>Processing bivalves, e.g. oysters (oyster knives with</li> </ul>
		23/04	openers A47G 21/06) [2]

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