

SECTION A — HUMAN NECESSITIES

A23 FOODS, FOODSTUFFS OR NON-ALCOHOLIC BEVERAGES; PREPARATION, TREATMENT OR PRESERVATION THEREOF

A23P SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS

Note(s)

Attention is drawn to subclasses A01J, A21C, A22C, A47J, B02C, in addition to other subclasses of A23, in connection with the shaping or working of foodstuffs.

10/00	Shaping or working of foodstuffs characterised by the products [2016.01]	20/12	• • Apparatus or processes for applying powders or particles to foodstuffs, e.g. for breading; Such apparatus combined with means for pre-moistening or battering [2016.01]
10/10	• Securing foodstuffs on a non-edible supporting member [2016.01]		
10/20	• Agglomerating; Granulating; Tableting [2016.01]	20/13	• • • involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum [2016.01]
10/22	• • Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain [2016.01]	20/15	• • Apparatus or processes for coating with liquid or semi-liquid products [2016.01]
10/25	• • Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces [2016.01]	20/17	• • • by dipping in a bath [2016.01]
10/28	• • Tableting; Making food bars by compression of a dry powdered mixture [2016.01]	20/18	• • • by spray-coating, fluidised-bed coating or coating by casting (combined with breading A23P 20/12) [2016.01]
10/30	• Encapsulation of particles, e.g. foodstuff additives [2016.01]	20/20	• Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. by wrapping in preformed edible dough sheets or in edible food containers [2016.01]
10/35	• • with oils, lipids, monoglycerides or diglycerides [2016.01]	20/25	• • Filling or stuffing cored food pieces, e.g. combined with coring or making cavities [2016.01]
10/40	• Making free-flowing powder or instant powder, i.e. powder which is reconstituted rapidly when liquid is added (A23P 10/20, A23P 10/30 take precedence) [2016.01]	30/00	Shaping or working of foodstuffs characterised by the process or apparatus (A23P 10/00, A23P 20/00 take precedence) [2016.01]
10/43	• • using anti-caking agents or agents improving flowability, added during or after formation of the powder [2016.01]	30/10	• Moulding [2016.01]
10/47	• • using additives, e.g. emulsifiers, wetting agents or dust-binding agents [2016.01]	30/20	• Extruding [2016.01]
20/00	Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs [2016.01]	30/25	• • Co-extrusion of different foodstuffs [2016.01]
20/10	• Coating with edible coatings, e.g. with oils or fats [2016.01]	30/30	• Puffing or expanding [2016.01]
		30/32	• • by pressure release, e.g. explosion puffing; by vacuum treatment [2016.01]
		30/34	• • • by extrusion-expansion [2016.01]
		30/36	• • • in discontinuously working apparatus [2016.01]
		30/38	• • by heating (combined with pressure release or vacuum treatment A23P 30/32) [2016.01]
		30/40	• Foaming or whipping [2016.01]