

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; TREATMENT THEREOF, NOT COVERED BY OTHER CLASSES

(NOTE omitted)

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

NOTE

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

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

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| 10/00 | Shaping or working of foodstuffs characterised by the products | 20/15 | . . Apparatus or processes for coating with liquid or semi-liquid products |
| 10/10 | . Securing foodstuffs on a non-edible supporting member | 20/17 | . . . by dipping in a bath |
| 10/20 | . Agglomerating; Granulating; Tableting | 20/18 | . . . by spray-coating, fluidised-bed coating or coating by casting (combined with breeding A23P 20/12) |
| 10/22 | . . Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain | 20/19 | . {Coating with non-edible coatings} |
| 10/25 | . . Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces | 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 |
| 10/28 | . . Tableting; Making food bars by compression of a dry powdered mixture | 20/25 | . . Filling or stuffing cored food pieces, e.g. combined with coring or making cavities |
| 10/30 | . Encapsulation of particles, e.g. foodstuff additives | 2020/251 | . . . {Tempura batter; Leavened or other aerate batter or coating} |
| 10/35 | . . with oils, lipids, monoglycerides or diglycerides | 2020/253 | . . . {Coating food items by printing onto them; Printing layers of food products} |
| 10/40 | . 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) | | |
| 10/43 | . . using anti-caking agents or agents improving flowability, added during or after formation of the powder | 30/00 | Shaping or working of foodstuffs characterised by the process or apparatus (A23P 10/00, A23P 20/00 take precedence) |
| 10/47 | . . using additives, e.g. emulsifiers, wetting agents or dust-binding agents | 30/10 | . Moulding |
| | | 30/20 | . Extruding |
| 20/00 | Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs | 30/25 | . . Co-extrusion of different foodstuffs |
| 20/10 | . Coating with edible coatings, e.g. with oils or fats | 30/30 | . Puffing or expanding |
| 20/105 | . . {Coating with compositions containing vegetable or microbial fermentation gums, e.g. cellulose or derivatives; Coating with edible polymers, e.g. polyvinylalcohol} | 30/32 | . . by pressure release, e.g. explosion puffing; by vacuum treatment |
| 20/11 | . . {Coating with compositions containing a majority of oils, fats, mono/diglycerides, fatty acids, mineral oils, waxes or paraffins} | 30/34 | . . . by extrusion-expansion |
| 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 | 30/36 | . . . in discontinuously working apparatus |
| 20/13 | . . . involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum | 30/38 | . . by heating (combined with pressure release or vacuum treatment A23P 30/32) |
| | | 30/40 | . Foaming or whipping |
| | | 2030/405 | . . {Forming foamed food products by sonication} |