

A23G

COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF

Definition statement

This place covers:

Confectionery products, chocolate, cocoa products, chewing gums, ice creams and frozen confections. Processes of preparation, Decorating sweetmeats including cakes and apparatus adapted for manufacture of these products.

Relationships with other classification places

Bakery or pastry products, cookies, biscuit ([A21D](#)), other cereal products (e.g. granola bars: [A23L](#) or [A21D](#)), non-frozen dairy products ([A23C](#)), fruits products ([A23B](#), [A23L](#)), sugars or sweeteners per se. ([A23L 27/30](#), [C07H](#)), sugar industry ([C13B](#)), other saccharides ([C13K](#))

References

Limiting references

This place does not cover:

Bakery or pastry products, cookies, biscuits	A21D
Dairy products, yogurt	A23C
Cereal products, granola bars	A23L 7/126
Puddings, dry powder puddings	A23L 9/10
Snack fruit products	A23L 19/09
Sweetening agents	A23L 27/30
Edible, soluble films	A23L 27/79
Sugars, derivatives thereof	C07H
Polysaccharides	C08L
Sugar industry	C13B
Other saccharides	C13K

Informative references

Attention is drawn to the following places, which may be of interest for search:

Fat, oil compositions	A23D
Marmelade, jams, Jellies, simulated fruit products	A23L 21/10
Honey	A23L 21/25
Chewing tobacco	A24B 13/00
Cigarette substitute	A24B 15/16 , A24F 47/00
Kitchen equipmentIce cream scoops	A47J , A47J 43/282
Preparation for medical, dental or toilet purposes	A61K
Medical chewing gums	A61K 9/0058

Pills, tablets	A61K 9/20
Medical dragees, coated pills or tablets, coating process	A61K 9/28
Medical preparation in capsules of chocolate	A61K 9/48
Preparations for care of the teeth	A61Q 11/00
Ice cream packages	B65D 85/78
Refrigeration machines, cooling freezing	F25B , F25D
Drying	F26B

Special rules of classification

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.

The main group [A23G 3/00](#) takes precedence over [A23G 1/00](#) and [A23G 9/00](#).

Special processing steps not included in main groups [A23G 1/00](#) ad [A23G 9/00](#) are classified in the appropriate subgroup of [A23G 3/00](#).

The classification symbols of groups:

[A23G 1/305](#), [A23G 1/56](#), [A23G 3/343](#), [A23G 3/346](#), [A23G 4/062](#), [A23G 9/322](#) and [A23G 9/52](#) can be used in combination with Indexing Codes [A23G](#). Only one symbol is added after the classification symbol. If necessary, the classification symbol with a different additional symbol is repeated e.g. [A23G 1/56](#), [A23G 2200/02](#)

[A23G 1/56](#), [A23G 2210/00](#)

The additional symbols give further information concerning structure, composition or form.

[A23V 2002/00](#) Indexing scheme should be used as much as possible in combination with the subgroups [A23G 1/30](#), [A23G 3/34](#), [A23G 4/06](#) and [A23G 9/32](#) and lower.

A23G 1/00

Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor

References

Application-oriented references

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Kitchen equipment for cocoa preparation	A47J
Apparatus for making beverages	A47J 31/00

A23G 1/02**Preliminary treatment, e.g. fermentation of cocoa****References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Machines for roasting cocoa	A23N 12/00
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A23G 1/04**Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa [A23N 12/00](#))****References****Limiting references***This place does not cover:*

Machines for roasting cocoa	A23N 12/00
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Informative references*Attention is drawn to the following places, which may be of interest for search:*

Crushing or grinding apparatus in general	B02C
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A23G 1/08**Cocoa butter presses****References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Presses for squeezing out liquid from liquid-containing material in general	B30B
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A23G 1/28**Apparatus for removing chocolate from the moulds****References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Discharging baked goods from tins	A21B 3/18
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A23G 1/305**{Products for covering, coating, finishing, decorating}****Definition statement***This place covers:*

coating compositions, edible inks

A23G 1/36**characterised by the fats used (containing dairy products [A23G 1/46](#))****Definition statement***This place covers:*

structure, composition or amount of fatty component

A23G 1/40**characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 1/46](#))****Definition statement***This place covers:*

- carbohydrates used in the cocoa products, e.g. polysaccharides;
- artificial sweetening agents used in the cocoa products (dipeptide sweeteners [A23G 1/44](#))

A23G 1/426**{containing vitamins, antibiotics}****Definition statement***This place covers:*vitamins, antibiotics, other medicinal or pharmaceutical products contained in the cocoa products, [A23G 1/48](#) takes precedence**A23G 1/44****containing peptides or proteins (containing dairy products [A23G 1/46](#))****Definition statement***This place covers:*

peptides, proteins or amino acids contained in the cocoa products

A23G 1/54**Composite products, e.g. layered {laminated}, coated, filled****Definition statement***This place covers:*

- composites products, e.g. layered, laminated, coated, filled;
- microstructures e.g. encapsulated additives

A23G 1/56

making liquid products, e.g. for making chocolate milk {drinks and the products for their preparation, pastes for spreading, milk crumb, ([A23G 1/305](#) takes precedence)}

Definition statement

This place covers:

- intermediate products, e.g. special fat for chocolate, milk crumb, chocolate powder.
- Chocolate drinks in powder or liquid form
- processes for making chocolate milk/drinks
- processes for making the powder for preparing the liquid cocoa composition

A23G 3/0002

{Processes of manufacture not relating to composition and compounding ingredients}

Definition statement

This place covers:

processes and method steps for manufacturing confectionery products

Special rules of classification

When description of mechanical elements or structures (apparatus) is present, a double classification in the corresponding subgroups of [A23G 3/02](#) is necessary.

A23G 3/02

Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor

Definition statement

This place covers:

Apparatus and accessories, e.g mixing elements, extrusion screw, moulds, control systems, manual handled equipment like piping bags for manufacture or treatment of confectionery products.

Special rules of classification

When description of the obtained product, process or method steps is present, a double classification in the corresponding subgroups of [A23G 3/0002](#) is necessary.

A23G 3/28

Apparatus for decorating sweetmeats or confectionery

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Applying liquids to surfaces in general	B05
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A23G 3/32

Processes for preparing caramel or sugar colours

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Colouring foodstuffs	A23L 5/40
Flavouring foodstuffs	A23L 27/00

A23G 3/343

{Products for covering, coating, finishing, decorating}

Definition statement

This place covers:

coating compositions, edible inks

A23G 3/346

{Finished or semi-finished products in the form of powders, paste or liquids ([A23G 3/343](#) takes precedence)}

Definition statement

This place covers:

- Intermediate products, e.g. special fat for confectionery products, special carbohydrates and products in powder form to be finished with a liquid.
- Products in liquid, paste or powder form.

A23G 3/368

{containing vitamins, antibiotics}

Definition statement

This place covers:

vitamins, antibiotics, other medicinal or pharmaceutical products contained in the sweetmeats,
[A23G 3/48](#) takes precedence

References

Limiting references

This place does not cover:

Sweetmeats characterized by the composition containing plants or parts thereof	A23G 3/48
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A23G 3/40

characterised by the fats used (containing dairy products [A23G 3/46](#))

Definition statement

This place covers:

nature, structure, composition or amount of fatty component

A23G 3/42

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 3/46](#))

Definition statement

This place covers:

carbohydrates used in the sweetmeats, e.g. polysaccharides;

- artificial sweetening agents used in the sweetmeats, (dipeptide sweeteners [A23G 3/44](#)), ([A23G 3/38](#) takes precedence)

References**Limiting references**

This place does not cover:

Sweetmeats characterised by sucrose-free products	A23G 3/38
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Sweetmeats characterised by peptides or proteins	A23G 3/44
sweetmeats characterised by dairy compositions	A23G 3/46

Special rules of classification

Sweetmeats comprising milk or dairy components are classified in [A23G 3/46](#) but a lactose or whey protein isolated component will be classified in [A23G 3/42](#) and [A23G 3/44](#) respectively.

A23G 3/44

containing peptides or proteins (containing dairy products [A23G 3/46](#))

Definition statement

This place covers:

peptides, proteins, amino acids contained in the sweetmeats

A23G 3/50

characterised by shape, structure or physical form, e.g. products with supported structure

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Composite structures including chocolate, e.g. as layer, coating or filler	A23G 1/54
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A23G 3/54

Composite products, e.g. layered, coated, filled

Definition statement

This place covers:

- composites products, e.g. layered, coated , filled
- microstructures e.g. encapsulated additives

A23G 4/00

Chewing gum

References

Application-oriented references

Examples of places where the subject matter of this place is covered when specially adapted, used for a particular purpose, or incorporated in a larger system:

Medicinal preparations characterised by chewing gum form	A61K 9/0058
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A23G 4/02

Apparatus specially adapted for manufacture or treatment of chewing gum

Definition statement

This place covers:

apparatus or method of manufacture

A23G 4/062

{Products for covering, coating, finishing, decorating}

Definition statement

This place covers:

coating compositions, edible inks, rolling compounds

A23G 4/066**{characterised by the fat used}****Definition statement***This place covers:*

nature, structure, composition or amount of fatty component

A23G 4/10**characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 4/16](#))****Definition statement***This place covers:*

- Carbohydrates used in chewing gum, e.g. polysaccharides,
- artificial sweetening agents used in chewing gum, (dipeptide sweeteners [A23G 4/14](#))

A23G 4/126**{containing vitamins, antibiotics}****Definition statement***This place covers:*vitamins, antibiotics, other medicinal or pharmaceutical products contained in chewing gum, [A23G 4/068](#) takes precedence.**References****Limiting references***This place does not cover:*

Chewing gum characterised by the fat used	A23G 4/068
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A23G 4/14**containing peptides or proteins (containing dairy products [A23G 4/16](#))****Definition statement***This place covers:*

peptides, proteins, amino acids contained in chewing gum

A23G 4/20**Composite products, e.g. centre-filled {, multi-layer, laminated}****Definition statement***This place covers:*

- composites products, e.g. layered, coated, filled
- microstructures e.g. encapsulated additives

A23G 9/04**Production of frozen sweets, e.g. ice-cream****References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Packages	B65D 85/78
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A23G 9/08**Batch production {(A23G 9/06 takes precedence)}****References****Limiting references***This place does not cover:*

Characterised by using carbon dioxide or carbon dioxide snow or other cryogenic agents as cooling medium	A23G 9/06
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Informative references*Attention is drawn to the following places, which may be of interest for search:*

Continuous production	A23G 9/14
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A23G 9/322**{Products for covering, coating, finishing, decorating}****Definition statement***This place covers:*

coating compositions, edible inks

A23G 9/327**{characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (butter, dairy cream or milkfat [A23G 9/40](#))}****Definition statement***This place covers:*

nature, structure, composition or amount of fatty component

A23G 9/34

characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used [A23G 9/40](#))

Definition statement

This place covers:

- Frozen sweets comprising carbohydrates, e.g. polysaccharides
- Frozen sweets comprising artificial sweetening agents (dipeptide sweeteners [A23G 9/38](#))

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Frozen sweets containing peptides or proteins	A23G 9/38
Frozen sweets characterized by dairy products used	A23G 9/40

Special rules of classification

Frozen sweets comprising milk or dairy components are classified in [A23G 9/40](#) but a lactose or whey protein isolated component will be classified in [A23G 9/34](#) and [A23G 9/38](#) respectively.

A23G 9/366

{containing vitamins, antibiotics}

Definition statement

This place covers:

vitamins, antibiotics, medicinal or pharmaceutical products contained in frozen sweets, [A23G 9/42](#) takes precedence.

References

Limiting references

This place does not cover:

Frozen sweets containing plants or parts thereof	A23G 9/42
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A23G 9/38

containing peptides or proteins (characterised by the dairy products used [A23G 9/40](#))

Definition statement

This place covers:

peptides, proteins, amino acids contained in frozen sweets

A23G 9/48**Composite products, e.g. layered {, laminated}, coated, filled****Definition statement***This place covers:*

- composite products, e.g. layered, laminated, coated, filled
- microstructures e.g. encapsulated additives

A23G 9/52**Liquid products; Solid products in the form of powders, flakes or granules for making liquid products {; Finished or semi-finished solid products, frozen granules}****Definition statement***This place covers:*

premix for ice cream, intermediate product for ice cream or frozen dessert preparation

Glossary of terms*In this place, the following terms or expressions are used with the meaning indicated:*

ice cream	any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice
slush ice	semi-frozen beverage, granité