

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

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

#### A22B SLAUGHTERING

##### 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.

1/00	<b>Apparatus for fettering animals to be slaughtered</b>	5/0082	. {Cleaning, washing or disinfecting carcasses (disinfecting poultry carcasses <a href="#">A22C 21/0061</a> )}
3/00	<b>Slaughtering or stunning ({anaesthetising animals <a href="#">A61D 7/04</a>; cutting in general <a href="#">B26</a>})</b>	5/0088	. {Electric stimulation of carcasses}
3/005	. {by means of gas}	5/0094	. {Cutting or blocking the rectum of a carcass, e.g. for avoiding fecal contamination}
3/02	. by means of bolts, e.g. slaughtering pistols, cartridges <a href="#">(pistols F41C)</a>	5/02	. Slaughtering pens
3/04	. Masks for animals to be slaughtered; Masks combined with stunning arrangements	5/04	. Blood-collecting apparatus; Blood-stirring devices
3/06	. Slaughtering or stunning by electric current ( <a href="#">electric circuits therefor H05C</a> )	5/06	. Slaughtering stands or spreaders for cattle
3/08	. for poultry or fish, e.g. slaughtering pliers, slaughtering shears	5/08	. Scalding; Scraping; Dehairing; Singeing ( <a href="#">treatment of hides or skins C14B</a> )
3/083	. . {Stunning devices specially adapted for fish}	5/10	. . Hand-operated instruments
3/086	. . {Stunning devices specially adapted for poultry}	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
<b>5/00</b>	<b>Accessories for use during or after slaughtering</b>	5/161	. . {Methods or means for pulling the hide from carcasses}
5/0005	. {Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis ( <a href="#">for poultry A22C 21/06</a> ; for fish <a href="#">A22C 25/14</a> )}	5/163	. . {Skinning knives with disc-shaped blades ( <a href="#">disc cutters B26D 1/14</a> ; motor-driven hand tools with disc blades <a href="#">B26B 25/00</a> )}
2005/0011	. . {Means for closing or removing the vent, rectum, anus or cloaca of carcasses}	5/165	. . {Ring knives specially adapted for skinning (motor driven tools with annular blades <a href="#">B26B 25/02</a> )}
5/0017	. {Apparatus for cutting, dividing or deboning carcasses}	5/166	. . {Drum skinners}
5/0023	. . {Cutting open the abdominal cavity of a carcass}	5/168	. . {Hand tools specially adapted for skinning carcasses}
5/0029	. . {Cutting through or detaching portions of a carcass ( <a href="#">splitting carcasses A22B 5/20</a> )}	5/18	. Cleaning the stomach of slaughtered animals
5/0035	. . {Deboning or obtaining boneless pieces of meat from a carcass ( <a href="#">devices for deboning meat A22C 17/004</a> )}	5/20	. Splitting instruments <a href="#">{(cutting operations on carcasses other than splitting A22B 5/0017)}</a>
5/0041	. . {Electronic, robotic or computer assisted cutting, dividing or deboning carcasses}	5/201	. . {Removing the spinal cord or other nervous tissues}
5/0047	. . {Hand-tools for deboning, cutting or dividing carcasses}	5/202	. . {Guides or devices for holding the carcass during the splitting operation}
5/0052	. . {Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads}	5/203	. . {Meat or bone saws for splitting carcasses ( <a href="#">cutting meat A22C 17/0006</a> )}
5/0058	. . {Removing feet or hooves from carcasses}	5/205	. . . {Manual saws}
5/0064	. . {for classifying or grading carcasses; for measuring back fat}	5/206	. . . {Disc or circular saws ( <a href="#">motor-driven hand tools with disc blades B26B 25/00</a> ; for skinning <a href="#">A22B 5/163</a> )}
5/007	. . {Non-invasive scanning of carcasses, e.g. using image recognition, tomography, X-rays, ultrasound ( <a href="#">analysing meat, e.g. search for foreign embedded objects G01N 33/12</a> ; <a href="#">image analysis G06T 7/00</a> )}	5/207	. . . {Reciprocating, percussion or hydraulic cutting means}
5/0076	. . {Chilling or lowering the temperature of carcasses}	5/208	. . . {Band saws}
		<b>7/00</b>	<b>Slaughterhouse arrangements</b>
		7/001	. {Conveying arrangements}

- 7/002 . . {Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks}
- 7/003 . . {Positioning, orienting or supporting carcasses as they are being conveyed (influencing the position of articles during transit by conveyors B65G 47/22; during feeding B65G 47/14)}
- 7/004 . . {Rails for conveying suspended carcasses, e.g. configurations, connections (overhead conveyors B65G 17/20)}
- 7/005 . . {Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking (transferring articles between conveyors B65G 47/52)}
- 7/006 . . {Trolleys or special vehicles for carcass transportation}
- 7/007 . . {Means containing information relative to the carcass that can be attached to or are embedded in the conveying means}
- 7/008 . . {for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste}