

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

AGRICULTURE

A01 AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

A01J MANUFACTURE OF DAIRY PRODUCTS (for chemical matters, see subclass A23C)

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.}

Milking (milking stations A01K 1/12)

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|--------|---|-----------------------------------|--|
| 1/00 | Devices or accessories for milking by hand (milking stools A47C 9/04) | 5/10 | . . Pulsators arranged otherwise than on teat-cups |
| 3/00 | Milking with catheters | 5/12 | . . . with membranes |
| 5/00 | Milking machines or devices (A01J 1/00 , A01J 3/00 take precedence) | 5/14 | . . . electromagnetically controlled |
| 5/003 | . Movable milking machines | 5/16 | . . Teat-cups with pulsating devices |
| 5/007 | . Monitoring milking processes; Control or regulation of milking machines | 7/00 | Accessories for milking machines or devices |
| 5/0075 | . . {with a specially adapted stimulation of the teats} | 7/005 | . {Automatic vacuum shutoff at the end of milking} |
| 5/01 | . . Milkmeters; Milk flow sensing devices {(air or gas separators in combination with liquid meters G01F 15/08)} | 7/02 | . for cleaning or sanitising milking machines or devices |
| 5/013 | . On-site detection of mastitis in milk | 7/022 | . . {Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place} |
| 5/0131 | . . {by analysing the milk composition, e.g. concentration or detection of specific substances} | 7/025 | . . {Teat cup cleaning, e.g. by rinse jetters or nozzles} |
| 5/0132 | . . . {using a cell counter} | 7/027 | . . {Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators} |
| 5/0133 | . . {by using electricity, e.g. conductivity or capacitance} | 7/04 | . for treatment of udders or teats, e.g. for cleaning |
| 5/0134 | . . {by using filters or decanters} | 9/00 | Milk receptacles |
| 5/0135 | . . {by using light, e.g. light absorption or light transmission} | 9/02 | . with straining or filtering devices |
| 5/0136 | . . {by using milk flow characteristics, e.g. differences between udder quarters or differences with previous milking runs} | 9/04 | . with cooling arrangements |
| 5/0137 | . . {by using sound, e.g. ultrasonic detection} | 9/06 | . with self-closing valve |
| 5/0138 | . . {by using temperature} | 9/08 | . Holding or supporting devices for milking receptacles |
| 5/017 | . Automatic attaching or detaching of clusters | 9/10 | . Milking pails connected with milking stools |
| 5/0175 | . . {Attaching of clusters} | | |
| 5/02 | . with mechanical manipulation of teats | Treatment of milk or cream | |
| 5/04 | . with pneumatic manipulation of teats | 11/00 | Apparatus for treating milk (dairy concentration, evaporation or drying A23C 1/00; preservation of milk or milk preparations A23C 3/00) |
| 5/041 | . . {Milk claw} | 11/02 | . Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56) |
| 5/042 | . . {Milk releaser} | 11/04 | . Appliances for aerating or de-aerating milk |
| 5/044 | . . {Milk lines or coupling devices for milk conduits} | 11/06 | . Strainers or filters for milk |
| 5/045 | . . {Taking milk-samples (sampling in general G01N 1/00)} | 11/08 | . . Holders for strainers or cloth filters |
| 5/047 | . . {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps F04)} | 11/10 | . Separating milk from cream |
| 5/048 | . . . {Vacuum regulators} | 11/12 | . . Appliances for removing cream |
| 5/06 | . . Teat-cups with one chamber | 11/14 | . . . by raising the level of the milk |
| 5/08 | . . Teat-cups with two chambers | 11/16 | . Homogenising milk |
| | | 13/00 | Tanks for treating cream |
| | | 15/00 | Manufacturing butter |
| | | 15/02 | . Stationary churns with beating equipment |
| | | 15/04 | . Rotating or oscillating churns |

- 15/06 . . with beating equipment which is movable in respect of the churn wall
- 15/08 . . without beating equipment which is movable in respect of the churn wall
- 15/10 . Devices for manufacturing butter other than by churns
- 15/12 . . with arrangements for making butter in a continuous process
- 15/14 . Churns with arrangements for making butter by blowing-in air
- 15/16 . Details; Accessories
- 15/18 . . Devices for de-aerating
- 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
- 15/22 . . Lids or covers for butter churns
- 15/24 . . Beaters for butter churns
- 15/25 . . Means for removing butter from churns or the like
- 15/26 . Combined appliances for separating, churning and kneading
- 15/28 . Driving mechanisms
- 25/15 . . Presses therefor
- 25/16 . Devices for treating cheese during ripening
- 25/162 . . {for storing or turning of cheese}
- 25/165 . . {Cold-storage rooms or ventilation systems for stocked cheese}
- 25/167 . . {for salting cheese}
- 27/00 After-treatment of cheese; Coating the cheese**
- 27/005 . {Marking cheese}
- 27/02 . Coating the cheese, e.g. with paraffin wax
- 27/04 . Milling or recasting cheese
- 27/045 . . {Multilayer cheese}
- 99/00 Subject matter not provided for in other groups of this subclass**

Kneading or forming butter; Kneading or forming margarine or butter substitutes

- 17/00 Kneading machines for butter, or the like**
- 19/00 Hand devices for forming slabs of butter, or the like**
- 21/00 Machines for forming slabs of butter, or the like**
- 21/02 . with extruding arrangements and cutting devices, with or without packing devices
- 23/00 Devices for dividing bulk butter, or the like**

Cheese-making

- 25/00 Cheese-making (coating the cheese [A01J 27/02](#))**
- 25/001 . {in basins}
- 25/002 . {continuously}
- 25/004 . {by filling curd into permanent containers, i.e. for sale of the final product}
- 25/005 . {with salting the curd}
- 25/007 . {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
- 25/008 . {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
- 25/02 . Cheese basins
- 25/04 . . Devices for cleaning cheese basins
- 25/06 . Devices for dividing curdled milk
- 25/08 . Devices for removing cheese from basins
- 25/10 . Devices for removing whey from basins
- 25/11 . Separating whey from curds; Washing the curds
- 25/111 . . {by continuous separation}
- 25/112 . . . {in cylinders}
- 25/114 . . . {on endless belts}
- 25/115 . . {by discontinuous separation}
- 25/117 . . {Filter design}
- 25/118 . . {Washing the curds}
- 25/12 . Forming the cheese
- 25/123 . . {Removing cheese from moulds}
- 25/126 . . {Cleaning cheese making equipment (cleaning milking machines [A01J 7/02](#))}
- 25/13 . . Moulds therefor