

A23G

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

Definition statement

This subclass/group 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.

Relationship between large subject matter areas

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 1/236](#), [C07H](#)), sugar industry ([C13B](#)), other saccharides ([C13K](#))

References relevant to classification in this subclass

This subclass/group does not cover:

Bakery or pastry products, cookies, biscuits	A21D
Cereal products, granola bars	A23L 1/1643
Puddings, dry powder puddings	A23L 1/187
Snack fruit products	A23L 1/2128
Edible, soluble films	A23L 1/2205
Sweetening agents	A23L 1/236
Dairy products, yogurt	A23C
Sugars, derivatives thereof	C07H
Polysaccharides	C08L
Sugar industry	C13B

Other saccharides	C13K
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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 1/06
Honey	A23L 1/08
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 within this subclass

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](#) and [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 Code system 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 (kitchen equipment for cocoa preparation A47J, e.g. apparatus for making beverages A47J31/00)

A23G 1/305

[N: Products for covering, coating, finishing, decorating]

Definition statement

This subclass/group covers:
coating compositions, edible inks

A23G 1/36

characterised by the fats used (containing dairy products A23G1/46)

Definition statement

This subclass/group covers:

structure, composition or amount of fatty component

A23G 1/40

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G1/46)

Definition statement

This subclass/group 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

[N: containing vitamins, antibiotics]

Definition statement

This subclass/group 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 A23G1/46)

Definition statement

This subclass/group covers:

peptides, proteins or amino acids contained in the cocoa products

A23G 1/54

Composite products, e.g. layered [N: laminated], coated, filled

Definition statement

This subclass/group 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 [N: drinks and the products for their preparation, pastes for spreading, milk crumb, (A23G1/305 takes precedence)]

Definition statement

This subclass/group covers:

- intermediate products, e.g. special fat for chocolate, milk crumb, chocolate powder.
- Chocolate drinks in powder or liquid form

A23G 3/0002

[N: Processes of manufacture not relating to composition and compounding ingredients]

Definition statement

This subclass/group covers:

processes and method steps for manufacturing confectionery products

Special rules of classification within this group

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 subclass/group 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 within this group

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 3/343

[N: Products for covering, coating, finishing, decorating]

Definition statement

This subclass/group covers:
coating compositions, edible inks

A23G 3/346

[N: Finished or semi-finished products in the form of powders, paste or liquids (A23G3/343 takes precedence)]

Definition statement

This subclass/group 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 form.

A23G 3/368

[N: containing vitamins, antibiotics]

Definition statement

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

A23G 3/40

characterised by the fats used (containing dairy products A23G3/46)

Definition statement

This subclass/group covers:
nature, structure, composition or amount of fatty component

A23G 3/42

characterised by the carbohydrates used, e.g.

polysaccharides (containing dairy products A23G3/46)

Definition statement

This subclass/group 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)

A23G 3/44

containing peptides or proteins (containing dairy products A23G3/46)

Definition statement

This subclass/group covers:

peptides, proteins, amino acids contained in the sweetmeats

A23G 3/54

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

Definition statement

This subclass/group covers:

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

A23G 4/02

Apparatus specially adapted for manufacture or treatment of chewing gum

Definition statement

This subclass/group covers:

apparatus or method of manufacture

A23G 4/062

[N: Products for covering, coating, finishing, decorating]

Definition statement

This subclass/group covers:
coating compositions, edible inks, rolling compounds

A23G 4/066

[N: characterised by the fat used]

Definition statement

This subclass/group covers:
nature, structure, composition or amount of fatty component

A23G 4/10

**characterised by the carbohydrates used, e.g.
polysaccharides (containing dairy products A23G4/16)**

Definition statement

This subclass/group covers:

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

A23G 4/126

[N: containing vitamins, antibiotics]

Definition statement

This subclass/group covers:
vitamins, antibiotics, other medicinal or pharmaceutical products contained in chewing gum, [A23G 4/068](#) takes precedence.

A23G 4/14

**containing peptides or proteins (containing dairy products
A23G4/16)**

Definition statement

This subclass/group covers:
peptides, proteins, amino acids contained in chewing gum

A23G 4/20

Composite products, e.g. centre-filled, [N: multi-layer, laminated]

Definition statement

This subclass/group covers:

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

A23G 9/322

[N: Products for covering, coating, finishing, decorating]

Definition statement

This subclass/group covers:

coating compositions, edible inks

A23G 9/327

[N: characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (butter, dairy cream or milkfat A23G9/40)]

Definition statement

This subclass/group 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 A23G9/40)

Definition statement

This subclass/group covers:

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

A23G 9/366

[N: containing vitamins, antibiotics]

Definition statement

This subclass/group covers:

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

A23G 9/38

containing peptides or proteins (characterised by the dairy products used A23G9/40)

Definition statement

This subclass/group covers:

peptides, proteins, amino acids contained in frozen sweets

A23G 9/48

Composite products, e.g. layered, [N: laminated], coated, filled

Definition statement

This subclass/group 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; [N: Finished or semi-finished solid products, frozen granules]

Definition statement

This subclass/group covers:

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

Glossary of terms

In this subclass/group, 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
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slush ice	semi-frozen beverage, granité
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