

## A23P

### SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS (shaping substances in a plastic state in general B29C)

#### Definition statement

*This subclass/group covers:*

Apparatus and processes for shaping and working of foodstuff in general, not particular to any special kind of food. Processes are concerned with apparatus or process parameters (equipment to be used, configuration of said equipment, parameters such as pressure, temperature, duration of progress by equipment setup), rather than referring to products characteristics, such as recipes, ingredients etc.

#### Relationship between large subject matter areas

Pharmaceutical or cosmetic products: [A61K](#);

shaped and worked foodstuffs in general, and their corresponding processes: [A23L 1/0014](#)

#### References relevant to classification in this subclass

*This subclass/group does not cover:*

Apiculture	<a href="#">A01K 47/00-A01K 59/00</a>
Baker's ovens, machines or equipment for baking	<a href="#">A21B</a>
Grain treatment	<a href="#">B02B</a>
Foods, foodstuff or non-alcoholic beverages not covered by subclasses <a href="#">A23B-A23J</a> , their preparation or treatment, e.g. cooking, modification of nutritive qualities, physical treatment, preservation	<a href="#">A23L</a>
Domestic, e.g. household or kitchen apparatus for processing food	<a href="#">A47J</a>
Preservation of alcoholic beverages	<a href="#">C12H</a>
Devices for drying foodstuffs	<a href="#">F26B</a>

Machines for making dough or baked dough products	<a href="#">A21C</a>
Processing meat, poultry or fish	<a href="#">A22C</a>
Preserving meat, fish, eggs, fruit, vegetables, edible seeds; chemical ripening of fruit or vegetables	<a href="#">A23B</a>
Milk products	<a href="#">A23C</a>
Edible oils or fats; e.g. margarines, shortenings, cooking oils	<a href="#">A23D</a>
Coffee, tea or their substitutes; manufacture, preparation or infusion thereof	<a href="#">A23F</a>
Cocoa, cocoa products, substitutes thereof, confectionery, chewing gum, ice-cream	<a href="#">A23G</a>
Working-up proteins for foodstuffs	<a href="#">A23J 3/00</a>
Animal foods	<a href="#">A23K</a>
Post harvest processing of fruit and vegetables	<a href="#">A23N</a>

### **Informative references**

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

Shaping substances in a plastic state in general	<a href="#">B29C</a>
Cutting in general	<a href="#">B26D</a>
Dispensing, delivering or transferring liquids	<a href="#">B67D</a>
Emulsifiers in general	<a href="#">B01F 17/00</a>
Purifying water, e.g. by ion-exchange	<a href="#">C02F</a> , <a href="#">C02F 1/42</a>

Essential oils in general	<a href="#">C11B 9/00</a>
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### Special rules of classification within this subclass

May include, along with a description of mechanical elements or structures, characteristic features of the products to be manufactured, in such a case, a double classification in the corresponding subgroups of [A23L 1/0014](#) is necessary.

### Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Food	In addition to the commonly accepted foods or foodstuffs, the term in this subclass also extends to cover food ingredients, such as thickening agents (e.g. starch), flavouring agents, artificial sweeteners, food colouring agents, etc.
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## A23P 1/00

### Shaping or working of foodstuffs

#### Definition statement

*This subclass/group covers:*

Apparatus and process aspects of processing of food items in general, not related to specific food types

#### Relationship between large subject matter areas

Processes related to products, product properties, such as recipes, ingredients: [A23L 1/0014](#)

## A23P 1/005

**[N: Fixation on a non-edible supporting member (confectionery, chocolate, ice-cream A23G)]**

#### Definition statement

*This subclass/group covers:*

Machines and process for fixation of foodstuff on a non-edible supporting member, not specific to a particular type of food products

### **Relationship between large subject matter areas**

Chocolates and confectionery: [A23G](#)

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Table service (dishes and tableware)	<a href="#">A47G 19/00</a>
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## **A23P 1/02**

### **Agglomerating; Granulating; Tableting**

#### **Definition statement**

*This subclass/group covers:*

Machines and processes for agglomerating, granulating, tableting of food products in general, not specific to a particular type of food products

### **Relationship between large subject matter areas**

Agglomeration, granulation, tableting of pharmaceuticals: [A61K 9/00](#)

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Agglomerated, granulated or tabletted food products, and their related processes	<a href="#">A23L 1/0017</a>
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#### **Informative references**

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

Shaping presses in general	<a href="#">B30B</a>
Crushing or disintegrating in general	<a href="#">B02C</a>

## A23P 1/04

**Encapsulation of particles, e.g. foodstuff additives (flavouring agents A23L1/22)**

### Definition statement

*This subclass/group covers:*

Machines and processes for encapsulation of particles, e.g. foodstuff additives in general, not specific to a particular type of food products

### Relationship between large subject matter areas

Encapsulation of pharmaceuticals: [A61K 9/48](#)

### References relevant to classification in this group

*This subclass/group does not cover:*

Encapsulated food products, and their related processes	<a href="#">A23L 1/0017</a>
Flavouring agents	<a href="#">A23L 1/22</a>

## A23P 1/06

**Making free-flowing or instant powder (A23P1/02, A23P1/04 take precedence)**

### Definition statement

*This subclass/group covers:*

Machines and processes for making free-flowing or instant food powders in general, not specific to a particular type of food products

### References relevant to classification in this group

*This subclass/group does not cover:*

Food products in the form of free-flowing or instant powders, and their related processes	<a href="#">A23L 1/0035</a>
Non-alcoholic beverages in dry form	<a href="#">A23L 2/39</a>
Chocolate drinks, in powdered form	<a href="#">A23G 1/56</a>

Agglomerating; Granulating; Tabletting	<a href="#">A23P 1/02</a>
Encapsulation of particles	<a href="#">A23P 1/04</a>

## A23P 1/08

### Coating of foodstuffs; Coatings therefore; Making of laminated, multilayered or stuffed foodstuffs

#### Definition statement

*This subclass/group covers:*

Machines and processes for coating of foodstuffs, coatings therefore, making of laminated, multilayered or stuffed foodstuffs in general, not specific to a particular type of food products

#### Relationship between large subject matter areas

Coating of confectionery items: [A23G 3/00](#)

#### References relevant to classification in this group

*This subclass/group does not cover:*

Coated food products, coatings therefore, laminated or multi-layered foodstuff, and their related processes	<a href="#">A23L 1/0044</a>
Packaging	<a href="#">B65G</a>

#### Informative references

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

Coating processes and apparatus in general	<a href="#">B05C</a> , <a href="#">B05D</a>
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## A23P 1/084

[N: Apparatus or processes for dip-coating in a liquid or

## semi-liquid bath (dip-coating in general B05D1/18, B05C3/02)]

### Definition statement

*This subclass/group covers:*

Apparatus or processes for dip-coating in a liquid or semi-liquid bath

### Informative references

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

Dip-coating in general	<a href="#">B05D 1/18</a> , <a href="#">B05C 3/02</a>
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## A23P 1/085

[N: Other apparatus or processes for coating with liquid or semi-liquid products, e.g. spray-coating, fluidised-bed coating, coating by casting (combined with breading A23P1/082; coating processes and apparatus in general B05C, B05D)]

### Definition statement

*This subclass/group covers:*

Other apparatus or processes for coating of food products with liquid or semi-liquid products, e.g. spray-coating, fluidised-bed coating, coating by casting, not provided for in other classes

### Informative references

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

Coating processes and apparatus in general	<a href="#">B05C</a> , <a href="#">B05D</a>
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### Special rules of classification within this group

Combined with breading [A23P 1/082](#)

## A23P 1/10

Other shaping methods, e.g. moulding

### Definition statement

*This subclass/group covers:*

Shaping methods for food products, e.g. moulding, extruding etc, not specific to a particular type of food products, and their respective apparatus

### References relevant to classification in this group

*This subclass/group does not cover:*

Shaped or worked products, and methods related thereto	<a href="#">A23L 1/0073</a>
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### Informative references

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

Shaping of items in general	<a href="#">B29C</a>
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## A23P 1/12

### Extruding

#### Definition statement

*This subclass/group covers:*

Shaping of food products by extrusion in general, not specific to a particular type of food products

### References relevant to classification in this group

*This subclass/group does not cover:*

Extruded food products and extrusion methods linked to said products	<a href="#">A23L 1/0076</a>
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### Informative references

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

Extrusion in general	<a href="#">B29C 47/00</a>
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