

## B02B

**PREPARING GRAIN FOR MILLING; REFINING GRANULAR FRUIT TO COMMERCIAL PRODUCTS BY WORKING THE SURFACE (making dough from cereals directly A21C; preservation or sterilisation of cereals A23B; cleaning fruit A23N; preparation of malt C12C)**

### Definition statement

*This subclass/group covers:*

- Dry and wet processes for preparing and conditioning grain for milling; apparatus for hulling, husking decorticating, polishing and degerminating grains.
- Combinations of such processes and apparatus and auxiliary devices therefore.

### Informative references

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

Preservation of edible seeds, e.g. cereals	<a href="#">A23B 9/00</a>
Animal feeding-stuffs	<a href="#">A23K 1/00</a>
Foods or foodstuffs; Their preparation or treatment	<a href="#">A23L 1/00</a>
Machines for hulling, husking or cracking nuts	<a href="#">A23N 5/00</a>
Peeling vegetables or fruit	<a href="#">A23N 7/00</a>
Machines for cleaning, blanching, drying or roasting fruits or vegetables, e.g. coffee, cocoa, nuts	<a href="#">A23N 12/00</a>
Separating solids from solids by screening, sieving, sifting, sorting in general	<a href="#">B07B</a> , <a href="#">B07C</a>
Preparation of starch	<a href="#">C08B 30/00</a>
Production of fats or fatty oils from raw materials	<a href="#">C11B 1/00</a>

Preparation of oxygen-containing organic compounds Ethanol, i.e. non-beverage	<a href="#">C12P 7/06</a>
Drying apparatus in general	<a href="#">F26B</a>

### Special rules of classification within this subclass

Japanese documents are very important and the Japanese documentation and classification has to be considered for search, especially for rice.

The Japanese FI-classes related to preparing grain for milling are [B02B 1/00](#) to [B02B 7/02&109](#). The corresponding F-term theme code is 4D043 that is useful for searching for adjustment and processing of grain.

### B02B 1/00

**Preparing grain for milling and like processes (hulling, husking, decorticating, polishing, removing the awns, or degerming B02B3/00)**

#### Definition statement

*This subclass/group covers:*

Processes for the pre-treatment of grain prior to milling.

### Special rules of classification within this group

Specific apparatus suitable for sifting, sorting, drying of grain which are not explicitly in a cooperating relationship with other grain preparing equipment.

### B02B 3/00

**Hulling; Husking; Decorticating (decorticating textile fibres D01B1/14); Polishing; Removing the awns (in threshing machines A01F12/42 ); Degerming**

#### Definition statement

*This subclass/group covers:*

All kind of apparatus for hulling, husking, polishing etc. of grains having discs, rollers, screws or worms, beaters, brushes or combinations thereof or having fluid means.

## **B02B 5/00**

### **Grain treatment not otherwise provided for**

#### **Definition statement**

*This subclass/group covers:*

- Systems or sequences of operations, combined processes and apparatus for the preparation of grain for milling.
- Combinations with milling methods or milling devices.

#### **Informative references**

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

Other milling methods or mills specially adapted for grain; Systems or sequences of operations; Plant	<a href="#">B02C 9/04</a>
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## **B02B 7/00**

### **Auxiliary devices**

#### **Definition statement**

*This subclass/group covers:*

- Feeding and discharging devices associated with hulling, husking, polishing etc. machines.
- Sifting and sorting devices associated with hulling, husking, polishing etc. machines.