

1	CRUSTACEAN (E.G., SHRIMP, CRAB, LOBSTER, CRAYFISH)	45	..Nozzle
2	..Shrimp processing	46	.Linking
3	..Deveining	47	..By twisting
4	..Beheader	48	..By applying constricting member
5	..Peeler	49	.Delinking
6	..Hand tool	50	.Peeling
7	..Vibratory meat removal	51	.Sausage link handling
8	..Meat removal by pressure differential	52	SLAUGHTERING
9	..Squeezing meat out	53	.Conveying live animals to slaughtering apparatus
10	..Meat removal by centrifugal force	54	.Restraint or immobilizer
11	..Claw lock	55	..Knocking pen
12	MOLLUSK (E.G., OYSTER, CLAM, SQUID, MUSSEL, OCTOPUS, SNAIL, SLUG, SCALLOP)	56	..Fall directing device
13	..Bivalve opener	57	.Stunning
14	..With heat treatment	58	..Electric
15	..By pressure differential	59	...Trough or tank
16	..Support and wedge	60	...Hand held stunner
17	..Hand tool	61	..Spring loaded
18	..Eviscerating	62	..Pneumatic
19	..Pinching rollers	63	.Throat slitting or severing
20	..By fluid pressure	64	..Beheading
21	SHIRRING OF CASING	65	.Sticking
22	..Combined with sausage stuffing	66	.Anesthetizing or gassing
23	..Multiple shirring devices operating simultaneously	67	.Bleeding
24	..Shirring head	68	..Suction assisted
25	..Moves about axis parallel to shirring mandrel	69	..Trocar and cannula
26	..Combined with twisting of casing	70	.Tongue protector
27	..Fluid lubrication of casing	71	EPIDERMAL OUTGROWTH REMOVER
28	..Inflation pressure control	72	.Wax-type
29	..Severing into discrete lengths	73	.Singeing
30	SAUSAGE MAKING	74	.Scalding
31	..Automatic control	75	..With simultaneous scraping or defeathering
32	..Casing handling	76	...Spray type scalding
33	..Insertion on nozzle	77	..Spray type scalding
34	...Indexing onto stuffing horn	78	..Tanks
35	..Stuffing	79	...Means for raising or lowering animals into or out of scalding tank (e.g., hoists)
36	..Multiple head	80	...Conveyed through scalding tank
37	..Sausage sizing and shaping	81	.By fluid material impingement
38	...Sizing ring	82	.Gripping type
39	...Casing insert (e.g., flat ended sausage)	83	..And further including rotary type remover
40	..Pump type	84	..At least one surface rotates and moves cyclically towards and away from the other gripping surface
41	...Rotary piston	85	...Pinched between roller nip
42	...Reciprocating piston	86	.Power driven
43	...Fluid motor	87	..Beater (i.e., flexible end)
44	...Screw	88	...Rotary
		89	...Carcass conveyed past beater

90Axis of rotation parallel to work path	132	.Skinning implement (e.g., hand tool)
91Axis of rotation perpendicular to work path	133	..Power type
92Batch type	134	DEFATTER
93Beater element structure or mounting	135	DEBONING
94	..Rotary scraper (i.e., rigid end)	136	.Plow type
95	..Carcass conveyed past scraper	137	..Hand-held tool
96	..Batch (e.g., cradle)	138	.Pressure type
97	..Scraper element structure or mounting	139	.Beater or abrader type
98	..Scaler (i.e., serrated or toothed end)	140	.Fluid impingement type
99	..Rotary	141	TENDERIZERS
100Driven behind boat	142	.Coacting rolls
101Hand held	143	.Roll and plate
102	.Hand tool	144	.Coacting toothed plates
103	..Diverse tool	145	.Hand roll
104	..Scraper	146	.Hand manipulated pounder
105	..Scaler	147	..With chopper
106	VISCERA PROCESSING	148	SCORING CUTTERS
107	.Eviscerating including means to remove external portion of animal	149	CARCASS SUBDIVISION
108	..Removal of head with viscera	150	.Automatic control
109	..Removal of vent with viscera	151	..Of cutters in series
110	.Roe or ova	152	..Of splitting
111	.Gizzard	153	...Carcass oriented relative to cutter
112	..Harvesting	154	..Of extremity cutter
113	..Opener	155	..Of subdivision into portions
114	...With cleaning	156	...Movement of cutter controlled
115	.Oil gland removers	157By sensed dimensions of carcass
116	.Pressure differential type	158By sensed color variation
117	.Gripper or hook type eviscerator	159By manually placed markings
118	.Spoon type eviscerator	160	.Cutting longitudinally through body or body portion (i.e., splitters)
119	.Rotary scrubber type eviscerator	161	..Fish filleting
120	.Venting or opening preparatory to eviscerating	162	...Coacting rotary disc cutters
121	..Of fish	163	..Means repositioning carcass relative to cutter
122	..By tubular rotary cutter	164	..Portable cutter
123	.Viscera cleaner	165	.While internally supported on a mandrel
124	.Giblet inserter	166	.Extremity remover
125	SKINNING	167	..Carcass suspended during removing
126	.Temperature modification perfects skinning operation	168	...Neck puller
127	.Peeling by movement of workpiece past cutter	169	..Wing remover
128	.Gripper or hook type	170	..Carcass conveyed to cutter in horizontal position
129	..Drum skinner type	171	.Loin remover
130	..Skin pinching roller type	172	SINEW REMOVER
131	.Fluid pressure type	173	WASHER
		174	MODELLING (E.G., SHAPING)
		175	.Bacon stretcher

- 176 .Visceral cavity closure
- 177 **CONVEYER**
- 178 .Elevating
- 179 .Orienting
- 180 .Registering (i.e., aligning)
- 181 .Metering (e.g., from bulk supply)
- 182 .Transfer from one conveyor to another
- 183 .Loading or unloading
- 184 .Sorting
- 185 **SUPPORT**
- 186 .Smoke stick
- 187 .Carcass or portion suspended (i.e., hanger)
- 188 ..Fowl
- 189 ..Gambrel
- 190 ..Grappling
- 191 ...Weight of suspended carcass spreads carcass engaging means apart
- 192 ...Foldable to facilitate transport
- 193 ..Bacon hanger
- 194 .Underlying support
- 195 ..With clamp (clipboard type)
- 196 ..With prong (e.g., impaling means)
- 197 .Carcass spreader
- 198 **MISCELLANEOUS**

FOREIGN ART COLLECTIONSFOR **CLASS-RELATED FOREIGN DOCUMENTS**

