A01J

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

References

Limiting references

This place does not cover:

For chemical matters	<u>A23C</u>

Informative references

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

Preservation, pasteurisation, sterilisation of milk products	A23
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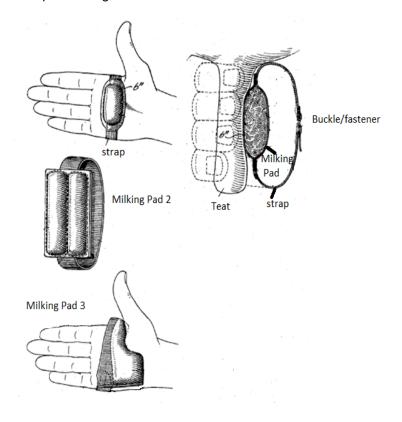
A01J 1/00

Devices or accessories for milking by hand (milking stools A47C 9/04)

Definition statement

This place covers:

Example: Milking Pad



Limiting references

This place does not cover:

Milking stools	A47C 9/04

A01J 3/00

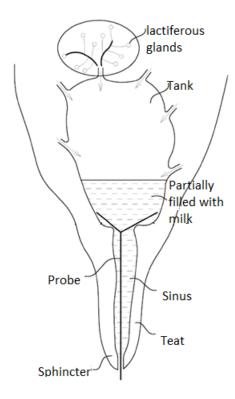
Milking with catheters

Definition statement

This place covers:

Illustrative example of subject matter classified in this group

Figure 1. Self-supporting probe for a milking machine. Below a diagrammatic sagittal section of the tank of a teat of an extended cow by a teat, in which is inserted a probe.



A01J 5/00

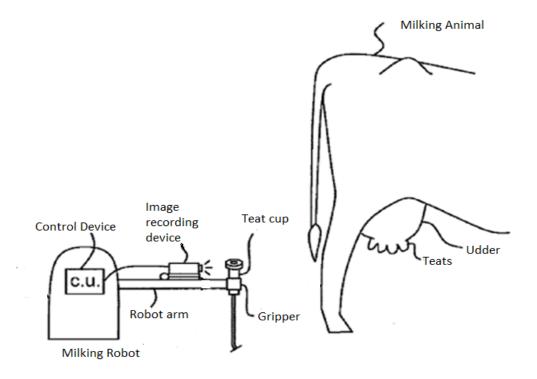
Milking machines or devices (A01J 1/00, A01J 3/00 take precedence)

Definition statement

This place covers:

This main group includes milking robots and monitoring devices

Example: Milking robot and method for teat cup attachment.



References

Limiting references

This place does not cover:

Devices or accessories for milking by hand	A01J 1/00
Milking with catheters	A01J 3/00

Informative references

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

Cleaning milking installations and teats	A01J 7/00
Milk tanks	A01J 9/00
Milking stations	A01K 1/12

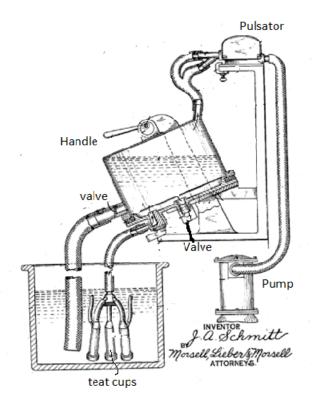
A01J 7/00

Accessories for milking machines or devices

Definition statement

This place covers:

Figure 1. Cleaner for Dairy Equipment



Informative references

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

Milk tanks	A01J 9/00
Cleaning stalls	A01K 1/00
Milking stations	A01K 1/12

A01J 7/02

for cleaning or sanitising milking machines or devices

References

Informative references

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

Cleaning the internal surfaces of pipes or tubes of milking machines	B08B 9/027
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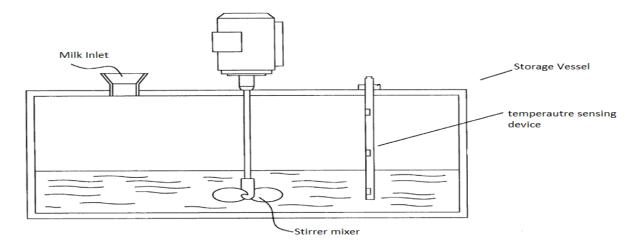
A01J 9/00

Milk receptacles

Definition statement

This place covers:

Figure 1. A data logger in the form of a temperature sensing device having three temperature sensors.



Informative references

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

Containers in general	<u>B65D</u>
Devices for tilting and emptying of containers	B65G 65/23

A01J 11/00

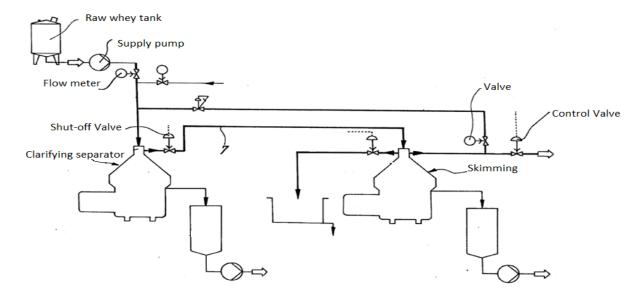
Apparatus for treating milk (dairy concentration, evaporation or drying A23C 1/00; preservation of milk or milk preparations A23C 3/00)

Definition statement

This place covers:

This main group is limited to apparatuses therefor

Figure 1. Whey cream-removal station for whey processing during cheese production.



Limiting references

This place does not cover:

Dairy concentration, evaporation or drying	A23C 1/00
Preservation of milk or milk preparations	A23C 3/00

A01J 11/02

Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels A47J 27/56)

References

Limiting references

This place does not cover:

Preventing boiling-over of milk in kitchen cooking vessels	A47J 27/56
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Informative references

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

Preventing foaming in boiling apparatus	B01B 1/02

A01J 11/04

Appliances for aerating or de-aerating milk

References

Informative references

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

Milk centrifuges	B04B
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A01J 11/06

Strainers or filters for milk

References

Informative references

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

Filtering materials	<u>B01D</u>
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A01J 11/10

Separating milk from cream

References

Informative references

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

Milk centrifuges	<u>B04B</u>
Milk centrifuges	<u>B04B</u>

A01J 11/16

Homogenising milk

References

Informative references

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

Homogenising in general B01F

A01J 13/00

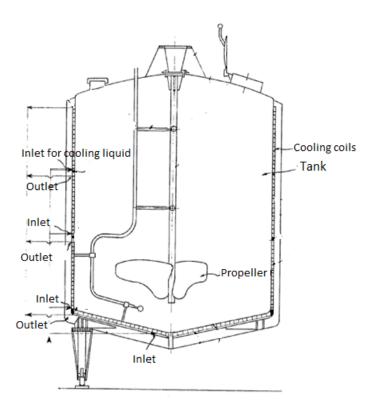
Tanks for treating cream

Definition statement

This place covers:

This main group is limited to the apparatuses

Figure 1. Cream tank



Cream preparation is classified in A23C 13/00.

A01J 15/00

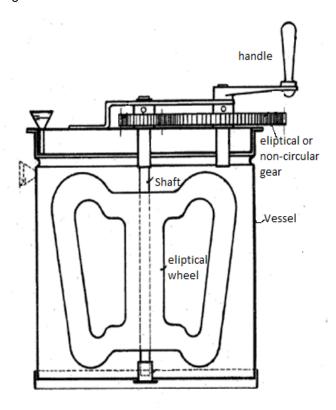
Manufacturing butter

Definition statement

This place covers:

This main group is limited to apparatuses therefor

Figure 1. Butter Churn



Butter preparation is classified in A23C 15/00.

A01J 15/25

Means for removing butter from churns or the like

References

Informative references

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

Pumps therefor F04

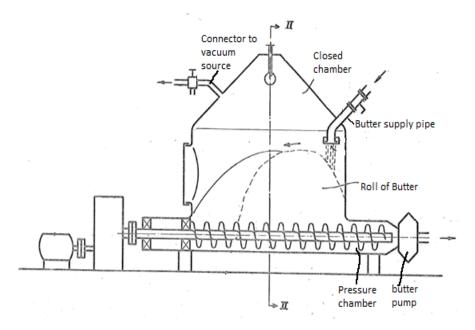
A01J 17/00

Kneading machines for butter, or the like

Definition statement

This place covers:

Figure 1. Apparatus for Working of Butter



Mixing or kneading machines for the preparation of dough is classified in A23C 1/00.

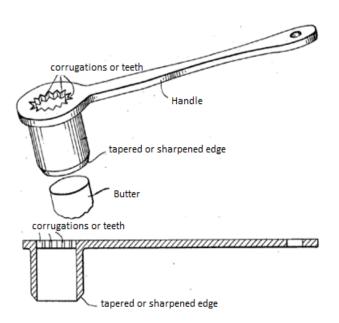
A01J 19/00

Hand devices for forming slabs of butter, or the like

Definition statement

This place covers:

Figure 1. Improved device for forming pats or rolls of butter



A01J 21/00

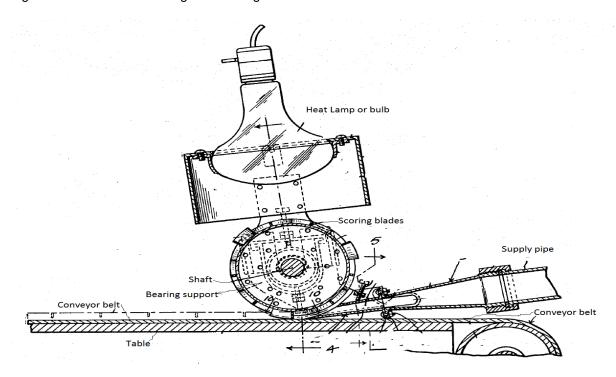
Machines for forming slabs of butter, or the like

Definition statement

This place covers:

Illustrative example of subject matter classified in this group.

Figure 1. Butter and oleomargarine cutting machine



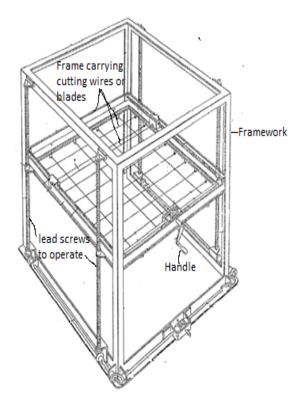
A01J 23/00

Devices for dividing bulk butter, or the like

Definition statement

This place covers:

Figure 1. Subdividing masses of butter or margarine into blocks



A01J 25/00

Cheese-making (coating the cheese A01J 27/02)

Definition statement

This place covers:

This main group is limited to the apparatuses therefor

Actuator

Linkage

Cheese mold

Support

Cheese mold

Outflow nozzel

Relative
movement
device

Figure 1. Device and method for processing a mixture of curd and whey.

Cheese preparation is classified in A23C 19/00.

References

Limiting references

This place does not cover:

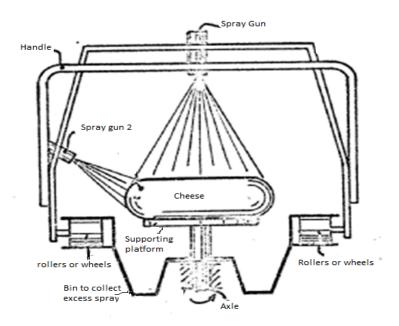
A01J 27/00

After-treatment of cheese; Coating the cheese

Definition statement

This place covers:

Figure 1. Method and device for spraying a layer of protective material on cheese.



A01J 27/02

Coating the cheese, e.g. with paraffin wax

References

Informative references

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

Applying liquids or other fluent materials to surfaces in general	<u>B05</u>	
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