CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

AGRICULTURE

A01 AGRICULTURE; FORESTRY; ANIMAL HUSBANDRY; HUNTING; TRAPPING; FISHING

A01J MANUFACTURE OF DAIRY PRODUCTS (for chemical matters, see subclass A23C)

WARNING

{In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.}

Milking (milking stations A01K 1/12)

1/00	Devices or accessories for milking by hand (milking stools <u>A47C 9/04</u>)	5/12 5/14 5/16
3/00	Milking with catheters	
5/00	Milking machines or devices (A01J 1/00, A01J 3/00	7/00 7/005
	take precedence)	7/02
5/003	• Movable milking machines	- 10
5/007	• Monitoring milking processes; Control or regulation of milking machines	7/022
5/0075	• • {with a specially adapted stimulation of the teats}	7/025
5/01	 Milkmeters; Milk flow sensing devices {(air or gas separators in combination with liquid meters G01F 15/08)} 	7/027
5/013	• On-site detection of mastitis in milk	7/04
5/0131	• {by analysing the milk composition, e.g. concentration or detection of specific substances}	9/00
5/0132	• • • {using a cell counter}	9/02
5/0133	• • {by using electricity, e.g. conductivity or	9/04
	capacitance}	9/06
5/0134	• • {by using filters or decanters}	9/08
5/0135	• {by using light, e.g. light absorption or light transmission}	9/10
5/0136	• • {by using milk flow characteristics, e.g.	Treatment of I
	differences between udder quarters or differences	
5/0137	with previous milking runs}{by using sound, e.g. ultrasonic detection}	11/00
5/0137	 {by using sound, e.g. unrasonic detection} {by using temperature} 	
5/0138	 Automatic attaching or detaching of clusters 	11/02
5/017	 Automate attaching of detaching of clusters . {Attaching of clusters} 	11/02
5/01/5	 With mechanical manipulation of teats 	
5/04	 with meenanical manipulation of teats with pneumatic manipulation of teats 	11/04
5/041	• {Milk claw}	11/06
5/042	• {Milk releaser}	11/08
5/044	• • {Milk lines or coupling devices for milk	11/10
	conduits}	11/12
5/045	• • {Taking milk-samples (sampling in general	11/14
	<u>G01N 1/00</u>)}	11/16
5/047	• • {Vacuum generating means, e.g. by connecting to the air-inlet of a tractor engine (vacuum pumps	13/00
	<u>F04</u>)}	15/00
5/048	• • {Vacuum regulators}	15/02
5/06	Teat-cups with one chamber	15/04
5/08	Teat-cups with two chambers	

5/10	. Pulsators arranged otherwise than on teat-cups
5/12	• • • with membranes
5/14	electromagnetically controlled
5/16	• • Teat-cups with pulsating devices
7/00	Accessories for milking machines or devices
7/005	• {Automatic vacuum shutoff at the end of milking}
7/02	 for cleaning or sanitising milking machines or devices
7/022	• • {Clean-in-Place Systems, i.e. CIP, for cleaning the complete milking installation in place}
7/025	• • {Teat cup cleaning, e.g. by rinse jetters or nozzles}
7/027	• • {Vessel cleaning, e.g. cleansing of milk tanks, milk vessels or milk separators}
7/04	• for treatment of udders or teats, e.g. for cleaning
9/00	Milk receptacles
9/02	• with straining or filtering devices
9/04	• with cooling arrangements
9/06	• with self-closing valve
9/08	• Holding or supporting devices for milking receptacles
9/10	• Milking pails connected with milking stools
eatment of	milk or cream
11/00	Apparatus for treating milk (dairy concentration,
	evaporation or drying <u>A23C 1/00</u> ; preservation of milk or milk preparations <u>A23C 3/00</u>)
11/02	• Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels <u>A47J 27/56</u>)
11/04	
	 Appliances for aerating or de-aerating milk
11/06	 Appliances for aerating or de-aerating milk Strainers or filters for milk
11/06 11/08	Strainers or filters for milkHolders for strainers or cloth filters
	• Strainers or filters for milk
11/08 11/10 11/12	 Strainers or filters for milk Holders for strainers or cloth filters Separating milk from cream Appliances for removing cream
11/08 11/10	 Strainers or filters for milk Holders for strainers or cloth filters Separating milk from cream Appliances for removing cream by raising the level of the milk
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11/08 11/10 11/12 11/14 11/16 13/00	 Strainers or filters for milk Holders for strainers or cloth filters Separating milk from cream Appliances for removing cream by raising the level of the milk Homogenising milk Tanks for treating cream
11/08 11/10 11/12 11/14 11/16 13/00 15/00	 Strainers or filters for milk Holders for strainers or cloth filters Separating milk from cream Appliances for removing cream by raising the level of the milk Homogenising milk Tanks for treating cream Manufacturing butter

15/06	• with beating equipment which is movable in respect of the churn wall
15/08	• • without beating equipment which is movable in respect of the churn wall
15/10	• Devices for manufacturing butter other than by churns
15/12	• with arrangements for making butter in a continuous process
15/14	• Churns with arrangements for making butter by blowing-in air
15/16	Details; Accessories
15/18	. Devices for de-aerating
15/20	Incorporation of revolution counters; Incorporation of alarm devices
15/22	. Lids or covers for butter churns
15/24	Beaters for butter churns
15/25	• • Means for removing butter from churns or the like
15/26	• Combined appliances for separating, churning and kneading
15/28	• Driving mechanisms

<u>Kneading or forming butter; Kneading or forming margarine or</u> <u>butter substitutes</u>

17/00	Kneading machines for butter, or the like
19/00	Hand devices for forming slabs of butter, or the like
21/00 21/02	Machines for forming slabs of butter, or the likewith extruding arrangements and cutting devices, with or without packing devices
23/00	Devices for dividing bulk butter, or the like

Cheese-making

25/00	Cheese-making (coating the cheese A01J 27/02)
25/001	• {in basins}
25/002	• {continuously}
25/004	• {by filling curd into permanent containers, i.e. for sale of the final product}
25/005	• {with salting the curd}
25/007	• {Apparatus for making soft unripened cheese, e.g. cottage or cream cheese}
25/008	• {Apparatus for making soft uncured Italian cheese, e.g. Mozzarella, Ricotta, Pasta Filata cheese}
25/02	Cheese basins
25/04	. Devices for cleaning cheese basins
25/06	• Devices for dividing curdled milk
25/08	• Devices for removing cheese from basins
25/10	. Devices for removing whey from basins
25/11	. Separating whey from curds; Washing the curds
25/111	• • {by continuous separation}
25/112	• • • {in cylinders}
25/114	• • • {on endless belts}
25/115	• • {by discontinuous separation}
25/117	• • {Filter design}
25/118	• • {Washing the curds}
25/12	• Forming the cheese
25/123	• • {Removing cheese from moulds}
25/126	 {Cleaning cheese making equipment (cleaning milking machines <u>A01J 7/02</u>)}
25/13	• • Moulds therefor

27/005 27/02 27/04 27/045	 {Marking cheese} Coating the cheese, e.g. with paraffin wax Milling or recasting cheese {Multilayer cheese}
27/02	• Coating the cheese, e.g. with paraffin wax
27/005	• {Marking cheese}
27/00	After-treatment of cheese; Coating the cheese
25/167	• • {for salting cheese}
23/103	stocked cheese}
	 Cold-storage rooms or ventilation systems for
25/162	• { for storing or turning of cheese }
25/16	• Devices for treating cheese during ripening
25/15	. Presses therefor
	25/16 25/162 25/165 25/167 25/167 27/00