CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; **TOBACCO**

A22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH

A22B SLAUGHTERING

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.

1/00	Apparatus for fettering animals to be slaughtered	5/0082	• {Cleaning, washing or disinfecting carcasses
3/00	Slaughtering or stunning ({anaesthetising animals	<i>5</i> /0000	(disinfecting poultry carcasses <u>A22C 21/0061</u>)} • {Electric stimulation of carcasses}
	<u>A61D 7/04</u> }; cutting in general <u>B26</u>)	5/0088 5/0094	• {Cutting or blocking the rectum of a carcass, e.g. for
3/005	• {by means of gas}	3/0094	avoiding fecal contamination}
3/02	 by means of bolts, e.g. slaughtering pistols, 	5/02	Slaughtering pens
	cartridges {(pistols <u>F41C</u>)}	5/04	Blood-collecting apparatus; Blood-stirring devices
3/04	 Masks for animals to be slaughtered; Masks 	5/06	Slaughtering stands or spreaders for cattle
	combined with stunning arrangements	5/08	 Scalding; Scraping; Dehairing; Singeing (treatment
3/06	• Slaughtering or stunning by electric current (electric	2,00	of hides or skins C14B)
2/00	circuits therefor <u>H05C</u>)	5/10	Hand-operated instruments
3/08	• for poultry or fish, e.g. slaughtering pliers,	5/12	Scalding kettles
2/092	slaughtering shears (Stynning dayings appointly adopted for figh)	5/14	• Clips for the tongue; Arrangements for closing the
3/083 3/086	. {Stunning devices specially adapted for fish}. {Stunning devices specially adapted for poultry}		throat
3/10	Slaughtering tools; Slaughtering knives	5/16	 Skinning instruments or knives
3/10	Kosher slaughtering devices	5/161	• • {Methods or means for pulling the hide from
3/12	• Rosher staughtering devices		carcasses}
5/00	Accessories for use during or after slaughtering	5/163	• • {Skinning knives with disc-shaped blades (disc
5/0005	• {Eviscerating devices, e.g. removing rectum, anus,		cutters <u>B26D 1/14</u> ; motor-driven hand tools with
	intestines, brain tissue, hypophysis (for poultry		disc blades <u>B26B 25/00</u>)}
	A22C 21/06; for fish A22C 25/14)}	5/165	• • {Ring knives specially adapted for skinning
2005/0011	• • {Means for closing or removing the vent, rectum,		(motor driven tools with annular blades
5/0017	anus or claoca of carcasses}	5/166	B26B 25/002)} {Drum skinners}
5/0017	• {Apparatus for cutting, dividing or deboning	5/168	Hand tools specially adapted for skinning
5/0022	(Cutting open the chdominal cavity of a corress)	3/100	carcasses}
5/0023 5/0029	. {Cutting open the abdominal cavity of a carcass}. {Cutting through or detaching portions of a	5/18	Cleaning the stomach of slaughtered animals
3/0029	carcass (splitting carcasses A22B 5/20)}	5/20	Splitting instruments {(cutting operations on
5/0035	• • {Deboning or obtaining boneless pieces of	3,20	carcasses other than splitting A22B 5/0017)}
3/0033	meat from a carcass (devices for deboning meat	5/201	• • {Removing the spinal cord or other nervous
	A22C 17/004)}		tissues}
5/0041	• • {Electronic, robotic or computer assisted cutting,	5/202	• • {Guides or devices for holding the carcass during
	dividing or deboning carcasses}		the splitting operation}
5/0047	• • {Hand-tools for deboning, cutting or dividing	5/203	• • {Meat or bone saws for splitting carcasses
	carcasses}		(cutting meat <u>A22C 17/0006</u>)}
5/0052	• • {Severing the head or the jaw of a carcass,	5/205	• • • {Manual saws}
	slaughterhouse operations on animal heads}	5/206	• • • {Disc or circular saws (motor-driven hand
5/0058	• • {Removing feet or hooves from carcasses}		tools with disc blades <u>B26B 25/00</u> ; for skinning
5/0064	• {for classifying or grading carcasses; for measuring	5/005	A22B 5/163)}
= 100=	back fat}	5/207	• • • {Reciprocating, percussion or hydraulic cutting
5/007	• • {Non-invasive scanning of carcasses, e.g.	5/200	means}
	using image recognition, tomography, X-rays, ultrasound (analysing meat, e.g. search for foreign	5/208	• • {Band saws}
	embedded objects <u>G01N 33/12</u> ; image analysis	7/00	Slaughterhouse arrangements
	G06T 7/00)}	7/001	• {Conveying arrangements}
5/0076	• {Chilling or lowering the temperature of carcasses}		

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7/002	• • {Devices for hanging animal carcasses while
	being conveyed or stored, e.g. gambrels, hooks}
7/003	• • {Positioning, orienting or supporting carcasses as they are being conveyed (influencing the
	position of articles during transit by conveyors
	<u>B65G 47/22</u> ; during feeding <u>B65G 47/14</u>)}
7/004	 {Rails for conveying suspended carcasses, e.g.
	configurations, connections (overhead conveyors B65G 17/20)}
= 100=	,
7/005	• • {Means for transferring carcasses from a
	conveying unit to a different one, e.g. hooking,
	unhooking (transferring articles between
	conveyors <u>B65G 47/52</u>)}
7/006	 {Trolleys or special vehicles for carcass
	transportation}
7/007	• • {Means containing information relative to the
	carcass that can be attached to or are embedded in the conveying means}
7/008	, ,
7/008	 {for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste}
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