A22C 17/10

Symbol	Typ	Titel
A	**Sektion**	**HUMAN NECESSITIES**
A22	**Klasse**	**BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH**
A22C	**Unterklasse**	**PROCESSING MEAT, POULTRY, OR FISH (preserving A23B; obtaining protein compositions for foodstuffs A23J 1/00; fish, meat or poultry preparations A23L; disintegrating, e.g. chopping meat, B02C 18/00; preparation of proteins C07K 1/00)**
		Processing meat
A22C 5/00	**Hauptgruppe**	**Apparatus for mixing meat, sausage-meat, or meat products (mixing in general B01F)**
A22C 7/00	**Hauptgruppe**	**Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products**
A22C 9/00	**Hauptgruppe**	**Apparatus for tenderising meat, e.g. ham**
A22C 11/00	**Hauptgruppe**	**Sausage-making**
A22C 11/02	1-Punkt Untergruppe	. Sausage filling or stuffing machines
A22C 11/04	2-Punkt Untergruppe	. . with mechanically-operated piston moving to-and-fro
A22C 11/06	2-Punkt Untergruppe	. . with piston operated by liquid or gaseous means
A22C 11/08	2-Punkt Untergruppe	. . with pressing-worm or other rotary-mounted pressing-members
A22C 11/10	1-Punkt Untergruppe	. Apparatus for twisting sausages
A22C 11/12	1-Punkt Untergruppe	. Apparatus for tying sausage skins
A22C 13/00	**Hauptgruppe**	**Sausage casings**
A22C 13/02	1-Punkt Untergruppe	. Shirring of sausage casings [2]
A22C 15/00	**Hauptgruppe**	**Apparatus for hanging-up meat or sausages (conveyers B65G)**
A22C 17/00	**Hauptgruppe**	**Other devices for processing meat or bones**
A22C 17/02	1-Punkt Untergruppe	. Apparatus for holding meat or bones while cutting
A22C 17/04	1-Punkt Untergruppe	. Bone cleaning devices
A22C 17/06	1-Punkt Untergruppe	. Bone-shears; Bone-crushers [2]
A22C 17/08	1-Punkt Untergruppe	. Cleaning, e.g. washing, meat or sausages [2]
A22C 17/10	1-Punkt Untergruppe	. Marking meat or sausages
A22C 17/12	1-Punkt Untergruppe	. Apparatus for cutting-off rind
A22C 17/14	1-Punkt Untergruppe	. Working-up animal intestines; Apparatus for cutting intestines; Machines for pulling intestines to pieces
A22C 17/16	1-Punkt Untergruppe	. Cleaning of intestines; Machines for removing fat or slime from intestines
A22C 18/00	**Hauptgruppe**	**Plants, factories, or the like for processing meat (for processing poultry only A22C 21/00; for processing fish only A22C 25/00)**
A22C 21/00	**Hauptgruppe**	**Processing poultry**
A22C 21/02	1-Punkt Untergruppe	. Plucking mechanisms for poultry
A22C 21/04	1-Punkt Untergruppe	. Scalding, singeing, waxing, or dewaxing poultry
A22C 21/06	1-Punkt Untergruppe	. Eviscerating devices for poultry
		Processing fish, including shellfish
A22C 25/00	**Hauptgruppe**	**Processing fish**
A22C 25/02	1-Punkt Untergruppe	. Washing or descaling fish

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A22C 25/04	1-Punkt Untergruppe	. Sorting fish; Separating ice from fish packed in ice
A22C 25/06	1-Punkt Untergruppe	. Work-tables; Fish-holding or auxiliary devices in connection with work-tables
A22C 25/08	1-Punkt Untergruppe	. Holding, guiding, or conveying fish before, during or after its preparation (A22C 25/06 takes precedence)
A22C 25/10	1-Punkt Untergruppe	. Devices for threading fish on strings or the like
A22C 25/12	1-Punkt Untergruppe	. Arranging fish, e.g. according to the position of head and tail
A22C 25/14	1-Punkt Untergruppe	. Beheading, eviscerating, or cleaning fish
A22C 25/16	1-Punkt Untergruppe	. Removing fish-bones; Filleting fish
A22C 25/17	1-Punkt Untergruppe	. Skinning fish
A22C 25/18	1-Punkt Untergruppe	. Cutting fish into portions
A22C 25/20	1-Punkt Untergruppe	. Shredding; Cutting into cubes; Flaking
A22C 25/22	1-Punkt Untergruppe	. Fish-rolling apparatus
A22C 29/00	**Hauptgruppe**	**Processing shellfish, e.g. oysters, lobsters**
A22C 29/02	1-Punkt Untergruppe	. Processing shrimps, lobsters or the like [2]
A22C 29/04	1-Punkt Untergruppe	. Processing bivalves, e.g. oysters (oyster knives with openers A47G 21/06) [2]