

Symbol	Typ	Titel
A	Sektion	SECTION A — HUMAN NECESSITIES
A23	Klasse	FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES
A23G	Unterklasse	COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF [1, 2006.01]
A23G 1/00	Hauptgruppe	Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor (kitchen equipment for cocoa preparation A47J, e.g. apparatus for making beverages A47J 31/00)
A23G 1/02	1-Punkt Untergruppe	. Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa A23N 12/00)
A23G 1/04	1-Punkt Untergruppe	. Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00; crushing or grinding apparatus in general B02C) [3]
A23G 1/06	2-Punkt Untergruppe	. . Apparatus for preparing or treating cocoa beans or nibs
A23G 1/08	2-Punkt Untergruppe	. . Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B)
A23G 1/10	2-Punkt Untergruppe	. . Mixing apparatus; Roller mills for preparing chocolate
A23G 1/12	2-Punkt Untergruppe	. . Chocolate-refining mills, i.e. roll refiners
A23G 1/14	2-Punkt Untergruppe	. . Longitudinal conches
A23G 1/16	2-Punkt Untergruppe	. . Circular conches
A23G 1/18	2-Punkt Untergruppe	. . Apparatus for conditioning chocolate masses for moulding
A23G 1/20	2-Punkt Untergruppe	. . Apparatus for moulding, cutting, or dispensing chocolate
A23G 1/21	3-Punkt Untergruppe	. . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities [3, 7]
A23G 1/22	3-Punkt Untergruppe	. . . Chocolate moulds (A23G 1/21 takes precedence) [3]
A23G 1/24	3-Punkt Untergruppe	. . . Tapping or jolting tables [1, 7]
A23G 1/26	3-Punkt Untergruppe	. . . Conveying devices for chocolate moulds [1, 7]
A23G 1/28	3-Punkt Untergruppe	. . . Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18) [1, 7]
A23G 1/30	1-Punkt Untergruppe	. . Cocoa products, e.g. chocolate; Substitutes therefor [2006.01]
A23G 1/32	2-Punkt Untergruppe	. . characterised by the composition [2006.01]
A23G 1/34	3-Punkt Untergruppe	. . . Cocoa substitutes [2006.01]
A23G 1/36	3-Punkt Untergruppe	. . . characterised by the fats used (containing dairy products A23G 1/46) [2006.01]
A23G 1/38	4-Punkt Untergruppe	 Cocoa butter substitutes [2006.01]
A23G 1/40	3-Punkt Untergruppe	. . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 1/46) [2006.01]
A23G 1/42	3-Punkt Untergruppe	. . . containing micro-organisms or enzymes; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 1/46) [2006.01]
A23G 1/44	3-Punkt Untergruppe	. . . containing peptides or proteins (containing dairy products A23G 1/46) [2006.01]
A23G 1/46	3-Punkt Untergruppe	. . . containing dairy products [2006.01]

Symbol	Typ	Titel
A23G 1/48	3-Punkt Untergruppe	. . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 1/40) [2006.01]
A23G 1/50	2-Punkt Untergruppe	. . characterised by shape, structure or physical form, e.g. products with an inedible support (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 1/56) [2006.01]
A23G 1/52	3-Punkt Untergruppe	. . . Aerated, foamed, cellular or porous products [2006.01]
A23G 1/54	3-Punkt Untergruppe	. . . Composite products, e.g. layered, coated, filled [2006.01]
A23G 1/56	2-Punkt Untergruppe	. . Liquid products ; Solid products in the form of powders, flakes or granules for making liquid products, e.g. for making chocolate milk [2006.01]
A23G 3/00	Hauptgruppe	Sweetmeats ; Confectionery ; Marzipan ; Coated or filled products (chewing gum A23G 4/00) [1, 2006.01]
A23G 3/02	1-Punkt Untergruppe	. Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor
A23G 3/04	2-Punkt Untergruppe	. . Sugar-cookers
A23G 3/06	2-Punkt Untergruppe	. . Batch-rolling, rope-forming, or sizing machines
A23G 3/08	2-Punkt Untergruppe	. . Candy batch cooling tables
A23G 3/10	2-Punkt Untergruppe	. . Candy-pulling machines
A23G 3/12	2-Punkt Untergruppe	. . Apparatus for moulding candy in the plastic state
A23G 3/14	2-Punkt Untergruppe	. . Fondant beating or creaming machines
A23G 3/16	2-Punkt Untergruppe	. . Apparatus for casting fondant in bulk
A23G 3/18	2-Punkt Untergruppe	. . Apparatus for moulding fondants
A23G 3/20	2-Punkt Untergruppe	. . Apparatus for coating or filling sweetmeats or confectionery
A23G 3/22	3-Punkt Untergruppe	. . . Apparatus for coating by casting
A23G 3/24	3-Punkt Untergruppe	. . . Apparatus for coating by dipping
A23G 3/26	3-Punkt Untergruppe	. . . Apparatus for coating by tumbling
A23G 3/28	2-Punkt Untergruppe	. . Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general B05)
A23G 3/30	Gelöscht	(transferred to A23G 4/00)
A23G 3/32	1-Punkt Untergruppe	. Processes for preparing caramel or sugar colours (colouring or flavouring foodstuffs A23L 1/27)
A23G 3/34	1-Punkt Untergruppe	. Sweetmeats, confectionery or marzipan ; Processes for the preparation thereof [2006.01]
A23G 3/36	2-Punkt Untergruppe	. . characterised by the composition [2006.01]
A23G 3/38	3-Punkt Untergruppe	. . . Sucrose-free products [2006.01]
A23G 3/40	3-Punkt Untergruppe	. . . characterised by the fats used (containing dairy products A23G 3/46) [2006.01]
A23G 3/42	3-Punkt Untergruppe	. . . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 3/46) [2006.01]
A23G 3/44	3-Punkt Untergruppe	. . . containing peptides or proteins (containing dairy products A23G 3/46) [2006.01]
A23G 3/46	3-Punkt Untergruppe	. . . containing dairy products [2006.01]
A23G 3/48	3-Punkt Untergruppe	. . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 3/42) [2006.01]

Symbol	Typ	Titel
A23G 3/50	2-Punkt Untergruppe	. . characterised by shape, structure or physical form, e.g. products with supported structure (composite structures including chocolate, e.g. as layer, coating or filler A23G 1/54) [2006.01]
A23G 3/52	3-Punkt Untergruppe	. . . Aerated, foamed, cellular or porous products [2006.01]
A23G 3/54	3-Punkt Untergruppe	. . . Composite products, e.g. layered, coated, filled [2006.01]
A23G 3/56	3-Punkt Untergruppe	. . . Products with edible or inedible supports, e.g. lollipops [2006.01]
A23G 4/00	Hauptgruppe	Chewing gum (medicinal preparations characterised by chewing gum form A61K 9/68) [2006.01]
A23G 4/02	1-Punkt Untergruppe	. Apparatus specially adapted for manufacture or treatment of chewing gum [2006.01]
A23G 4/04	2-Punkt Untergruppe	. . for moulding or shaping [2006.01]
A23G 4/06	1-Punkt Untergruppe	. characterised by the composition [2006.01]
A23G 4/08	2-Punkt Untergruppe	. . of the chewing gum base [2006.01]
A23G 4/10	2-Punkt Untergruppe	. . characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products A23G 4/16) [2006.01]
A23G 4/12	2-Punkt Untergruppe	. . containing micro-organisms or enzymes ; containing paramedical or dietetical agents, e.g. vitamins (containing dairy products A23G 4/16) [2006.01]
A23G 4/14	2-Punkt Untergruppe	. . containing peptides or proteins (containing dairy products A23G 4/16) [2006.01]
A23G 4/16	2-Punkt Untergruppe	. . containing dairy products [2006.01]
A23G 4/18	1-Punkt Untergruppe	. characterised by shape, structure or physical form, e.g. aerated products [2006.01]
A23G 4/20	2-Punkt Untergruppe	. . Composite products, e.g. centre-filled [2006.01]
A23G 7/00	Hauptgruppe	Other apparatus specially adapted for the chocolate or confectionery industry
A23G 7/02	1-Punkt Untergruppe	. Cooling or drying apparatus
A23G 9/00	Hauptgruppe	Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor [2]
A23G 9/02	Gelöscht	(transferred to A23G 9/32-A23G 9/52)
A23G 9/04	1-Punkt Untergruppe	. Production of frozen sweets, e.g. ice-cream (packages B65D 85/78) [2]
A23G 9/06	2-Punkt Untergruppe	. . characterised by using carbon dioxide or carbon dioxide snow as cooling medium [2]
A23G 9/08	2-Punkt Untergruppe	. . Batch production (continuous production A23G 9/14) [2]
A23G 9/10	3-Punkt Untergruppe	. . . using containers which are rotated or otherwise moved in a cooling medium [2]
A23G 9/12	3-Punkt Untergruppe	. . . using means for stirring the contents in a non-moving container [2]
A23G 9/14	2-Punkt Untergruppe	. . Continuous production (A23G 9/20 takes precedence) [2]
A23G 9/16	3-Punkt Untergruppe	. . . the products being within a cooled chamber, e.g. drum [2]
A23G 9/18	3-Punkt Untergruppe	. . . the products being on the outer wall of a cooled body, e.g. drum or endless band [2]
A23G 9/20	2-Punkt Untergruppe	. . the products being mixed with gas, e.g. soft-ice [2]
A23G 9/22	2-Punkt Untergruppe	. . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups [2]
A23G 9/24	3-Punkt Untergruppe	. . . for coating or filling the products [2]
A23G 9/26	3-Punkt Untergruppe	. . . for producing frozen sweets on sticks [2]

Symbol	Typ	Titel
A23G 9/28	3-Punkt Untergruppe	. . . for portioning or dispensing [2]
A23G 9/30	3-Punkt Untergruppe	. . . Cleaning; Keeping clean; Sterilisation [2]
A23G 9/32	1-Punkt Untergruppe	. . . characterised by the composition [2006.01]
A23G 9/34	2-Punkt Untergruppe	. . . characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used A23G 9/40) [2006.01]
A23G 9/36	2-Punkt Untergruppe	. . . containing micro-organisms or enzymes ; containing paramedical or dietetical agents, e.g. vitamins (characterised by the dairy products used A23G 9/40) [2006.01]
A23G 9/38	2-Punkt Untergruppe	. . . containing peptides or proteins (characterised by the dairy products used A23G 9/40) [2006.01]
A23G 9/40	2-Punkt Untergruppe	. . . characterised by the dairy products used [2006.01]
A23G 9/42	2-Punkt Untergruppe	. . . containing plants or parts thereof, e.g. fruits, seeds, extracts (containing gums A23G 9/34) [2006.01]
A23G 9/44	1-Punkt Untergruppe	. . . characterised by shape, structure or physical form (liquid products, solid products in the form of powders, flakes or granules for making liquid products A23G 9/52) [2006.01]
A23G 9/46	2-Punkt Untergruppe	. . . Aerated, foamed, cellular or porous products [2006.01]
A23G 9/48	2-Punkt Untergruppe	. . . Composite products, e.g. layered, coated, filled [2006.01]
A23G 9/50	2-Punkt Untergruppe	. . . Products with edible or inedible supports, e.g. cornets [2006.01]
A23G 9/52	1-Punkt Untergruppe	. . . Liquid products ; Solid products in the form of powders, flakes or granules for making liquid products [2006.01]