

Symbol	Typ	Titel
A	Sektion	HUMAN NECESSITIES
A23	Klasse	FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES
A23P	Unterklasse	SHAPING OR WORKING OF FOODSTUFFS, NOT FULLY COVERED BY A SINGLE OTHER SUBCLASS (shaping substances in a plastic state in general B29C)
A23P 10/00	Hauptgruppe	Shaping or working of foodstuffs characterised by the products [2016.01]
A23P 10/10	1-Punkt Untergruppe	. Securing foodstuffs on a non-edible supporting member [2016.01]
A23P 10/20	1-Punkt Untergruppe	. Agglomerating; Granulating; Tableting [2016.01]
A23P 10/22	2-Punkt Untergruppe	. . Agglomeration or granulation with pulverisation of solid particles, e.g. in a free-falling curtain [2016.01]
A23P 10/25	2-Punkt Untergruppe	. . Agglomeration or granulation by extrusion or by pressing, e.g. through small holes, through sieves or between surfaces [2016.01]
A23P 10/28	2-Punkt Untergruppe	. . Tableting; Making food bars by compression of a dry powdered mixture [2016.01]
A23P 10/30	1-Punkt Untergruppe	. Encapsulation of particles, e.g. foodstuff additives [2016.01]
A23P 10/35	2-Punkt Untergruppe	. . with oils, lipids, monoglycerides or diglycerides [2016.01]
A23P 10/40	1-Punkt Untergruppe	. Making free-flowing powder or instant powder, i.e. powder which is reconstituted rapidly when liquid is added (A23P 10/20, A23P 10/30 take precedence) [2016.01]
A23P 10/43	2-Punkt Untergruppe	. . using anti-caking agents or agents improving flowability, added during or after formation of the powder [2016.01]
A23P 10/47	2-Punkt Untergruppe	. . using additives, e.g. emulsifiers, wetting agents or dust-binding agents [2016.01]
A23P 20/00	Hauptgruppe	Coating of foodstuffs; Coatings therefor; Making laminated, multi-layered, stuffed or hollow foodstuffs [2016.01]
A23P 20/10	1-Punkt Untergruppe	. Coating with edible coatings, e.g. with oils or fats [2016.01]
A23P 20/12	2-Punkt Untergruppe	. . Apparatus for applying powders or particles to foodstuffs, e.g. for breadding; Such apparatus combined with means for pre-moistening or battering [2016.01]
A23P 20/13	3-Punkt Untergruppe	. . . involving agitation of the foodstuff inside a rotating apparatus, e.g. a drum [2016.01]
A23P 20/15	2-Punkt Untergruppe	. . Apparatus or processes for coating with liquid or semi-liquid products [2016.01]
A23P 20/17	3-Punkt Untergruppe	. . . by dipping in a bath [2016.01]
A23P 20/18	3-Punkt Untergruppe	. . . by spray-coating, fluidised-bed coating or coating by casting (combined with breadding A23P 20/12) [2016.01]
A23P 20/20	1-Punkt Untergruppe	. Making of laminated, multi-layered, stuffed or hollow foodstuffs, e.g. by wrapping in preformed edible dough sheets or in edible food containers [2016.01]
A23P 20/25	2-Punkt Untergruppe	. . Filling or stuffing cored food pieces, e.g. combined with coring or making cavities [2016.01]
A23P 30/00	Hauptgruppe	Shaping or working of foodstuffs characterised by the process or apparatus (A23P 10/00, A23P 20/00 take precedence) [2016.01]
A23P 30/10	1-Punkt Untergruppe	. Moulding [2016.01]
A23P 30/20	1-Punkt Untergruppe	. Extruding [2016.01]
A23P 30/25	2-Punkt Untergruppe	. . Co-extrusion of different foodstuffs [2016.01]
A23P 30/30	1-Punkt Untergruppe	. Puffing or expanding [2016.01]

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A23P 30/32	2-Punkt Untergruppe	. . by pressure release, e.g. explosion puffing; by vacuum treatment [2016.01]
A23P 30/34	3-Punkt Untergruppe	. . . by extrusion-expansion [2016.01]
A23P 30/36	3-Punkt Untergruppe	. . . in discontinuously working apparatus [2016.01]
A23P 30/38	2-Punkt Untergruppe	. . by heating (combined with pressure release or vacuum treatment A23P 30/32) [2016.01]
A23P 30/40	1-Punkt Untergruppe	. Foaming or whipping [2016.01]