

**A 22 BUTCHERING; MEAT TREATMENT; PROCESSING POULTRY OR FISH****A 22 B SLAUGHTERING**

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| <p><b>1/00 Apparatus for fettering animals to be slaughtered</b></p> <p><b>3/00 Slaughtering or stunning</b> (cutting in general <a href="#">B 26</a>)</p> <p>3/02 . by means of bolts, e.g. slaughtering pistols, cartridges</p> <p>3/04 . Masks for animals to be slaughtered; Masks combined with stunning arrangements</p> <p>3/06 . Slaughtering or stunning by electric current (electric circuits therefor <a href="#">H 05 C</a>)</p> <p>3/08 . for poultry or fish, e.g. slaughtering pliers, slaughtering shears</p> <p>3/10 . Slaughtering tools; Slaughtering knives</p> <p>3/12 . Kosher slaughtering devices</p> <p><b>5/00 Accessories for use during or after slaughtering</b></p> <p>5/02 . Slaughtering pens</p> | <p>5/04 . Blood-collecting apparatus; Blood-stirring devices</p> <p>5/06 . Slaughtering stands or spreaders for cattle</p> <p>5/08 . Scalding; Scraping; Dehairing; Singeing (treatment of hides or skins <a href="#">C 14 B</a>)</p> <p>5/10 . . Hand-operated instruments</p> <p>5/12 . . Scalding kettles</p> <p>5/14 . Clips for the tongue; Arrangements for closing the throat</p> <p>5/16 . Skinning instruments or knives</p> <p>5/18 . Cleaning the stomach of slaughtered animals</p> <p>5/20 . Splitting instruments</p> <p><b>7/00 Slaughterhouse arrangements</b></p> |
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**A 22 C PROCESSING MEAT, POULTRY, OR FISH** (preserving [A 23 B](#); obtaining protein compositions for foodstuffs [A 23 J 1/00](#); fish, meat or poultry preparations [A 23 L](#); disintegrating, e.g. chopping meat, [B 02 C 18/00](#); preparation of proteins [C 07 K 1/00](#))

**Subclass Index****PROCESSING MEAT**

- Apparatus for mixing, pounding, tenderising ..... [5/00](#), [7/00](#), [9/00](#)
- Other apparatus ..... [11/00](#) to [17/00](#)

Plants, factories, or the like ..... [18/00](#)

**PROCESSING POULTRY** ..... [21/00](#)

**PROCESSING FISH OR SHELLFISH** ..... [25/00](#), [29/00](#)

**Processing meat**

- 5/00 Apparatus for mixing meat, sausage-meat, or meat products** (mixing in general [B 01 F](#))
- 7/00 Apparatus for pounding, forming, or pressing meat, sausage-meat, or meat products**
- 9/00 Apparatus for tenderising meat, e.g. ham**
- 11/00 Sausage-making**
- 11/02 . Sausage filling or stuffing machines
- 11/04 . . with mechanically-operated piston moving to-and-fro
- 11/06 . . with piston operated by liquid or gaseous means
- 11/08 . . with pressing-worm or other rotary-mounted pressing-members
- 11/10 . Apparatus for twisting sausages
- 11/12 . Apparatus for tying sausage skins
- 13/00 Sausage casings**
- 13/02 . Shirring of sausage casings [2]
- 15/00 Apparatus for hanging-up meat or sausages** (conveyers [B 65 G](#))

**17/00 Other devices for processing meat or bones**

- 17/02 . Apparatus for holding meat or bones while cutting
- 17/04 . Bone cleaning devices
- 17/06 . Bone-shears; Bone-crushers [2]
- 17/08 . Cleaning, e.g. washing, meat or sausages [2]
- 17/10 . Marking meat or sausages
- 17/12 . Apparatus for cutting-off rind
- 17/14 . Working-up animal intestines; Apparatus for cutting intestines; Machines for pulling intestines to pieces
- 17/16 . Cleaning of intestines; Machines for removing fat or slime from intestines

**18/00 Plants, factories, or the like for processing meat** (for processing poultry only [21/00](#); for processing fish only [25/00](#))

**21/00 Processing poultry**

- 21/02 . Plucking mechanisms for poultry

- 21/04 . Scalding, singeing, waxing, or dewaxing poultry
- 21/06 . Eviscerating devices for poultry

### **Processing fish, including shellfish**

#### **25/00 Processing fish**

- 25/02 . Washing or descaling fish
- 25/04 . Sorting fish; Separating ice from fish packed in ice
- 25/06 . Work-tables; Fish-holding or auxiliary devices in connection with work-tables
- 25/08 . Holding, guiding, or conveying fish before, during or after its preparation (25/06 takes precedence)
- 25/10 . Devices for threading fish on strings or the like

- 25/12 . Arranging fish, e.g. according to the position of head and tail
- 25/14 . Beheading, eviscerating, or cleaning fish
- 25/16 . Removing fish-bones; Filleting fish
- 25/17 . Skinning fish
- 25/18 . Cutting fish into portions
- 25/20 . Shredding; Cutting into cubes; Flaking
- 25/22 . Fish-rolling apparatus

#### **29/00 Processing shellfish, e.g. oysters, lobsters**

- 29/02 . Processing shrimps, lobsters or the like [2]
- 29/04 . Processing bivalves, e.g. oysters (oyster knives with openers A 47 G 21/06) [2]