

A 01 J MANUFACTURE OF DAIRY PRODUCTS (preservation, pasteurisation, sterilisation of milk products [A 23](#); for chemical matters, [see](#) subclass [A 23 C](#))

Subclass Index

MILKING1/00 to 9/00
 TREATMENT OF MILK OR CREAM11/00, 13/00
 MANUFACTURING BUTTER.....15/00

KNEADING OR FORMING BUTTER,
 MARGARINE OR BUTTER SUBSTITUTES17/00 to 23/00
 CHEESE-MAKING.....25/00, 27/00

Milking (milking stations [A 01 K 1/12](#))

- 1/00 Devices or accessories for milking by hand** (milking stools [A 47 C 9/04](#))
- 3/00 Milking with catheters**
- 5/00 Milking machines or devices** (1/00, 3/00 take precedence)
- 5/003 . Movable milking machines [6]
 5/007 . Monitoring milking processes; Control or regulation of milking machines [6]
- 5/01 . . Milkimeters; Milk flow sensing devices [6]
 5/013 . On-site detection of mastitis in milk [6]
 5/017 . Automatic attaching or detaching of clusters [6]
 5/02 . with mechanical manipulation of teats
 5/04 . with pneumatic manipulation of teats
 5/06 . . Teat-cups with one chamber
 5/08 . . Teat-cups with two chambers
 5/10 . . Pulsators arranged otherwise than on teat-cups
 5/12 . . . with membranes
 5/14 . . . electromagnetically controlled
 5/16 . . Teat-cups with pulsating devices
- 7/00 Accessories for milking machines or devices** [5,6]
 7/02 . for cleaning or sanitising milking machines or devices (cleaning the internal surfaces of pipes or tubes of milking machines [B 08 B 9/027](#)) [6]
 7/04 . for treatment of udders or teats, e.g. for cleaning [6]
- 9/00 Milk receptacles** (containers in general [B 65 D](#); devices for tilting and emptying of containers [B 65 G 65/23](#))
- 9/02 . with straining or filtering devices
 9/04 . with cooling arrangements
 9/06 . with self-closing valve
 9/08 . Holding or supporting devices for milking receptacles
 9/10 . Milking pails connected with milking stools

Treatment of milk or cream

- 11/00 Apparatus for treating milk** (preserving or sterilising [A 23 C](#))
- 11/02 . Appliances for preventing or destroying foam (preventing boiling-over of milk in kitchen cooking vessels [A 47 J 27/56](#); preventing foaming in boiling apparatus [B 01 B 1/02](#))
 11/04 . Appliances for aerating or de-aerating milk (milk centrifuges [B 04 B](#))
 11/06 . Strainers or filters for milk (filtering materials [B 01 D](#))
 11/08 . . Holders for strainers or cloth filters
 11/10 . Separating milk from cream (milk centrifuges [B 04 B](#))
 11/12 . . Appliances for removing cream

- 11/14 . . . by raising the level of the milk
 11/16 . Homogenising milk (homogenising in general [B 01 F](#))
- 13/00 Tanks for treating cream**
- 15/00 Manufacturing butter**
- 15/02 . Stationary churns with beating equipment
 15/04 . Rotating or oscillating churns
 15/06 . . with beating equipment which is movable in respect of the churn wall
 15/08 . . without beating equipment which is movable in respect of the churn wall
 15/10 . Devices for manufacturing butter other than by churns
 15/12 . . with arrangements for making butter in a continuous process
 15/14 . Churns with arrangements for making butter by blowing-in air
 15/16 . Details; Accessories
 15/18 . . Devices for de-aerating
 15/20 . . Incorporation of revolution counters; Incorporation of alarm devices
 15/22 . . Lids or covers for butter churns
 15/24 . . Beaters for butter churns
 15/25 . . Means for removing butter from churns or the like (pumps therefor [F 04](#))
 15/26 . Combined appliances for separating, churning and kneading
 15/28 . Driving mechanisms

Kneading or forming butter; Kneading or forming margarine or butter substitutes

- 17/00 Kneading machines for butter, or the like** (mixing or kneading machines for the preparation of dough [A 21 C 1/00](#))
- 19/00 Hand devices for forming slabs of butter, or the like**
- 21/00 Machines for forming slabs of butter, or the like**
 21/02 . with extruding arrangements and cutting devices, with or without packing devices
- 23/00 Devices for dividing bulk butter, or the like**

Cheese-making

- 25/00 Cheese-making** (coating the cheese [27/02](#))
- 25/02 . Cheese basins
 25/04 . . Devices for cleaning cheese basins
 25/06 . Devices for dividing curdled milk
 25/08 . Devices for removing cheese from basins

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- 25/10 . Devices for removing whey from basins
- 25/11 . Separating whey from curds; Washing the curds
- 25/12 . Forming the cheese
- 25/13 . . Moulds therefor
- 25/15 . . Presses therefor
- 25/16 . Devices for treating cheese during ripening

27/00 After-treatment of cheese; Coating the cheese

- 27/02 . Coating the cheese, e.g. with paraffin wax (applying liquids or other fluent materials to surfaces in general [B 05](#))
 - 27/04 . Milling or recasting cheese
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