### CPC - COOPERATIVE PATENT CLASSIFICATION

**A21D**

**TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF**

**A21D 2/00** Treatment of flour or dough by adding materials thereto *(A21D 10/00 takes precedence)*

**NOTE**

In groups **A21D 2/02** to **A21D 2/40**, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.

<table>
<thead>
<tr>
<th>CPC Code</th>
<th>Description</th>
<th>Subcategory</th>
<th>Subsubcategory</th>
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</thead>
<tbody>
<tr>
<td>A21D 2/02</td>
<td>by adding inorganic substances</td>
<td></td>
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<tr>
<td>A21D 2/04</td>
<td>Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides</td>
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<td>A21D 2/06</td>
<td>Reducing agents</td>
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<tr>
<td>A21D 2/08</td>
<td>by adding organic substances</td>
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<tr>
<td>A21D 2/10</td>
<td>Hydrocarbons</td>
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<tr>
<td>A21D 2/12</td>
<td>Halohydrocarbons</td>
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<tr>
<td>A21D 2/14</td>
<td>Organic oxygen compounds</td>
<td></td>
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<tr>
<td>A21D 2/145</td>
<td>{ Acids, anhydrides or salts thereof }</td>
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<tr>
<td>A21D 2/16</td>
<td>Fatty acid esters</td>
<td></td>
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<tr>
<td>A21D 2/165</td>
<td>{ Triglycerides }</td>
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<tr>
<td>A21D 2/18</td>
<td>Carbohydrates</td>
<td></td>
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<tr>
<td>A21D 2/181</td>
<td>{ Sugars or sugar alcohols (honey A21D 2/34) }</td>
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<tr>
<td>A21D 2/183</td>
<td>{ Natural gums }</td>
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<td>A21D 2/185</td>
<td>{ Biosynthetic gums }</td>
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<tr>
<td>A21D 2/186</td>
<td>{ Starches; Derivatives thereof }</td>
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<tr>
<td>A21D 2/188</td>
<td>{ Cellulose; Derivatives thereof }</td>
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<tr>
<td>A21D 2/20</td>
<td>Peroxides</td>
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<tr>
<td>A21D 2/22</td>
<td>Ascorbic acid</td>
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<td>A21D 2/24</td>
<td>Organic nitrogen compounds</td>
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<tr>
<td>A21D 2/245</td>
<td>{ Amino acids, nucleic acids }</td>
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<tr>
<td>A21D 2/26</td>
<td>Proteins</td>
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<tr>
<td>A21D 2/261</td>
<td>{ Animal proteins }</td>
<td></td>
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<tr>
<td>A21D 2/262</td>
<td>{ from eggs }</td>
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<tr>
<td>A21D 2/263</td>
<td>{ from dairy products }</td>
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<tr>
<td>A21D 2/264</td>
<td>{ Vegetable proteins }</td>
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<tr>
<td>A21D 2/265</td>
<td>{ from cereals, flour, bran }</td>
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<tr>
<td>A21D 2/266</td>
<td>{ from leguminous or other vegetable seeds; from press-cake or oil bearing seeds }</td>
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</tbody>
</table>
{ Microbial proteins }
{ Hydrolysates from proteins ( hydrolysis of proteins A23J 3/30 )}
Organic sulfur compounds
Organic phosphorus compounds
Phosphatides
Animal material
Vegetable material
{ Leguminous plants }
{ Nuts, e.g. cocoa }
{ Tubers, roots }
{ Fermentation by-products, e.g. grapes, hops }
Seed germs; Germinated cereals; Extracts thereof

Apparatus for the chemical treatment of flour or dough

Preserving flour or dough before baking by storage in an inert atmosphere

Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating

{ Cooling }
{ Heat treatment }
{ Irradiation ( irradiation of foodstuffs A23L 3/26 )}
{ Agglomeration of flour }
{ Freeze-drying }

Methods for preparing dough or for baking ( A21D 2/00 takes precedence )

Methods for preparing dough; Treating dough prior to baking ( machines or equipment for making or processing dough A21C )
{ Treating dough with gases }
Treating dough with micro-organisms or enzymes
{ with enzymes }
{ with a leaven or a composition containing acidifying bacteria }
{ with yeasts }
Baking processes ( bakers’ ovens A21B )
Prevention of sticking, e.g. to baking plates
using dusting powders

Batters, dough or mixtures before baking
A21D 10/002  .  { Dough mixes; Baking or bread improvers; Premixes }
A21D 10/005  ..  { Solid, dry or compact materials; Granules; Powders }
A21D 10/007  ..  { Liquids or pumpable materials }
A21D 10/02  .  Ready-for-oven doughs
A21D 10/025  ..  { Packaged doughs ( packaging bakery products B65B, B65D )}
A21D 10/04  .  Batters
A21D 10/045  ..  { Packaged batters ( packaging bakery products B65B, B65D )}

A21D 13/00  Finished or partly finished { (par-baked) } bakery products
A21D 13/003  .  { Partially or completely coated bakery products ( multi-layered bakery products with coating A21D 13/0051, A21D 13/0061 )}
A21D 13/006  ..  { Coated before baking the dough }
A21D 13/009  ..  { Coated after baking the dough }
A21D 13/012  ..  { comprising a barrier coating against migration }
A21D 13/016  ..  { Special coating composition ( icing or frosting A23G 3/00 )}
A21D 13/019  ..  { Filled or stuffed bakery products ( multi-layered bakery products with filling A21D 13/0054, A21D 13/0064 )}
A21D 13/022  ..  { Filled before baking of the dough }
A21D 13/025  ..  { Filled or to be filled after baking of the dough, e.g. sandwiches }
A21D 13/029  ...  { Edible containers, e.g. cups or cones to be filled }
A21D 13/032  ..  { comprising a barrier against migration between filling and dough or bakery product }
A21D 13/035  ..  { Filled wafers }
A21D 13/038  ..  { Co-extruded product, i.e. obtained by co-extruding the dough and the filling }
A21D 13/041  ..  { Special filling composition }
A21D 13/045  ..  { Multi-layered bakery products }
A21D 13/048  ..  { made of at least 2 different doughs, e.g. differing in composition, colour or structure }
A21D 13/051  ...  { with coating }
A21D 13/054  ...  { with filling }
A21D 13/058  ..  { multi-layered pastry, e.g. puff pastry, danish pastry, laminated dough }
A21D 13/061  ...  { with coating }
A21D 13/064  ...  { with filling }
A21D 13/067  ..  { Special bakery products }
A21D 13/007  ..  { Pizza }
A21D 13/0074  ..  { Tortilla }
A21D 13/0077  ..  { Pancakes; Crepes }
A21D 13/008  ..  { Wafers ( with filling A21D 13/0035 )}
A21D 13/0083  ..  { Croutons from bread or backery products ( farinaceous granules A23L 1/176 )}
A21D 13/0087  . .  { Decorated or decorative bakery products }
A21D 13/009  . .  { Bakery products with first function other than for eating, e.g. toys, cutlery }
A21D 13/0093 . .  { Solidified foamed products, e.g. meringues }
A21D 13/0096  . .  { Fat fried bakery products, e.g. doughnuts, spring rolls }
A21D 13/02  .  Bakery products from whole meal or containing rough-ground grain or bran
A21D 13/04  .  Bread from materials other than rye or wheat flour { e.g. rice flour }
A21D 13/06  .  Bread with modified starch or protein content, { with modified nutritive value }
A21D 13/062 . .  { with modified glucid content }
A21D 13/064 . .  { with modified protein content }
A21D 13/066  . .  { Gluten-free products }
A21D 13/068  . .  { with modified fat content or fat-free }
A21D 13/08  .  Pastry, e.g. cake, biscuits, { cookies }
A21D 13/082  . .  dummy
A21D 13/085  . .  dummy
A21D 13/087  . .  dummy

A21D 15/00  Preserving finished { or partly finished (par-baked) bakery products ( refreshing A21D 17/00, packaging or wrapping bakery products B65B, B65D )}
A21D 15/02  .  by cooling, { e.g. refrigeration, freezing }
A21D 15/04  .  by heat treatment, { e.g. sterilisation, pasteurisation }
A21D 15/06  .  by irradiation, { e.g. with microbiocidal agents, with protective films }
A21D 15/08  .  by coating, { e.g. with microbiocidal agents, with protective films }

A21D 17/00  Refreshing bakery products { or recycling bakery products }
A21D 17/002 .  { Recycling, e.g. for use in baking or for animal consumption }
A21D 17/004 .  { refreshing by thawing or heating }
A21D 17/006 . .  { with microwaves }
A21D 17/008 .  { Refreshing by steam treatment }