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

2/00 Treatment of flour or dough by adding materials thereto before or during baking (batters, dough or mixtures before baking A21D 10/00)

NOTE
In groups A21D 2/02 - A21D 2/40, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.

2/02 . . by adding inorganic substances
2/04 . . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides
2/06 . . Reducing agents
2/08 . . by adding organic substances
2/10 . . Hydrocarbons
2/12 . . Halohydrocarbons
2/14 . . Organic oxygen compounds
2/145 . . . {Acids, anhydrides or salts thereof}
2/16 . . . Fatty acid esters
2/165 . . . . [Triglycerides]
2/18 . . Carbohydrates
2/181 . . . . {Sugars or sugar alcohols (honey A21D 2/34)}
2/183 . . . . [Natural gums]
2/185 . . . . [Biosynthetic gums]
2/186 . . . . [Starches; Derivatives thereof]
2/188 . . . . {Cellulose; Derivatives thereof}
2/20 . . Peroxides
2/22 . . Ascorbic acid
2/24 . . Organic nitrogen compounds
2/245 . . . [Amino acids, nucleic acids]
2/26 . . Proteins
2/261 . . . . [Animal proteins]
2/262 . . . . . [from eggs]
2/263 . . . . . [from dairy products]
2/264 . . . . [Vegetable proteins]
2/265 . . . . . [from cereals, flour, bran]
2/266 . . . . . [from leguminous or other vegetable seeds; from press-cake or oil bearing seeds]
2/267 . . . . [Microbial proteins]
2/268 . . . . . [Hydrolysates from proteins (hydrolysis of proteins A23J 3/30)]
2/28 . . Organic sulfur compounds
2/30 . . Organic phosphorus compounds
2/32 . . Phosphatides
2/34 . . Animal material

2/36 . . Vegetable material
2/362 . . . . [Leguminous plants]
2/364 . . . . [Nuts, e.g. cocoa]
2/366 . . . . [Tubers, roots]
2/368 . . . . [Fermentation by-products, e.g. grapes, hops]
2/38 . . . . Seed germ; Germinated cereals; Extracts thereof
2/40 . . Apparatus for the chemical treatment of flour or dough

4/00 Preserving flour or dough before baking by storage in an inert atmosphere
6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating
6/001 . . [Cooling]
6/003 . . [Heat treatment]
6/005 . . [Irradiation (irradiation of foodstuffs A23L 3/26)]
6/006 . . [Agglomeration of flour]
6/008 . . [Freeze-drying]

8/00 Methods for preparing or baking dough (treatment of flour or dough by adding materials A21D 2/00)
8/02 . . Methods for preparing dough; Treating dough prior to baking
8/025 . . . . [Treating dough with gases]
8/04 . . . . treating dough with microorganisms or enzymes
8/042 . . . . . [with enzymes]
8/045 . . . . . [with a leaven or a composition containing acidifying bacteria]
8/047 . . . . . [with yeasts]
8/06 . . Baking processes
8/08 . . Prevention of sticking, e.g. to baking plates
8/10 . . . . . . . . using dusting powders

10/00 Batters, dough or mixtures before baking
10/002 . . . . [Dough mixes; Baking or bread improvers; Premixes]
10/005 . . . . [Solid, dry or compact materials; Granules; Powders]
10/007 . . . . [ Liquids or pumpable materials]
10/02 . . Ready-for-oven doughs
10/025 . . . . [Packaged doughs (packaging bakery products B65B, B65D)]
10/04 . . Batters
10/045 . . . . [ Packaged batters (packaging bakery products B65B, B65D)]

13/00 Finished or partly finished bakery products
13/02. Products made from whole meal; Products containing bran or rough-ground grain

13/04. Products made from materials other than rye or wheat flour

**WARNING**

Group A21D 13/04 is impacted by reclassification into groups A21D 13/043, A21D 13/045 and A21D 13/047.

All groups listed in this Warning should be considered in order to perform a complete search.

13/043.. from tubers, e.g. manioc or potato

**WARNING**

Group A21D 13/043 is incomplete pending reclassification of documents from group A21D 13/04.

Groups A21D 13/04 and A21D 13/043 should be considered in order to perform a complete search.

13/045.. from leguminous plants

**WARNING**

Group A21D 13/045 is incomplete pending reclassification of documents from group A21D 13/04.

Groups A21D 13/04 and A21D 13/045 should be considered in order to perform a complete search.

13/06. Products with modified nutritive value, e.g. with modified starch content

13/062.. with modified sugar content; Sugar-free products

13/064.. with modified protein content

13/066.. Gluten-free products

13/068.. with modified fat content; Fat-free products

13/10. Multi-layered products

13/11. made of two or more doughs, e.g. differing in composition, colour or structure

13/13.. with coatings

13/14.. with fillings

13/16.. Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough

13/17.. with fillings

13/20. Partially or completely coated products (multi-layered bakery products with coatings A21D 13/13, A21D 13/17)

13/22.. coated before baking

13/24.. coated after baking

13/26.. the coating forming a barrier against migration

13/28.. characterised by the coating composition

13/30. Filled, to be filled or stuffed products (multi-layered products with fillings A21D 13/14, A21D 13/19)

13/31.. filled before baking

13/32.. filled or to be filled after baking, e.g. sandwiches

13/33.. Edible containers, e.g. cups or cones

13/34.. the filling forming a barrier against migration

13/36.. Filled wafers

13/37.. Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling

13/38.. characterised by the filling composition

13/40. Products characterised by the type, form or use

**WARNING**

Group A21D 13/40 is impacted by reclassification into groups A21D 13/43, A21D 13/44 and A21D 13/45 should be considered in order to perform a complete search.

13/41.. Pizzas

13/42.. Tortillas

13/43.. Flatbreads, e.g. naan

**WARNING**

Group A21D 13/43 is incomplete pending reclassification of documents from group A21D 13/40.

Groups A21D 13/40 and A21D 13/43 should be considered in order to perform a complete search.

13/44.. Pancakes or crépes

13/45.. Wafers (filled wafers A21D 13/36)

13/46.. Croutons

13/47.. Decorated or decorative products

13/48.. Products with an additional function other than for eating, e.g. toys or cutlery

13/50.. Solidified foamed products, e.g. meringues

13/60.. Deep-fried products, e.g. doughnuts

13/80.. Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies

15/00. Preserving finished { partly finished or par-baked} bakery products; Improving {refreshing A21D 17/00}

15/02.. by cooling {, e.g. refrigeration, freezing}

15/04.. by heat treatment {, e.g. sterilisation, pasteurisation}

15/06.. by irradiation {, e.g. with microbiocidal agents, with protective films}

15/08.. by coating {, e.g. with microbiocidal agents, with protective films}

17/00. Refreshing bakery products {or recycling bakery products}

17/002.. Recycling, e.g. for use in baking or for animal consumption

17/004.. {refreshing by thawing or heating}

17/006.. {with microwaves}

17/008.. {Refreshing by steam treatment}