A21D 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 . . . . {Biopolysaccharides}
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 germs; 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.

**WARNING**

Group A21D 13/043 is impacted by 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.

**WARNING**

Group A21D 13/045 is impacted by 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.

**WARNING**

Group A21D 13/040 is impacted by reclassification into groups A21D 13/40 and A21D 13/43.

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

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.

Groups A21D 13/40 and A21D 13/43 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 impacted by 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 crêpes
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

**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)

**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)