

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

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

- A21D 2/268 {Hydrolysates from proteins (hydrolysis of proteins [A23J 3/30](#))}
- A21D 2/28 . . Organic sulfur compounds
- A21D 2/30 . . Organic phosphorus compounds
- A21D 2/32 . . . Phosphatides
- A21D 2/34 . . Animal material
- A21D 2/36 . . Vegetable material
- A21D 2/362 . . . {Leguminous plants}
- A21D 2/364 . . . {Nuts, e.g. cocoa}
- A21D 2/366 . . . {Tubers, roots}
- A21D 2/368 . . . {Fermentation by-products, e.g. grapes, hops}
- A21D 2/38 . . . Seed germs; Germinated cereals; Extracts thereof
- A21D 2/40 . Apparatus for the chemical treatment of flour or dough

A21D 4/00 Preserving flour or dough before baking by storage in an inert atmosphere

A21D 6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating

- A21D 6/001 . {Cooling}
- A21D 6/003 . {Heat treatment}
- A21D 6/005 . {Irradiation (irradiation of foodstuffs [A23L 3/26](#))}
- A21D 6/006 . {Agglomeration of flour}
- A21D 6/008 . {Freeze-drying}

A21D 8/00 Methods for preparing dough or for baking ([A21D 2/00](#) takes precedence)

- A21D 8/02 . Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough [A21C](#))
- A21D 8/025 . . {Treating dough with gases}
- A21D 8/04 . . Treating dough with micro-organisms or enzymes
- A21D 8/042 . . . {with enzymes}
- A21D 8/045 . . . {with a leaven or a composition containing acidifying bacteria}
- A21D 8/047 . . . {with yeasts}
- A21D 8/06 . Baking processes (bakers' ovens [A21B](#))
- A21D 8/08 . Prevention of sticking, e.g. to baking plates
- A21D 8/10 . . using dusting powders

A21D 10/00 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 13/0003	. {Partially or completely coated bakery products (multi-layered bakery products with coating A21D 13/0051 , A21D 13/0061)}
A21D 13/0006	. . {Coated before baking the dough}
A21D 13/0009	. . {Coated after baking the dough}
A21D 13/0012	. . {comprising a barrier coating against migration}
A21D 13/0016	. . {Special coating composition (icing or frosting A23G 3/00)}
A21D 13/0019	. {Filled or stuffed bakery products (multi-layered bakery products with filling A21D 13/0054 , A21D 13/0064)}
A21D 13/0022	. . {Filled before baking of the dough}
A21D 13/0025	. . {Filled or to be filled after baking of the dough, e.g. sandwiches}
A21D 13/0029	. . . {Edible containers, e.g. cups or cones to be filled}
A21D 13/0032	. . {comprising a barrier against migration between filling and dough or bakery product}
A21D 13/0035	. . {Filled wafers}
A21D 13/0038	. . {Co-extruded product, i.e. obtained by co-extruding the dough and the filling}
A21D 13/0041	. . {Special filling composition}
A21D 13/0045	. {Multi-layered bakery products}
A21D 13/0048	. . {made of at least 2 different doughs, e.g. differing in composition, colour or structure}
A21D 13/0051	. . . {with coating}
A21D 13/0054	. . . {with filling}
A21D 13/0058	. . {multi-layered pastry, e.g. puff pastry, danish pastry, laminated dough}
A21D 13/0061	. . . {with coating}
A21D 13/0064	. . . {with filling}
A21D 13/0067	. {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 bakery 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}