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 . {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 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.

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 coatings
13/19 . . 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.
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 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 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

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)