

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A21 BAKING; EDIBLE DOUGHS

A21D TREATMENT OF FLOUR OR DOUGH FOR BAKING, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS (preservation of flour or dough before baking [A23B 40/00](#); preservation of bakery products [A23B 45/00](#))

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

6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating or heating (preservation of flour or dough before baking [A23B 40/00](#))

WARNING

Group [A21D 6/00](#) is impacted by reclassification into groups [A23B 40/00](#) - [A23B 40/50](#).

Groups [A21D 6/00](#) and [A23B 40/00](#) - [A23B 40/50](#) should be considered in order to perform a complete search.

6/001 . {Cooling}

WARNING

Group [A21D 6/001](#) is impacted by reclassification into group [A23B 40/10](#).

Groups [A21D 6/001](#) and [A23B 40/10](#) should be considered in order to perform a complete search.

6/003 . {Heat treatment}

WARNING

Group [A21D 6/003](#) is impacted by reclassification into group [A23B 40/30](#).

Groups [A21D 6/003](#) and [A23B 40/30](#) should be considered in order to perform a complete search.

6/005 . {Irradiation (irradiation of foodstuffs [A23B 2/50](#))}

WARNING

Group [A21D 6/005](#) is impacted by reclassification into group [A23B 40/50](#).

Groups [A21D 6/005](#) and [A23B 40/50](#) should be considered in order to perform a complete search.

6/006	<ul style="list-style-type: none"> • {Agglomeration of flour} <p>WARNING</p> <p>Group A21D 6/006 is impacted by reclassification into group A23B 40/00.</p> <p>Groups A21D 6/006 and A23B 40/00 should be considered in order to perform a complete search.</p>	13/16	<ul style="list-style-type: none"> • • Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough
6/008	<ul style="list-style-type: none"> • {Freeze-drying} <p>WARNING</p> <p>Group A21D 6/008 is impacted by reclassification into group A23B 40/00.</p> <p>Groups A21D 6/008 and A23B 40/00 should be considered in order to perform a complete search.</p>	13/17	<ul style="list-style-type: none"> • • • with coatings
		13/19	<ul style="list-style-type: none"> • • • with fillings
		13/20	<ul style="list-style-type: none"> • Partially or completely coated products (multi-layered bakery products with coatings A21D 13/13, A21D 13/17)
		13/22	<ul style="list-style-type: none"> • • coated before baking
		13/24	<ul style="list-style-type: none"> • • coated after baking
		13/26	<ul style="list-style-type: none"> • • the coating forming a barrier against migration
		13/28	<ul style="list-style-type: none"> • • characterised by the coating composition
		13/30	<ul style="list-style-type: none"> • Filled, to be filled or stuffed products (multi-layered products with fillings A21D 13/14, A21D 13/19)
		13/31	<ul style="list-style-type: none"> • • filled before baking
		13/32	<ul style="list-style-type: none"> • • filled or to be filled after baking, e.g. sandwiches
		13/33	<ul style="list-style-type: none"> • • • Edible containers, e.g. cups or cones
		13/34	<ul style="list-style-type: none"> • • the filling forming a barrier against migration
		13/36	<ul style="list-style-type: none"> • • Filled wafers
		13/37	<ul style="list-style-type: none"> • • Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling
		13/38	<ul style="list-style-type: none"> • • characterised by the filling composition
		13/40	<ul style="list-style-type: none"> • Products characterised by the type, form or use
		13/41	<ul style="list-style-type: none"> • • Pizzas
		13/42	<ul style="list-style-type: none"> • • Tortillas
		13/43	<ul style="list-style-type: none"> • • Flatbreads, e.g. naan
		13/44	<ul style="list-style-type: none"> • • Pancakes or crêpes
		13/45	<ul style="list-style-type: none"> • • Wafers (filled wafers A21D 13/36)
		13/46	<ul style="list-style-type: none"> • • Croutons
		13/47	<ul style="list-style-type: none"> • • Decorated or decorative products
		13/48	<ul style="list-style-type: none"> • • Products with an additional function other than for eating, e.g. toys or cutlery
		13/50	<ul style="list-style-type: none"> • Solidified foamed products, e.g. meringues
		13/60	<ul style="list-style-type: none"> • Deep-fried products, e.g. doughnuts
		13/80	<ul style="list-style-type: none"> • Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies
8/00	Methods for preparing or baking dough (treatment of flour or dough by adding materials A21D 2/00)	15/00	Improving finished {, partly finished or par-baked} bakery products (refreshing bakery products A21D 17/00)
8/02	<ul style="list-style-type: none"> • Methods for preparing dough; Treating dough prior to baking 		WARNING
8/025	<ul style="list-style-type: none"> • • {Treating dough with gases} 		Group A21D 15/00 is impacted by reclassification into group A23B 45/00 .
8/04	<ul style="list-style-type: none"> • • treating dough with microorganisms or enzymes 		Groups A21D 15/00 and A23B 45/00 should be considered in order to perform a complete search.
8/042	<ul style="list-style-type: none"> • • • {with enzymes} 		
8/045	<ul style="list-style-type: none"> • • • {with a leaven or a composition containing acidifying bacteria} 		
8/047	<ul style="list-style-type: none"> • • • {with yeasts} 		
8/06	<ul style="list-style-type: none"> • Baking processes 		
8/08	<ul style="list-style-type: none"> • Prevention of sticking, e.g. to baking plates 		
8/10	<ul style="list-style-type: none"> • • using dusting powders 		
10/00	Batters, dough or mixtures before baking		
10/002	<ul style="list-style-type: none"> • {Dough mixes; Baking or bread improvers; Premixes} 		
10/005	<ul style="list-style-type: none"> • • {Solid, dry or compact materials; Granules; Powders} 		
10/007	<ul style="list-style-type: none"> • • {Liquids or pumpable materials} 		
10/02	<ul style="list-style-type: none"> • Ready-for-oven doughs 		
10/025	<ul style="list-style-type: none"> • • {Packaged doughs (packaging bakery products B65B, B65D)} 		
10/04	<ul style="list-style-type: none"> • Batters 		
10/045	<ul style="list-style-type: none"> • • {Packaged batters (packaging bakery products B65B, B65D)} 		
13/00	Finished or partly finished bakery products		
13/02	<ul style="list-style-type: none"> • Products made from whole meal; Products containing bran or rough-ground grain 		
13/04	<ul style="list-style-type: none"> • Products made from materials other than rye or wheat flour 	15/02	<ul style="list-style-type: none"> • by cooling {, e.g. refrigeration or freezing}
13/043	<ul style="list-style-type: none"> • • from tubers, e.g. manioc or potato 		WARNING
13/045	<ul style="list-style-type: none"> • • from leguminous plants 		Group A21D 15/02 is impacted by reclassification into group A23B 45/10 .
13/047	<ul style="list-style-type: none"> • • from cereals other than rye or wheat, e.g. rice 		Groups A21D 15/02 and A23B 45/10 should be considered in order to perform a complete search.
13/06	<ul style="list-style-type: none"> • Products with modified nutritive value, e.g. with modified starch content 		
13/062	<ul style="list-style-type: none"> • • with modified sugar content; Sugar-free products 		
13/064	<ul style="list-style-type: none"> • • with modified protein content 		
13/066	<ul style="list-style-type: none"> • • • Gluten-free products 	15/04	<ul style="list-style-type: none"> • by heat treatment
13/068	<ul style="list-style-type: none"> • • with modified fat content; Fat-free products 		WARNING
13/10	<ul style="list-style-type: none"> • Multi-layered products 		Group A21D 15/04 is impacted by reclassification into group A23B 45/30 .
13/11	<ul style="list-style-type: none"> • • made of two or more doughs, e.g. differing in composition, colour or structure 		Groups A21D 15/04 and A23B 45/30 should be considered in order to perform a complete search.
13/13	<ul style="list-style-type: none"> • • • with coatings 		
13/14	<ul style="list-style-type: none"> • • • with fillings 		

A21D

- 15/06 . by irradiation

WARNING

Group [A21D 15/06](#) is impacted by reclassification into group [A23B 45/50](#).

Groups [A21D 15/06](#) and [A23B 45/50](#) should be considered in order to perform a complete search.

- 15/08 . by coating

WARNING

Group [A21D 15/08](#) is impacted by reclassification into group [A23B 45/70](#).

Groups [A21D 15/08](#) and [A23B 45/70](#) should be considered in order to perform a complete search.

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}