

## 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](#))

### Definition statement

*This place covers:*

- Treatment of flour or dough, e.g. by addition of materials;
- Methods for preparing dough or for baking;
- Batters;
- Doughs or mixtures before baking;
- Baking;
- Bakery products.

### Relationships with other classification places

Pasta is classified in [A23L 7/109](#).

Snacks or chips are classified in [A23L 7/117](#).

Cereal granules or flakes to be cooked and eaten hot are classified in [A23L 7/143](#).

Farinaceous granules for dressing meat, fish or the like are classified in [A23L 7/157](#).

Ready-to-eat cereals are classified in [A23L 7/161](#).

Preservation of flour or dough, e.g. by storage in an inert atmosphere are classified in [A23B 40/60](#).

### References

#### Limiting references

*This place does not cover:*

Preservation of flour or dough before baking	<a href="#">A23B 40/00</a>
Preservation of bakery products	<a href="#">A23B 45/00</a>

## A21D 2/00

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

### Definition statement

*This place covers:*

Ingredients for bakery products.

Special chemical leavening composition (e.g. encapsulated chemical leavening composition)

## References

### Limiting references

*This place does not cover:*

Batters, dough, or mixtures before baking	<a href="#">A21D 10/00</a>
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## Special rules of classification

In groups [A21D 2/02](#) - [A21D 2/40](#), in the absence of contrary, a substance is classified in the last appropriate place.

## A21D 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](#))**

### Definition statement

*This place covers:*

Treatment of flour or dough before baking or pre-baking.

### Relationships with other classification places

Treatment of grains is classified in [B02B](#) and [B02C](#).

## References

### Limiting references

*This place does not cover:*

Preservation of flour or dough before baking	<a href="#">A23B 40/00</a>
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## A21D 6/003

### {Heat treatment}

### Definition statement

*This place covers:*

- Special heat treatment step of flour or dough, before baking or pre-baking (this is not a baking step or a step of the baking process);
- Browning flour;
- Caramelized flour;
- Cooking/proofing dough with IR;
- Pre-heating dough ingredients before mixing;
- Sterilisation/pasteurisation of flour;
- Microwave/heat treatment of flour/cereals substances.

## References

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Baking or pre-baking of dough	<a href="#">A21D 8/06</a>
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**A21D 6/005****{Irradiation (irradiation of foodstuffs [A23B 2/50](#))}****Definition statement***This place covers:*

- Irradiation of flour or dough, before baking step;
- Radio-frequency/high-frequency treatment;
- Ultrasonic treatment;
- UV/IR treatment;
- Gamma-irradiation of flour;
- Sterilisation with microwave.

**References****Limiting references***This place does not cover:*

Irradiation of foodstuffs	<a href="#">A23B 2/50</a>
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**Informative references***Attention is drawn to the following places, which may be of interest for search:*

Improving finished, partly finished or par-baked bakery products by irradiation	<a href="#">A21D 15/06</a>
Physical treatment of food or foodstuffs, e.g. by irradiation	<a href="#">A23L 5/30</a>

**A21D 6/006****{Agglomeration of flour}****Definition statement***This place covers:*

Agglomeration of flour

**A21D 6/008****{Freeze-drying}****Definition statement***This place covers:*

- Freez-drying of flour or dough, before baking or pre-baking.
- Freeze-drying.
- Lyophilisation.
- Removing moisture with vacuum.

**A21D 8/00**

**Methods for preparing or baking dough (treatment of flour or dough by adding materials [A21D 2/00](#))**

**Definition statement**

*This place covers:*

Methods for preparing dough or for baking.

Short-time/No-time dough processing.

**References****Limiting references**

*This place does not cover:*

Treatment of flour or dough by adding materials	<a href="#">A21D 2/00</a>
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**A21D 8/02**

**Methods for preparing dough; Treating dough prior to baking**

**Definition statement**

*This place covers:*

Methods for preparing dough comprising a special step, i.e. non traditional or with traditional steps in a special order, traditional steps for preparing a dough being mixing, kneading, resting and for yeast-leavened dough proofing.

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Machines or equipments; processes with mechanical feature	<a href="#">A21C</a>
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**A21D 8/025**

**{Treating dough with gases}**

**Definition statement**

*This place covers:*

Treating dough with gases, before baking or pre-baking.

Whipping.

Introduction of gas in dough.

Aerating/oxygenating bakery dough.

Aerating/oxygenating baking mix.

**A21D 8/042****{with enzymes}****Definition statement***This place covers:*

Treating dough with enzymes

**References****Limiting references***This place does not cover:*

enzymes	<a href="#">C12N 9/00</a>
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**A21D 8/045****{with a leaven or a composition containing acidifying bacteria}****Definition statement***This place covers:*

Sourdough.

Panification ferment.

Starter.

Bread flavor.

**References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Processes using microorganisms	<a href="#">C12R 2001/00</a>
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**A21D 8/047****{with yeasts}****Definition statement***This place covers:*Treating dough with special yeast, i.e. other than traditional baking yeast *Saccaromyces cerevisiae* or *Saccaromyces cerevisiae* with special features, e.g. cold-tolerant.

Freeze-tolerant yeast.

Special yeast.

It does not include all doughs with normal baker's yeast

## References

### Limiting references

*This place does not cover:*

New yeasts	<a href="#">C12N 1/06</a>
New baker's yeast or brewers's yeast	<a href="#">C12N 1/18</a>

## A21D 8/06

### Baking processes

#### Definition statement

*This place covers:*

Baking step with special features, i.e. with non traditional features, e.g. with non-traditional oven, non-traditional time (e.g. very short), with non-traditional temperature (e.g. very low temperature), with non traditional step (e.g. steam injection during the baking) with non-traditional moulds, etc.

Baking and pre-baking processes.

Baking in 2 or more steps.

Microwave proofing and baking.

In can baking.

## References

### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Bakers' ovens	<a href="#">A21B</a>
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## A21D 10/02

### Ready-for-oven doughs

#### Definition statement

*This place covers:*

Ready-for-oven doughs

#### Special rules of classification

If claimed as such. Every dough is not classified in this group (except if there is no other [A21D](#) class given).

**A21D 10/025****{Packaged doughs (packaging bakery products [B65B](#), [B65D](#))}****References****Limiting references***This place does not cover:*

Special packaging features	<a href="#">B65B</a> , <a href="#">B65D</a>
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**A21D 10/04****Batters****References****Limiting references***This place does not cover:*

Batter for coating fish, meat, vegetables before frying	<a href="#">A23P 10/10</a>
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**Special rules of classification**

If claimed as such. Every batter is not classified in this group (except if there is no other [A21D](#) class given).

**A21D 13/00****Finished or partly finished bakery products****Special rules of classification**

Baked or pre-baked products (e.g. breads) are classified in this subgroup if there is no other [A21D](#) class given. See also [A21D 13/80](#) for sweet bakery products without another [A21D](#) class

**A21D 13/02****Products made from whole meal; Products containing bran or rough-ground grain****Definition statement***This place covers:*

Bakery products characterised by the addition of whole meal or bran

**A21D 13/04****Products made from materials other than rye or wheat flour****Definition statement***This place covers:*

Bakery products characterised by the addition of a larger quantity of other flour (rice flour, lupin flour, etc...) than wheat or rye flour

**Special rules of classification**

Addition of a minor of other vegetable material other than wheat flour or rye flour are classified in [A21D 2/264](#) or [A21D 2/36](#)

**A21D 13/066****Gluten-free products****Definition statement**

*This place covers:*

Gluten-free or gluten-less products

Bakery products for coeliac patients

**Special rules of classification**

Bakery products with flour other than wheat or rye flour are classified in [A21D 13/04](#)

**A21D 13/22****coated before baking****Definition statement**

*This place covers:*

Products coated before baking or pre-baking

**A21D 13/24****coated after baking****Definition statement**

*This place covers:*

Products coated after baking or pre-baking

**A21D 13/31****filled before baking****Definition statement**

*This place covers:*

Products filled or stuffed before baking or pre-baking

**A21D 13/32****filled or to be filled after baking, e.g. sandwiches****Definition statement**

*This place covers:*

Products filled or stuffed after baking or pre-baking



**A21D 13/37**

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

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Co-extrusion machines	<a href="#">A21C 11/163</a>
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**A21D 13/42****Tortillas****Definition statement**

*This place covers:*

Soft tortillas and other flat breads (pita, chapati, etc.)

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Tortilla chips	<a href="#">A23L 7/13</a>
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**A21D 13/46****Croutons****Definition statement**

*This place covers:*

Croutons made from bread or bakery products

Pieces of bread or bakery products

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Farinaceous granules	<a href="#">A23L 7/157</a>
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**A21D 13/50****Solidified foamed products, e.g. meringues****Definition statement**

*This place covers:*

Foamed bakery products or pastry

**A21D 13/60****Deep-fried products, e.g. doughnuts****Definition statement**

*This place covers:*

Fried bakery products from a dough: doughnuts, beignets

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Fried chips from a dough	<a href="#">A23L 7/13</a>
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**A21D 13/80****Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies****Definition statement**

*This place covers:*

Biscuits, cookies, cake , chocolate cake (without special characteristics)

**Special rules of classification**

Sweet baked or pre-baked products are classified here if there is no other [A21D](#) class given.

**A21D 15/00****Improving finished {, partly finished or par-baked} bakery products (refreshing bakery products [A21D 17/00](#))****References****Limiting references**

*This place does not cover:*

Refreshing bakery products	<a href="#">A21D 17/00</a>
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**Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Treatment of flour or dough before baking, e.g. cooling, irradiating or heating	<a href="#">A21D 6/00</a>
Preservation of foods or foodstuffs in general	<a href="#">A23B 2/00</a>
Preservation of finished bakery products	<a href="#">A23B 45/00</a>
Packaging or wrapping bakery products	<a href="#">B65B</a>
Packaging biscuits	<a href="#">B65B 23/10</a>
Packaging bread or like bakery products, e.g. unsliced loaves	<a href="#">B65B 25/16</a>

**A21D 15/02****by cooling {, e.g. refrigeration or freezing}****Definition statement***This place covers:*

- Refrigerating or freezing baked or pre-baked bakery products;
- Special step of cooling baked or pre-baked bakery products;
- Vacuum cooling;
- Cooling with different steps after baking.

**References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Cooling flour, raw dough or batters	<a href="#">A21D 6/001</a>
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**A21D 15/04****by heat treatment****Definition statement***This place covers:*

- Heat treatment of baked or pre-baked bakery products (after normal baking);
- Pasteurisation or sterilisation of baked or pre-baked products, eventually within packaging.

**References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Heat treatment of flour or dough	<a href="#">A21D 6/003</a>
Baking of dough (with special characteristics)	<a href="#">A21D 8/06</a>

**A21D 15/06****by irradiation****Definition statement***This place covers:*

- Irradiation of pre-baked or baked bakery products (after baking);
- Gamma-irradiation, microwave irradiation, ionising irradiation, laser irradiation, IR or UV irradiation.

**A21D 15/08****by coating****Definition statement**

*This place covers:*

Coating or treating baked or pre-baked bakery products with microbiocidal agents or protective films or other means.

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Coating with food composition	<a href="#">A21D 13/20</a>
Preservation of finished bakery products by coating	<a href="#">A23B 45/70</a>

**A21D 17/00****Refreshing bakery products {or recycling bakery products}****Definition statement**

*This place covers:*

Refreshing or recycling baked or pre-baked bakery products.

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Improving bakery products	<a href="#">A21D 15/00</a>
Preservation of bakery products	<a href="#">A23B 45/00</a>