

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

## 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}