

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](#))

| | | |
|---|--|---|
| <p>2/00 Treatment of flour or dough by adding materials thereto before or during baking (batters, dough or mixtures before baking A21D 10/00)</p> <p>NOTE</p> <p>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.</p> <p>2/02 . . by adding inorganic substances</p> <p>2/04 . . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides</p> <p>2/06 . . Reducing agents</p> <p>2/08 . . by adding organic substances</p> <p>2/10 . . Hydrocarbons</p> <p>2/12 . . Halohydrocarbons</p> <p>2/14 . . Organic oxygen compounds</p> <p>2/145 . . . {Acids, anhydrides or salts thereof}</p> <p>2/16 . . . Fatty acid esters</p> <p>2/165 {Triglycerides}</p> <p>2/18 . . . Carbohydrates</p> <p>2/181 {Sugars or sugar alcohols (honey A21D 2/34)}</p> <p>2/183 {Natural gums}</p> <p>2/185 {Biosynthetic gums}</p> <p>2/186 {Starches; Derivatives thereof}</p> <p>2/188 {Cellulose; Derivatives thereof}</p> <p>2/20 . . . Peroxides</p> <p>2/22 . . . Ascorbic acid</p> <p>2/24 . . Organic nitrogen compounds</p> <p>2/245 . . . {Amino acids, nucleic acids}</p> <p>2/26 . . . Proteins</p> <p>2/261 {Animal proteins}</p> <p>2/262 {from eggs}</p> <p>2/263 {from dairy products}</p> <p>2/264 {Vegetable proteins}</p> <p>2/265 {from cereals, flour, bran}</p> <p>2/266 {from leguminous or other vegetable seeds; from press-cake or oil bearing seeds}</p> <p>2/267 {Microbial proteins}</p> <p>2/268 {Hydrolysates from proteins (hydrolysis of proteins A23J 3/30)}</p> <p>2/28 . . Organic sulfur compounds</p> <p>2/30 . . Organic phosphorus compounds</p> | <p>2/32 . . . Phosphatides</p> <p>2/34 . . Animal material</p> <p>2/36 . . Vegetable material</p> <p>2/362 . . . {Leguminous plants}</p> <p>2/364 . . . {Nuts, e.g. cocoa}</p> <p>2/366 . . . {Tubers, roots}</p> <p>2/368 . . . {Fermentation by-products, e.g. grapes, hops}</p> <p>2/38 . . . Seed germs; Germinated cereals; Extracts thereof</p> <p>2/40 . Apparatus for the chemical treatment of flour or dough</p> | <p>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)</p> <p>WARNING</p> <p>Group A21D 6/00 is impacted by reclassification into groups A23B 40/00 - A23B 40/50.</p> <p>Groups A21D 6/00 and A23B 40/00 - A23B 40/50 should be considered in order to perform a complete search.</p> <p>6/001 . {Cooling}</p> <p>WARNING</p> <p>Group A21D 6/001 is impacted by reclassification into group A23B 40/10.</p> <p>Groups A21D 6/001 and A23B 40/10 should be considered in order to perform a complete search.</p> <p>6/003 . {Heat treatment}</p> <p>WARNING</p> <p>Group A21D 6/003 is impacted by reclassification into group A23B 40/30.</p> <p>Groups A21D 6/003 and A23B 40/30 should be considered in order to perform a complete search.</p> <p>6/005 . {Irradiation (irradiation of foodstuffs A23B 2/50)}</p> <p>WARNING</p> <p>Group A21D 6/005 is impacted by reclassification into group A23B 40/50.</p> <p>Groups A21D 6/005 and A23B 40/50 should be considered in order to perform a complete search.</p> |
|---|--|---|

- 6/006 . {Agglomeration of flour}
- WARNING**
- Group [A21D 6/006](#) is impacted by reclassification into group [A23B 40/00](#).
- Groups [A21D 6/006](#) and [A23B 40/00](#) should be considered in order to perform a complete search.
- 6/008 . {Freeze-drying}
- WARNING**
- Group [A21D 6/008](#) is impacted by reclassification into group [A23B 40/00](#).
- Groups [A21D 6/008](#) and [A23B 40/00](#) should be considered in order to perform a complete search.
- 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
- 13/043 . . from tubers, e.g. manioc or potato
- 13/045 . . from leguminous plants
- 13/047 . . from cereals other than rye or wheat, e.g. rice
- 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
- 13/41 . . Pizzas
- 13/42 . . Tortillas
- 13/43 . . Flatbreads, e.g. naan
- 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 Improving finished {, partly finished or par-baked} bakery products (refreshing bakery products [A21D 17/00](#))**
- WARNING**
- Group [A21D 15/00](#) is impacted by reclassification into group [A23B 45/00](#).
- Groups [A21D 15/00](#) and [A23B 45/00](#) should be considered in order to perform a complete search.
- 15/02 . by cooling {, e.g. refrigeration or freezing}
- WARNING**
- Group [A21D 15/02](#) is impacted by reclassification into group [A23B 45/10](#).
- Groups [A21D 15/02](#) and [A23B 45/10](#) should be considered in order to perform a complete search.
- 15/04 . by heat treatment
- WARNING**
- Group [A21D 15/04](#) is impacted by reclassification into group [A23B 45/30](#).
- Groups [A21D 15/04](#) and [A23B 45/30](#) 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}