

CPC**COOPERATIVE PATENT CLASSIFICATION****A21D****TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF****A21D 2/00**

Treatment of flour or dough by adding materials thereto ([A21D 10/00](#) takes precedence)

NOTE

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

- [A21D 2/02](#) . by adding inorganic substances
- [A21D 2/04](#) .. Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides
- [A21D 2/06](#) .. Reducing agents
- [A21D 2/08](#) . by adding organic substances
- [A21D 2/10](#) .. Hydrocarbons
- [A21D 2/12](#) .. Halohydrocarbons
- [A21D 2/14](#) .. Organic oxygen compounds
- [A21D 2/145](#) ... { Acids, anhydrides or salts thereof }
- [A21D 2/16](#) ... Fatty acid esters
- [A21D 2/165](#) { Triglycerides }
- [A21D 2/18](#) ... Carbohydrates
- [A21D 2/181](#) { Sugars or sugar alcohols ([honey A21D 2/34](#)) }
- [A21D 2/183](#) { Natural gums }
- [A21D 2/185](#) { Biosynthetic gums }
- [A21D 2/186](#) { Starches; Derivatives thereof }
- [A21D 2/188](#) { Cellulose; Derivatives thereof }
- [A21D 2/20](#) ... Peroxides
- [A21D 2/22](#) ... Ascorbic acid
- [A21D 2/24](#) .. Organic nitrogen compounds
- [A21D 2/245](#) ... { Amino acids, nucleic acids }
- [A21D 2/26](#) ... Proteins
- [A21D 2/261](#) { Animal proteins }
- [A21D 2/262](#) { from eggs }
- [A21D 2/263](#) { from dairy products }
- [A21D 2/264](#) { Vegetable proteins }
- [A21D 2/265](#) { from cereals, flour, bran }
- [A21D 2/266](#) { from leguminous or other vegetable seeds; from press-cake or oil bearing seeds }

- A21D 2/267 { Microbial proteins }
- A21D 2/268 { Hydrolysates from proteins (hydrolysis of proteins [A23J 3/30](#)) }
- A21D 2/28 . . Organic sulfur compounds
- A21D 2/30 . . Organic phosphorus compounds
- A21D 2/32 . . . Phosphatides
- A21D 2/34 . . Animal material
- A21D 2/36 . . Vegetable material
- A21D 2/362 . . . { Leguminous plants }
- A21D 2/364 . . . { Nuts, e.g. cocoa }
- A21D 2/366 . . . { Tubers, roots }
- A21D 2/368 . . . { Fermentation by-products, e.g. grapes, hops }
- A21D 2/38 . . . Seed germs; Germinated cereals; Extracts thereof

- A21D 2/40 . Apparatus for the chemical treatment of flour or dough

A21D 4/00 Preserving flour or dough before baking by storage in an inert atmosphere

A21D 6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating

- A21D 6/001 . { Cooling }
- A21D 6/003 . { Heat treatment }
- A21D 6/005 . { Irradiation (irradiation of foodstuffs [A23L 3/26](#)) }
- A21D 6/006 . { Agglomeration of flour }
- A21D 6/008 . { Freeze-drying }

A21D 8/00 Methods for preparing dough or for baking ([A21D 2/00](#) takes precedence)

- A21D 8/02 . Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough [A21C](#))
- A21D 8/025 . . { Treating dough with gases }
- A21D 8/04 . . Treating dough with micro-organisms or enzymes
- A21D 8/042 . . . { with enzymes }
- A21D 8/045 . . . { with a leaven or a composition containing acidifying bacteria }
- A21D 8/047 . . . { with yeasts }

- A21D 8/06 . Baking processes (bakers` ovens [A21B](#))

- A21D 8/08 . Prevention of sticking, e.g. to baking plates
- A21D 8/10 . . using dusting powders

A21D 10/00 Batters, dough or mixtures before baking

A21D 10/002	. { Dough mixes; Baking or bread improvers; Premixes }
A21D 10/005	.. { Solid, dry or compact materials; Granules; Powders }
A21D 10/007	.. { Liquids or pumpable materials }
A21D 10/02	. Ready-for-oven doughs
A21D 10/025	.. { Packaged doughs (packaging bakery products B65B , B65D)}
A21D 10/04	. Batters
A21D 10/045	.. { Packaged batters (packaging bakery products B65B , B65D)}
A21D 13/00	Finished or partly finished { (par-baked) } bakery products
A21D 13/0003	. { Partially or completely coated bakery products (multi-layered bakery products with coating A21D 13/0051 , A21D 13/0061)}
A21D 13/0006	.. { Coated before baking the dough }
A21D 13/0009	.. { Coated after baking the dough }
A21D 13/0012	.. { comprising a barrier coating against migration }
A21D 13/0016	.. { Special coating composition (icing or frosting A23G 3/00)}
A21D 13/0019	. { Filled or stuffed bakery products (multi-layered bakery products with filling A21D 13/0054 , A21D 13/0064)}
A21D 13/0022	.. { Filled before baking of the dough }
A21D 13/0025	.. { Filled or to be filled after baking of the dough, e.g. sandwiches }
A21D 13/0029	... { Edible containers, e.g. cups or cones to be filled }
A21D 13/0032	.. { comprising a barrier against migration between filling and dough or bakery product }
A21D 13/0035	.. { Filled wafers }
A21D 13/0038	.. { Co-extruded product, i.e. obtained by co-extruding the dough and the filling }
A21D 13/0041	.. { Special filling composition }
A21D 13/0045	. { Multi-layered bakery products }
A21D 13/0048	.. { made of at least 2 different doughs, e.g. differing in composition, colour or structure }
A21D 13/0051	... { with coating }
A21D 13/0054	... { with filling }
A21D 13/0058	.. { multi-layered pastry, e.g. puff pastry, danish pastry, laminated dough }
A21D 13/0061	... { with coating }
A21D 13/0064	... { with filling }
A21D 13/0067	. { Special bakery products }
A21D 13/007	.. { Pizza }
A21D 13/0074	.. { Tortilla }
A21D 13/0077	.. { Pancakes; Crepes }
A21D 13/008	.. { Wafers (with filling A21D 13/0035)}
A21D 13/0083	.. { Croutons from bread or bakery products (farinaceous granules A23L 1/176)}

- A21D 13/0087 . . { Decorated or decorative bakery products }
- A21D 13/009 . . { Bakery products with first function other than for eating, e.g. toys, cutlery }
- A21D 13/0093 . { Solidified foamed products, e.g. meringues }
- A21D 13/0096 . { Fat fried bakery products, e.g. doughnuts, spring rolls }
- A21D 13/02 . Bakery products from whole meal or containing rough-ground grain or bran
- A21D 13/04 . Bread from materials other than rye or wheat flour { e.g. rice flour }
- A21D 13/06 . Bread with modified starch or protein content, { with modified nutritive value }
- A21D 13/062 . . { with modified glucid content }
- A21D 13/064 . . { with modified protein content }
- A21D 13/066 . . . { Gluten-free products }
- A21D 13/068 . . { with modified fat content or fat-free }
- A21D 13/08 . Pastry, e.g. cake, biscuits, { cookies }
- A21D 13/082 . . dummy
- A21D 13/085 . . dummy
- A21D 13/087 . . dummy
- A21D 15/00** **Preserving finished** { or partly finished (par-baked) bakery products (refreshing [A21D 17/00](#), packaging or wrapping bakery products [B65B](#), [B65D](#)) }
- A21D 15/02 . by cooling, { e.g. refrigeration, freezing }
- A21D 15/04 . by heat treatment, { e.g. sterilisation, pasteurisation }
- A21D 15/06 . by irradiation, { e.g. with microbiocidal agents, with protective films }
- A21D 15/08 . by coating, { e.g. with microbiocidal agents, with protective films }
- A21D 17/00** **Refreshing bakery products** { or recycling bakery products }
- A21D 17/002 . { Recycling, e.g. for use in baking or for animal consumption }
- A21D 17/004 . { refreshing by thawing or heating }
- A21D 17/006 . . { with microwaves }
- A21D 17/008 . { Refreshing by steam treatment }