

**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
<b>A21D 15/00</b>	<b>Preserving finished { or partly finished (par-baked) bakery products (refreshing <a href="#">A21D 17/00</a>, packaging or wrapping bakery products <a href="#">B65B</a>, <a href="#">B65D</a>)}</b>
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}
<b>A21D 17/00</b>	<b>Refreshing bakery products { or recycling bakery products}</b>
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}