

**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 <a href="#">B65B</a> , <a href="#">B65D</a> )}
<b>A21D 13/00</b>	<b>Finished or partly finished { (par-baked)} bakery products</b>
A21D 13/0003	. {Partially or completely coated bakery products (multi-layered bakery products with coating <a href="#">A21D 13/0051</a> , <a href="#">A21D 13/0061</a> )}
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 <a href="#">A23G 3/00</a> )}
A21D 13/0019	. {Filled or stuffed bakery products (multi-layered bakery products with filling <a href="#">A21D 13/0054</a> , <a href="#">A21D 13/0064</a> )}
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 <a href="#">A21D 13/0035</a> )}
A21D 13/0083	.. {Croutons from bread or bakery products (farinaceous granules <a href="#">A23L 1/176</a> )}
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}