

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](#) - [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	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Packaged batters (packaging bakery products B65B, B65D)}
A21D 13/00	Finished or partly finished {(par-baked)} bakery products
A21D 13/0003	<ul style="list-style-type: none"> {Partially or completely coated bakery products (multi-layered bakery products with coating A21D 13/0051, A21D 13/0061)}
A21D 13/0006	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Coated before baking the dough}
A21D 13/0009	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Coated after baking the dough}
A21D 13/0012	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {comprising a barrier coating against migration}
A21D 13/0016	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Special coating composition (icing or frosting A23G 3/00)}
A21D 13/0019	<ul style="list-style-type: none"> {Filled or stuffed bakery products (multi-layered bakery products with filling A21D 13/0054, A21D 13/0064)}
A21D 13/0022	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Filled before baking of the dough}
A21D 13/0025	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Filled or to be filled after baking of the dough, e.g. sandwiches}
A21D 13/0029	<ul style="list-style-type: none"> <ul style="list-style-type: none"> <ul style="list-style-type: none"> {Edible containers, e.g. cups or cones to be filled}
A21D 13/0032	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {comprising a barrier against migration between filling and dough or bakery product}
A21D 13/0035	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Filled wafers}
A21D 13/0038	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Co-extruded product, i.e. obtained by co-extruding the dough and the filling}
A21D 13/0041	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Special filling composition}
A21D 13/0045	<ul style="list-style-type: none"> {Multi-layered bakery products}
A21D 13/0048	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {made of at least 2 different doughs, e.g. differing in composition, colour or structure}
A21D 13/0051	<ul style="list-style-type: none"> <ul style="list-style-type: none"> <ul style="list-style-type: none"> {with coating}
A21D 13/0054	<ul style="list-style-type: none"> <ul style="list-style-type: none"> <ul style="list-style-type: none"> {with filling}
A21D 13/0058	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {multi-layered pastry, e.g. puff pastry, danish pastry, laminated dough}
A21D 13/0061	<ul style="list-style-type: none"> <ul style="list-style-type: none"> <ul style="list-style-type: none"> {with coating}
A21D 13/0064	<ul style="list-style-type: none"> <ul style="list-style-type: none"> <ul style="list-style-type: none"> {with filling}
A21D 13/0067	<ul style="list-style-type: none"> {Special bakery products}
A21D 13/007	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Pizza}
A21D 13/0074	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Tortilla}
A21D 13/0077	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Pancakes; Crepes}
A21D 13/008	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Wafers (with filling A21D 13/0035)}
A21D 13/0083	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Croutons from bread or bakery products (farinaceous granules A23L 1/176)}
A21D 13/0087	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Decorated or decorative bakery products}
A21D 13/009	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {Bakery products with first function other than for eating, e.g. toys, cutlery}
A21D 13/0093	<ul style="list-style-type: none"> {Solidified foamed products, e.g. meringues}
A21D 13/0096	<ul style="list-style-type: none"> {Fat fried bakery products, e.g. doughnuts, spring rolls}
A21D 13/02	<ul style="list-style-type: none"> Bakery products from whole meal or containing rough-ground grain or bran
A21D 13/04	<ul style="list-style-type: none"> Bread from materials other than rye or wheat flour {e.g. rice flour}
A21D 13/06	<ul style="list-style-type: none"> Bread with modified starch or protein content, {with modified nutritive value}
A21D 13/062	<ul style="list-style-type: none"> <ul style="list-style-type: none"> {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}