

CPC COOPERATIVE PATENT CLASSIFICATION

A21D TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF

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](#), 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.

2/02 . by adding inorganic substances

2/04 . . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides

2/06 . . Reducing agents

2/08 . by adding organic substances

2/10 . . Hydrocarbons

2/12 . . Halohydrocarbons

2/14 . . Organic oxygen compounds

2/145 . . . {Acids, anhydrides or salts thereof}

2/16 . . . Fatty acid esters

2/165 {Triglycerides}

2/18 . . . Carbohydrates

2/181 {Sugars or sugar alcohols ([honey A21D 2/34](#))}

2/183 {Natural gums}

2/185 {Biosynthetic gums}

2/186 {Starches; Derivatives thereof}

2/188 {Cellulose; Derivatives thereof}

2/20 . . . Peroxides

2/22 . . . Ascorbic acid

2/24 . . Organic nitrogen compounds

2/245 . . . {Amino acids, nucleic acids}

2/26 . . . Proteins

2/261 {Animal proteins}

2/262 {from eggs}

2/263 {from dairy products}

2/264 {Vegetable proteins}

2/265 {from cereals, flour, bran}

2/266 {from leguminous or other vegetable seeds; from press-cake or oil bearing seeds}

2/267 {Microbial proteins}

2/268 {Hydrolysates from proteins ([hydrolysis of proteins A23J 3/30](#))}

2/28 . . Organic sulfur compounds

2/30 . . Organic phosphorus compounds

2/32 . . . Phosphatides

2/34 . . Animal material

2/36 . . Vegetable material

2/362 . . . {Leguminous plants}

2/364 . . . {Nuts, e.g. cocoa}

2/366 . . . {Tubers, roots}

2/368 . . . {Fermentation by-products, e.g. grapes, hops}

2/38 . . . Seed germs; Germinated cereals; Extracts thereof

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

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

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

6/001 . {Cooling}

6/003 . {Heat treatment}

6/005 . {Irradiation (irradiation of foodstuffs [A23L 3/26](#))}

6/006 . {Agglomeration of flour}

6/008 . {Freeze-drying}

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

8/02 . Methods for preparing dough; Treating dough prior to baking ([machines or equipment for making or processing dough A21C](#))

8/025 . . {Treating dough with gases}

8/04 . . Treating dough with micro-organisms 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 ([bakers' ovens A21B](#))

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 {(par-baked)} bakery products

13/0003 . {Partially or completely coated bakery products (multi-layered bakery products with coating [A21D 13/0051, A21D 13/0061](#))}

13/0006 . . {Coated before baking the dough}

13/0009 . . {Coated after baking the dough}

13/0012 . . {comprising a barrier coating against migration}

13/0016 . . {Special coating composition ([icing or frosting A23G 3/00](#))}

13/0019 . {Filled or stuffed bakery products (multi-layered bakery products with filling [A21D 13/0054, A21D 13/0064](#))}

13/0022 . . {Filled before baking of the dough}

13/0025 . . {Filled or to be filled after baking of the dough, e.g. sandwiches}

- 13/0029 . . . {Edible containers, e.g. cups or cones to be filled}
- 13/0032 . . {comprising a barrier against migration between filling and dough or bakery product}
- 13/0035 . . {Filled wafers}
- 13/0038 . . {Co-extruded product, i.e. obtained by co-extruding the dough and the filling}
- 13/0041 . . {Special filling composition}
- 13/0045 . {Multi-layered bakery products}
- 13/0048 . . {made of at least 2 different doughs, e.g. differing in composition, colour or structure}
- 13/0051 . . . {with coating}
- 13/0054 . . . {with filling}
- 13/0058 . . {multi-layered pastry, e.g. puff pastry, danish pastry, laminated dough}
- 13/0061 . . . {with coating}
- 13/0064 . . . {with filling}
- 13/0067 . {Special bakery products}
- 13/007 . . {Pizza}
- 13/0074 . . {Tortilla}
- 13/0077 . . {Pancakes; Crepes}
- 13/008 . . {Wafers ([with filling A21D 13/0035](#))}
- 13/0083 . . {Croutons from bread or bakery products ([farinaceous granules A23L 7/157](#))}
- 13/0087 . . {Decorated or decorative bakery products}
- 13/009 . . {Bakery products with first function other than for eating, e.g. toys, cutlery}
- 13/0093 . {Solidified foamed products, e.g. meringues}
- 13/0096 . {Fat fried bakery products, e.g. doughnuts, spring rolls}
- 13/02 . Bakery products from whole meal or containing rough-ground grain or bran
- 13/04 . Bread from materials other than rye or wheat flour {, e.g. rice flour}
- 13/06 . Bread with modified starch or protein content, {with modified nutritive value}
- 13/062 . . {with modified glucid content}
- 13/064 . . {with modified protein content}
- 13/066 . . . {Gluten-free products}
- 13/068 . . {with modified fat content or fat-free}
- 13/08 . Pastry, e.g. cake, biscuits, {cookies}
- 13/082 . . {dummy}
- 13/085 . . {dummy}
- 13/087 . . {dummy}
- 15/00 Preserving finished {or partly finished (par-baked) bakery products ([refreshing A21D 17/00](#), [packaging or wrapping bakery products B65B](#), [B65D](#))}**
- 15/02 . by cooling, {e.g. refrigeration, freezing}
- 15/04 . by heat treatment, {e.g. sterilisation, pasteurisation}
- 15/06 . by irradiation, {e.g. with microbiocidal agents, with protective films}
- 15/08 . by coating, {e.g. with microbiocidal agents, with protective films}
- 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}