

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 bakery products

- 13/02 . Products made from whole meal; Products containing bran or rough-ground grain
- 13/04 . Products made from materials other than rye or wheat flour

WARNING

Group [A21D 13/04](#) is impacted by reclassification into groups [A21D 13/043](#), [A21D 13/045](#) and [A21D 13/047](#).

All groups listed in this Warning should be considered in order to perform a complete search.

13/043	<ul style="list-style-type: none"> from tubers, e.g. manioc or potato <p>WARNING</p> <p>Group A21D 13/043 is incomplete pending reclassification of documents from group A21D 13/04.</p> <p>Groups A21D 13/04 and A21D 13/043 should be considered in order to perform a complete search.</p>	13/40	<ul style="list-style-type: none"> Products characterised by the type, form or use <p>WARNING</p> <p>Group A21D 13/40 is impacted by reclassification into groups A21D 13/43, A21D 13/40 and A21D 13/43 should be considered in order to perform a complete search.</p>
13/045	<ul style="list-style-type: none"> from leguminous plants <p>WARNING</p> <p>Group A21D 13/045 is incomplete pending reclassification of documents from group A21D 13/04.</p> <p>Groups A21D 13/04 and A21D 13/045 should be considered in order to perform a complete search.</p>	13/41	<ul style="list-style-type: none"> Pizzas
13/047	<ul style="list-style-type: none"> from cereals other than rye or wheat, e.g. rice <p>WARNING</p> <p>Group A21D 13/047 is incomplete pending reclassification of documents from group A21D 13/04.</p> <p>Groups A21D 13/04 and A21D 13/047 should be considered in order to perform a complete search.</p>	13/42	<ul style="list-style-type: none"> Tortillas
13/06	<ul style="list-style-type: none"> Products with modified nutritive value, e.g. with modified starch content 	13/43	<ul style="list-style-type: none"> Flatbreads, e.g. naan <p>WARNING</p> <p>Group A21D 13/43 is incomplete pending reclassification of documents from group A21D 13/40.</p> <p>Groups A21D 13/40 and A21D 13/43 should be considered in order to perform a complete search.</p>
13/062	<ul style="list-style-type: none"> with modified sugar content; Sugar-free products 	13/44	<ul style="list-style-type: none"> Pancakes or crêpes
13/064	<ul style="list-style-type: none"> with modified protein content 	13/45	<ul style="list-style-type: none"> Wafers (filled wafers A21D 13/36)
13/066	<ul style="list-style-type: none"> Gluten-free products 	13/46	<ul style="list-style-type: none"> Croutons
13/068	<ul style="list-style-type: none"> with modified fat content; Fat-free products 	13/47	<ul style="list-style-type: none"> Decorated or decorative products
13/10	<ul style="list-style-type: none"> Multi-layered products 	13/48	<ul style="list-style-type: none"> Products with an additional function other than for eating, e.g. toys or cutlery
13/11	<ul style="list-style-type: none"> made of two or more doughs, e.g. differing in composition, colour or structure 	13/50	<ul style="list-style-type: none"> Solidified foamed products, e.g. meringues
13/13	<ul style="list-style-type: none"> with coatings 	13/60	<ul style="list-style-type: none"> Deep-fried products, e.g. doughnuts
13/14	<ul style="list-style-type: none"> with fillings 	13/80	<ul style="list-style-type: none"> Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies
13/16	<ul style="list-style-type: none"> Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough 	15/00	<p>Preserving finished {or partly finished (par-baked) bakery products (refreshing A21D 17/00, packaging or wrapping bakery products B65B, B65D)}</p>
13/17	<ul style="list-style-type: none"> with coatings 	15/02	<ul style="list-style-type: none"> by cooling, {e.g. refrigeration, freezing}
13/19	<ul style="list-style-type: none"> with fillings 	15/04	<ul style="list-style-type: none"> by heat treatment, {e.g. sterilisation, pasteurisation}
13/20	<ul style="list-style-type: none"> Partially or completely coated products (multi-layered bakery products with coatings A21D 13/13, A21D 13/17) 	15/06	<ul style="list-style-type: none"> by irradiation, {e.g. with microbiocidal agents, with protective films}
13/22	<ul style="list-style-type: none"> coated before baking 	15/08	<ul style="list-style-type: none"> by coating, {e.g. with microbiocidal agents, with protective films}
13/24	<ul style="list-style-type: none"> coated after baking 	17/00	<p>Refreshing bakery products {or recycling bakery products}</p>
13/26	<ul style="list-style-type: none"> the coating forming a barrier against migration 	17/002	<ul style="list-style-type: none"> {Recycling, e.g. for use in baking or for animal consumption}
13/28	<ul style="list-style-type: none"> characterised by the coating composition 	17/004	<ul style="list-style-type: none"> {refreshing by thawing or heating}
13/30	<ul style="list-style-type: none"> Filled, to be filled or stuffed products (multi-layered products with fillings A21D 13/14, A21D 13/19) 	17/006	<ul style="list-style-type: none"> {with microwaves}
13/31	<ul style="list-style-type: none"> filled before baking 	17/008	<ul style="list-style-type: none"> {Refreshing by steam treatment}
13/32	<ul style="list-style-type: none"> filled or to be filled after baking, e.g. sandwiches 		
13/33	<ul style="list-style-type: none"> Edible containers, e.g. cups or cones 		
13/34	<ul style="list-style-type: none"> the filling forming a barrier against migration 		
13/36	<ul style="list-style-type: none"> Filled wafers 		
13/37	<ul style="list-style-type: none"> Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling 		
13/38	<ul style="list-style-type: none"> characterised by the filling composition 		