

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A21 BAKING; EDIBLE DOUGHS

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)	2/36	. . Vegetable material
	NOTE	2/362	. . . {Leguminous plants}
	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.	2/364	. . . {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
2/02	. by adding inorganic substances	4/00	Preserving flour or dough before baking by storage in an inert atmosphere
2/04	. . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides	6/00	Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating
2/06	. . Reducing agents	6/001	. {Cooling}
2/08	. by adding organic substances	6/003	. {Heat treatment}
2/10	. . Hydrocarbons	6/005	. {Irradiation (irradiation of foodstuffs A23L 3/26)}
2/12	. . Halohydrocarbons	6/006	. {Agglomeration of flour}
2/14	. . Organic oxygen compounds	6/008	. {Freeze-drying}
2/145	. . . {Acids, anhydrides or salts thereof}	8/00	Methods for preparing dough or for baking (A21D 2/00 takes precedence)
2/16	. . . Fatty acid esters	8/02	. Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough A21C)
2/165 {Triglycerides}	8/025	. . {Treating dough with gases}
2/18	. . . Carbohydrates	8/04	. . treating dough with microorganisms or enzymes
2/181 {Sugars or sugar alcohols (honey A21D 2/34)}	8/042	. . . {with enzymes}
2/183 {Natural gums}	8/045	. . . {with a leaven or a composition containing acidifying bacteria}
2/185 {Biosynthetic gums}	8/047	. . . {with yeasts}
2/186 {Starches; Derivatives thereof}	8/06	. Baking processes (bakers' ovens A21B)
2/188 {Cellulose; Derivatives thereof}	8/08	. Prevention of sticking, e.g. to baking plates
2/20	. . . Peroxides	8/10	. . using dusting powders
2/22	. . . Ascorbic acid	10/00	Batters, dough or mixtures before baking
2/24	. . Organic nitrogen compounds	10/002	. {Dough mixes; Baking or bread improvers; Premixes}
2/245	. . . {Amino acids, nucleic acids}	10/005	. . {Solid, dry or compact materials; Granules; Powders}
2/26	. . . Proteins	10/007	. . {Liquids or pumpable materials}
2/261 {Animal proteins}	10/02	. Ready-for-oven doughs
2/262 {from eggs}	10/025	. . {Packaged doughs (packaging bakery products B65B , B65D)}
2/263 {from dairy products}	10/04	. Batters
2/264 {Vegetable proteins}	10/045	. . {Packaged batters (packaging bakery products B65B , B65D)}
2/265 {from cereals, flour, bran}	13/00	Finished or partly finished bakery products
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		

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