

# 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 before or during baking (batters, dough or mixtures before baking [A21D 10/00](#))**  
**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 or baking dough ([treatment of flour or dough by adding materials A21D 2/00](#))**
  - 8/02 . Methods for preparing dough; Treating dough prior to baking
  - 8/025 . . {Treating dough with gases}
  - 8/04 . . treating dough with microorganisms 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
  - 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	<ul style="list-style-type: none"> <li>Products made from whole meal; Products containing bran or rough-ground grain</li> </ul>	13/30	<ul style="list-style-type: none"> <li>Filled, to be filled or stuffed products (<a href="#">multi-layered products with fillings A21D 13/14, A21D 13/19</a>)</li> </ul>
13/04	<ul style="list-style-type: none"> <li>Products made from materials other than rye or wheat flour</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A21D 13/04</a> is impacted by reclassification into groups <a href="#">A21D 13/043</a>, <a href="#">A21D 13/045</a> and <a href="#">A21D 13/047</a>.</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"> <li>filled before baking</li> </ul>
		13/32	<ul style="list-style-type: none"> <li>filled or to be filled after baking, e.g. sandwiches</li> </ul>
		13/33	<ul style="list-style-type: none"> <li>Edible containers, e.g. cups or cones</li> </ul>
		13/34	<ul style="list-style-type: none"> <li>the filling forming a barrier against migration</li> </ul>
		13/36	<ul style="list-style-type: none"> <li>Filled wafers</li> </ul>
		13/37	<ul style="list-style-type: none"> <li>Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling</li> </ul>
		13/38	<ul style="list-style-type: none"> <li>characterised by the filling composition</li> </ul>
13/043	<ul style="list-style-type: none"> <li>from tubers, e.g. manioc or potato</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A21D 13/043</a> is incomplete pending reclassification of documents from group <a href="#">A21D 13/04</a>.</p> <p>Groups <a href="#">A21D 13/04</a> and <a href="#">A21D 13/043</a> should be considered in order to perform a complete search.</p>	13/40	<ul style="list-style-type: none"> <li>Products characterised by the type, form or use</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A21D 13/40</a> is impacted by reclassification into groups <a href="#">A21D 13/43</a>, <a href="#">A21D 13/40</a> and <a href="#">A21D 13/43</a> should be considered in order to perform a complete search.</p>
		13/41	<ul style="list-style-type: none"> <li>Pizzas</li> </ul>
		13/42	<ul style="list-style-type: none"> <li>Tortillas</li> </ul>
13/045	<ul style="list-style-type: none"> <li>from leguminous plants</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A21D 13/045</a> is incomplete pending reclassification of documents from group <a href="#">A21D 13/04</a>.</p> <p>Groups <a href="#">A21D 13/04</a> and <a href="#">A21D 13/045</a> should be considered in order to perform a complete search.</p>	13/43	<ul style="list-style-type: none"> <li>Flatbreads, e.g. naan</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A21D 13/43</a> is incomplete pending reclassification of documents from group <a href="#">A21D 13/40</a>.</p> <p>Groups <a href="#">A21D 13/40</a> and <a href="#">A21D 13/43</a> should be considered in order to perform a complete search.</p>
		13/44	<ul style="list-style-type: none"> <li>Pancakes or crêpes</li> </ul>
13/047	<ul style="list-style-type: none"> <li>from cereals other than rye or wheat, e.g. rice</li> </ul> <p><b>WARNING</b></p> <p>Group <a href="#">A21D 13/047</a> is incomplete pending reclassification of documents from group <a href="#">A21D 13/04</a>.</p> <p>Groups <a href="#">A21D 13/04</a> and <a href="#">A21D 13/047</a> should be considered in order to perform a complete search.</p>	13/45	<ul style="list-style-type: none"> <li>Wafers (<a href="#">filled wafers A21D 13/36</a>)</li> </ul>
		13/46	<ul style="list-style-type: none"> <li>Croutons</li> </ul>
		13/47	<ul style="list-style-type: none"> <li>Decorated or decorative products</li> </ul>
		13/48	<ul style="list-style-type: none"> <li>Products with an additional function other than for eating, e.g. toys or cutlery</li> </ul>
		13/50	<ul style="list-style-type: none"> <li>Solidified foamed products, e.g. meringues</li> </ul>
		13/60	<ul style="list-style-type: none"> <li>Deep-fried products, e.g. doughnuts</li> </ul>
		13/80	<ul style="list-style-type: none"> <li>Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies</li> </ul>
13/06	<ul style="list-style-type: none"> <li>Products with modified nutritive value, e.g. with modified starch content</li> </ul>	<b>15/00</b>	<b>Preserving finished {, partly finished or par-baked} bakery products; Improving (<a href="#">refreshing A21D 17/00</a>)</b>
13/062	<ul style="list-style-type: none"> <li>with modified sugar content; Sugar-free products</li> </ul>	15/02	<ul style="list-style-type: none"> <li>by cooling {, e.g. refrigeration, freezing}</li> </ul>
13/064	<ul style="list-style-type: none"> <li>with modified protein content</li> </ul>	15/04	<ul style="list-style-type: none"> <li>by heat treatment {, e.g. sterilisation, pasteurisation}</li> </ul>
13/066	<ul style="list-style-type: none"> <li>Gluten-free products</li> </ul>	15/06	<ul style="list-style-type: none"> <li>by irradiation {, e.g. with microbiocidal agents, with protective films}</li> </ul>
13/068	<ul style="list-style-type: none"> <li>with modified fat content; Fat-free products</li> </ul>	15/08	<ul style="list-style-type: none"> <li>by coating {, e.g. with microbiocidal agents, with protective films}</li> </ul>
13/10	<ul style="list-style-type: none"> <li>Multi-layered products</li> </ul>	<b>17/00</b>	<b>Refreshing bakery products {or recycling bakery products}</b>
13/11	<ul style="list-style-type: none"> <li>made of two or more doughs, e.g. differing in composition, colour or structure</li> </ul>	17/002	<ul style="list-style-type: none"> <li>{Recycling, e.g. for use in baking or for animal consumption}</li> </ul>
13/13	<ul style="list-style-type: none"> <li>with coatings</li> </ul>	17/004	<ul style="list-style-type: none"> <li>{refreshing by thawing or heating}</li> </ul>
13/14	<ul style="list-style-type: none"> <li>with fillings</li> </ul>	17/006	<ul style="list-style-type: none"> <li>{with microwaves}</li> </ul>
13/16	<ul style="list-style-type: none"> <li>Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough</li> </ul>	17/008	<ul style="list-style-type: none"> <li>{Refreshing by steam treatment}</li> </ul>
13/17	<ul style="list-style-type: none"> <li>with coatings</li> </ul>		
13/19	<ul style="list-style-type: none"> <li>with fillings</li> </ul>		
13/20	<ul style="list-style-type: none"> <li>Partially or completely coated products (<a href="#">multi-layered bakery products with coatings A21D 13/13, A21D 13/17</a>)</li> </ul>		
13/22	<ul style="list-style-type: none"> <li>coated before baking</li> </ul>		
13/24	<ul style="list-style-type: none"> <li>coated after baking</li> </ul>		
13/26	<ul style="list-style-type: none"> <li>the coating forming a barrier against migration</li> </ul>		
13/28	<ul style="list-style-type: none"> <li>characterised by the coating composition</li> </ul>		