

# 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

|             |   |              |  |
|-------------|---|--------------|--|
| <b>2/00</b> | <b>Treatment of flour or dough by adding materials thereto before or during baking (batters, dough or mixtures before baking <a href="#">A21D 10/00</a>)</b>  | 2/36         | . . Vegetable material   |
|             | <b>NOTE</b>   | 2/362        | . . . {Leguminous plants}  |
|             | In groups <a href="#">A21D 2/02</a> - <a href="#">A21D 2/40</a> , 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  | <b>4/00</b>  | <b>Preserving flour or dough before baking by storage in an inert atmosphere</b>   |
| 2/04        | . . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides  | <b>6/00</b>  | <b>Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating</b>                               |
| 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 <a href="#">A23L 3/26</a> )}   |
| 2/12        | . . Halohydrocarbons  | 6/006        | . {Agglomeration of flour}   |
| 2/14        | . . Organic oxygen compounds  | 6/008        | . {Freeze-drying}  |
| 2/145       | . . . {Acids, anhydrides or salts thereof}  | <b>8/00</b>  | <b>Methods for preparing or baking dough (treatment of flour or dough by adding materials <a href="#">A21D 2/00</a>)</b> |
| 2/16        | . . . Fatty acid esters   | 8/02         | . Methods for preparing dough; Treating dough prior to baking  |
| 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 <a href="#">A21D 2/34</a> )}   | 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   |
| 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   | <b>10/00</b> | <b>Batters, dough or mixtures before baking</b>  |
| 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 <a href="#">B65B</a> , <a href="#">B65D</a> )}                           |
| 2/263       | . . . . . {from dairy products}   | 10/04        | . Batters  |
| 2/264       | . . . . . {Vegetable proteins}  | 10/045       | . . {Packaged batters (packaging bakery products <a href="#">B65B</a> , <a href="#">B65D</a> )}                          |
| 2/265       | . . . . . {from cereals, flour, bran}   | <b>13/00</b> | <b>Finished or partly finished bakery products</b>   |
| 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 <a href="#">A23J 3/30</a> )}  |              |  |
| 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"> <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>   |
| 13/043 | <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>                                   | 13/32  | <ul style="list-style-type: none"> <li>filled or to be filled after baking, e.g. sandwiches</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>   | 13/33  | <ul style="list-style-type: none"> <li>Edible containers, e.g. cups or cones</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>                      | 13/34  | <ul style="list-style-type: none"> <li>the filling forming a barrier against migration</li> </ul>  |
| 13/06  | <ul style="list-style-type: none"> <li>Products with modified nutritive value, e.g. with modified starch content</li> </ul>   | 13/36  | <ul style="list-style-type: none"> <li>Filled wafers</li> </ul>  |
| 13/062 | <ul style="list-style-type: none"> <li>with modified sugar content; Sugar-free products</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>  |
| 13/064 | <ul style="list-style-type: none"> <li>with modified protein content</li> </ul>   | 13/38  | <ul style="list-style-type: none"> <li>characterised by the filling composition</li> </ul>   |
| 13/066 | <ul style="list-style-type: none"> <li>Gluten-free products</li> </ul>  | 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>        |
| 13/068 | <ul style="list-style-type: none"> <li>with modified fat content; Fat-free products</li> </ul>  | 13/41  | <ul style="list-style-type: none"> <li>Pizzas</li> </ul>   |
| 13/10  | <ul style="list-style-type: none"> <li>Multi-layered products</li> </ul>  | 13/42  | <ul style="list-style-type: none"> <li>Tortillas</li> </ul>  |
| 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>  | 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> |
| 13/13  | <ul style="list-style-type: none"> <li>with coatings</li> </ul>   | 13/44  | <ul style="list-style-type: none"> <li>Pancakes or crêpes</li> </ul>   |
| 13/14  | <ul style="list-style-type: none"> <li>with fillings</li> </ul>   | 13/45  | <ul style="list-style-type: none"> <li>Wafers (<a href="#">filled wafers A21D 13/36</a>)</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>  | 13/46  | <ul style="list-style-type: none"> <li>Croutons</li> </ul>   |
| 13/17  | <ul style="list-style-type: none"> <li>with coatings</li> </ul>   | 13/47  | <ul style="list-style-type: none"> <li>Decorated or decorative products</li> </ul>   |
| 13/19  | <ul style="list-style-type: none"> <li>with fillings</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>   |
| 13/20  | <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>  | 13/50  | <ul style="list-style-type: none"> <li>Solidified foamed products, e.g. meringues</li> </ul>   |
| 13/22  | <ul style="list-style-type: none"> <li>coated before baking</li> </ul>  | 13/60  | <ul style="list-style-type: none"> <li>Deep-fried products, e.g. doughnuts</li> </ul>  |
| 13/24  | <ul style="list-style-type: none"> <li>coated after baking</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>   |
| 13/26  | <ul style="list-style-type: none"> <li>the coating forming a barrier against migration</li> </ul>   | 15/00  | <p><b>Preserving finished {, partly finished or par-baked} bakery products; Improving (<a href="#">refreshing A21D 17/00</a>)</b></p>  |
| 13/28  | <ul style="list-style-type: none"> <li>characterised by the coating composition</li> </ul>  | 15/02  | <ul style="list-style-type: none"> <li>by cooling {, e.g. refrigeration, freezing}</li> </ul>  |
|        |   | 15/04  | <ul style="list-style-type: none"> <li>by heat treatment {, e.g. sterilisation, pasteurisation}</li> </ul>   |
|        |   | 15/06  | <ul style="list-style-type: none"> <li>by irradiation {, e.g. with microbiocidal agents, with protective films}</li> </ul>   |
|        |   | 15/08  | <ul style="list-style-type: none"> <li>by coating {, e.g. with microbiocidal agents, with protective films}</li> </ul>   |
|        |   | 17/00  | <p><b>Refreshing bakery products {or recycling bakery products}</b></p>  |
|        |   | 17/002 | <ul style="list-style-type: none"> <li>{Recycling, e.g. for use in baking or for animal consumption}</li> </ul>  |
|        |   | 17/004 | <ul style="list-style-type: none"> <li>{refreshing by thawing or heating}</li> </ul>   |
|        |   | 17/006 | <ul style="list-style-type: none"> <li>{with microwaves}</li> </ul>  |
|        |   | 17/008 | <ul style="list-style-type: none"> <li>{Refreshing by steam treatment}</li> </ul>  |