

# 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>
		13/32	<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>		