

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)	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 or baking dough (treatment of flour or dough by adding materials A21D 2/00)
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 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
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 . Products made from whole meal; Products containing bran or rough-ground grain
- 13/04 . Products made from materials other than rye or wheat flour
- 13/043 . . from tubers, e.g. manioc or potato
- 13/045 . . from leguminous plants
- 13/047 . . from cereals other than rye or wheat, e.g. rice
- 13/06 . Products with modified nutritive value, e.g. with modified starch content
- 13/062 . . with modified sugar content; Sugar-free products
- 13/064 . . with modified protein content
- 13/066 . . . Gluten-free products
- 13/068 . . with modified fat content; Fat-free products
- 13/10 . Multi-layered products
- 13/11 . . made of two or more doughs, e.g. differing in composition, colour or structure
- 13/13 . . . with coatings
- 13/14 . . . with fillings
- 13/16 . . Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough
- 13/17 . . . with coatings
- 13/19 . . . with fillings
- 13/20 . Partially or completely coated products ([multi-layered bakery products with coatings A21D 13/13, A21D 13/17](#))
- 13/22 . . coated before baking
- 13/24 . . coated after baking
- 13/26 . . the coating forming a barrier against migration
- 13/28 . . characterised by the coating composition
- 13/30 . Filled, to be filled or stuffed products ([multi-layered products with fillings A21D 13/14, A21D 13/19](#))
- 13/31 . . filled before baking
- 13/32 . . filled or to be filled after baking, e.g. sandwiches
- 13/33 . . . Edible containers, e.g. cups or cones
- 13/34 . . the filling forming a barrier against migration
- 13/36 . . Filled wafers
- 13/37 . . Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling
- 13/38 . . characterised by the filling composition
- 13/40 . Products characterised by the type, form or use
- 13/41 . . Pizzas
- 13/42 . . Tortillas
- 13/43 . . Flatbreads, e.g. naan
- 13/44 . . Pancakes or crêpes
- 13/45 . . Wafers ([filled wafers A21D 13/36](#))
- 13/46 . . Croutons
- 13/47 . . Decorated or decorative products
- 13/48 . . Products with an additional function other than for eating, e.g. toys or cutlery
- 13/50 . Solidified foamed products, e.g. meringues
- 13/60 . Deep-fried products, e.g. doughnuts
- 13/80 . Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies
- 15/00 Preserving finished {, partly finished or par-baked} bakery products; Improving ([refreshing A21D 17/00](#))**
 - 15/02 . by cooling {, e.g. refrigeration, freezing}
 - 15/04 . by heat treatment {, e.g. sterilisation, pasteurisation}
 - 15/06 . by irradiation {, e.g. with microbiocidal agents, with protective films}
- 15/08 . by coating {, e.g. with microbiocidal agents, with protective films}
- 17/00 Refreshing bakery products {or recycling bakery products}**
 - 17/002 . {Recycling, e.g. for use in baking or for animal consumption}
 - 17/004 . {refreshing by thawing or heating}
 - 17/006 . . {with microwaves}
 - 17/008 . {Refreshing by steam treatment}