

## ECLA EUROPEAN CLASSIFICATION

### A21D TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF

**A21D2/00** Treatment of flour or dough by adding materials thereto ([A21D10/00](#) takes precedence)

**Note**

In groups [A21D2/02](#) to [A21D2/40](#), in the absence of an indication to the contrary, a substance is classified in the last appropriate place

- [A21D2/02](#) . by adding inorganic substances
- [A21D2/04](#) . . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides
- [A21D2/06](#) . . Reducing agents
- [A21D2/08](#) . by adding organic substances
- [A21D2/10](#) . . Hydrocarbons
- [A21D2/12](#) . . Halohydrocarbons
- [A21D2/14](#) . . Organic oxygen compounds
- [A21D2/14B](#) . . . [N: Acids, anhydrides or salts thereof]
- [A21D2/16](#) . . . Fatty acid esters
- [A21D2/16D](#) . . . . [N: Triglycerides]
- [A21D2/18](#) . . . Carbohydrates
- [A21D2/18B](#) . . . . [N: Sugars or sugar alcohols (honey [A21D2/34](#))]
- [A21D2/18C](#) . . . . [N: Natural gums]
- [A21D2/18D](#) . . . . [N: Biosynthetic gums]
- [A21D2/18E](#) . . . . [N: Starches; Derivatives thereof]
- [A21D2/18F](#) . . . . [N: Cellulose; Derivatives thereof]
- [A21D2/20](#) . . . Peroxides
- [A21D2/22](#) . . . Ascorbic acid
- [A21D2/24](#) . . Organic nitrogen compounds
- [A21D2/24B](#) . . . [N: Amino acids, nucleic acids]
- [A21D2/26](#) . . . Proteins
- [A21D2/26B](#) . . . . [N: Animal proteins]
- [A21D2/26B2](#) . . . . . [N: from eggs]
- [A21D2/26B4](#) . . . . . [N: from dairy products]
- [A21D2/26D](#) . . . . [N: Vegetable proteins]
- [A21D2/26D2](#) . . . . . [N: from cereals, flour, bran]
- [A21D2/26D4](#) . . . . . [N: from leguminous or other vegetable seeds; from press-cake or oil bearing seeds]
- [A21D2/26F](#) . . . . [N: Microbial proteins]

- A21D2/26H . . . . [N: Hydrolysates from proteins (hydrolysis of proteins [A23J3/30](#))] [C9807]
- A21D2/28 . . Organic sulfur compounds
- A21D2/30 . . Organic phosphorus compounds
- A21D2/32 . . . Phosphatides
- A21D2/34 . . Animal material
- A21D2/36 . . Vegetable material
- A21D2/36B . . . [N: Leguminous plants]
- A21D2/36C . . . [N: Nuts, e.g. cocoa]
- A21D2/36D . . . [N: Tubers, roots]
- A21D2/36E . . . [N: Fermentation by-products, e.g. grapes, hops]
- A21D2/38 . . . Seed germs; Germinated cereals; Extracts thereof

- A21D2/40 . Apparatus for the chemical treatment of flour or dough

#### **A21D4/00 Preserving flour or dough before baking by storage in an inert atmosphere**

#### **A21D6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating**

- A21D6/00B . [N: Cooling]
- A21D6/00D . [N: Heat treatment]
- A21D6/00F . [N: Irradiation (irradiation of foodstuffs [A23L3/26](#))]
- A21D6/00G . [N: Agglomeration of flour]
- A21D6/00H . [N: Freeze-drying]

#### **A21D8/00 Methods for preparing dough or for baking ([A21D2/00](#) takes precedence)**

- A21D8/02 . Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough [A21C](#))
- A21D8/02B . . [N: Treating dough with gases]
- A21D8/04 . . Treating dough with micro-organisms or enzymes
- A21D8/04B . . . [N: with enzymes]
- A21D8/04D . . . [N: with a leaven or a composition containing acidifying bacteria]
- A21D8/04E . . . [N: with yeasts]
- A21D8/06 . Baking processes (bakers` ovens [A21B](#))
- A21D8/08 . Prevention of sticking, e.g. to baking plates
- A21D8/10 . . using dusting powders

#### **A21D10/00 Batters, dough or mixtures before baking**

- A21D10/00B . [N: Dough mixes; Baking or bread improvers; Premixes] [N0512]

- A21D10/00B2 . . [N: Solid, dry or compact materials; Granules; Powders] [N0512]
- A21D10/00B4 . . [N: Liquids or pumpable materials] [N0512]
- A21D10/02 . Ready-for-oven doughs [C0604]
- A21D10/02B . . [N: Packaged doughs (packaging bakery products B65B, B65D)] [N0512]
- A21D10/04 . Batters
- A21D10/04B . . [N: Packaged batters (packaging bakery products B65B, B65D)] [N0512]
- A21D13/00** **Finished or partly finished [N: (par-baked)] bakery products [C0604]**
- A21D13/00B . [N: Partially or completely coated bakery products (multi-layered bakery products with coating A21D13/00F2B, A21D13/00F4B)] [C0604]
- A21D13/00B2 . . [N: Coated before baking the dough] [N0512]
- A21D13/00B4 . . [N: Coated after baking the dough] [N0512]
- A21D13/00B6 . . [N: comprising a barrier coating against migration] [N0512]
- A21D13/00B8 . . [N: Special coating composition (icing or frosting A23G3/00)] [N0512]
- A21D13/00D . [N: Filled or stuffed bakery products (multi-layered bakery products with filling A21D13/00F2D, A21D13/00F4D)] [C0604]
- A21D13/00D2 . . [N: Filled before baking of the dough] [N0512]
- A21D13/00D4 . . [N: Filled or to be filled after baking of the dough, e.g. sandwiches] [N0512]
- A21D13/00D4B . . . [N: Edible containers, e.g. cups or cones to be filled] [N0512]
- A21D13/00D6 . . [N: comprising a barrier against migration between filling and dough or bakery product] [N0512]
- A21D13/00D8 . . [N: Filled wafers] [N0512]
- A21D13/00D10 . . [N: Co-extruded product, i.e. obtained by co-extruding the dough and the filling] [N0512]
- A21D13/00D12 . . [N: Special filling composition] [N0512]
- A21D13/00F . [N: Multi-layered bakery products]
- A21D13/00F2 . . [N: made of at least 2 different doughs, e.g. differing in composition, colour or structure] [N0512]
- A21D13/00F2B . . . [N: with coating] [N0512]
- A21D13/00F2D . . . [N: with filling] [N0512]
- A21D13/00F4 . . [N: multi-layered pastry, e.g. puff pastry, danish pastry, laminated dough] [N0512]
- A21D13/00F4B . . . [N: with coating] [N0512]
- A21D13/00F4D . . . [N: with filling] [N0512]
- A21D13/00H . [N: Special bakery products] [C0604]
- A21D13/00H2 . . [N: Pizza] [C0604]
- A21D13/00H4 . . [N: Tortilla] [N0512]
- A21D13/00H6 . . [N: Pancakes; Crepes] [N0512]
- A21D13/00H8 . . [N: Wafers (with filling A21D13/00D8)] [N0512]
- A21D13/00H10 . . [N: Croutons from bread or bakery products (farinaceous granules A23L1/176)] [N0512] [C0704]

- A21D13/00H12 . . [N: Decorated or decorative bakery products] [N0512]
- A21D13/00H14 . . [N: Bakery products with first function other than for eating, e.g. toys, cutlery] [N0512]
- A21D13/00J . [N: Solidified foamed products, e.g. meringues] [N0512]
- A21D13/00L . [N: Fat fried bakery products, e.g. doughnuts, spring rolls] [N0512]
- A21D13/02 . Bakery products from whole meal or containing rough-ground grain or bran [C0604]
- A21D13/04 . Bread from materials other than rye or wheat flour [N: e.g. rice flour] [C0604]
- A21D13/06 . Bread with modified starch or protein content, [N: with modified nutritive value] [C0604]
- A21D13/06B . . [N: with modified glucid content] [N0512]
- A21D13/06D . . [N: with modified protein content] [N0512]
- A21D13/06D2 . . . [N: Gluten-free products] [N0512]
- A21D13/06F . . [N: with modified fat content or fat-free] [N0512]
- A21D13/08 . Pastry, e.g. cake, biscuits, [N: cookies] [C0604]
- A21D13/08B . . dummy [N1001]
- A21D13/08D . . dummy [N1001]
- A21D13/08F . . dummy [N1001]
- A21D15/00** **Preserving finished [N: or partly finished (par-baked) bakery products (refreshing A21D17/00, packaging or wrapping bakery products B65B, B65D)] [C0604]**
- A21D15/02 . by cooling, [N: e.g. refrigeration, freezing] [C0604]
- A21D15/04 . by heat treatment, [N: e.g. sterilisation, pasteurisation] [C0604]
- A21D15/06 . by irradiation, [N: e.g. with microbiocidal agents, with protective films] [C0604]
- A21D15/08 . by coating, [N: e.g. with microbiocidal agents, with protective films] [C0604]
- A21D17/00** **Refreshing bakery products [N: or recycling bakery products] [C0604]**
- A21D17/00B . [N: Recycling, e.g. for use in baking or for animal consumption] [N0604]
- A21D17/00D . [N: refreshing by thawing or heating] [N0604]
- A21D17/00D2 . . [N: with microwaves] [N0604]
- A21D17/00F . [N: Refreshing by steam treatment] [N0604]