

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	15/08	• by coating {, e.g. with microbiocidal agents, with protective films}
13/04	• Products made from materials other than rye or wheat flour	17/00	Refreshing bakery products {or recycling bakery products}
13/043	• . from tubers, e.g. manioc or potato	17/002	• {Recycling, e.g. for use in baking or for animal consumption}
13/045	• . from leguminous plants	17/004	• {refreshing by thawing or heating}
13/047	• . from cereals other than rye or wheat, e.g. rice	17/006	• . {with microwaves}
13/06	• Products with modified nutritive value, e.g. with modified starch content	17/008	• {Refreshing by steam treatment}
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}		