

# 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](#))**  
**NOTE**  
 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.
- 2/02 . by adding inorganic substances
  - 2/04 . . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides
  - 2/06 . . Reducing agents
  - 2/08 . by adding organic substances
  - 2/10 . . Hydrocarbons
  - 2/12 . . Halohydrocarbons
  - 2/14 . . Organic oxygen compounds
  - 2/145 . . . {Acids, anhydrides or salts thereof}
  - 2/16 . . . Fatty acid esters
  - 2/165 . . . . {Triglycerides}
  - 2/18 . . . Carbohydrates
  - 2/181 . . . . {Sugars or sugar alcohols ([honey A21D 2/34](#))}
  - 2/183 . . . . {Natural gums}
  - 2/185 . . . . {Biosynthetic gums}
  - 2/186 . . . . {Starches; Derivatives thereof}
  - 2/188 . . . . {Cellulose; Derivatives thereof}
  - 2/20 . . . Peroxides
  - 2/22 . . . Ascorbic acid
  - 2/24 . . Organic nitrogen compounds
  - 2/245 . . . {Amino acids, nucleic acids}
  - 2/26 . . . Proteins
  - 2/261 . . . . {Animal proteins}
  - 2/262 . . . . . {from eggs}
  - 2/263 . . . . . {from dairy products}
  - 2/264 . . . . . {Vegetable proteins}
  - 2/265 . . . . . {from cereals, flour, bran}
  - 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
  - 2/36 . . Vegetable material
  - 2/362 . . . {Leguminous plants}
  - 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
  - 4/00 Preserving flour or dough before baking by storage in an inert atmosphere**
  - 6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating**
  - 6/001 . {Cooling}
  - 6/003 . {Heat treatment}
  - 6/005 . {Irradiation ([irradiation of foodstuffs A23L 3/26](#))}
  - 6/006 . {Agglomeration of flour}
  - 6/008 . {Freeze-drying}
  - 8/00 Methods for preparing or baking dough ([treatment of flour or dough by adding materials A21D 2/00](#))**
  - 8/02 . Methods for preparing dough; Treating dough prior to baking
  - 8/025 . . {Treating dough with gases}
  - 8/04 . . treating dough with microorganisms or enzymes
  - 8/042 . . . {with enzymes}
  - 8/045 . . . {with a leaven or a composition containing acidifying bacteria}
  - 8/047 . . . {with yeasts}
  - 8/06 . Baking processes
  - 8/08 . Prevention of sticking, e.g. to baking plates
  - 8/10 . . using dusting powders
  - 10/00 Batters, dough or mixtures before baking**
  - 10/002 . {Dough mixes; Baking or bread improvers; Premixes}
  - 10/005 . . {Solid, dry or compact materials; Granules; Powders}
  - 10/007 . . {Liquids or pumpable materials}
  - 10/02 . Ready-for-oven doughs
  - 10/025 . . {Packaged doughs ([packaging bakery products B65B, B65D](#))}
  - 10/04 . Batters
  - 10/045 . . {Packaged batters ([packaging bakery products B65B, B65D](#))}
  - 13/00 Finished or partly finished bakery products**

- 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}