

A21D

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

Definition statement

This place covers:

Treatment of flour or dough, e.g. by addition of materials

Methods for preparing dough or for baking

Batters

Doughs or mixtures before baking

Baking

Bakery products

Preservation of flour or dough, e.g. by storage in an inert atmosphere

Relationships with other classification places

Pasta is classified in [A23L 7/109](#)

Snacks or chips are classified in [A23L 7/117](#)

Cereal granules or flakes to be cooked and eaten hot are classified in [A23L 7/143](#)

Farinaceous granules for dressing meat, fish, or the like are classified in [A23L 7/157](#)

Ready-to-eat cereals are classified in [A23L 7/161](#)

A21D 2/00

Treatment of flour or dough by adding materials thereto before or during baking (batters, dough or mixtures before baking [A21D 10/00](#))

Definition statement

This place covers:

Ingredients for bakery products.

Special chemical leavening composition (e.g. encapsulated chemical leavening composition)

References

Limiting references

This place does not cover:

Batters, dough, or mixtures before baking	A21D 10/00
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Special rules of classification

In groups [A21D 2/02](#) - [A21D 2/40](#), in the absence of contrary, a substance is classified in the last appropriate place.

A21D 6/00

Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating

Definition statement

This place covers:

Treatment of flour or dough before baking or pre-baking.

Relationships with other classification places

Treatment of grains are classified in [B02B](#) and [B02C](#)

A21D 6/003

{Heat treatment}

Definition statement

This place covers:

Special heat treatment step of flour or dough, before baking or pre-baking. (This is not a baking step or a step of the baking process.)

Browning flour.

Caramelized flour.

Cooking/proofing dough with IR.

Pre-heating dough ingredients before mixing.

Sterilisation/pasteurisation of flour.

microwave/heat treatment of flour/cereals substances.

References

Limiting references

This place does not cover:

Baking or pre-baking of dough	A21D 8/06
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A21D 6/005

{Irradiation (irradiation of foodstuffs [A23L 3/26](#))}

Definition statement

This place covers:

Irradiation of flour or dough, before baking step

Radio-frequency/high-frequency treatment.

Ultrasonic treatment.

UV/IR treatment.

Gamma-irradiation of flour.

Sterilisation with microwave.

References

Limiting references

This place does not cover:

Irradiation of baked or pre-baked bakery products	A21D 15/06
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Irradiation of foodstuffs	A23L
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A21D 6/006

{Agglomeration of flour}

Definition statement

This place covers:

Agglomeration of flour

A21D 6/008

{Freeze-drying}

Definition statement

This place covers:

- Freez-drying of flour or dough, before baking or pre-baking.
- Freeze-drying.
- Lyophilisation.
- Removing moisture with vacuum.

A21D 8/00

Methods for preparing or baking dough (treatment of flour or dough by adding materials [A21D 2/00](#))

Definition statement

This place covers:

Methods for preparing dough or for baking.

Short-time/No-time dough processing.

References

Limiting references

This place does not cover:

Treatment of flour or dough by adding materials	A21D 2/00
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A21D 8/02

Methods for preparing dough; Treating dough prior to baking

Definition statement

This place covers:

Methods for preparing dough comprising a special step, i.e. non traditional or with traditional steps in a special order, traditional steps for preparing a dough being mixing, kneading, resting and for yeast-leavened dough proofing.

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Machines or equipments; processes with mechanical feature	A21C
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A21D 8/025

{Treating dough with gases}

Definition statement

This place covers:

Treating dough with gases, before baking or pre-baking.

Whipping.

Introduction of gas in dough.

Aerating/oxygenating bakery dough.

Aerating/oxygeanting baking mix.

A21D 8/042

{with enzymes}

Definition statement

This place covers:

Treating dough with enzymes

References

Limiting references

This place does not cover:

enzymes	C12N 9/00
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A21D 8/045**{with a leaven or a composition containing acidifying bacteria}****Definition statement***This place covers:*

Sourdough.

Panification ferment.

Starter.

Bread flavor.

References**Limiting references***This place does not cover:*

Process using microorganisms	C12R 1/00
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A21D 8/047**{with yeasts}****Definition statement***This place covers:*Treating dough with special yeast, i.e. other than traditional baking yeast *Saccaromyces cerevisiae* or *Saccaromyces cerevisiae* with special features, e.g. cold-tolerant.

Freeze-tolerant yeast.

Special yeast.

It does not include all doughs with normal baker's yeast

References**Limiting references***This place does not cover:*

New yeasts	C12N 1/06
New baker's yeast or brewers's yeast	C12N 1/18

A21D 8/06**Baking processes****Definition statement***This place covers:*

Baking step with special features, i.e. with non traditional features, e.g. with non-traditional oven, non-traditional time (e.g. very short), with non-traditional temperature (e.g. very low temperature), with non traditional step (e.g. steam injection during the baking) with non-traditional moulds, etc.

Baking and pre-baking processes.

Baking in 2 or more steps.

Microwave proofing and baking.

In can baking.

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Bakers' ovens	A21B
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A21D 10/02

Ready-for-oven doughs

Definition statement

This place covers:

Ready-for-oven doughs

Special rules of classification

If claimed as such. Every dough is not classified in this group (except if there is no other [A21D](#) class given).

A21D 10/025

{Packaged doughs (packaging bakery products [B65B](#), [B65D](#))}

References

Limiting references

This place does not cover:

Special packaging features	B65B , B65D
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A21D 10/04

Batters

References

Limiting references

This place does not cover:

Batter for coating fish, meat, vegetables before frying	A23P 10/10
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Special rules of classification

If claimed as such. Every batter is not classified in this group (except if there is no other [A21D](#) class given).

A21D 13/00

Finished or partly finished bakery products

Special rules of classification

Baked or pre-baked products (e.g. breads) are classified in this subgroup if there is no other [A21D](#) class given. See also [A21D 13/80](#) for sweet bakery products without another [A21D](#) class

A21D 13/02

Products made from whole meal; Products containing bran or rough-ground grain

Definition statement

This place covers:

Bakery products characterised by the addition of whole meal or bran

A21D 13/04

Products made from materials other than rye or wheat flour

Definition statement

This place covers:

Bakery products characterised by the addition of a larger quantity of other flour (rice flour, lupin flour, etc...) than wheat or rye flour

Special rules of classification

Addition of a minor of other vegetable material other than wheat flour or rye flour are classified in [A21D 2/264](#) or [A21D 2/36](#)

A21D 13/066

Gluten-free products

Definition statement

This place covers:

Gluten-free or gluten-less products

Bakery products for coeliac patients

Special rules of classification

Bakery products with flour other than wheat or rye flour are classified in [A21D 13/04](#)

A21D 13/22

coated before baking

Definition statement

This place covers:

Products coated before baking or pre-baking

A21D 13/24**coated after baking****Definition statement**

This place covers:

Products coated after baking or pre-baking

A21D 13/31**filled before baking****Definition statement**

This place covers:

Products filled or stuffed before baking or pre-baking

A21D 13/32**filled or to be filled after baking, e.g. sandwiches****Definition statement**

This place covers:

Products filled or stuffed after baking or pre-baking

A21D 13/37**Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling****References****Informative references**

Attention is drawn to the following places, which may be of interest for search:

Co-extrusion machines	A21C 11/163
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A21D 13/42**Tortillas****Definition statement**

This place covers:

Soft tortillas and other flat breads (pita, chapati, etc.)

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Tortilla chips	A23L 7/13
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A21D 13/46**Croutons****Definition statement**

This place covers:

Croutons made from bread or bakery products

Pieces of bread or bakery products

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Farinaceous granules	A23L 7/157
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A21D 13/50**Solidified foamed products, e.g. meringues****Definition statement**

This place covers:

Foamed bakery products or pastry

A21D 13/60**Deep-fried products, e.g. doughnuts****Definition statement**

This place covers:

Fried bakery products from a dough: doughnuts, beignets

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Fried chips from a dough	A23L 7/13
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A21D 13/80**Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies****Definition statement**

This place covers:

Biscuits, cookies, cake , chocolate cake (without special characteristics)

Special rules of classification

Sweet baked or pre-baked products are classified here if there is no other [A21D](#) class given.

A21D 15/00

Preserving finished {, partly finished or par-baked} bakery products; Improving (refreshing [A21D 17/00](#))

Definition statement

This place covers:

Preserving baked or pre-baked bakery products

References**Limiting references**

This place does not cover:

Refreshing	A21D 17/00
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Treatment of flour or dough before baking, e.g. cooling, heating	A21D 6/00
Preservation of foods or foodstuffs	A23L 3/00
Packaging or wrapping bakery products	B65B
Packaging biscuits	B65B 23/10
Packaging bread or like bakery products, e.g. unsliced loaves	B65B 25/16

A21D 15/02

by cooling {, e.g. refrigeration, freezing}

Definition statement

This place covers:

Refrigerating or freezing baked or pre-baked bakery products

Special step of cooling baked or pre-baked bakery products

Vacuum cooling

Cooling with different steps after baking

References**Limiting references**

This place does not cover:

Cooling flour, raw dough or batters	A21D 6/001
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A21D 15/04**by heat treatment {, e.g. sterilisation, pasteurisation}****Definition statement***This place covers:*

Heat treatment of baked or pre-baked bakery products (after normal baking)

Pasteurisation or sterilisation of baked or pre-baked products, eventually within packaging

References**Limiting references***This place does not cover:*

Heat treatment of flour or dough	A21D 6/003
Baking of dough (with special characteristics)	A21D 8/06

A21D 15/06**by irradiation {, e.g. with microbiocidal agents, with protective films}****Definition statement***This place covers:*

Irradiation of pre-baked or baked bakery products(after baking)

Gamma-irradiation, microwave, ionising irradiation, laser irradiation, IR or UV irradiation

A21D 15/08**by coating {, e.g. with microbiocidal agents, with protective films}****Definition statement***This place covers:*

Coating or treating of baked or pre-baked bakery products with microbiocidal agents or protective films or other means for preservation purpose

References**Limiting references***This place does not cover:*

Coating with food composition	A21D 13/20
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A21D 17/00**Refreshing bakery products {or recycling bakery products}****Definition statement***This place covers:*

Refreshing or recycling baked or pre-baked bakery products

References***Informative references***

Attention is drawn to the following places, which may be of interest for search:

Improving bakery products	A21D 15/00
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