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
15/08 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}