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 (A21D 10/00 takes precedence)

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  . . {Hydrolysatcs 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 germ; 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 dough or for baking (A21D 2/00 takes precedence)
8/02  . Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or
processing dough A21C)
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 (bakers’ ovens A21B)
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

**WARNING**
Group A21D 13/04 is impacted by reclassification into groups A21D 13/043, A21D 13/045 and A21D 13/047.
All groups listed in this Warning should be considered in order to perform a complete search.

13/043 . . from tubers, e.g. manioc or potato

**WARNING**
Group A21D 13/043 is incomplete pending reclassification of documents from group A21D 13/04.
Groups A21D 13/04 and A21D 13/043 should be considered in order to perform a complete search.

13/045 . . from leguminous plants

**WARNING**
Group A21D 13/045 is incomplete pending reclassification of documents from group A21D 13/04.
Groups A21D 13/04 and A21D 13/045 should be considered in order to perform a complete search.

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

**WARNING**
Group A21D 13/40 is impacted by reclassification into groups A21D 13/43, A21D 13/44 and A21D 13/45.
Groups A21D 13/40 and A21D 13/43 should be considered in order to perform a complete search.

13/41 . . Pizzas
13/42 . . Tortillas
13/43 . . Flatbreads, e.g. naan

**WARNING**
Group A21D 13/43 is incomplete pending reclassification of documents from group A21D 13/40.
Groups A21D 13/40 and A21D 13/43 should be considered in order to perform a complete search.

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. merengues
13/60 . . Deep-fried products, e.g. doughnuts
13/80 . . Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies

**Preserving finished (or partly finished (par-baked) bakery products (refreshing A21D 17/00, packaging or wrapping bakery products B65B, B65D))**

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)