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

thereto before or during baking (batters, dough or mixtures before baking A21D 1000) 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 by adding organic substances 2/06 Reducing agents 1/07 1/0	2/00	Treatment of flour or dough by adding materials	2/36	Vegetable material
NOTE In groups A21D 2.02 - A21D 240, 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. 202 by adding inorganic substances 204 - Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides 206 - Reducing agents 208 by adding organic substances 209 by adding organic substances 200 Neducing agents 201 Halohydrocarbons 2012 Halohydrocarbons 2014 Organic oxygen compounds 2015 Fatty acid esters 2016 - Fatty acid esters 2016 - Fatty acid esters 2018 Carbohydrates 2018 Carbo			2/362	
NOTE In groups A21D 202 - A21D 240, 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. 240		- - -		The state of the s
In groups A21D 2/02 - A21D 2/40, the last place priority rule is applied, ite. 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 2/08 by adding organic substances 2/09 by adding organic substances 2/10 c. Hydrocarbons 2/10 c. Hydrocarbons 2/11 c. Halohydrocarbons 2/12 d. Halohydrocarbons 2/14 c. Organic oxygen compounds 2/15 c. [Acids, anhydrides or salts thereof] 2/16 c. Fatty acid esters 2/16 c. Fitty acid esters 2/16 c. [Triglycerides] 2/18 c. Carbohydrates 2/18 c. (Sugars or sugar alcohols (honey A21D 2/34)) 2/18 c. (Sugars or sugar alcohols (honey A21D 2/34)) 2/18 c. (Sugars or sugar alcohols (honey A21D 2/34)) 2/18 c. (Starches; Derivatives thereof) 2/19 c. Peroxides 2/20 c. Peroxides 2/21 d. Organic nitrogen compounds 2/21 d. (Animal proteins) 2/22 d. (Animal proteins) 2/26 e. (From dgry) 2/26 r. (From dgry) 2/26 r. (From dirry products) 2/26 r. (Microbial proteins) 2/27 r. (Microbial proteins) 2/28 r. (Packaged batters (packaging bakery products) 2/28 r. (Organic substances 2/28 r. (Organic substances 2/28 r. (Packaged batters (packaging bakery products) 2/28 r. (Organic oxygen compounds 2/28 r. (Organic oxygen compounds 2/28 r. (Packaged batters (packaging bakery products) 2/28 r. (Organic oxygen compounds 2/28 r. (Packaged batters (packaging bakery products) 2/29 r. (Packaged batters (packaging bakery products) 2/20 r. (Organic substances 2/20 r. (P		NOTE		
In groups ACHD 200; ACHD 240; 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. 202 by adding inorganic substances 204 Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides 206 Reducing agents 207 Ayading organic substances 208 by adding organic substances 209 Ayading organic substances 209 Ayading organic substances 200 Ayading organic substances 200 Ayading organic substances 201 Allohydrocarbons 202 Allohydrocarbons 203 Allohydrocarbons 204 Allohydrocarbons 205 Allohydrocarbons 206 Allohydrocarbons 207 Allohydrocarbons 208 Allohydrocarb		NOTE		
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contrary, a substance is classified in the last appropriate place. 2/02 by adding inorganic substances 2/04 coxygen; Oxygen generating compounds, e.g. 2/06 coxone, peroxides 2/08 by adding organic substances 2/09 colong, irradiating, heating 2/10 colong; 2/14 corganic oxygen compounds 2/15 corganic oxygen compounds 2/16 corganic oxygen compounds 2/18 corganic oxyg			2/40	
202 by adding inorganic substances 204 · Oxygen; Oxygen-generating compounds, e.g. 206 · Reducing agents 208 · by adding organic substances 208 · by adding organic substances 209 · Hydrocarbons 200 · Hydrocarbons 200 · Hydrocarbons 200 · Hydrocarbons 201 · Hydrocarbons 201 · Organic oxygen compounds 201 · Coralic oxygen compounds 201 · Coralic oxygen compounds 201 · Fatty acid esters 201 · Fatty acid esters 201 · (Triglycerides) 201 · (Triglycerides) 201 · (Sugars or sugar alcohols (honey A21D 2/34)) 201 · (Sugars or sugar alcohols (honey A21D 2/34)) 201 · (Sugars or sugar alcohols (honey A21D 2/34)) 201 · (Starches; Derivatives thereof) 201 · (Cellulose; Derivatives thereof) 202 · (Peroxides 203 · (Cellulose; Derivatives thereof) 203 · (Treating dough with gases) 204 · (Cellulose; Derivatives thereof) 205 · (With a leaven or a composition containing acidifying bacteria) 207 · (Porteins 208 · (Porteins 209 · (Froteins 200 · (Collulose; Derivatives thereof) 200 · (Cellulose; Derivatives thereof) 201 · (Cellulose; Derivatives thereof) 202 · (Animal proteins) 203 · (Froteins 204 · (Animal proteins) 204 · (From eggs) 205 · (From eggs) 206 · (From eggs) 207 · (From dairy products) 208 · (From ereals, flour, bran) 208 · (From ereals, flour, bran) 209 · (Cooling) 200 · (Cooling) 200 · (From dairy products) 200 · (From dairy products) 201 · (From ereals, flour, bran) 202 · (From ereals, flour, bran) 203 · (From ereals, flour, bran) 204 · (From ereals, flour, bran) 205 · (From ereals, flour, bran) 206 · (From ereals, flour, bran) 207 · (From ereals, flour, bran) 208 · (From ereals, flour, bran) 208 · (From ereals, flour, bran) 209 · (From ereals, flour, bran) 200 · (From ereals, flour, bran) 201 · (From ereals, flour, bran) 202 · (From ereals, flour, bran) 203 · (From ereals, flour, bran) 204 · (From ereals, flour, bran) 205 · (From ereals, flour, bran) 206 · (From ereals, flour, bran) 207 · (From ereals, flour, bran) 208 · (From ereals, flour, bran) 208 · (From ereals, flour, bran) 209 · (From ereals, flour, bran) 200				
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206 cone, peroxides conce, peroxides concentrating compounds, e.g. cooling, irradiating, heating c.g. to heating c.g. cooling, irradiating, heating c.g. cooling, irradiation of floods tiffs A23L 323_03_09. Methods for preparing or baking dough (treatment of flour or dough by adding materials A21D 2/00). Methods for preparing or baking dough prior to baking under in baking dough with gases) c.g. treating dough with gases) c.g. treating dough with gases) c.g. treating dough with microorganisms or enzymes and in baking output in baking output in baking output in baking dough prior to baking dough with micr	2/02	 by adding inorganic substances 	4/00	
ozone, peroxides Reducing agents by adding organic substances cg. cooling, irradiating, heating cg. cooling, irradiating of foodstuffs A23L 3/26) (Heat treatment) (Goods cl. [Equation of flour) cl. [Agglomeration of flour) cl.	2/04			storage in an inert atmosphere
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2/08 by adding organic substances 2/10 . Hydrocarbons 2/11 . Halohydrocarbons 2/12 . Halohydrocarbons 2/14 . Organic oxygen compounds 2/145 {Acids, anhydrides or salts thereof} 2/145 {Acids, anhydrides or salts thereof} 2/145 {Acids, anhydrides or salts thereof} 2/165 {Triglycerides} 2/165 {Triglycerides} 2/181 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] 2/188 (Cellulose; Derivatives thereof] 2/188 (Cellulose; Derivatives thereof] 2/20 Peroxides 2/21 Ascorbic acid 2/22 Ascorbic acid 2/24 Organic nitrogen compounds 2/24 (Amino acids, nucleic acids) 2/24 (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 ereals, flour, bran) 2/266 (from regenals, flour, bran) 2/267 (Microbial proteins) 2/268 (Hydrolysates from proteins (hydrolysis of proteins A231 3/300) 2/28 Organic phosphorus compounds 2/29 (Withrolysates from proteins (hydrolysis of proteins A231 3/300) 2/29 (Withrolysates from proteins (hydrolysis of proteins A231 3/300) 2/29 (Withrolysates from proteins (hydrolysis of proteins A293 3/300) 2/29 (Withrolysates from proteins (hydrolysis of proteins A293 3/300) 2/29 (Withrolysates from proteins (hydrolysis of	2/06			
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2/12 Halohydrocarbons 6/005 {Irradiation (irradiation of foodstuffs A23L 3/26)} 2/14 Organic oxygen compounds 6/006 {Agglomeration of flour} 2/145 Acids, anhydrides or salts thereof} 2/16 Acids, anhydrides or salts thereof} 2/16 Acids, anhydrides or salts thereof} 2/165 Acids, anhydrides or salts thereof} 2/186 Acids, anhydrides or salts thereof} 2/181 Acids, anhydrides or salts thereof} 2/182 Acids, anhydrides or salts thereof} 2/183 Acids, and any acids, and acids, and acids, and acids, and acids, nucleic acids} 2/185 Acids, and acids, nucleic acids} 2/186 Acids, and acids, nucleic acids} 2/187 Acids, and acids, nucleic acids} 2/188 Acids, and acids, nucleic acids} 2/189 Acids, and acids, and acids, nucleic acids} 2/180 Acids, and acids, an	2/10		6/003	• {Heat treatment}
2/14	2/12	-	6/005	• {Irradiation (irradiation of foodstuffs <u>A23L 3/26</u>)}
2/145	2/14		6/006	
2/16 Fatty acid esters S/00 Methods for preparing or baking dough (treatment of flour or dough by adding materials A21D 2/00)	2/145		6/008	• {Freeze-drying}
According to the products According to the products	2/16		0.40.0	· · · · · · · · · · · · · · · · · · ·
2/18	2/165	•	8/00	
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2/26	2/245			
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 {Microbial proteins} 2/270 {Microbial proteins} 2/28 Organic sulfur compounds 2/28 Organic sulfur compounds 2/30 . Organic phosphorus compounds 3 13/00 Finished or partly finished bakery products	2/26		8/10	using dusting powders
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 {Microbial proteins} 2/268 {Microbial proteins} 2/268 {Microbial proteins} 2/268 {Microbial proteins (hydrolysis of proteins A23J 3/30)} 2/28 Organic sulfur compounds 2/30 . Organic phosphorus compounds 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 10/02 . {Packaged doughs (packaging bakery products B65B, B65D)} 10/04 . Batters 10/04 . Batters 10/04 . Packaged batters (packaging bakery products B65B, B65D)} 10/04 . Solid, dry or compact materials; Granules; Powders} 10/007 . {Liquids or pumpable materials} 10/008 {Packaged doughs (packaging bakery products B65B, B65D)} 10/04 . Batters 10/04 . Solid, dry or compact materials; Granules; Powders} 10/007 . {Liquids or pumpable materials} 10/008 {Packaged doughs (packaging bakery products B65B, B65D)} 10/04 . Batters 10/04 . Solid dry or compact materials; Granules; Powders} 10/02 . {Packaged doughs (packaging bakery products B65B, B65D)} 10/04 . Batters 10/05 {Packaged batters (packaging bakery products B65B, B65D)} 10/04 {Packaged batters (packaging bakery products B65B, B65D)} 10/04 {Packaged batters (packaging bakery products B65B, B65D)}	2/261		10/00	Batters, dough or mixtures before baking
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 {Microbial proteins} 2/268 {Hydrolysates from proteins (hydrolysis of proteins A23J 3/30)} 2/28 Organic sulfur compounds 2/30 . Organic phosphorus compounds Premixes} 10/005 . {Solid, dry or compact materials; Granules; Powders} {Liquids or pumpable materials} {Liquids or pumpable materials} {Packaged doughs (packaging bakery products B65B, B65D)} {Packaged doughs (packaging bakery products B65B, B65D)} 10/04 . Batters {Packaged batters (packaging bakery products B65B, B65D)} 10/045 {Packaged batters (packaging bakery products B65B, B65D)}	2/262		10/002	• {Dough mixes; Baking or bread improvers;
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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 Powders} 10/007 . {Liquids or pumpable materials} {Ready-for-oven doughs {Packaged doughs (packaging bakery products B65B, B65D)} {Batters {Packaged batters (packaging bakery products batters (packaging bakery products B65B, B65D)} 10/045 . {Packaged batters (packaging bakery products batters (packaging bakery products B65B, B65D)}	2/264		10/005	• • {Solid, dry or compact materials; Granules;
2/266 {from leguminous or other vegetable seeds; from press-cake or oil bearing seeds} 10/02 . Ready-for-oven doughs 10/025 . {Packaged doughs (packaging bakery products B65B, B65D)} 2/268 {Microbial proteins} 10/04 . Batters 10/045 . {Packaged batters (packaging bakery products B65B, B65D)} 10/045 {Packaged batters (packaging bakery products B65B, B65D)} 2/28 Organic sulfur compounds Organic phosphorus compounds 13/00 Finished or partly finished bakery products	2/265			,
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proteins A23J 3/30)} 2/28 Organic sulfur compounds 10/045 Packaged batters (packaging bakery products B65B, B65D)} 13/00 Finished or partly finished bakery products	2/267	• • • {Microbial proteins}		
2/28 . Organic sulfur compounds 2/30 . Organic phosphorus compounds 13/00 Finished or partly finished bakery products	2/268	• • • • {Hydrolysates from proteins (hydrolysis of		
2/30 • Organic phosphorus compounds 13/00 Finished or partly finished bakery products		proteins <u>A23J 3/30</u>)}	10/045	
	2/28			<u>B65B</u> , <u>B65D</u>)}
2/32 Phosphatides	2/30	Organic phosphorus compounds	13/00	Finished or partly finished bakery products
	2/32	Phosphatides		ı v
2/34 Animal material	2/34	Animal material		

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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
13/043	• • from tubers, e.g. manioc or potato		products}
13/045	• • from leguminous plants	17/002	• {Recycling, e.g. for use in baking or for animal
13/047	• from cereals other than rye or wheat, e.g. rice		consumption}
13/047	 Products with modified nutritive value, e.g. with 	17/004	• {refreshing by thawing or heating}
13/00	modified starch content	17/006	• • {with microwaves}
13/062	with modified sugar content; Sugar-free products	17/008	• {Refreshing by steam treatment}
13/064	with modified gratein content with modified protein content		
13/066	Gluten-free products		
13/068	 with modified fat content; Fat-free products 		
13/10	Multi-layered products		
13/10	 made of two or more doughs, e.g. differing in 		
13/11	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		
13/17	with fillings		
13/19	Partially or completely coated products (multi-		
13/20	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		
10,00	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}		

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