

## **A21D**

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

### **Definition statement**

*This subclass/group covers:*

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

Methods for preparing dough or for baking

Batters

Doughd or mixtures before baking

Baking

Bakery products

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

### **Relationship between large subject matter areas**

Pasta is classified in [A23L 1/16](#)

Snacks or chips are classified in [A23L 1/164](#)

Cereal granules or flakes to be cooked and eaten hot are classified in [A23L 1/168](#)

Farinaceous granules for dressing meat, fish, or the like are classified in [A23L 1/176](#)

Ready-to-eat cereals are classified in [A23L 1/18](#)

## **A21D 2/00**

**Treatment of flour or dough by adding materials thereto (A21D10/00 takes precedence)**

### **Definition statement**

*This subclass/group covers:*

Ingredients for bakery products.

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

## **Special rules of classification within this group**

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

### **A21D 4/00**

**Preserving flour or dough before baking by storage in an inert atmosphere**

### **A21D 6/00**

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

#### **Definition statement**

*This subclass/group covers:*

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

#### **Relationship between large subject matter areas**

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

### **A21D 6/003**

**[N: Heat treatment]**

#### **Definition statement**

*This subclass/group 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 relevant to classification in this subgroup**

*This subclass/group does not cover:*

Baking or pre-baking of dough	<a href="#">A21D 8/06</a>
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## A21D 6/005

[N: Irradiation (irradiation of foodstuffs A23L3/26)]

### Definition statement

*This subclass/group 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 relevant to classification in this subgroup

*This subclass/group does not cover:*

Irradiation of baked or pre-baked bakery products	<a href="#">A21D 15/06</a>
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### Informative references

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

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Irradiation of foodstuffs	<a href="#">A23L</a>
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## A21D 6/006

N: Agglomeration of flour]

### Definition statement

*This subclass/group covers:*

Agglomeration of flour

## A21D 6/008

[N: Freeze-drying]

### Definition statement

*This subclass/group 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 dough or for baking (A21D2/00 takes precedence)**

### Definition statement

*This subclass/group covers:*

Methods for preparing dough or for baking.

Short-time/No-time dough processing.

## A21D 8/02

**Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough A21C)**

### Definition statement

*This subclass/group 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 relevant to classification in this subgroup

*This subclass/group does not cover:*

Machines or equipments; processes with mechanical feature	<a href="#">A21C</a>
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## A21D 8/025

[N: Treating dough with gases]

### Definition statement

*This subclass/group covers:*

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

Whipping.

Introduction of gaz in dough.

Aerating/oxygenating bakery dough.

Aerating/oxygeanting baking mix.

## A21D 8/042

[N: with enzymes]

### Definition statement

*This subclass/group covers:*

Treating dough with enzymes

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

New enzymes	<a href="#">C12N 9/00</a>
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## A21D 8/045

[N: with a leaven or a composition containing acidifying bacteria]

### Definition statement

*This subclass/group covers:*

Sourdough.

Panification ferment.

Starter.

Bread flavor.

## References relevant to classification in this subgroup

*This subclass/group does not cover:*

Process using micro-organismes	<a href="#">C12R 1/00</a>
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## A21D 8/047

**[N: with yeasts]**

### Definition statement

*This subclass/group 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 relevant to classification in this subgroup

*This subclass/group does not cover:*

New yeasts	<a href="#">C12N 1/06</a>
New baker's yeast or brewers's yeast	<a href="#">C12N 1/18</a>

## A21D 8/06

**Baking processes (bakers' ovens A21B)**

### Definition statement

*This subclass/group 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 relevant to classification in this subgroup

*This subclass/group does not cover:*

Bakers` ovens	<a href="#">A21B</a>
Ovens and baking processes with mechanical features	<a href="#">A21C</a>

## A21D 10/02

### Ready-for-oven doughs

#### Definition statement

*This subclass/group covers:*

Ready-for-oven doughs

#### Special rules of classification within this subgroup

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

## A21D 10/025

[N: Packaged doughs (packaging bakery products B65B, B65D)]

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Special packaging features	<a href="#">B65B</a> , <a href="#">B65D</a>
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## A21D 10/04

### Batters

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Batter for coating fish, meat, vegetables before frying	<a href="#">A23L 1/005</a>
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### **Special rules of classification within this subgroup**

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

## **A21D 13/00**

### **Finished or partly finished [N: (par-baked)] bakery products**

#### **Special rules of classification within this group**

baked or pre-baked products (e.g. breads) are classified in this subgroup if there is no other [A21D](#) class given. See also [A21D 13/08](#) for sweet bakery products without another [A21D](#) class

## **A21D 13/0006**

### **[N: Coated before baking the dough]**

#### **Definition statement**

*This subclass/group covers:*

Products coated before baking or pre-baking

## **A21D 13/0009**

### **[N: Coated after baking the dough]**

#### **Definition statement**

*This subclass/group covers:*

Products coated after baking or pre-baking

## **A21D 13/0022**

### **[N: Filled before baking of the dough]**

#### **Definition statement**

*This subclass/group covers:*

Products filled or stuffed before baking or pre-baking

## A21D 13/0025

[N: Filled or to be filled after baking of the dough, e.g. sandwiches]

### Definition statement

*This subclass/group covers:*

Products filled or stuffed after baking or pre-baking

## A21D 13/0038

[N: Co-extruded product, i.e. obtained by co-extruding the dough and the filling]

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Co-extrusion machines	<a href="#">A21C 11/163</a>
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## A21D 13/0074

[N: Tortilla]

### Definition statement

*This subclass/group covers:*

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

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Tortilla chips	<a href="#">A23L 1/1645</a>
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## A21D 13/0083

[N: Croutons from bread or bakery products (farinaceous granules A23L1/176)]

### Definition statement

*This subclass/group covers:*

Croutons made from bread or bakery products

Pieces of bread or bakery products

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Farinaceous granules	<a href="#">A23L 1/176</a>
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### A21D 13/0093

[N: Solidified foamed products, e.g. meringues]

#### Definition statement

*This subclass/group covers:*

Foamed bakery products or pastry

### A21D 13/0096

[N: Fat fried bakery products, e.g. doughnuts, spring rolls]

#### Definition statement

*This subclass/group covers:*

Fried bakery products from a dough: doughnuts, beignets

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Fried chips from a dough	<a href="#">A23L 1/1645</a>
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### A21D 13/02

**Bakery products from whole meal or containing rough-ground grain or bran**

#### Definition statement

*This subclass/group covers:*

Bakery products characterised by the addition of whole meal or bran

### A21D 13/04

## **Bread from materials other than rye or wheat flour [N: e.g. rice flour]**

### **Definition statement**

*This subclass/group 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 within this subgroup**

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**

### **[N: Gluten-free products]**

### **Definition statement**

*This subclass/group covers:*

Gluten-free or gluten-less products

Bakery products for coeliac patients

### **Special rules of classification within this subgroup**

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

## **A21D 13/08**

### **Pastry, e.g. cake, biscuits, [N: cookies]**

### **Definition statement**

*This subclass/group covers:*

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

### **Special rules of classification within this subgroup**

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

## **A21D 15/00**

### **Preserving finished [N: or partly finished (par-baked) bakery**

**products (refreshing A21D17/00, packaging or wrapping bakery products B65B, B65D)]**

### **Definition statement**

*This subclass/group covers:*

Preserving baked or pre-baked bakery products

### **References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Treating dough	<a href="#">A21D 6/00</a>
Refreshing bakery products	<a href="#">A21D 17/00</a>
Preserving other food products	<a href="#">A23L 3/00</a>

### **Informative references**

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

Packaging or wrapping bakery products	<a href="#">B65B</a> , <a href="#">B65D</a>
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## **A21D 15/02**

**by cooling [N: e.g. refrigeration, freezing]**

### **Definition statement**

*This subclass/group 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 relevant to classification in this subgroup**

*This subclass/group does not cover:*

Cooling flour, raw dough or batters	<a href="#">A21D 6/001</a>
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## A21D 15/04

by heat treatment [N: e.g. sterilisation, pasteurisation]

### Definition statement

*This subclass/group 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 relevant to classification in this subgroup

*This subclass/group does not cover:*

Heat treatment of flour or dough	<a href="#">A21D 6/003</a>
Baking of dough (with special characteristics)	<a href="#">A21D 8/06</a>

## A21D 15/06

by irradiation[N: e.g. with microbiocidal agents, with protective films]

### Definition statement

*This subclass/group 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[N: e.g. with microbiocidal agents, with protective films]

### Definition statement

*This subclass/group covers:*

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

## References relevant to classification in this subgroup

*This subclass/group does not cover:*

Coating with food composition	<a href="#">A21D 13/0003</a>
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## A21D 17/00

**Refreshing bakery products[N: or recycling bakery products]**

### Definition statement

*This subclass/group covers:*

Refreshing or recycling baked or pre-baked bakery products