

SECTION A — HUMAN NECESSITIES

A21 BAKING; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; DOUGHS FOR BAKING

A21D TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH FOR BAKING, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF [1, 2006.01]

Subclass index

PRODUCTS BEFORE BAKING; TREATMENT OR CONSERVATION THEREOF.....10/00, 2/00-8/00
 BAKING OF DOUGH.....8/00
 BAKERY PRODUCTS; PRESERVATION OR REFRESHING THEREOF.....13/00, 15/00, 17/00

<p>2/00 Treatment of flour or dough by adding materials thereto before or during baking (batters, dough or mixtures before baking A21D 10/00) [1, 2, 2006.01]</p> <p>Note(s)</p> <p>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.</p> <p>2/02 • by adding inorganic substances [1, 2006.01]</p> <p>2/04 • • Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides [1, 2006.01]</p> <p>2/06 • • Reducing agents [1, 2006.01]</p> <p>2/08 • by adding organic substances [1, 2006.01]</p> <p>2/10 • • Hydrocarbons [1, 2006.01]</p> <p>2/12 • • Halohydrocarbons [1, 2006.01]</p> <p>2/14 • • Organic oxygen compounds [1, 2006.01]</p> <p>2/16 • • • Fatty acid esters [1, 2006.01]</p> <p>2/18 • • • Carbohydrates [1, 2006.01]</p> <p>2/20 • • • Peroxides [1, 2006.01]</p> <p>2/22 • • • Ascorbic acid [1, 2006.01]</p> <p>2/24 • • Organic nitrogen compounds [1, 2006.01]</p> <p>2/26 • • • Proteins [1, 2006.01]</p> <p>2/28 • • Organic sulfur compounds [1, 2006.01]</p> <p>2/30 • • Organic phosphorus compounds [1, 2006.01]</p> <p>2/32 • • • Phosphatides [1, 2006.01]</p> <p>2/34 • • Animal material [1, 2006.01]</p> <p>2/36 • • Vegetable material [1, 2006.01]</p> <p>2/38 • • • Seed germs; Germinated cereals; Extracts thereof [1, 2006.01]</p> <p>2/40 • Apparatus for the chemical treatment of flour or dough [1, 2006.01]</p> <p>4/00 Preserving flour or dough before baking by storage in an inert atmosphere [1, 2006.01]</p> <p>6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating [1, 2, 2006.01]</p> <p>8/00 Methods for preparing or baking dough (treatment of flour or dough by adding materials A21D 2/00) [1, 2006.01]</p> <p>8/02 • Methods for preparing dough; Treating dough prior to baking [1, 2006.01]</p>	<p>8/04 • • treating dough with microorganisms or enzymes [1, 2006.01]</p> <p>8/06 • Baking processes [1, 2006.01]</p> <p>8/08 • Prevention of sticking, e.g. to baking plates [1, 2006.01]</p> <p>8/10 • • using dusting powders [1, 2006.01]</p> <p>10/00 Batters, dough or mixtures before baking [2, 2006.01]</p> <p>10/02 • Ready-for-oven doughs, e.g. packaged doughs [2, 2006.01]</p> <p>10/04 • Batters [2, 2006.01]</p> <p>13/00 Finished or partly finished bakery products [1, 2006.01, 2017.01]</p> <p>13/02 • Products made from whole meal; Products containing bran or rough-ground grain [1, 2006.01]</p> <p>13/04 • Products made from materials other than rye or wheat flour [1, 2006.01, 2017.01]</p> <p>13/043 • • from tubers, e.g. manioc or potato [2017.01]</p> <p>13/045 • • from leguminous plants [2017.01]</p> <p>13/047 • • from cereals other than rye or wheat, e.g. rice [2017.01]</p> <p>13/06 • Products with modified nutritive value, e.g. with modified starch content [1, 2, 2006.01, 2017.01]</p> <p>13/062 • • with modified sugar content; Sugar-free products [2017.01]</p> <p>13/064 • • with modified protein content [2017.01]</p> <p>13/066 • • • Gluten-free products [2017.01]</p> <p>13/068 • • with modified fat content; Fat-free products [2017.01]</p> <p>13/10 • Multi-layered products [2017.01]</p> <p>13/11 • • made of two or more doughs, e.g. differing in composition, colour or structure [2017.01]</p> <p>13/13 • • • with coatings [2017.01]</p> <p>13/14 • • • with fillings [2017.01]</p> <p>13/16 • • Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough [2017.01]</p> <p>13/17 • • • with coatings [2017.01]</p> <p>13/19 • • • with fillings [2017.01]</p> <p>13/20 • Partially or completely coated products (multi-layered bakery products with coatings A21D 13/13, A21D 13/17) [2017.01]</p> <p>13/22 • • coated before baking [2017.01]</p>
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A21D

- 13/24 • • coated after baking **[2017.01]**
- 13/26 • • the coating forming a barrier against migration **[2017.01]**
- 13/28 • • characterised by the coating composition **[2017.01]**
- 13/30 • Filled, to be filled or stuffed products (multi-layered products with fillings A21D 13/14, A21D 13/19) **[2017.01]**
- 13/31 • • filled before baking **[2017.01]**
- 13/32 • • filled or to be filled after baking, e.g. sandwiches **[2017.01]**
- 13/33 • • • Edible containers, e.g. cups or cones **[2017.01]**
- 13/34 • • the filling forming a barrier against migration **[2017.01]**
- 13/36 • • Filled wafers **[2017.01]**
- 13/37 • • Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling **[2017.01]**
- 13/38 • • characterised by the filling composition **[2017.01]**
- 13/40 • Products characterised by the type, form or use **[2017.01]**
- 13/41 • • Pizzas **[2017.01]**
- 13/42 • • Tortillas **[2017.01]**
- 13/43 • • Flatbreads, e.g. naan **[2017.01]**
- 13/44 • • Pancakes or crêpes **[2017.01]**
- 13/45 • • Wafers (filled wafers A21D 13/36) **[2017.01]**
- 13/46 • • Croutons **[2017.01]**
- 13/47 • • Decorated or decorative products **[2017.01]**
- 13/48 • • Products with an additional function other than for eating, e.g. toys or cutlery **[2017.01]**
- 13/50 • Solidified foamed products, e.g. meringues **[2017.01]**
- 13/60 • Deep-fried products, e.g. doughnuts **[2017.01]**
- 13/80 • Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies **[2017.01]**
- 15/00 Preserving finished bakery products; Improving** (refreshing A21D 17/00) **[1, 2, 2006.01]**
 - 15/02 • by cooling **[2, 2006.01]**
 - 15/04 • by heat treatment **[2, 2006.01]**
 - 15/06 • by irradiation **[2, 2006.01]**
 - 15/08 • by coating **[2, 2006.01]**
- 17/00 Refreshing bakery products [2, 2006.01]**