

SECTION A — HUMAN NECESSITIES

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

A21D TREATMENT OF FLOUR OR DOUGH FOR BAKING, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS (preservation of flour or dough before baking A23B 40/00; preservation of bakery products A23B 45/00) **[1, 2006.01]**

Subclass index

PRODUCTS BEFORE BAKING; TREATMENT THEREOF.....10/00, 2/00-6/00
 BAKING OF DOUGH.....8/00
 BAKERY PRODUCTS; IMPROVING OR REFRESHING THEREOF.....13/00, 15/00, 17/00

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]**

Note(s)

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 **[1, 2006.01]**
- 2/04 • • Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides **[1, 2006.01]**
- 2/06 • • Reducing agents **[1, 2006.01]**
- 2/08 • by adding organic substances **[1, 2006.01]**
- 2/10 • • Hydrocarbons **[1, 2006.01]**
- 2/12 • • Halohydrocarbons **[1, 2006.01]**
- 2/14 • • Organic oxygen compounds **[1, 2006.01]**
- 2/16 • • • Fatty acid esters **[1, 2006.01]**
- 2/18 • • • Carbohydrates **[1, 2006.01]**
- 2/20 • • • Peroxides **[1, 2006.01]**
- 2/22 • • • Ascorbic acid **[1, 2006.01]**
- 2/24 • • Organic nitrogen compounds **[1, 2006.01]**
- 2/26 • • • Proteins **[1, 2006.01]**
- 2/28 • • Organic sulfur compounds **[1, 2006.01]**
- 2/30 • • Organic phosphorus compounds **[1, 2006.01]**
- 2/32 • • • Phosphatides **[1, 2006.01]**
- 2/34 • • Animal material **[1, 2006.01]**
- 2/36 • • Vegetable material **[1, 2006.01]**
- 2/38 • • • Seed germs; Germinated cereals; Extracts thereof **[1, 2006.01]**
- 2/40 • Apparatus for the chemical treatment of flour or dough **[1, 2006.01]**
- 6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating or heating** (preservation of flour or dough before baking A23B 40/00) **[1, 2, 2006.01, 2025.01]**
- 8/00 Methods for preparing or baking dough** (treatment of flour or dough by adding materials A21D 2/00) **[1, 2006.01]**
- 8/02 • Methods for preparing dough; Treating dough prior to baking **[1, 2006.01]**

- 8/04 • • treating dough with microorganisms or enzymes **[1, 2006.01]**
- 8/06 • Baking processes **[1, 2006.01]**
- 8/08 • Prevention of sticking, e.g. to baking plates **[1, 2006.01]**
- 8/10 • • using dusting powders **[1, 2006.01]**

10/00 Batters, dough or mixtures before baking **[2, 2006.01]**

- 10/02 • Ready-for-oven doughs, e.g. packaged doughs **[2, 2006.01]**
- 10/04 • Batters **[2, 2006.01]**

13/00 Finished or partly finished bakery products **[1, 2006.01, 2017.01]**

- 13/02 • Products made from whole meal; Products containing bran or rough-ground grain **[1, 2006.01]**
- 13/04 • Products made from materials other than rye or wheat flour **[1, 2006.01, 2017.01]**
- 13/043 • • from tubers, e.g. manioc or potato **[2017.01]**
- 13/045 • • from leguminous plants **[2017.01]**
- 13/047 • • from cereals other than rye or wheat, e.g. rice **[2017.01]**
- 13/06 • Products with modified nutritive value, e.g. with modified starch content **[1, 2, 2006.01, 2017.01]**
- 13/062 • • with modified sugar content; Sugar-free products **[2017.01]**
- 13/064 • • with modified protein content **[2017.01]**
- 13/066 • • • Gluten-free products **[2017.01]**
- 13/068 • • with modified fat content; Fat-free products **[2017.01]**
- 13/10 • Multi-layered products **[2017.01]**
- 13/11 • • made of two or more doughs, e.g. differing in composition, colour or structure **[2017.01]**
- 13/13 • • • with coatings **[2017.01]**
- 13/14 • • • with fillings **[2017.01]**
- 13/16 • • Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough **[2017.01]**
- 13/17 • • • with coatings **[2017.01]**
- 13/19 • • • with fillings **[2017.01]**
- 13/20 • Partially or completely coated products (multi-layered bakery products with coatings A21D 13/13, A21D 13/17) **[2017.01]**
- 13/22 • • coated before baking **[2017.01]**

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 **Improving finished bakery products** (refreshing bakery products A21D 17/00) [1, 2, 2006.01, 2025.01]
 - 15/02 • by cooling [2, 2006.01, 2025.01]
 - 15/04 • by heat treatment [2, 2006.01, 2025.01]
 - 15/06 • by irradiation [2, 2006.01, 2025.01]
 - 15/08 • by coating [2, 2006.01, 2025.01]
- 17/00 **Refreshing bakery products** [2, 2006.01]