

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

2/00 Treatment of flour or dough by adding materials thereto before or during baking (A21D 10/00 takes precedence) [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]

4/00 Preserving flour or dough before baking by storage in an inert atmosphere [1, 2006.01]

6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating [1, 2, 2006.01]

8/00 Methods for preparing dough or for baking (A21D 2/00 takes precedence) [1, 2006.01]

- 8/02 • Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough A21C) [1, 2006.01]
- 8/04 • • treating dough with micro-organisms or enzymes [1, 2006.01]
- 8/06 • Baking processes (bakers' ovens A21B) [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]

- 13/02 • Bread from whole meal or containing rough-ground grain or bran [1, 2006.01]
- 13/04 • Bread from materials other than rye or wheat flour [1, 2006.01]
- 13/06 • Bread with modified starch or protein content [1, 2, 2006.01]
- 13/08 • Pastry, e.g. cake, biscuit, puff-pastry (icing or frosting or mixes therefor A23G 3/00) [1, 2006.01]

15/00 Preserving finished bakery products; Improving (refreshing A21D 17/00; packaging or wrapping bakery products B65B, e.g. B65B 23/10, B65B 25/16) [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 (improving A21D 15/00) [2, 2006.01]