

A21 BAKING; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; DOUGHS FOR BAKING [1,8]

A21D TREATMENT, E.G. PRESERVATION, OF FLOUR OR DOUGH FOR BAKING, E.G. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF [1,8]

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) [2,8]

In groups A21D 2/02 A21D 2/40, 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
- 2/10 . . Hydrocarbons
- 2/12 . . Halohydrocarbons
- 2/14 . . Organic oxygen compounds
- 2/16 . . . Fatty acid esters
- 2/18 . . . Carbohydrates
- 2/20 . . . Peroxides
- 2/22 . . . Ascorbic acid
- 2/24 . . Organic nitrogen compounds
- 2/26 . . . Proteins
- 2/28 . . Organic sulfur compounds
- 2/30 . . Organic phosphorus compounds
- 2/32 . . . Phosphatides
- 2/34 . . Animal material
- 2/36 . . Vegetable material
- 2/38 . . . Seed germs; Germinated cereals; Extracts thereof
- 2/40 . Apparatus for the chemical treatment of flour or dough

4/00 Preserving flour or dough before baking by storage in an inert atmosphere

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

8/00 Methods for preparing dough or for baking (A21D 2/00 takes precedence)

- 8/02 . Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough A21C)
- 8/04 . . treating dough with micro-organisms or enzymes
- 8/06 . Baking processes (bakers' ovens A21B)
- 8/08 . Prevention of sticking, e.g. to baking plates
- 8/10 . . using dusting powders

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

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

13/00 Finished or partly finished bakery products

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

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) [2]

- 15/02 . by cooling [2]
- 15/04 . by heat treatment [2]
- 15/06 . by irradiation [2]
- 15/08 . by coating [2]

17/00 Refreshing bakery products (improving A21D 15/00) [2]