Symbol	Typ	Titel
A	**Sektion**	**SECTION A — HUMAN NECESSITIES**
A21	**Untersektion**	**FOODSTUFFS; TOBACCO**
A21	***Klasse***	***BAKING ; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS ; DOUGHS FOR BAKING [1, 2006.01]***
A21D	***Unterklasse***	***TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH FOR BAKING, e.g. BY ADDITION OF MATERIALS ; BAKING ; BAKERY PRODUCTS ; PRESERVATION THEREOF [1, 2006.01]***
A21D 2/00	***Hauptgruppe***	***Treatment of flour or dough by adding materials thereto before or during baking (A21D 10/00 takes precedence) [2, 2006.01]***
A21D 2/02	1-Punkt Untergruppe	. by adding inorganic substances
A21D 2/04	2-Punkt Untergruppe	. . Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides
A21D 2/06	2-Punkt Untergruppe	. . Reducing agents
A21D 2/08	1-Punkt Untergruppe	. by adding organic substances
A21D 2/10	2-Punkt Untergruppe	. . Hydrocarbons
A21D 2/12	2-Punkt Untergruppe	. . Halohydrocarbons
A21D 2/14	2-Punkt Untergruppe	. . Organic oxygen compounds
A21D 2/16	3-Punkt Untergruppe	. . . Fatty acid esters
A21D 2/18	3-Punkt Untergruppe	. . . Carbohydrates
A21D 2/20	3-Punkt Untergruppe	. . . Peroxides
A21D 2/22	3-Punkt Untergruppe	. . . Ascorbic acid
A21D 2/24	2-Punkt Untergruppe	. . Organic nitrogen compounds
A21D 2/26	3-Punkt Untergruppe	. . . Proteins
A21D 2/28	2-Punkt Untergruppe	. . Organic sulfur compounds
A21D 2/30	2-Punkt Untergruppe	. . Organic phosphorus compounds
A21D 2/32	3-Punkt Untergruppe	. . . Phosphatides
A21D 2/34	2-Punkt Untergruppe	. . Animal material
A21D 2/36	2-Punkt Untergruppe	. . Vegetable material
A21D 2/38	3-Punkt Untergruppe	. . . Seed germs; Germinated cereals; Extracts thereof
A21D 2/40	1-Punkt Untergruppe	. Apparatus for the chemical treatment of flour or dough
A21D 4/00	**Hauptgruppe**	**Preserving flour or dough before baking by storage in an inert atmosphere**
A21D 6/00	**Hauptgruppe**	**Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating [2]**
A21D 8/00	**Hauptgruppe**	**Methods for preparing dough or for baking (A21D 2/00 takes precedence)**
A21D 8/02	1-Punkt Untergruppe	. Methods for preparing dough; Treating dough prior to baking (machines or equipment for making or processing dough A21C)
A21D 8/04	2-Punkt Untergruppe	. . treating dough with micro-organisms or enzymes

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A21D 8/06	1-Punkt Untergruppe	. Baking processes (bakers' ovens A21B)
A21D 8/08	1-Punkt Untergruppe	. Prevention of sticking, e.g. to baking plates
A21D 8/10	2-Punkt Untergruppe	. . using dusting powders
A21D 10/00	**Hauptgruppe**	**Batters, dough or mixtures before baking [2]**
A21D 10/02	1-Punkt Untergruppe	. Ready-for-oven doughs, e.g. packaged doughs [2]
A21D 10/04	1-Punkt Untergruppe	. Batters [2]
A21D 13/00	**Hauptgruppe**	**Finished or partly finished bakery products**
A21D 13/02	1-Punkt Untergruppe	. Bread from whole meal or containing rough-ground grain or bran
A21D 13/04	1-Punkt Untergruppe	. Bread from materials other than rye or wheat flour
A21D 13/06	1-Punkt Untergruppe	. Bread with modified starch or protein content [2]
A21D 13/08	1-Punkt Untergruppe	. Pastry, e.g. cake, biscuit, puff-pastry (icing or frosting or mixes therefor A23G 3/00)
A21D 15/00	**Hauptgruppe**	**Preserving finished bakery products; Improving (refreshing A21D 17/00; packaging or wrapping bakery products B65B, e.g. B65B 23/10, B65B 25/16) [2]**
A21D 15/02	1-Punkt Untergruppe	. by cooling [2]
A21D 15/04	1-Punkt Untergruppe	. by heat treatment [2]
A21D 15/06	1-Punkt Untergruppe	. by irradiation [2]
A21D 15/08	1-Punkt Untergruppe	. by coating [2]
A21D 17/00	**Hauptgruppe**	**Refreshing bakery products (improving A21D 15/00) [2]**