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(12) **United States Design Patent**  
**Bedi et al.**

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(45) **Date of Patent:** **\*\* Jan. 28, 2003**

- (54) **SEGMENTED COOKED DOUGH FOOD PRODUCT**
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- (73) Assignee: **The Pillsbury Company**, Minneapolis, MN (US)
- (\*\*) Term: **14 Years**
- (21) Appl. No.: **29/147,932**
- (22) Filed: **Sep. 10, 2001**
- (51) **LOC (7) Cl.** ..... **01-01**
- (52) **U.S. Cl.** ..... **D1/121**
- (58) **Field of Search** ..... D1/100-129, 199; 426/94, 104, 105, 138, 144, 283, 549, 556, 383, 439, 496, 497, 503, 514, 518, 808

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(57) **CLAIM**

The ornamental design for a segmented cooked dough food product, as shown and described.

**DESCRIPTION**

FIG. 1 is a perspective view of a segmented cooked dough food product with three segments having generally rounded first ends together defining one product edge and having generally squared opposite edges together defining another product edge;

FIG. 2 is a front plan view of the segmented cooked dough food product of FIG. 1;

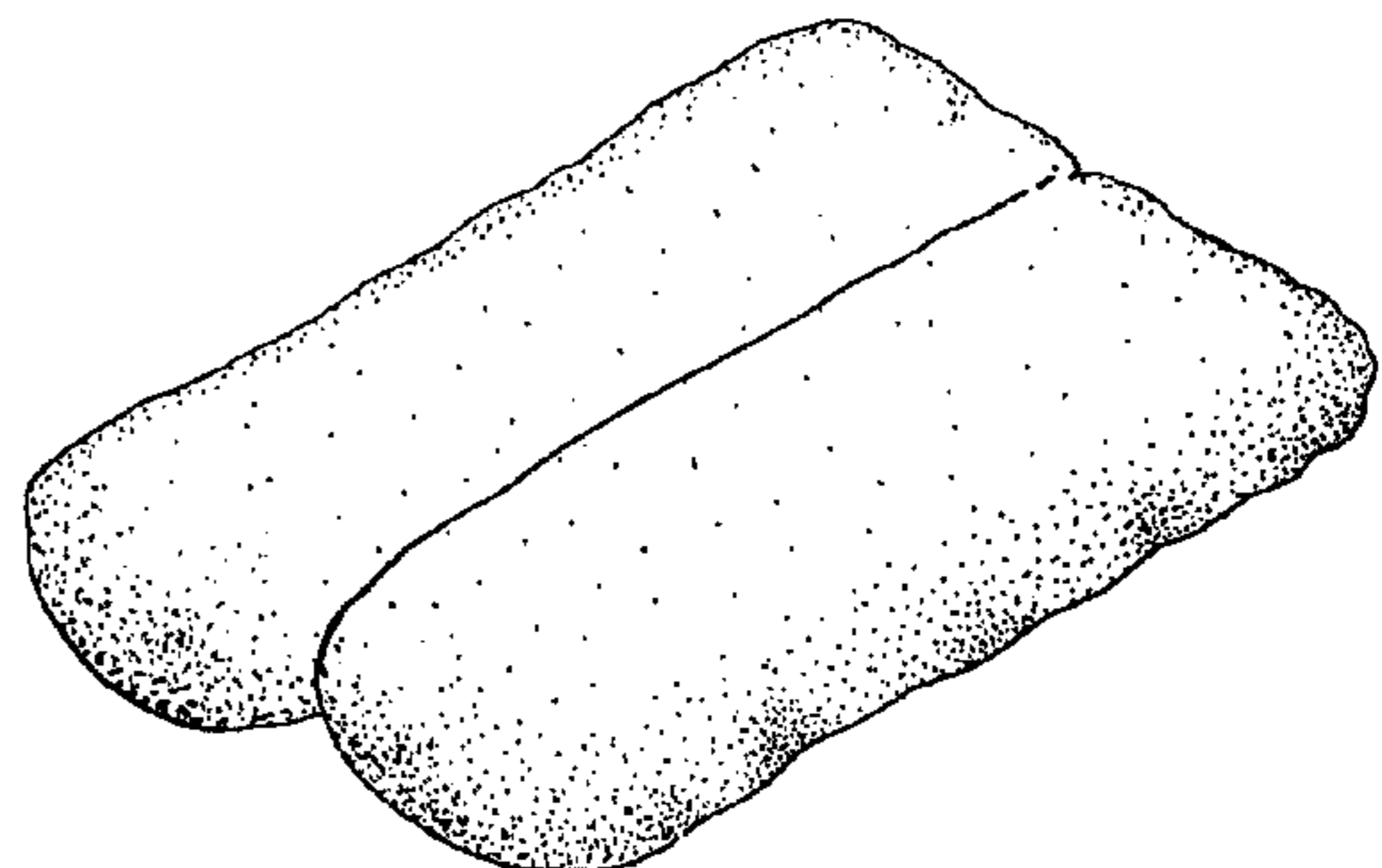
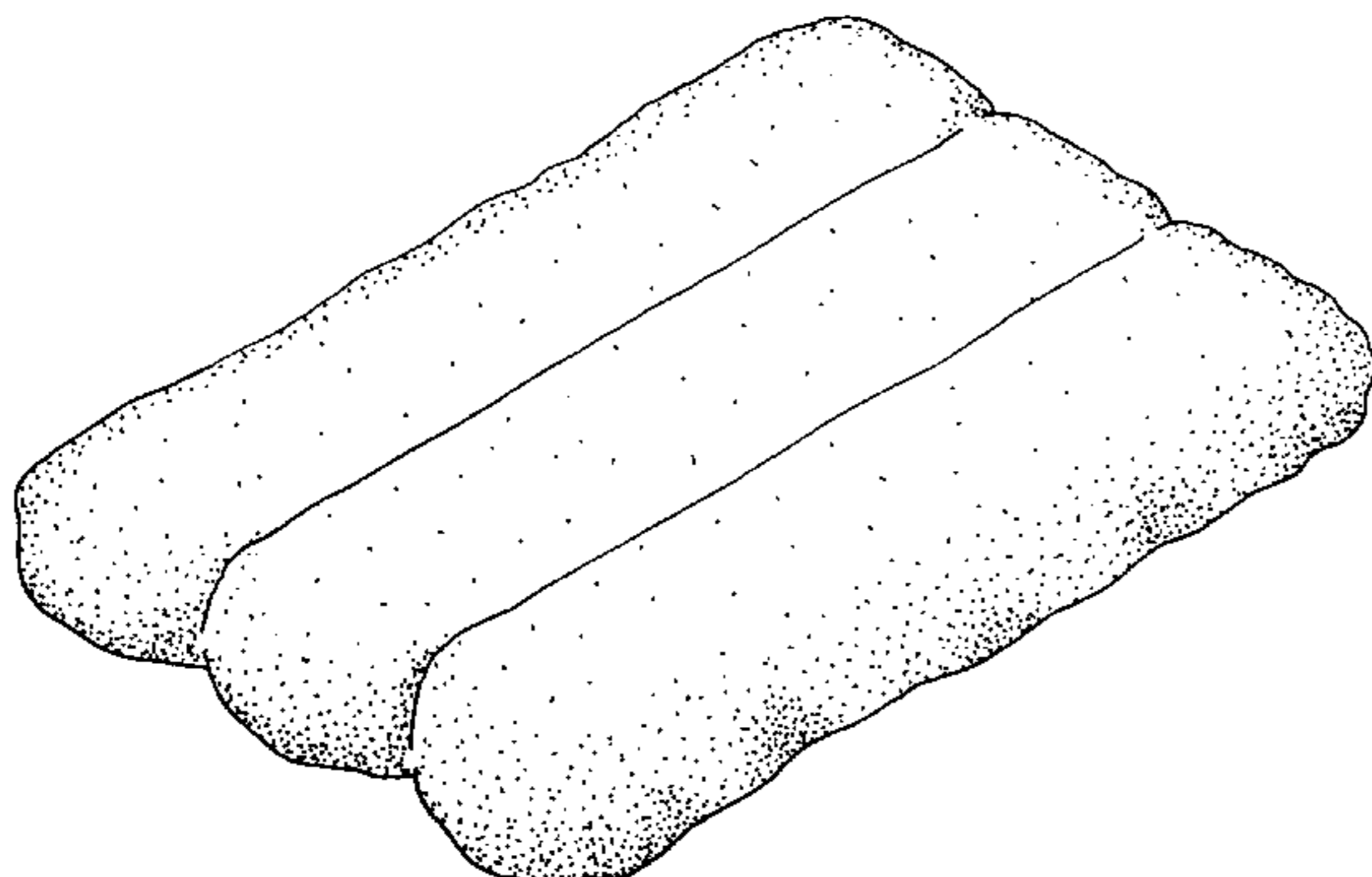


FIG. 3 is a top end view of the segmented cooked dough food product of FIG. 1;

FIG. 4 is a left side view of the segmented cooked dough food product of FIG. 1;

FIG. 5 is a right side view of the segmented cooked dough food product of FIG. 1;

FIG. 6 is a bottom end view of the segmented cooked dough food product of FIG. 1;

FIG. 7 is a back view of the segmented cooked dough food product of FIG. 1, the lines indicating lines of weakening.

FIG. 8 is a perspective view of another embodiment of a segmented cooked dough food product similar to FIG. 1 but having two segments;

FIG. 9 is a front plan view of the segmented cooked dough food product of FIG. 8;

FIG. 10 is a top end view of the segmented cooked dough food product of FIG. 8;

FIG. 11 is a left side view of the segmented cooked dough food product of FIG. 8;

FIG. 12 is a right side view of the segmented cooked dough food product of FIG. 8;

FIG. 13 is a bottom end view of the segmented cooked dough food product of FIG. 8;

FIG. 14 is a back view of the segmented cooked dough food product of FIG. 8, the lines indicating lines of weakening.

FIG. 15 is a perspective view of another embodiment of the segmented cooked dough food product similar to FIG. 1 but having four segments;

FIG. 16 is a front plan view of the segmented cooked dough food product of FIG. 15;

FIG. 17 is a top end view of the segmented cooked dough food product of FIG. 15;

FIG. 18 is a left side view of the segmented cooked dough food product of FIG. 15;

FIG. 19 is a right side view of the segmented cooked dough food product of FIG. 15;

FIG. 20 is a bottom end view of the segmented cooked dough food product of FIG. 15; and,

FIG. 21 is a back view of the segmented cooked dough food product of FIG. 15, the lines indicating lines of weakening.

**1 Claim, 6 Drawing Sheets**

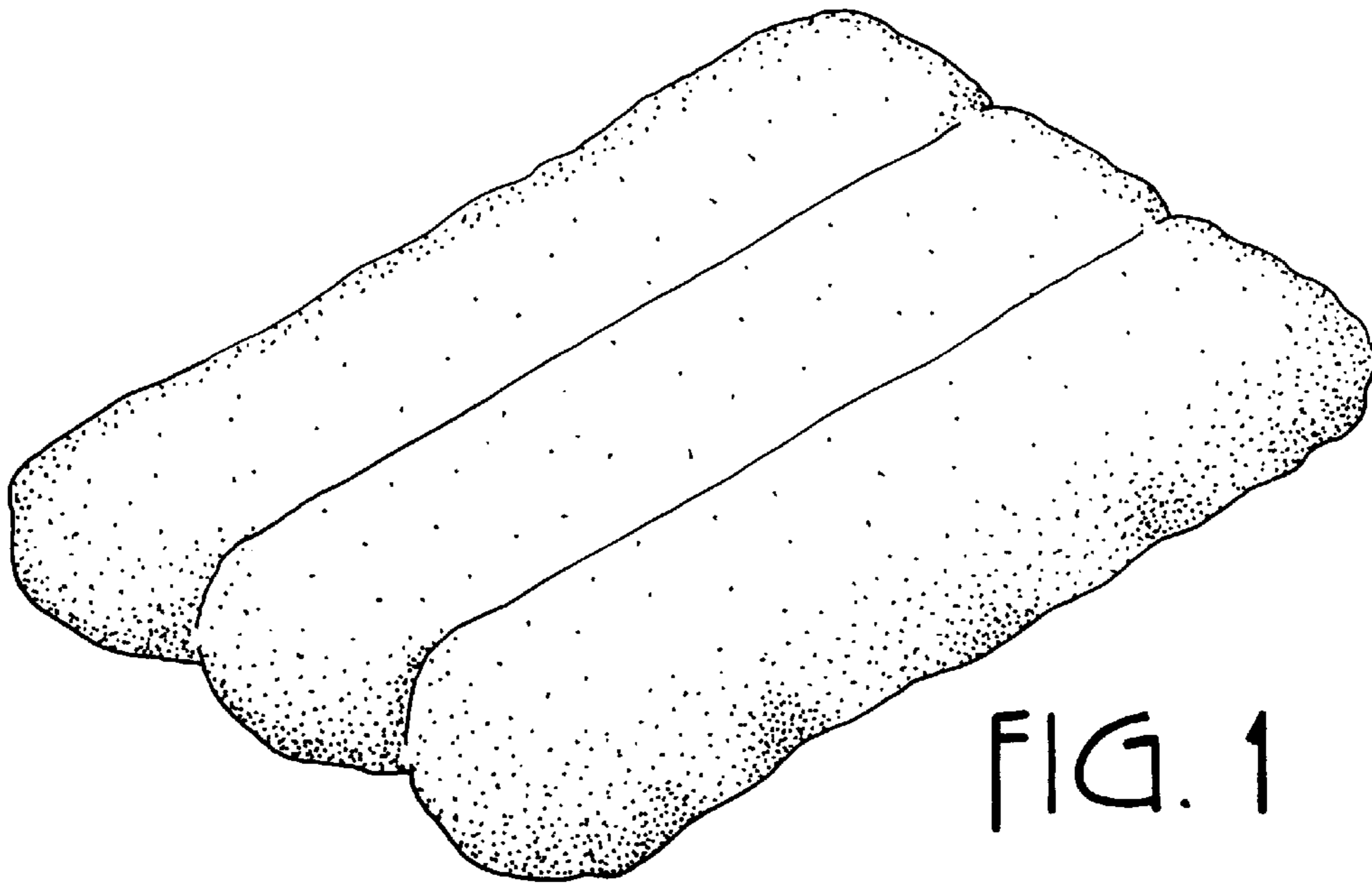


FIG. 1

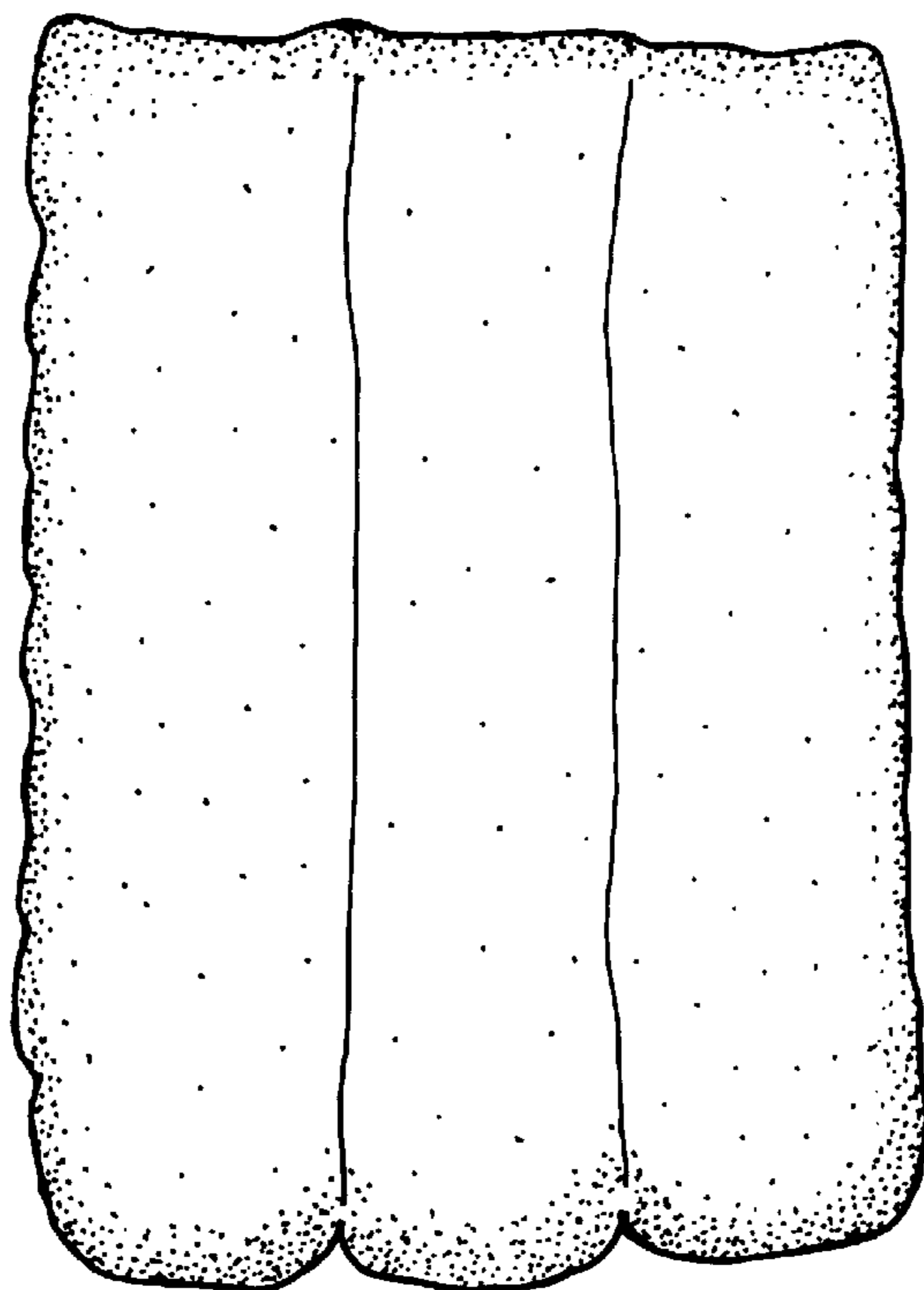


FIG. 2



FIG. 3



FIG. 4



FIG. 5

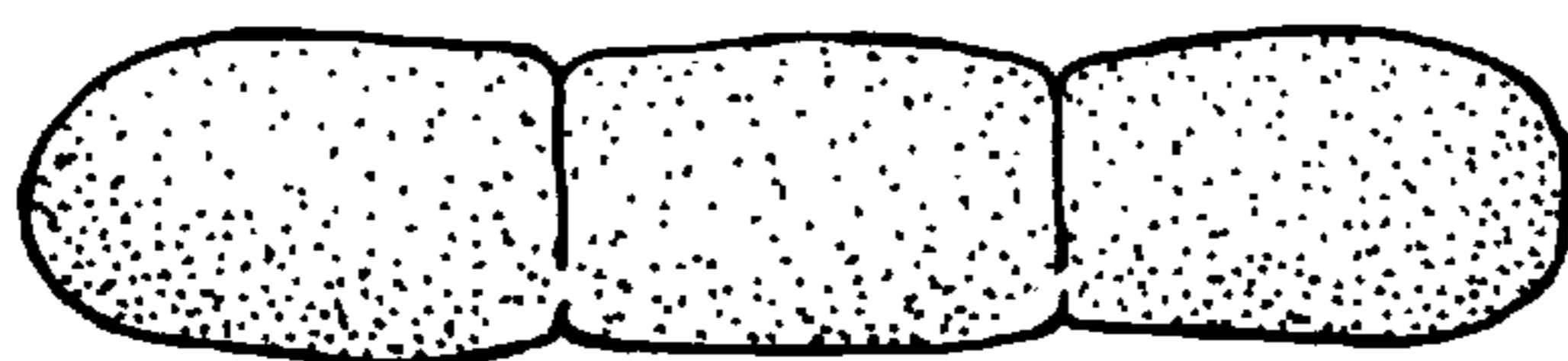


FIG. 6

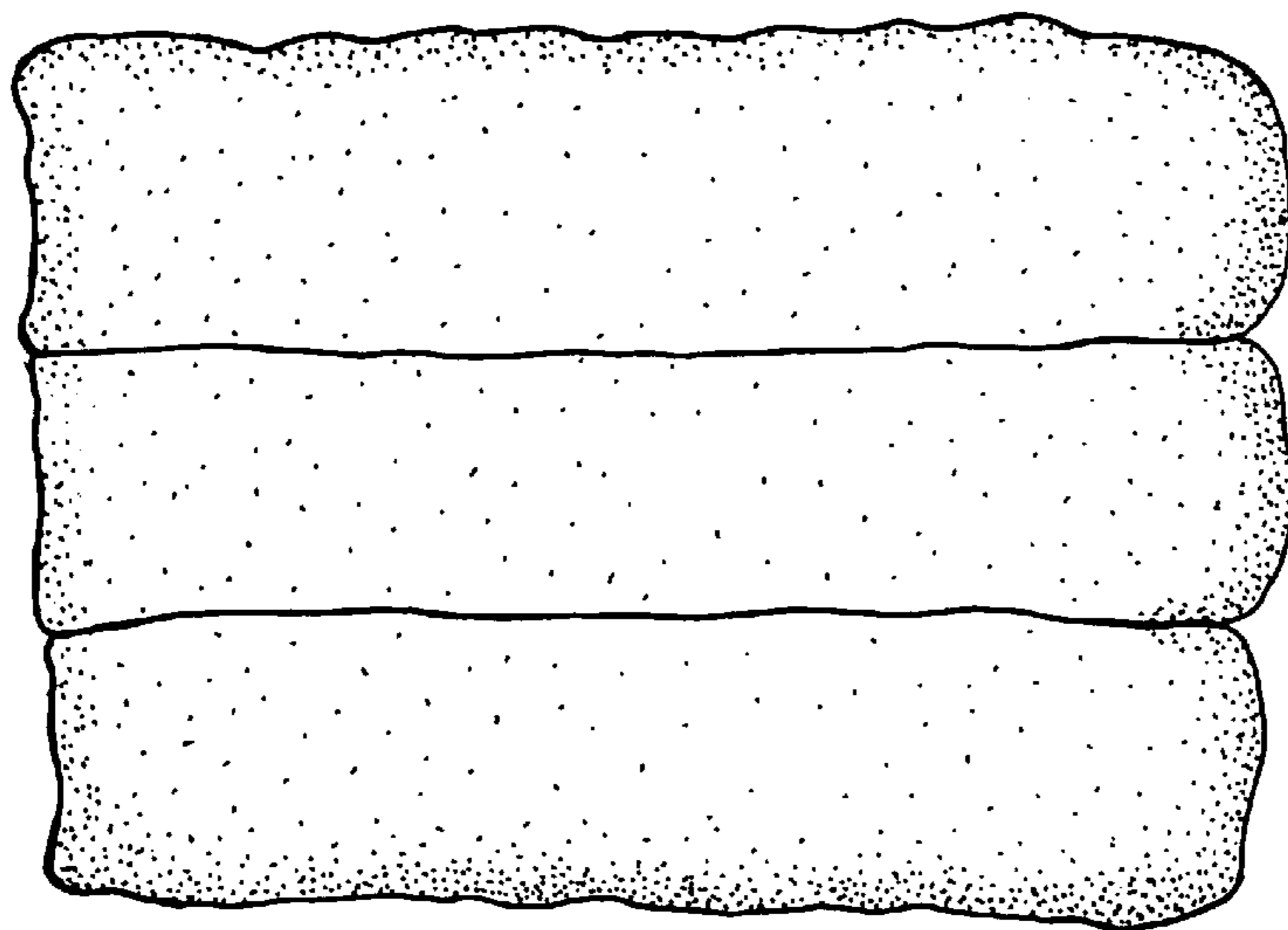


FIG. 7

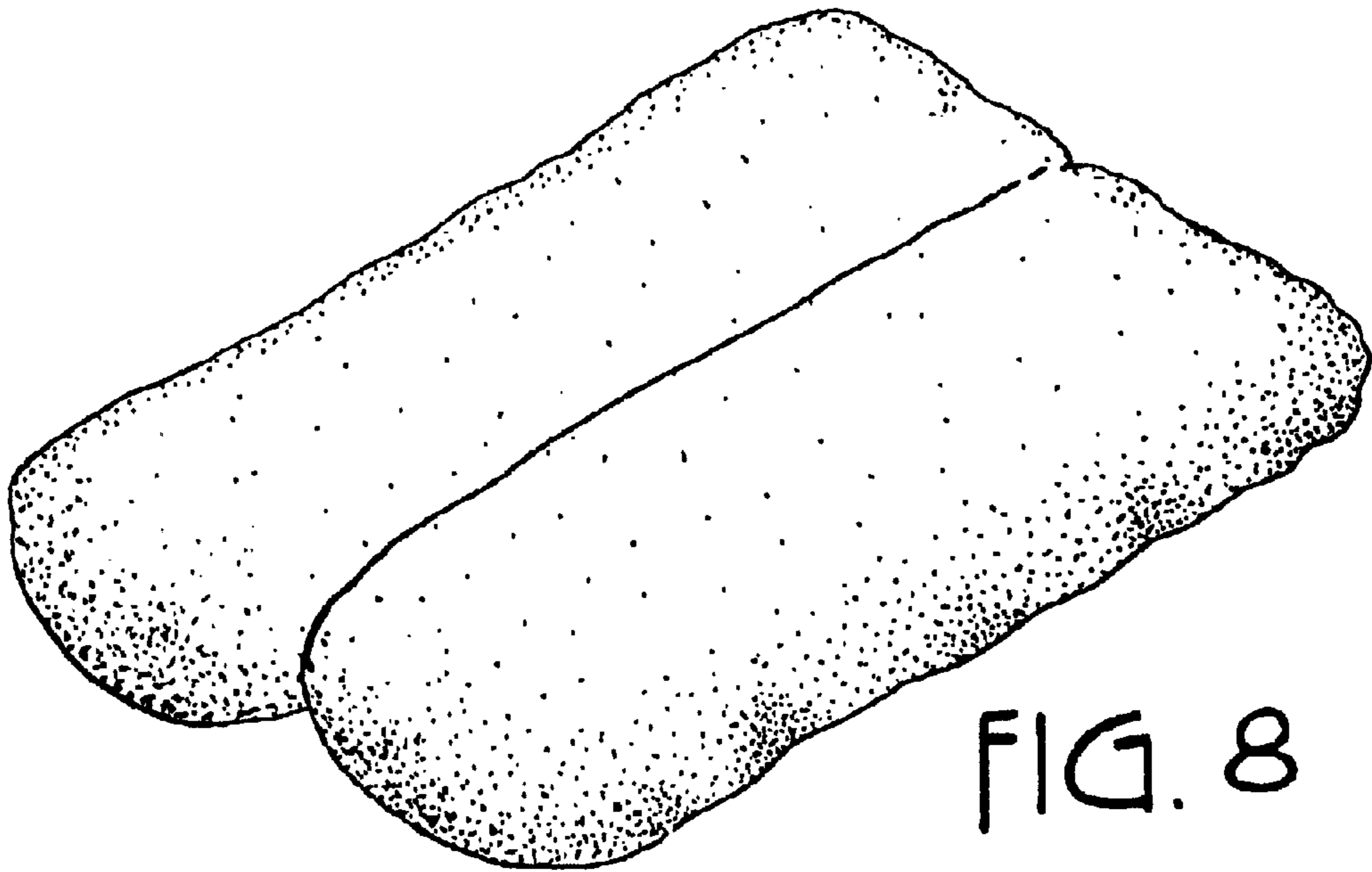


FIG. 8

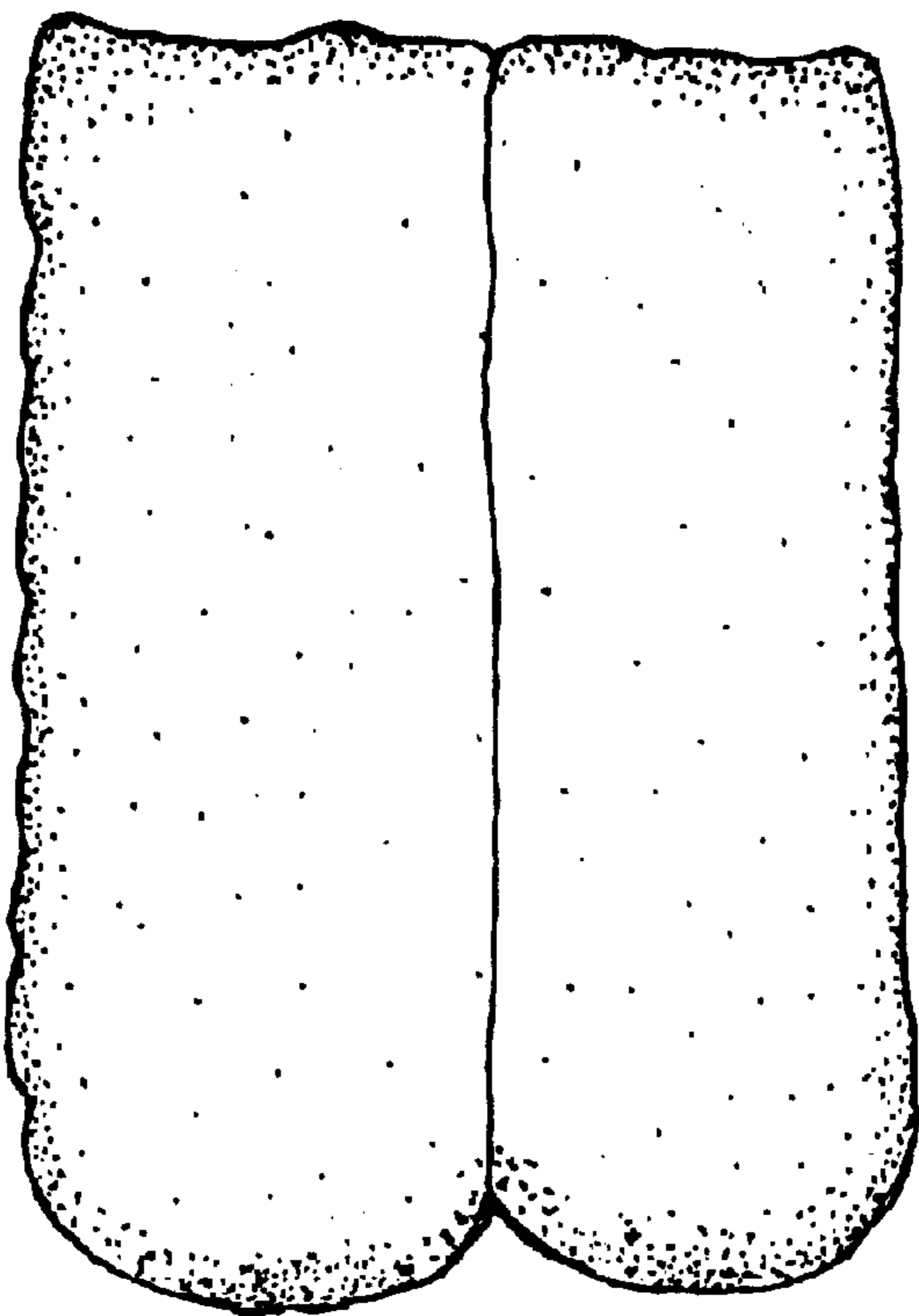


FIG. 9



FIG. 10



FIG. 11



FIG. 12

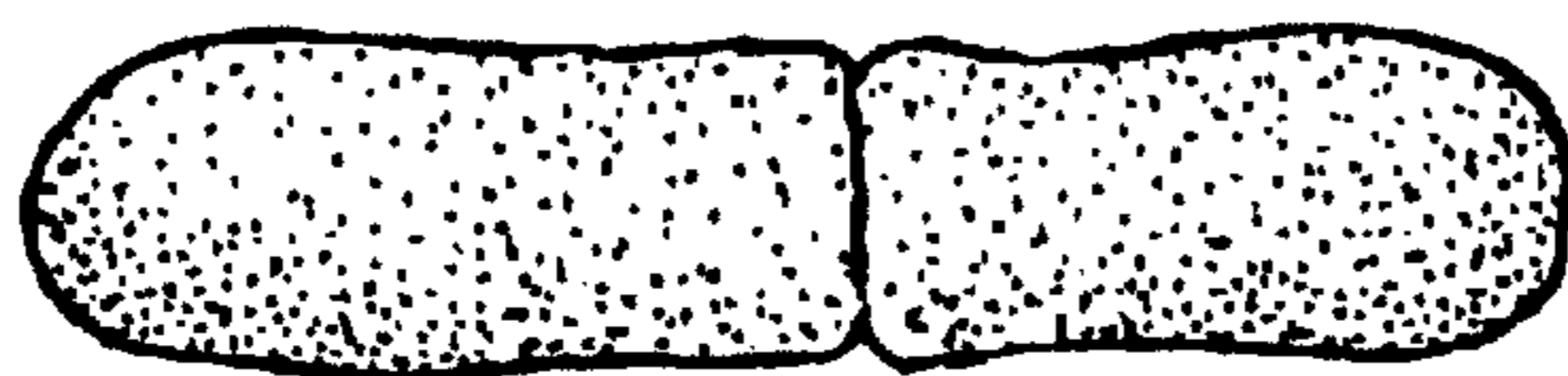


FIG. 13

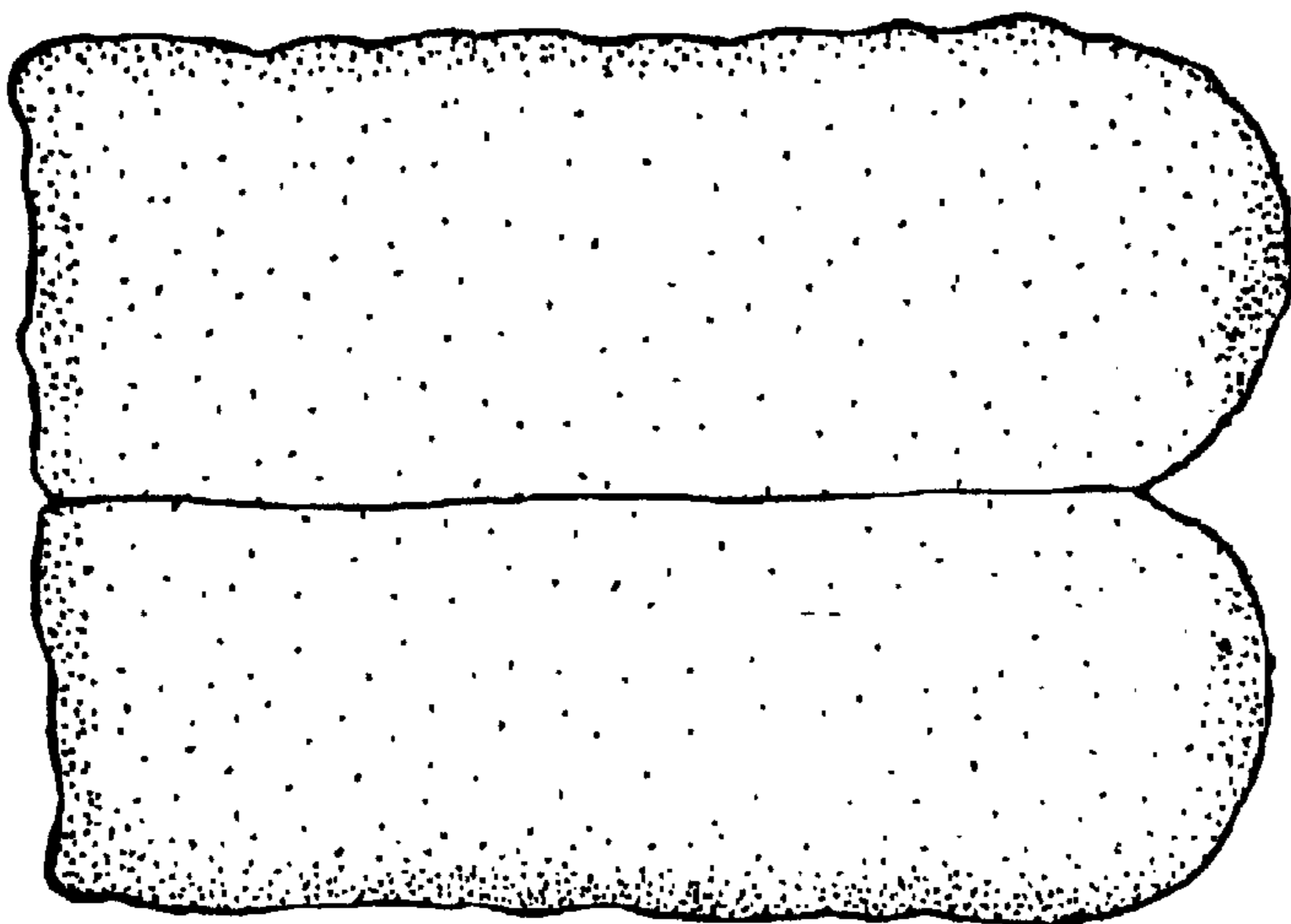


FIG. 14

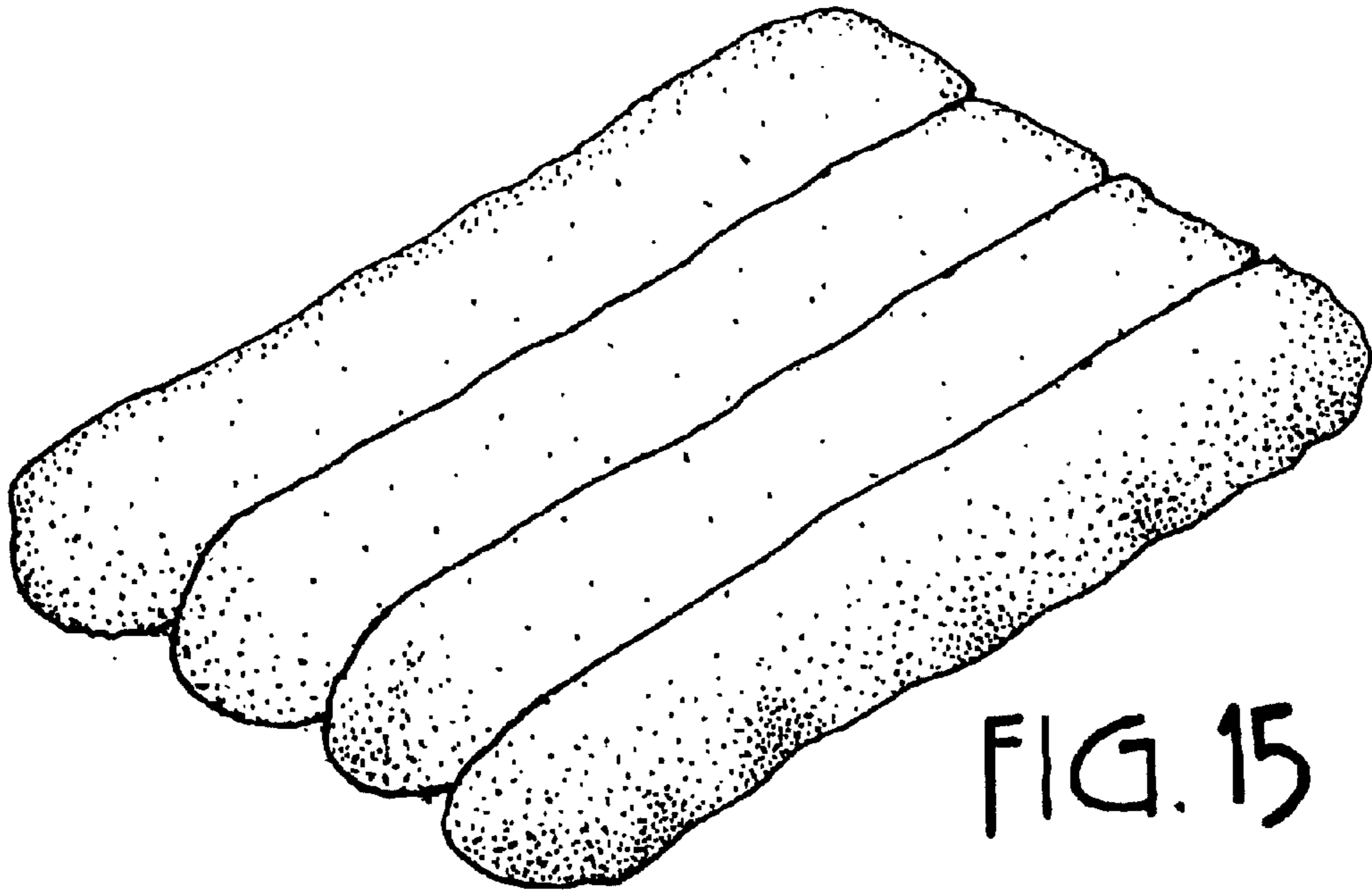


FIG. 15

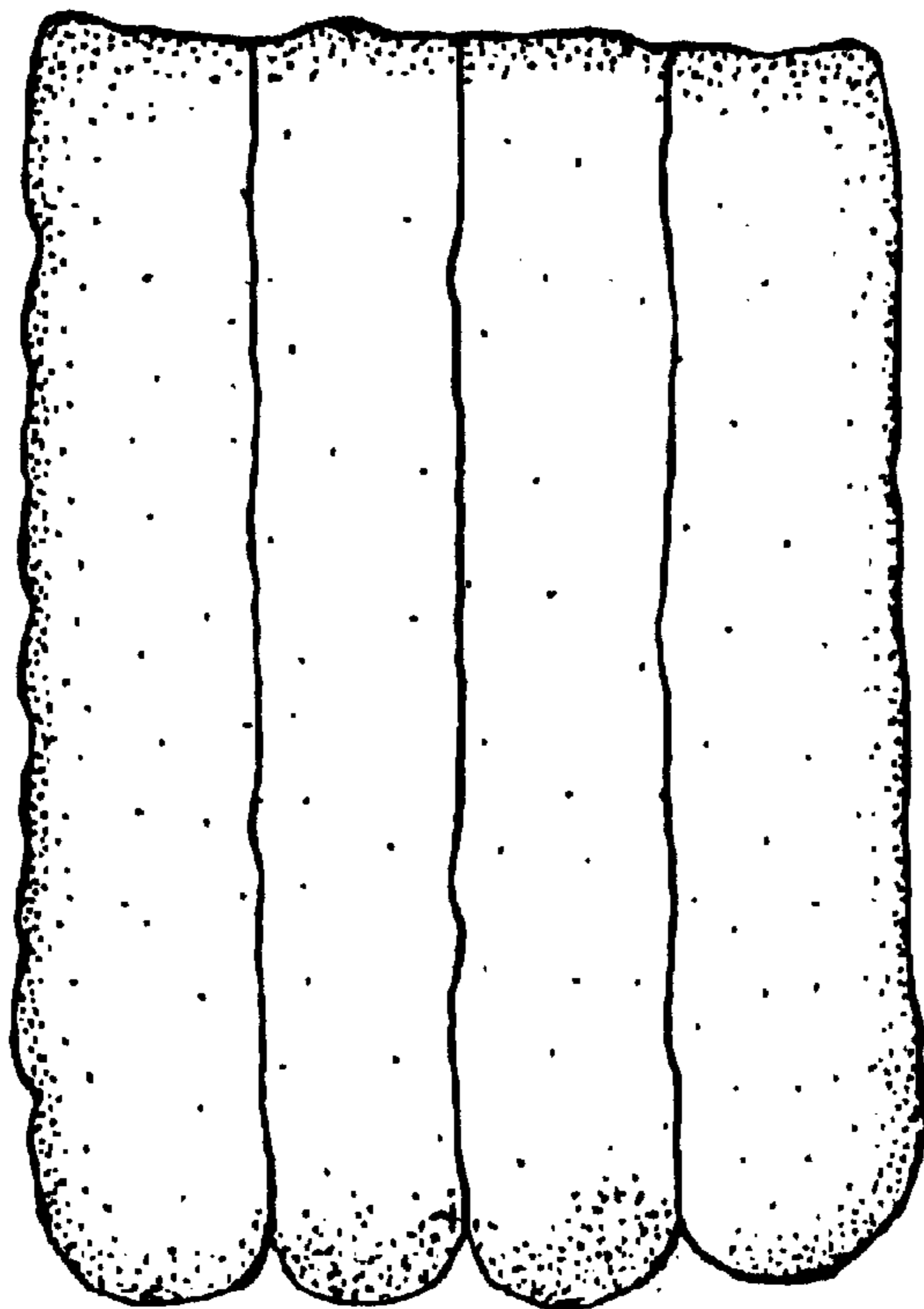


FIG. 16



FIG. 17

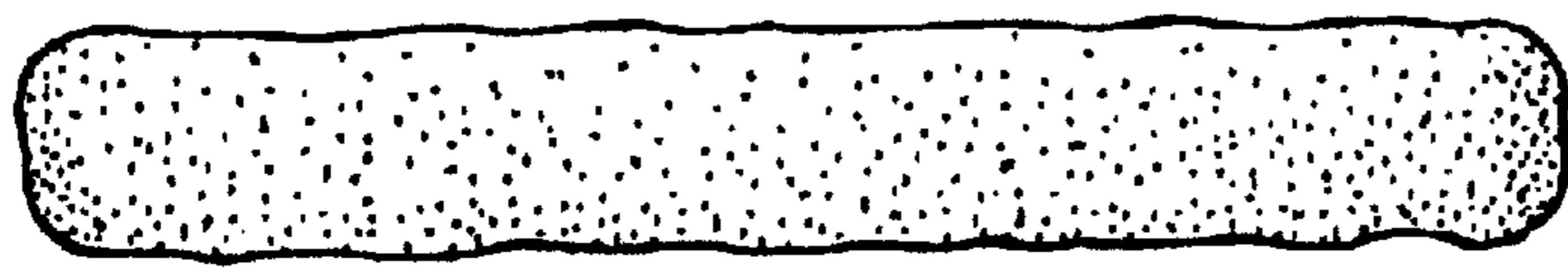


FIG. 18



FIG. 19



FIG. 20

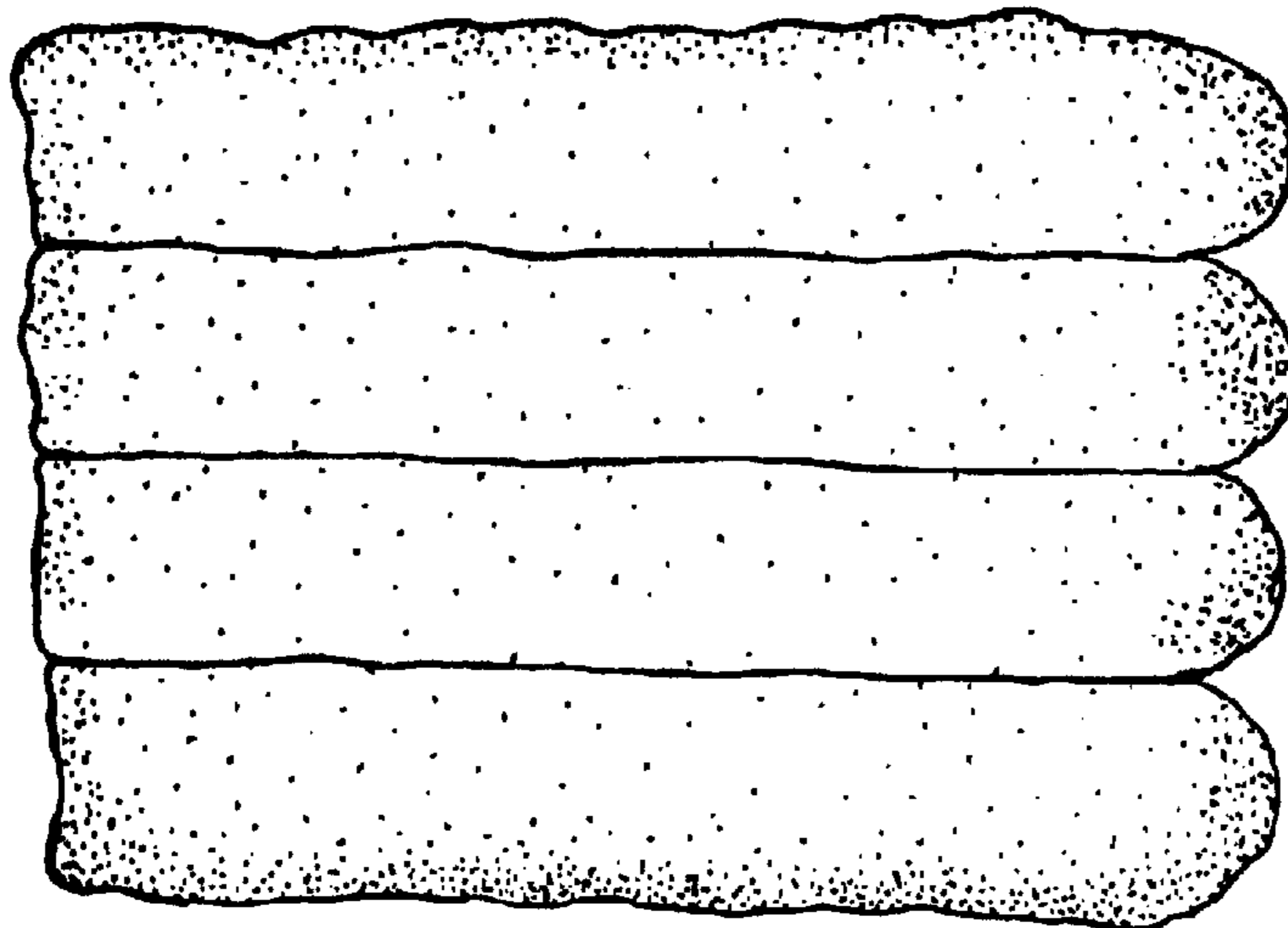


FIG. 21