



US00D473993S

(12) **United States Design Patent**  
**Hayes-Jacobson et al.**

(10) **Patent No.:** **US D473,993 S**  
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(54) **SEGMENTED COOKED DOUGH FOOD PRODUCT**

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(\*) Notice: This patent is subject to a terminal disclaimer.

(\*\*) Term: **14 Years**

(21) Appl. No.: **29/147,929**

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(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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(74) *Attorney, Agent, or Firm*—Kagan Binder, PLLC.

(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 that is generally rectangular in plan view and further characterized as being divided into product halves by a segment line and as being divided into an even number of plural product portions by crossing segment lines, the product shown with four segments having surface slits;

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 a segmented cooked dough food product similar to FIG. 1 but without surface slits; and

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 a segmented cooked dough food product that is generally rectangular in plan view and further characterized as being divided into product halves by a segment line and as being divided into an even number of plural product portions by crossing segment lines, the product shown with eight segments having surface slits;

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;

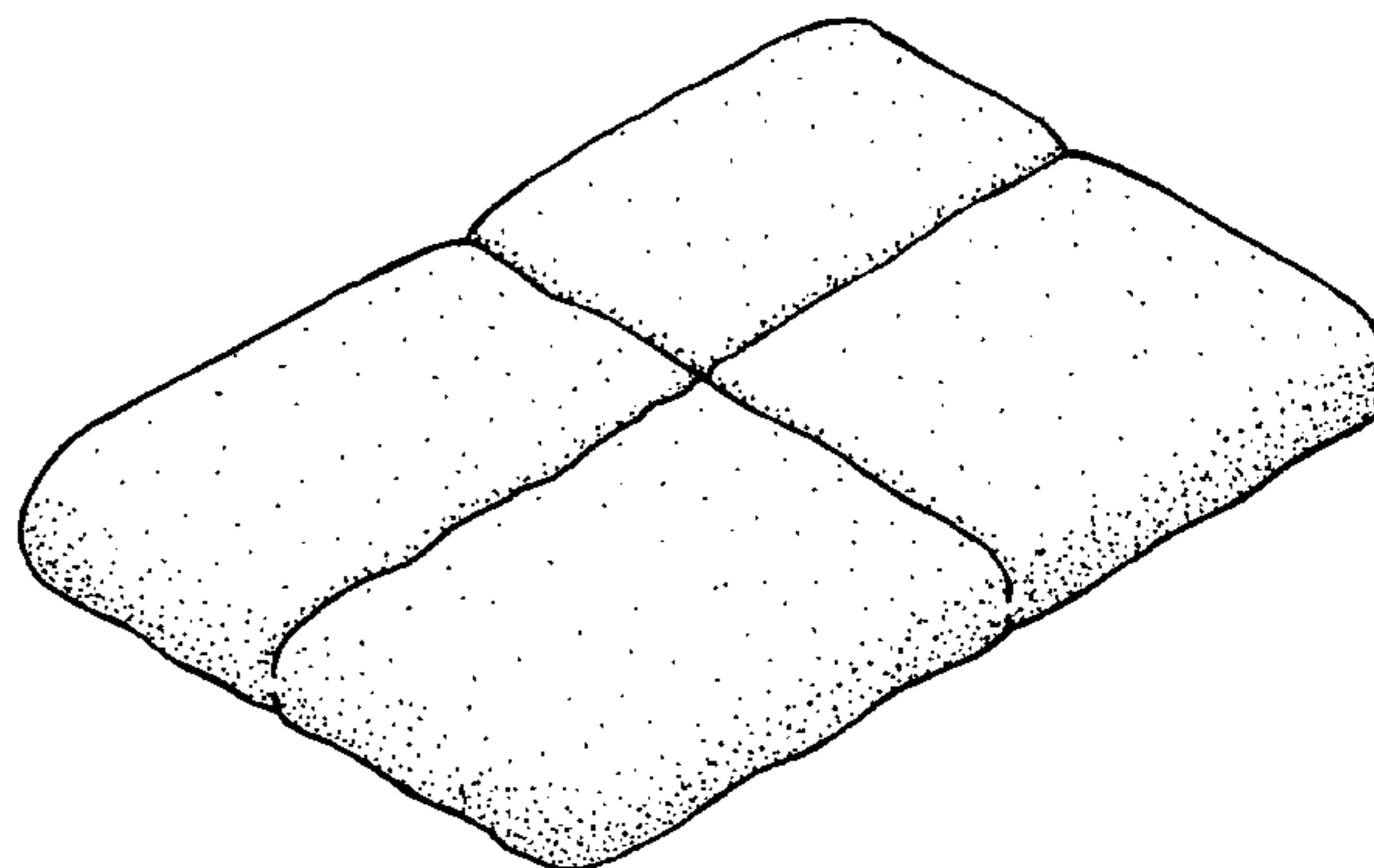
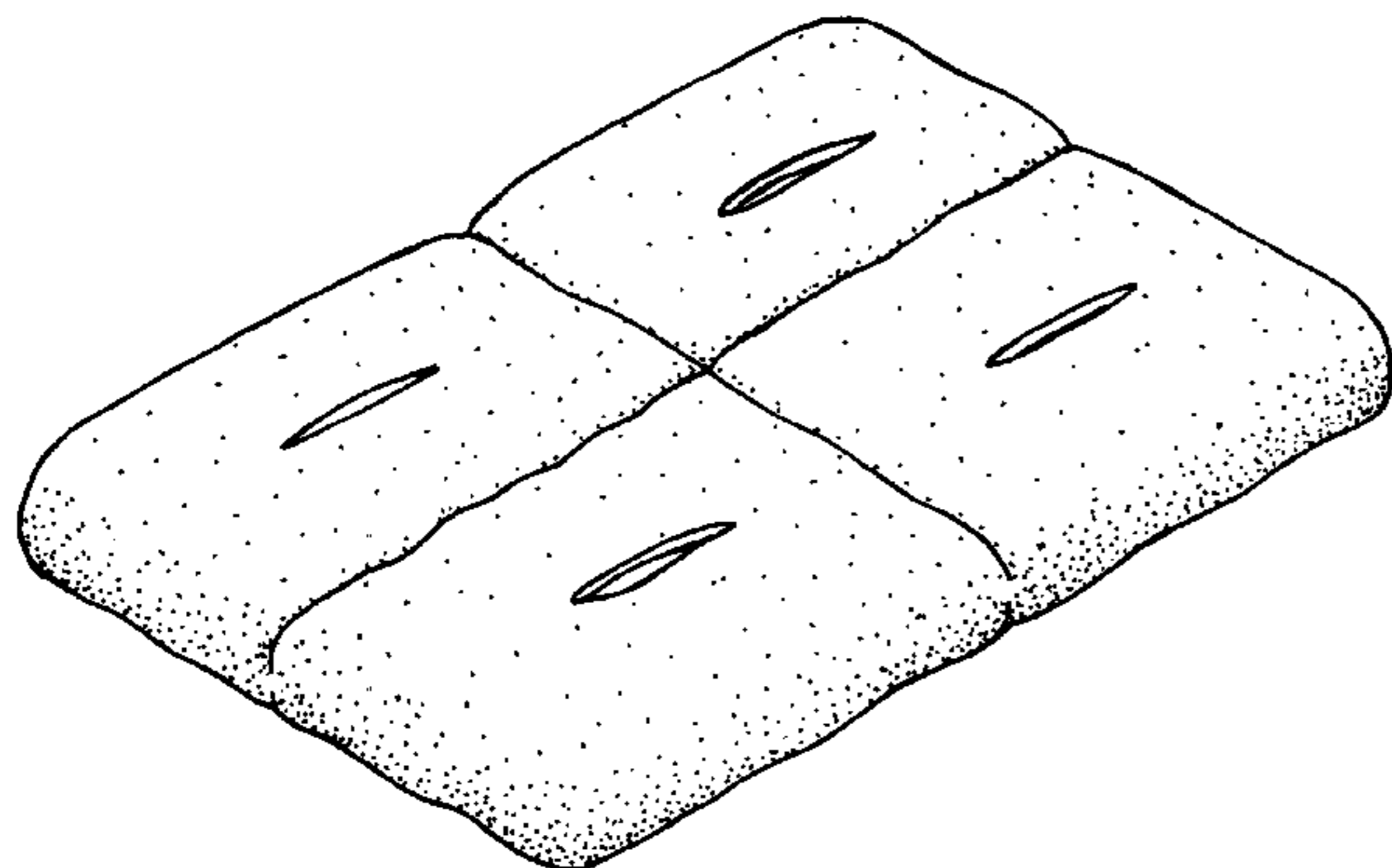
FIG. 18 is a left side view of the segmented cooked dough food product of FIG. 15;

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**



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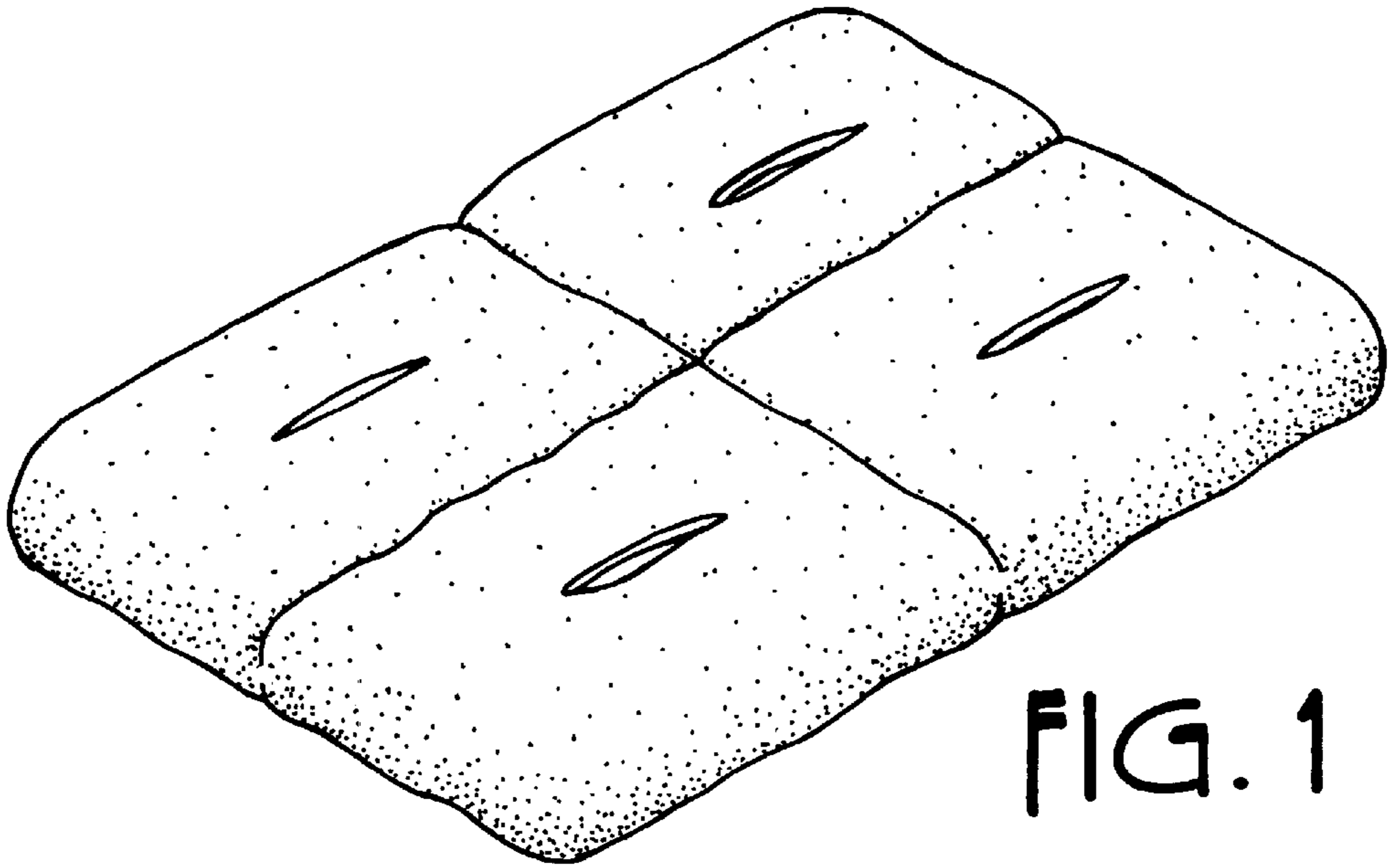


FIG. 1

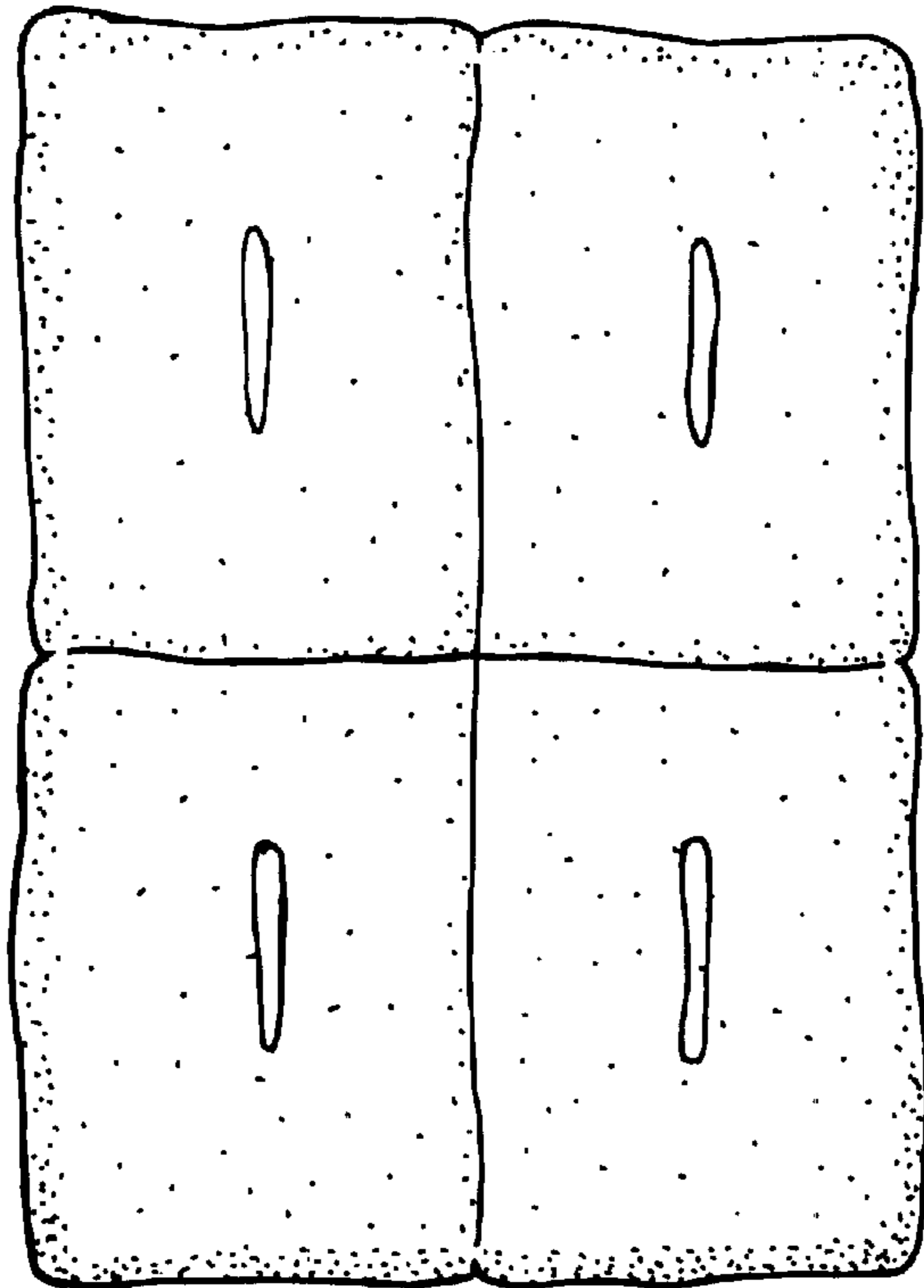


FIG. 2



FIG. 3



FIG. 4



FIG. 5



FIG. 6

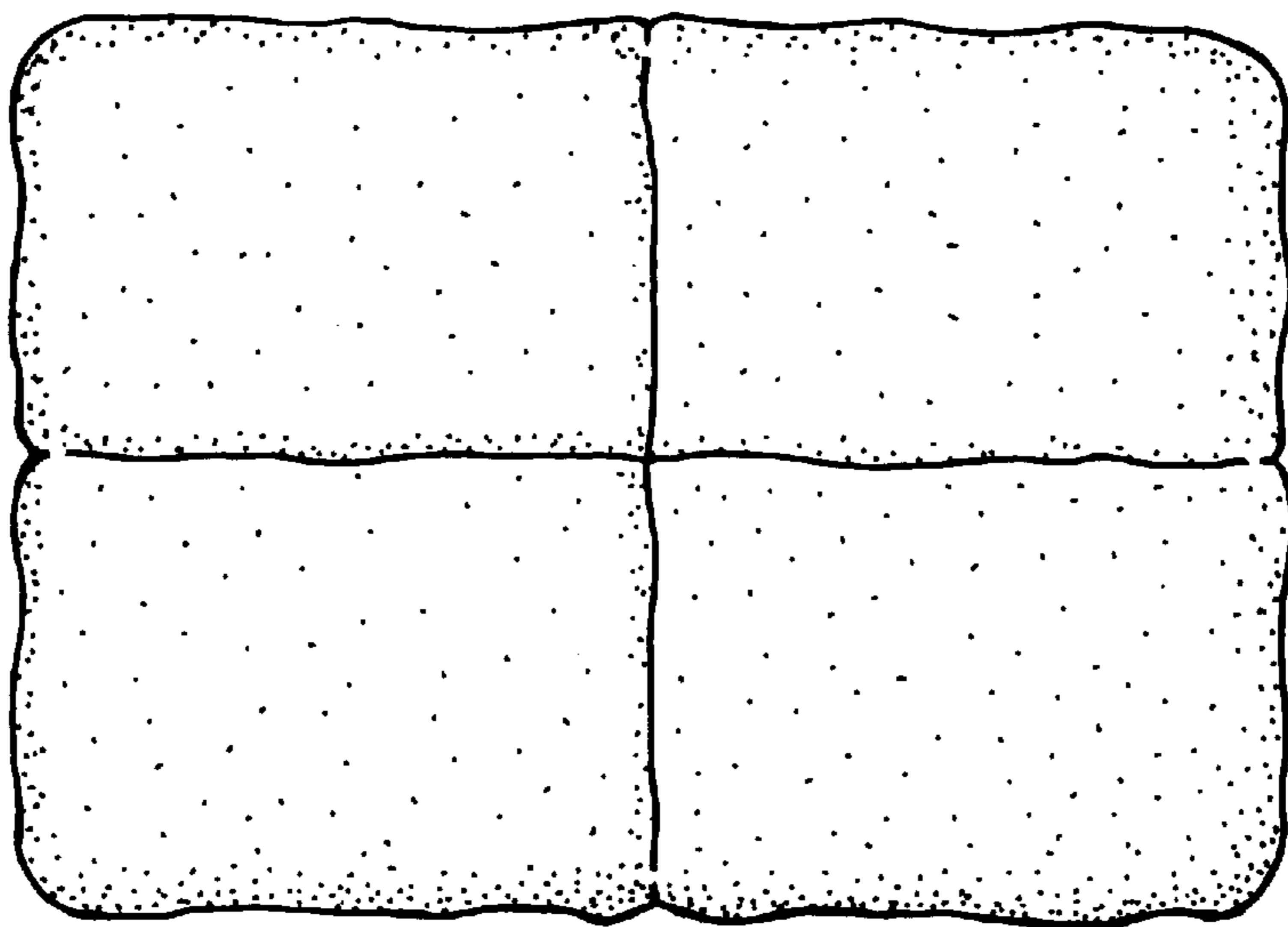


FIG. 7



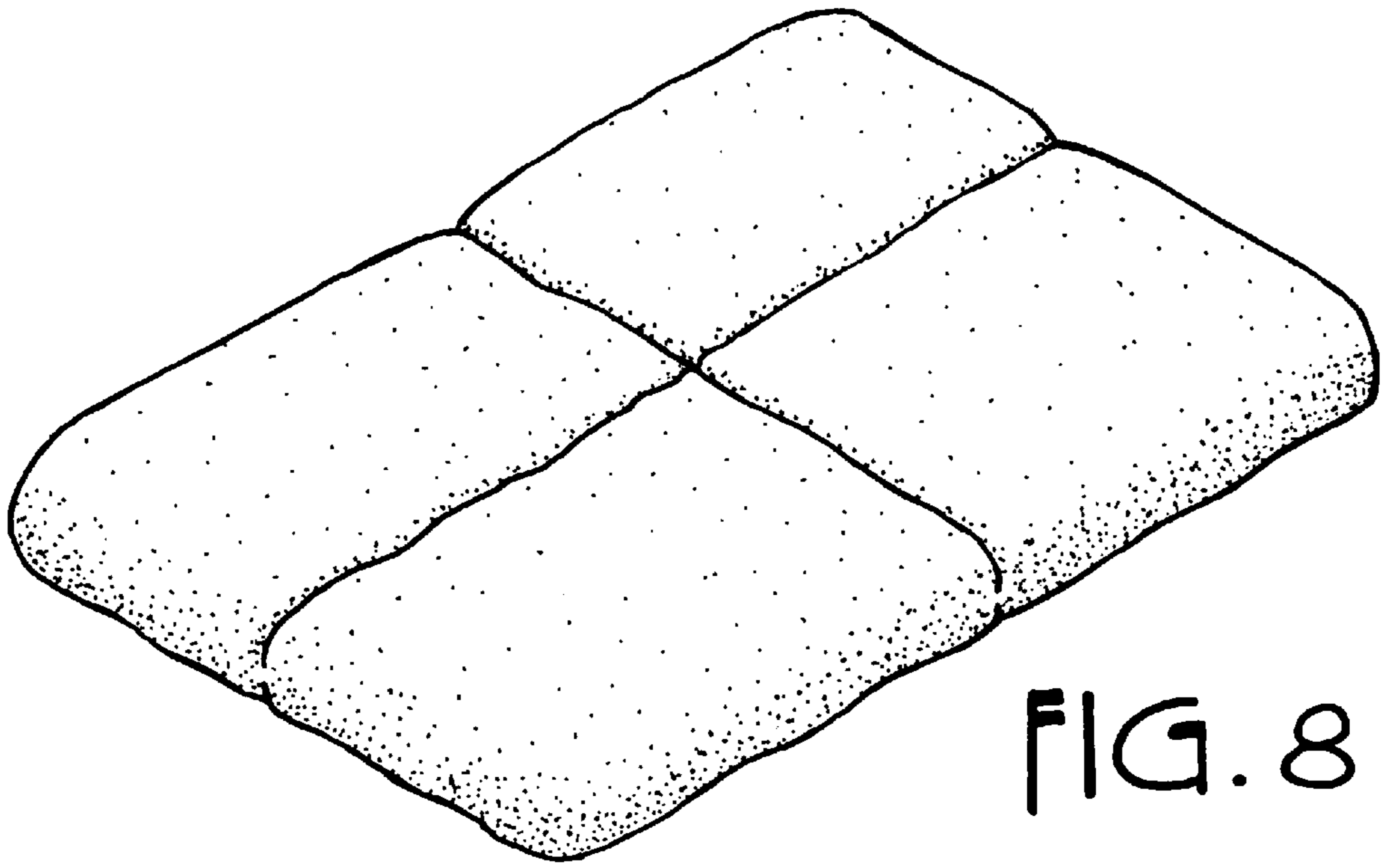


FIG. 8

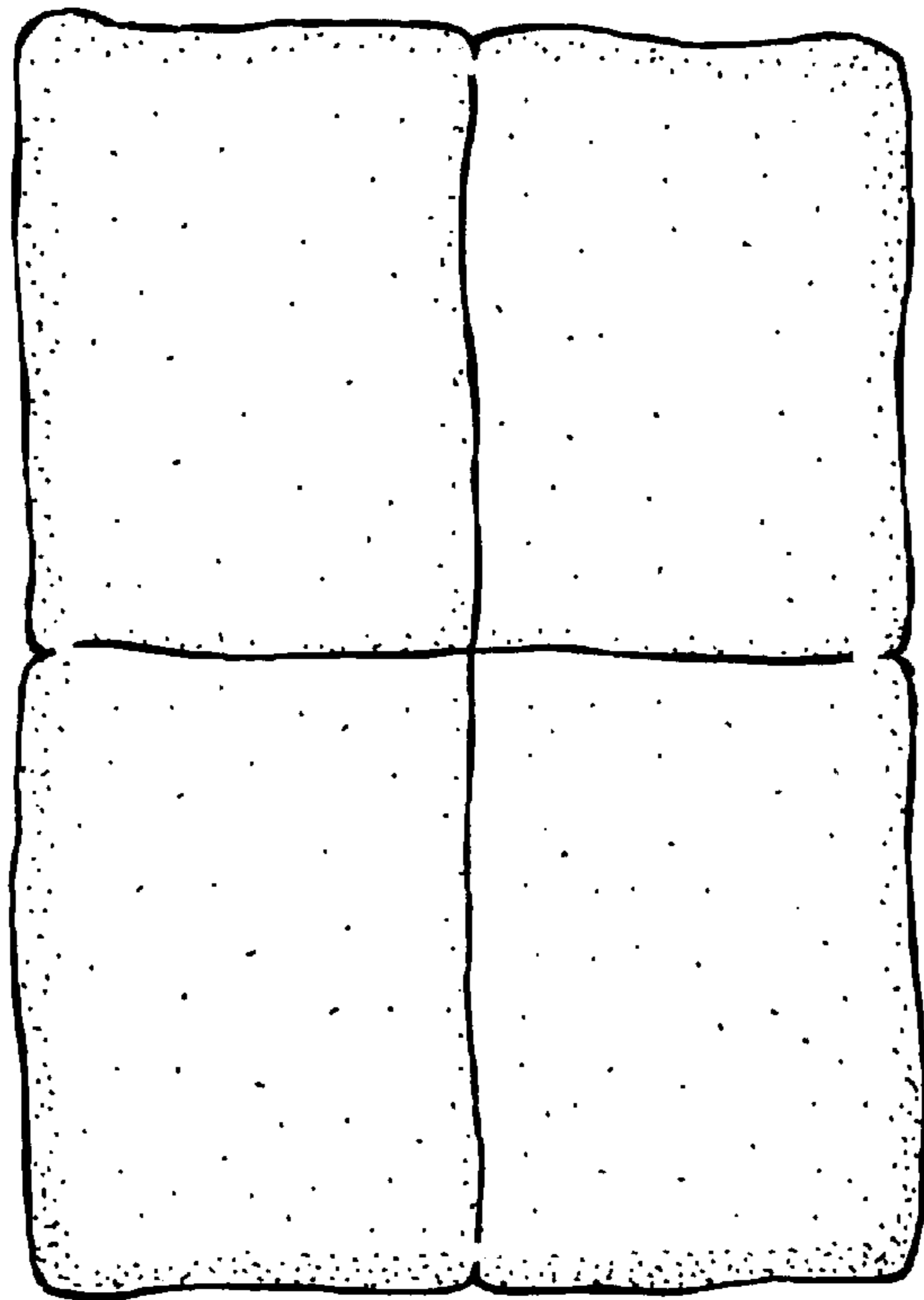


FIG. 9



FIG. 10



FIG. 11



FIG. 12



FIG. 13

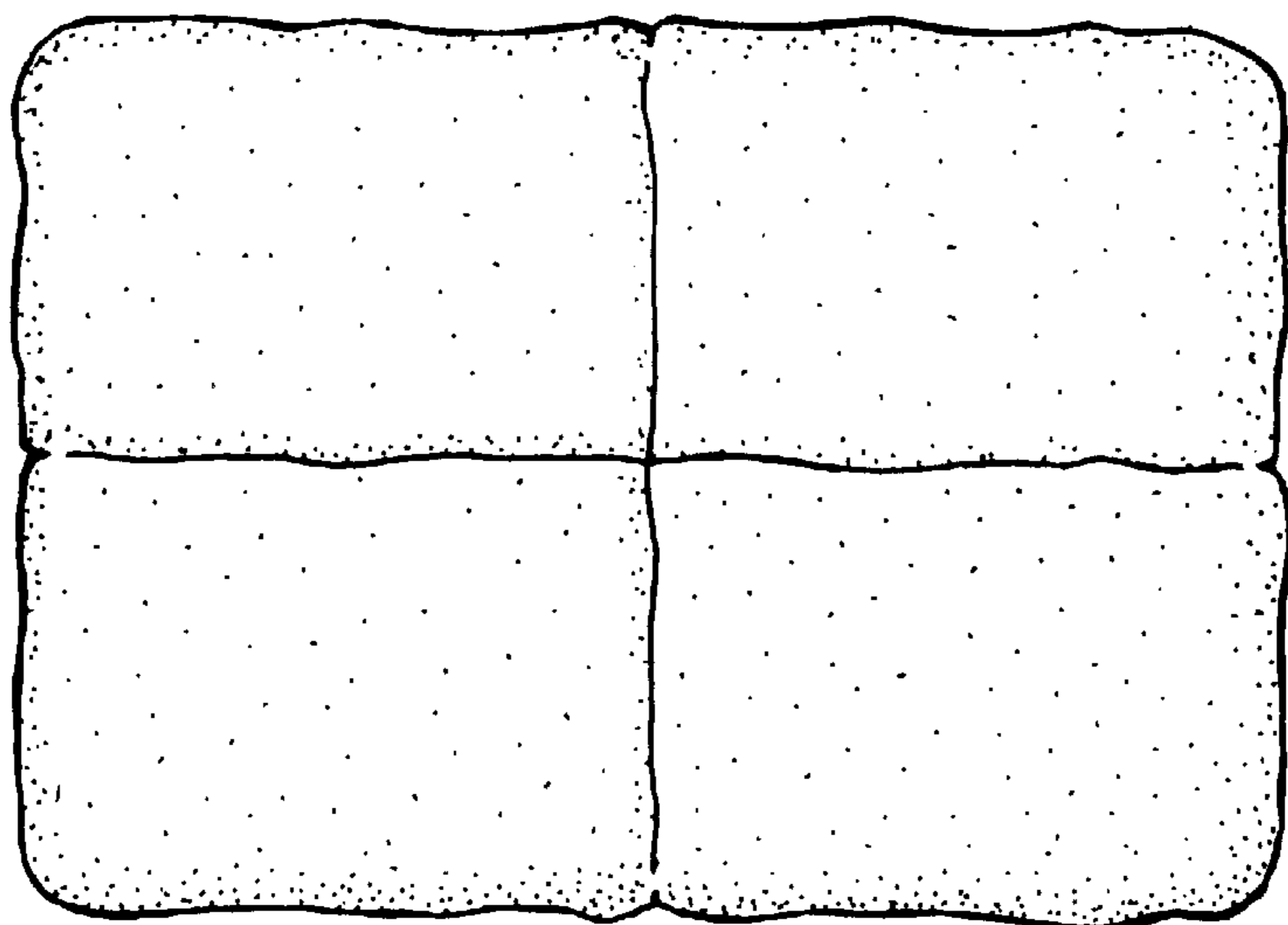


FIG. 14

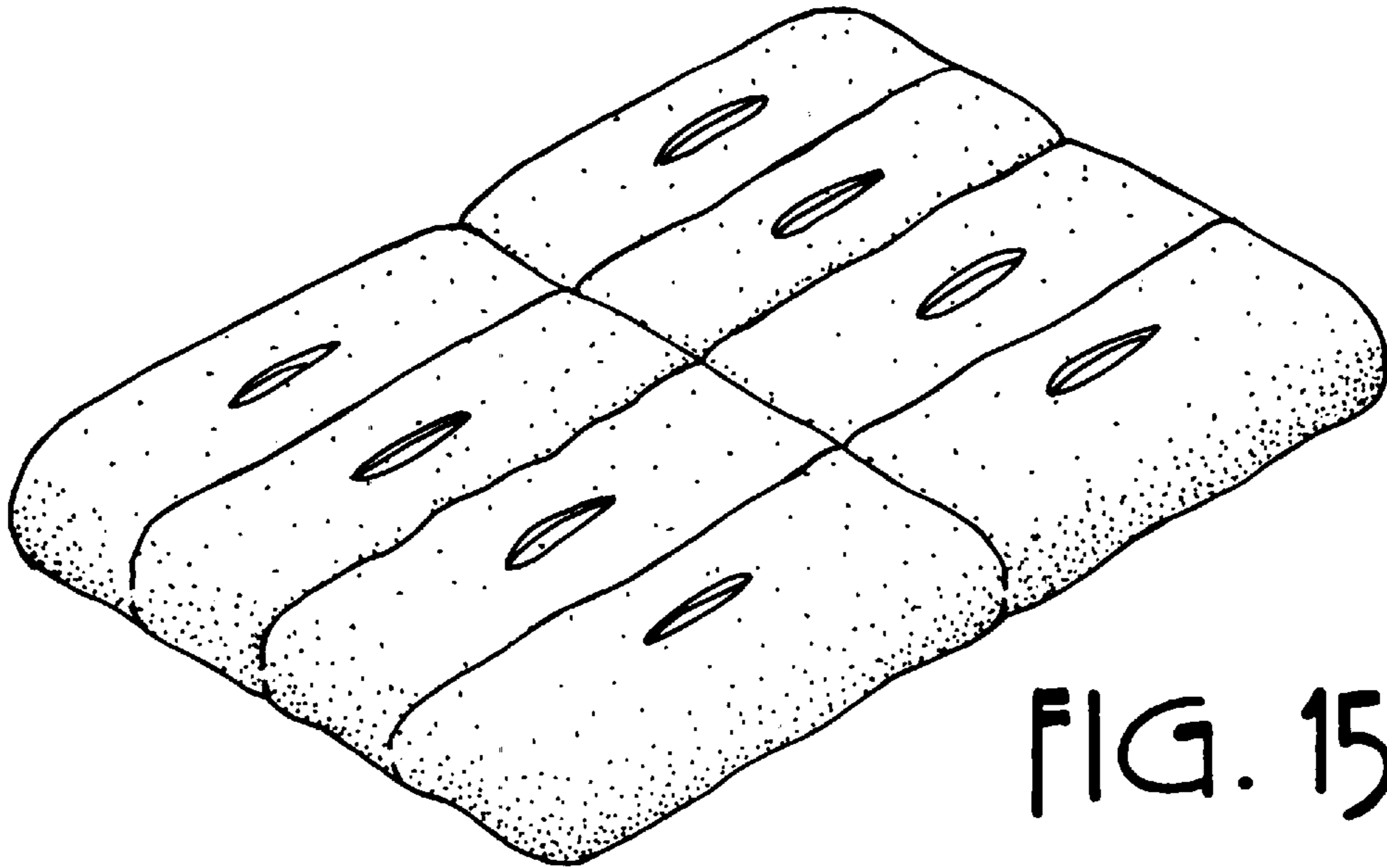


FIG. 15

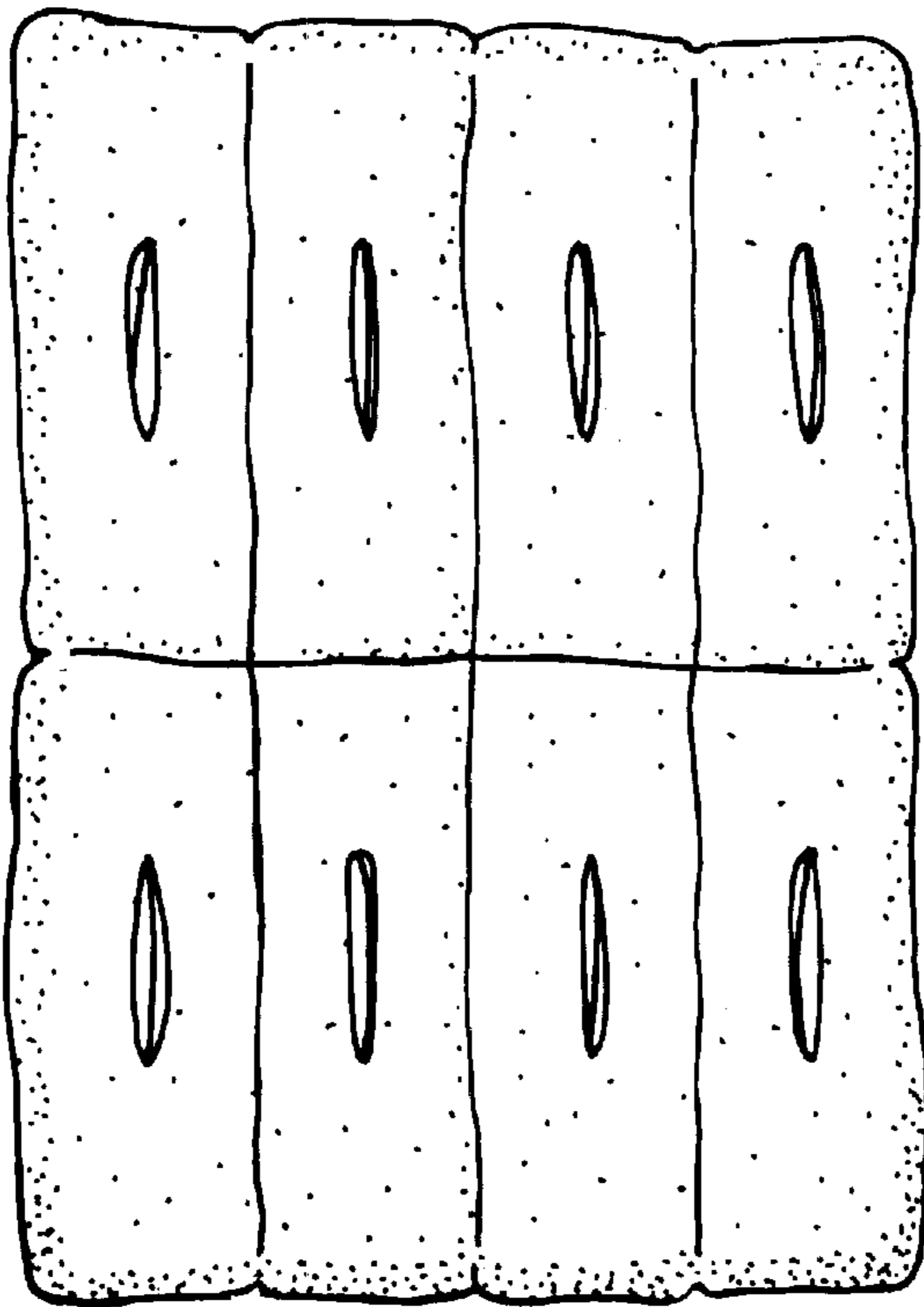


FIG. 16

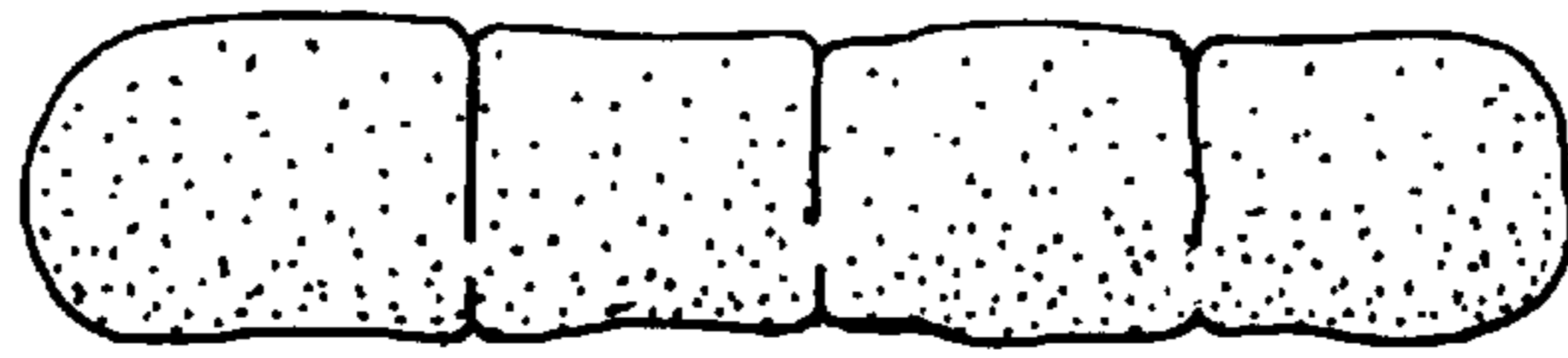


FIG. 17



FIG. 18



FIG. 19

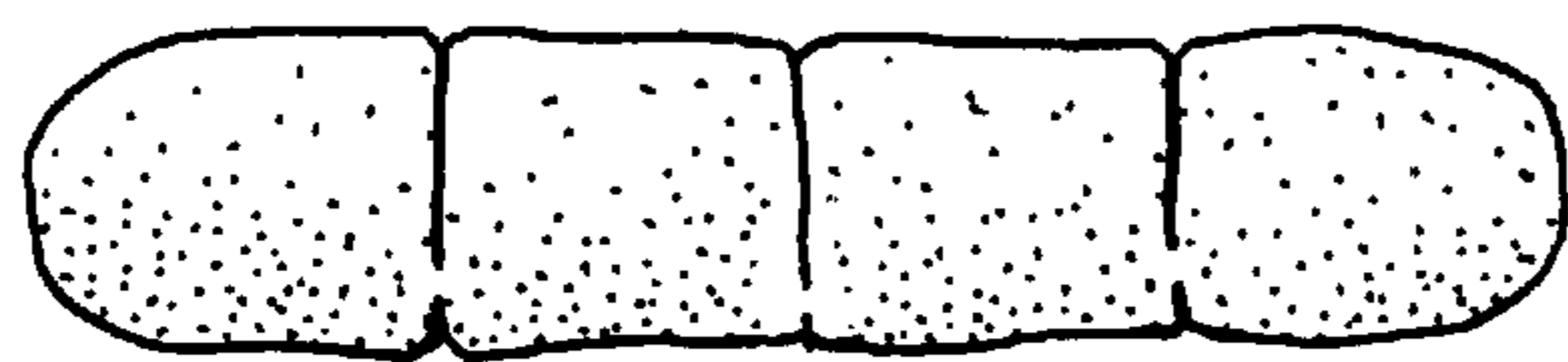


FIG. 20

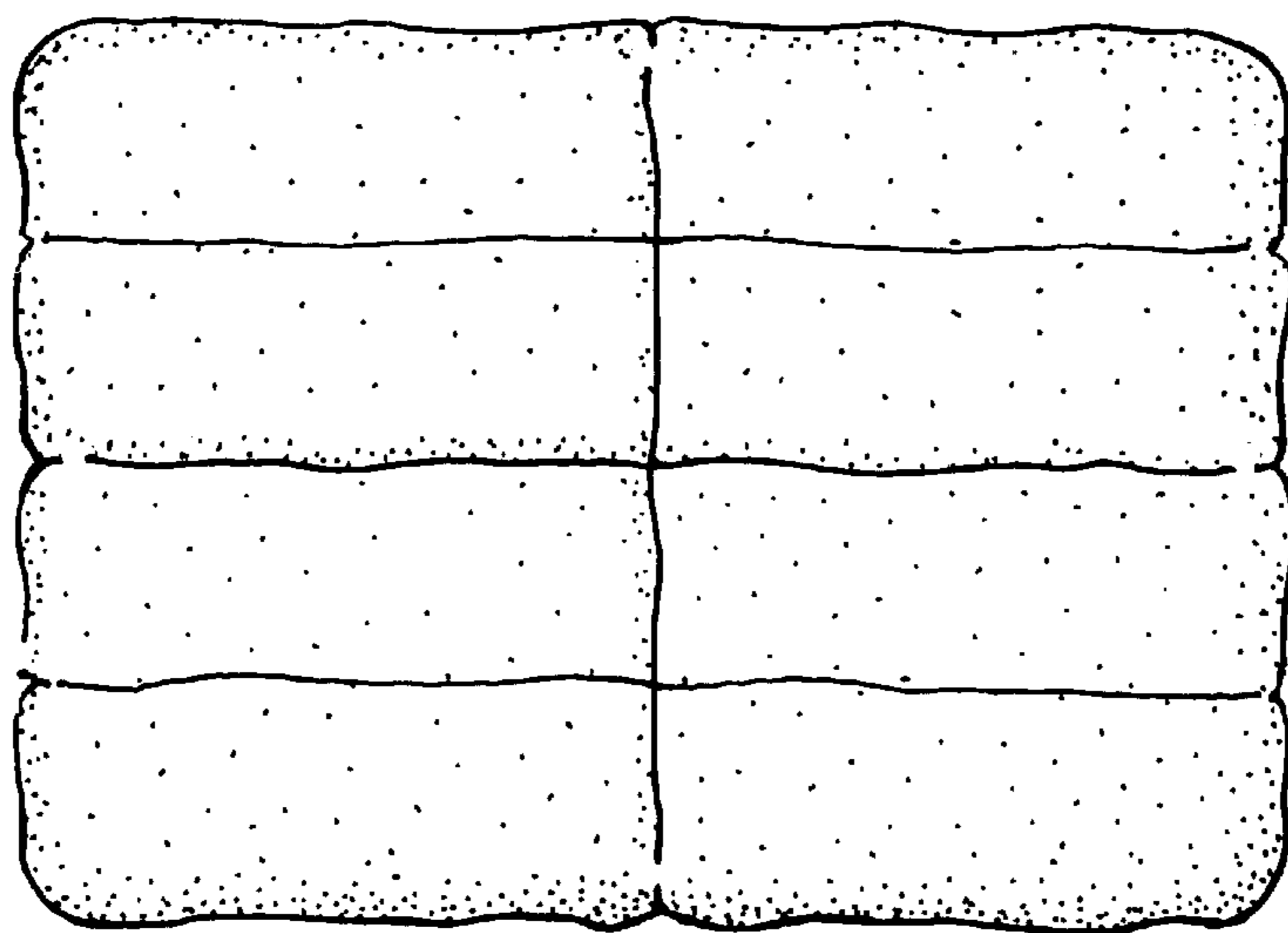


FIG. 21