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

(10) **Patent No.: US D537,608 S**
(45) **Date of Patent: ** Mar. 6, 2007**

(54) **BAKED DOUGH PRODUCT**

(76) Inventors: **Erik C. Anderson**, 22 Napier La., San Francisco, CA (US) 94133; **Timothy M. Kobe**, 2285 Bunker Hill Dr., San Mateo, CA (US) 94402; **Wilhelm Oehl**, 445 Francisco St., #302, San Francisco, CA (US) 94133; **Christopher Sanders**, 223 W. G. St., Benicia, CA (US) 94510

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

(21) Appl. No.: **29/262,395**

(22) Filed: **Jun. 30, 2006**

Related U.S. Application Data

(62) Division of application No. 29/194,005, filed on Nov. 17, 2003, now Pat. No. Des. 524,011.

(51) **LOC (8) Cl. 01-01**

(52) **U.S. Cl. D1/128**

(58) **Field of Classification Search** D1/100-30,
D1/199; 426/94, 128, 138, 293, 446, 496,
426/502-4, 549, 556, 805, 808

See application file for complete search history.

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Primary Examiner—Robin Webster

Assistant Examiner—Karen E. Patterson

(74) *Attorney, Agent, or Firm*—Law Offices of James R. Cypher

(57) **CLAIM**

The ornamental design for a baked dough product, as shown and described.

DESCRIPTION

FIG. 1 is a perspective view of a baked dough product showing our new design.

FIG. 2 is a top plan view of the baked dough product of FIG. 1.

FIG. 3 is a left side elevation view of the baked dough product of FIG. 1, the right side being a mirror image thereof.

FIG. 4 is a rear elevation view of the baked dough product of FIG. 1.

FIG. 5 is a front elevation view of the baked dough product of FIG. 1.

FIG. 6 is a bottom plan view of the baked dough product of FIG. 1.

FIG. 7 is a perspective view of a baked dough product showing our new design.

FIG. 8 is a top plan view of the baked dough product of FIG. 7.

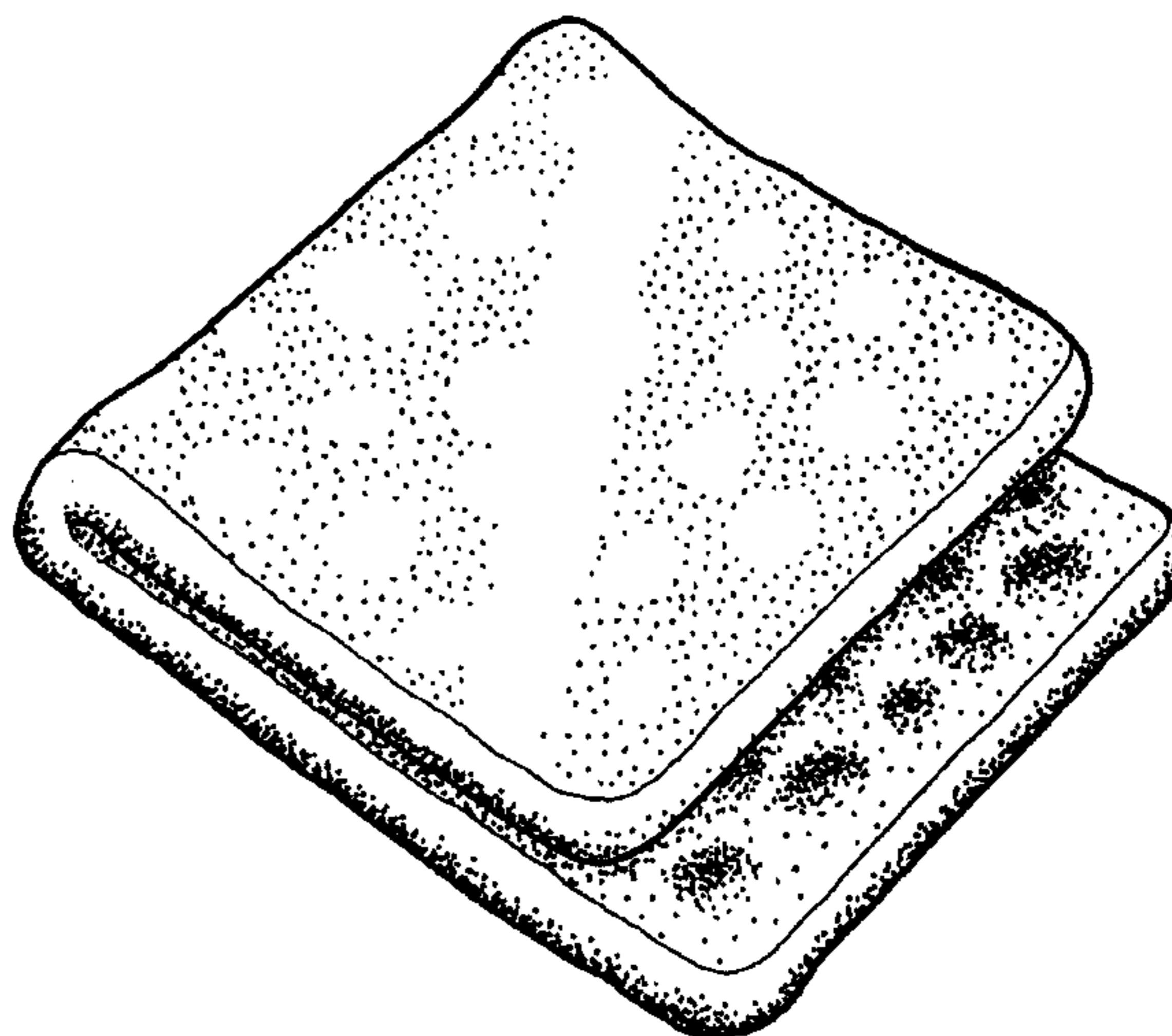
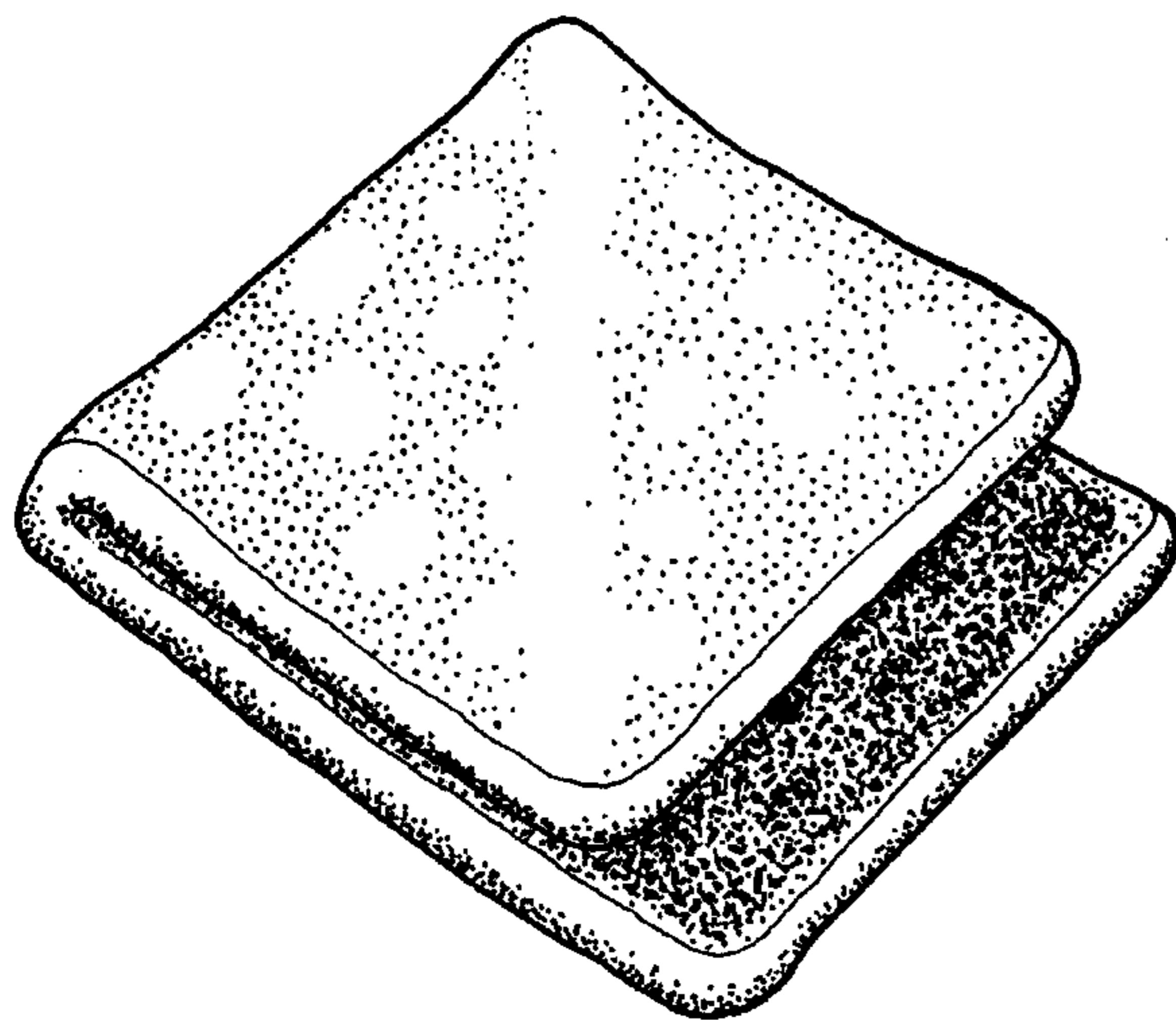
FIG. 9 is a left side elevation view of the baked dough product of FIG. 7, the right side being a mirror image thereof.

FIG. 10 is a rear elevation view of the baked dough product of FIG. 7.

FIG. 11 is a front elevation view of the baked dough product of FIG. 7; and,

FIG. 12 is a bottom plan view of the baked dough product of FIG. 7.

1 Claim, 4 Drawing Sheets



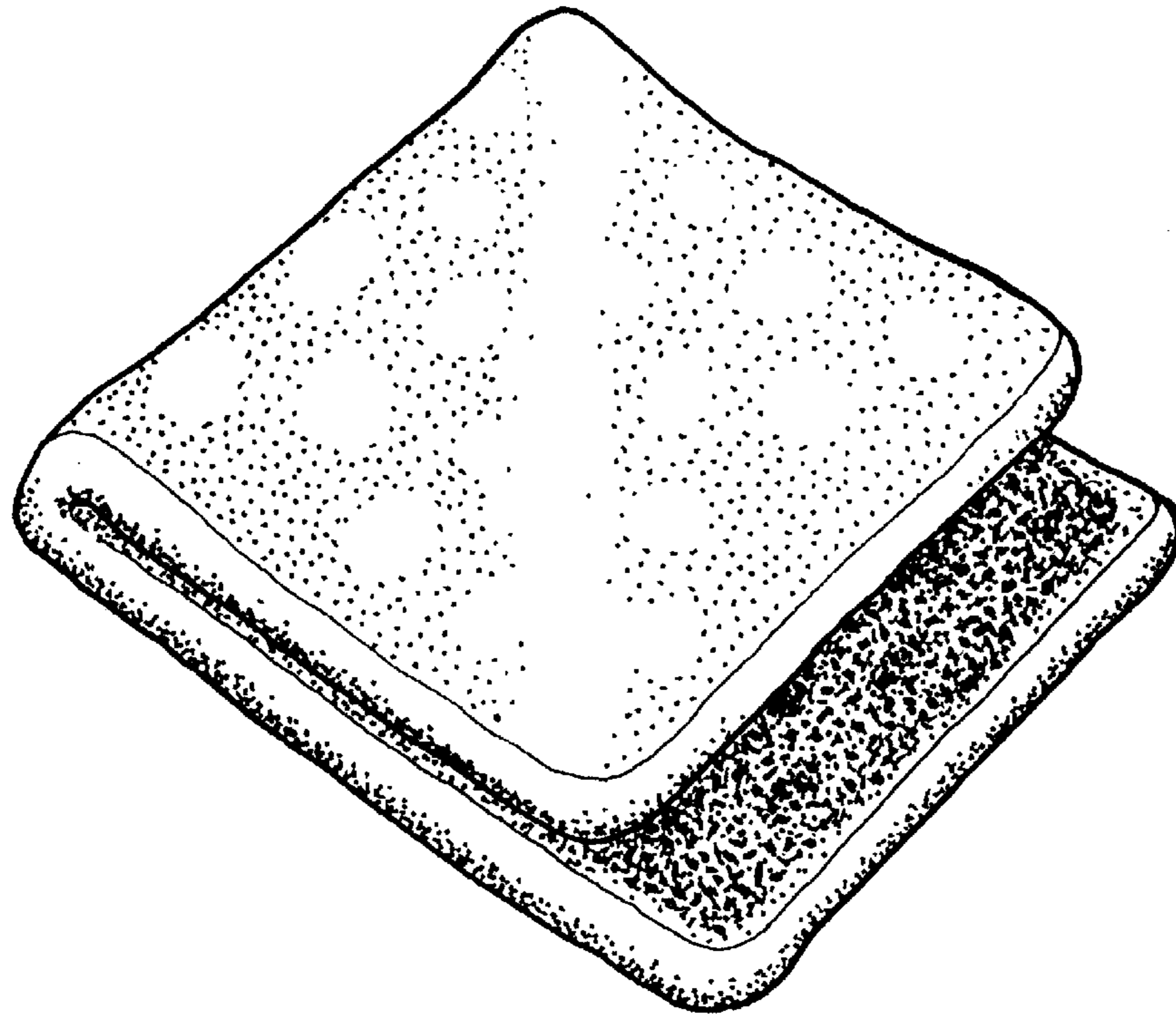


Fig. 1

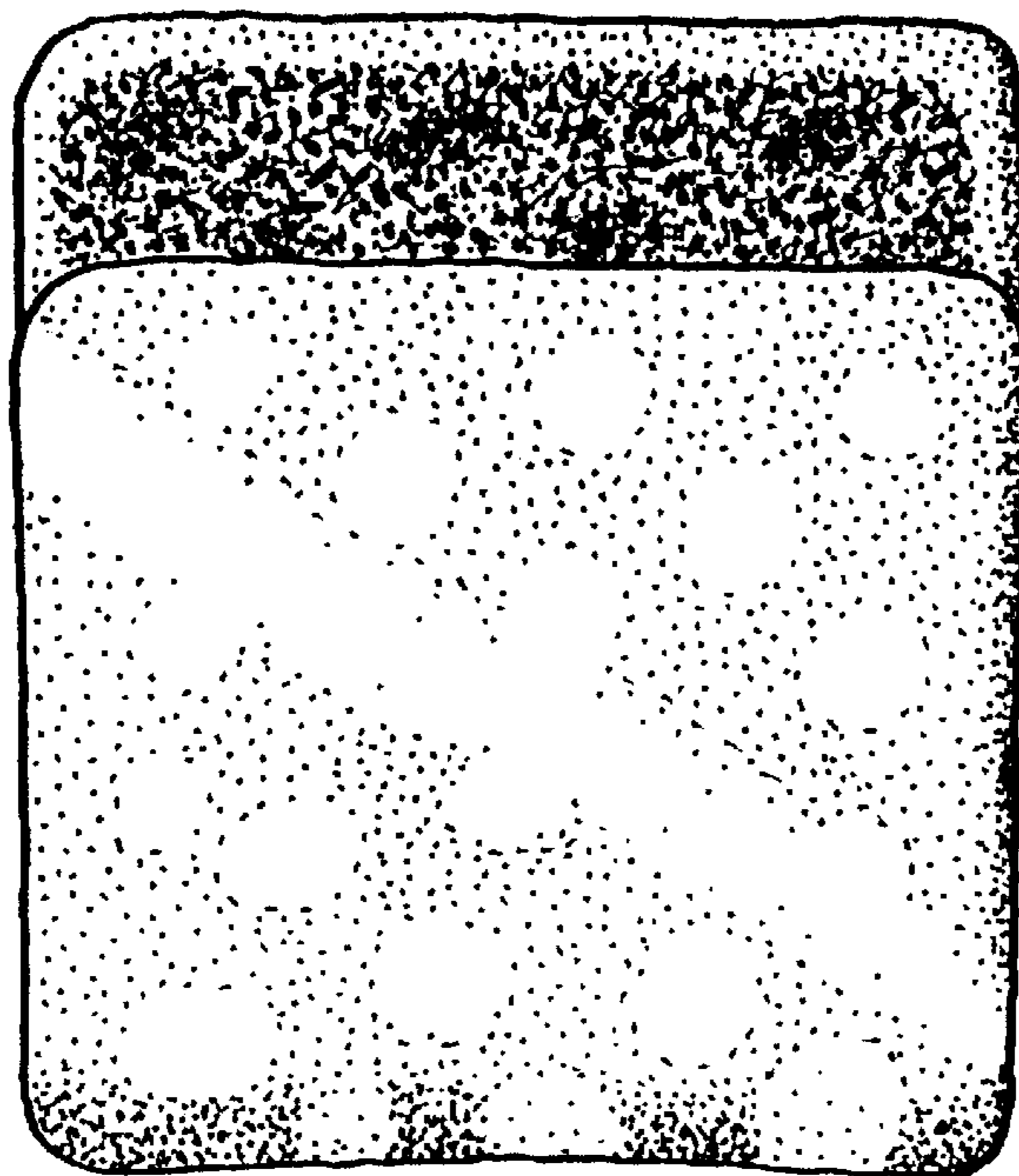


Fig. 2

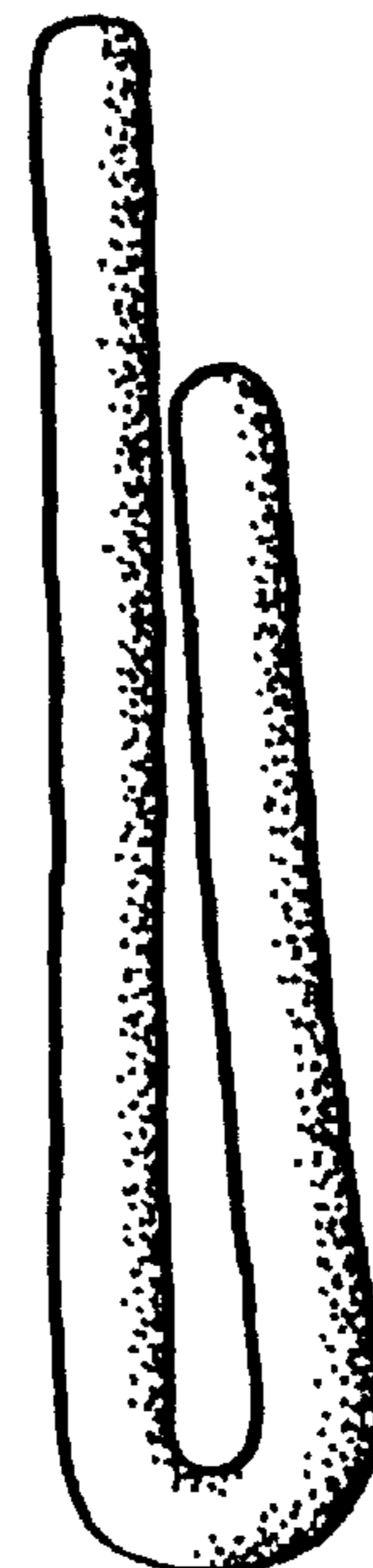


Fig. 3



Fig. 4

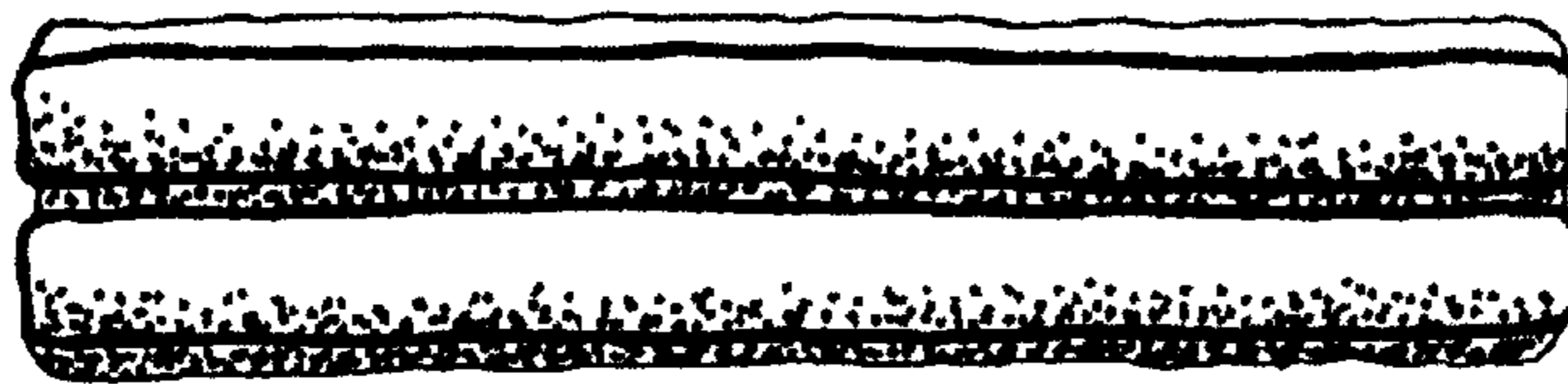


Fig. 5

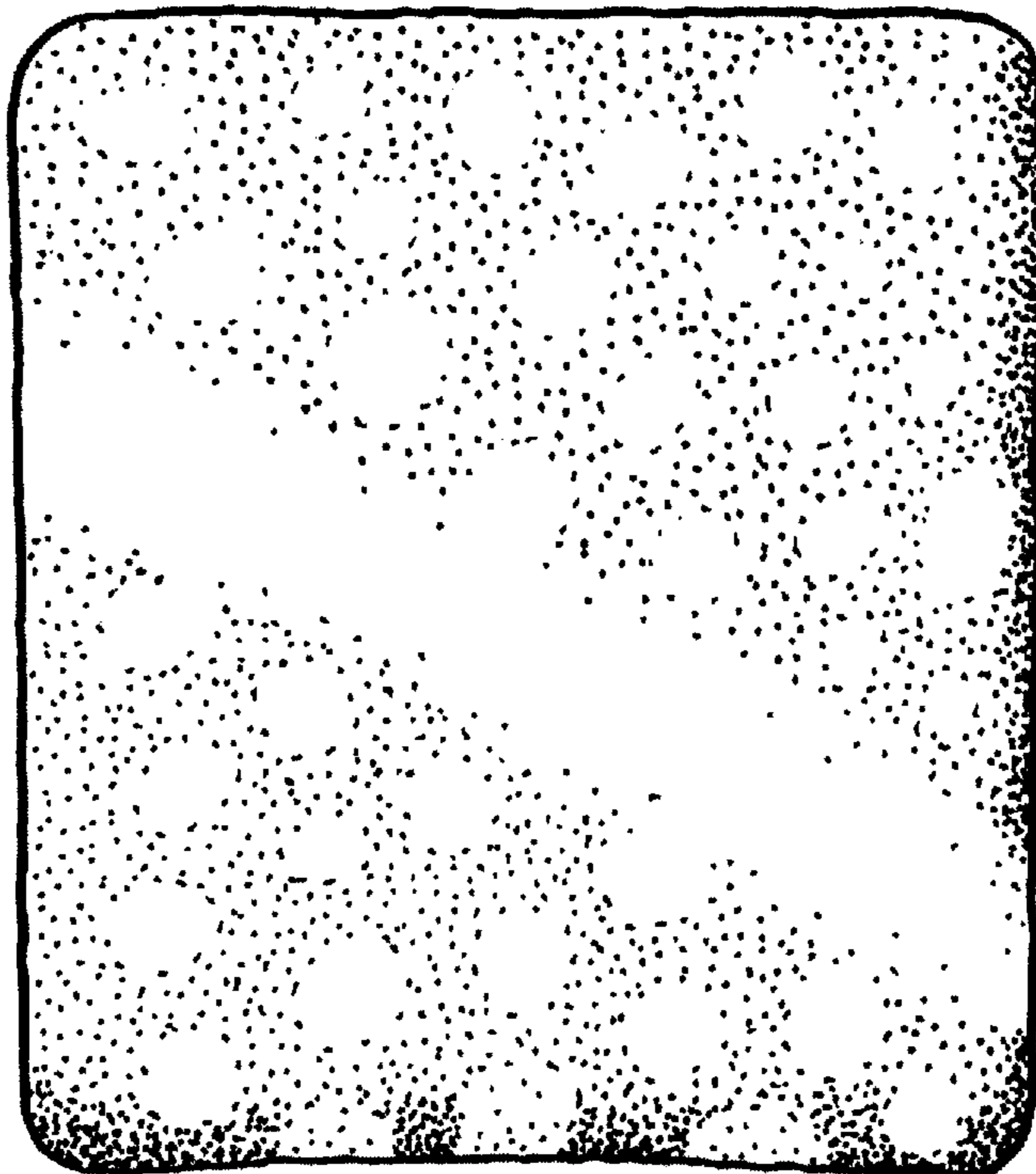


Fig. 6

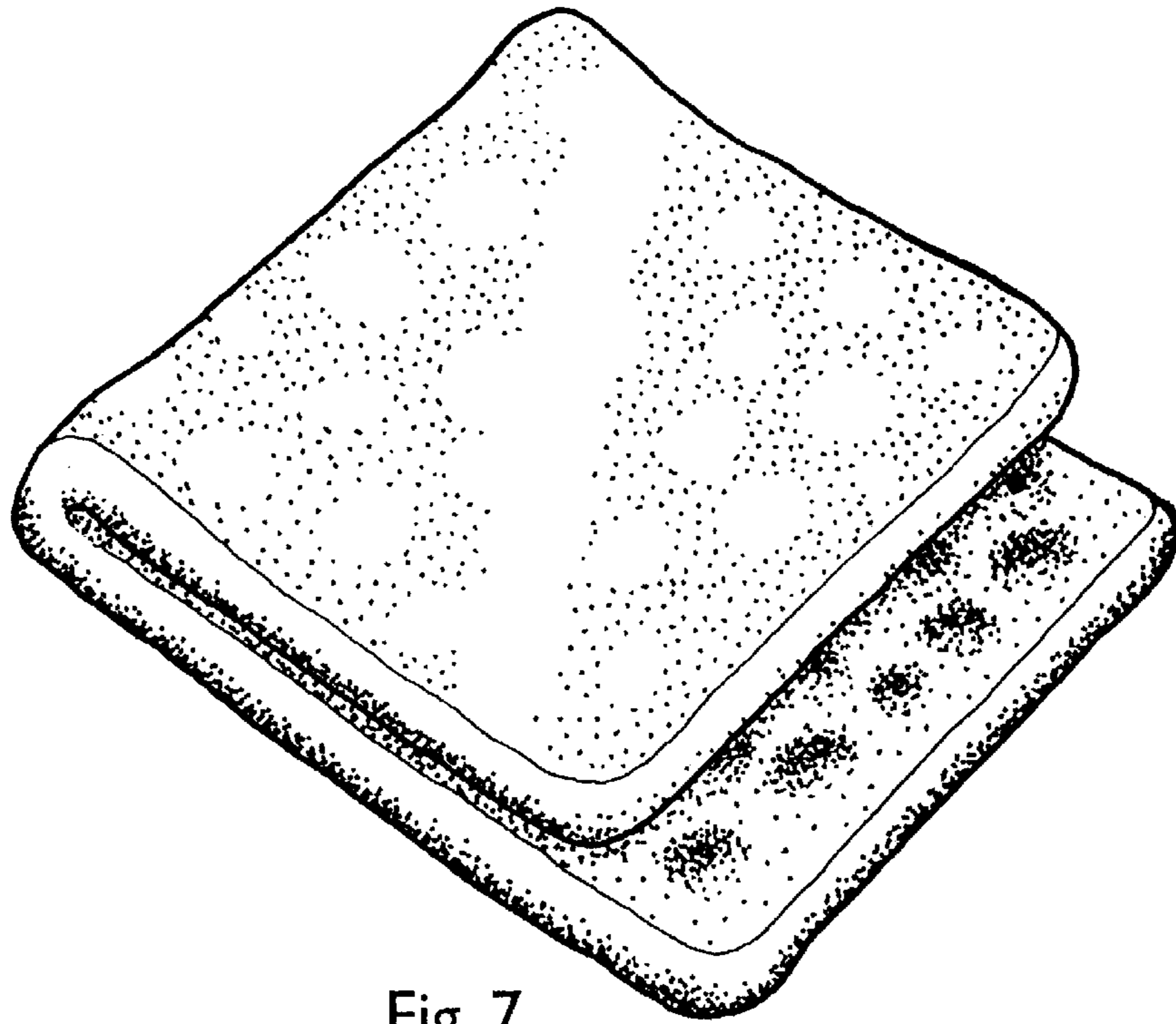


Fig. 7

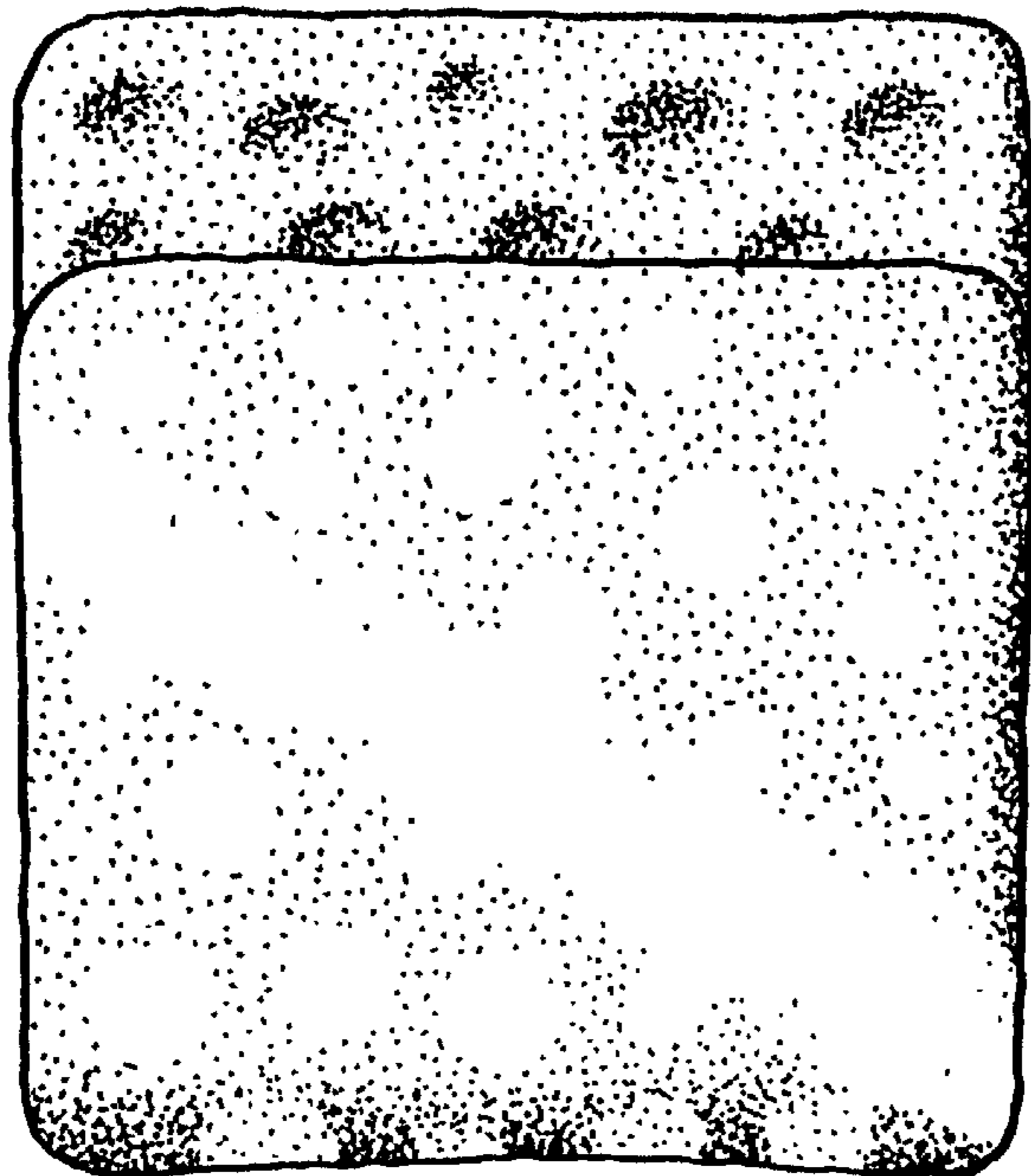


Fig. 8

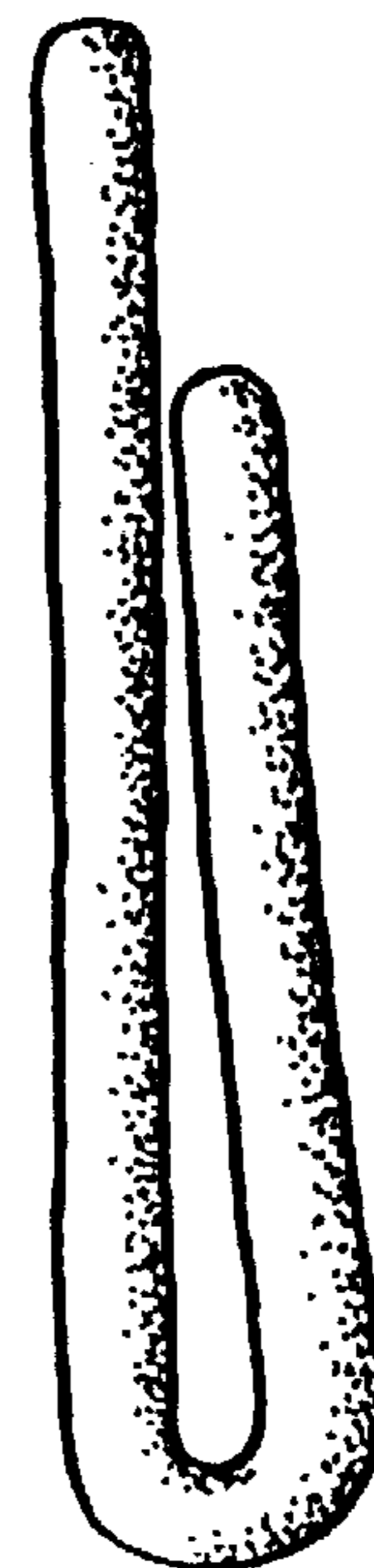


Fig. 9



Fig. 10

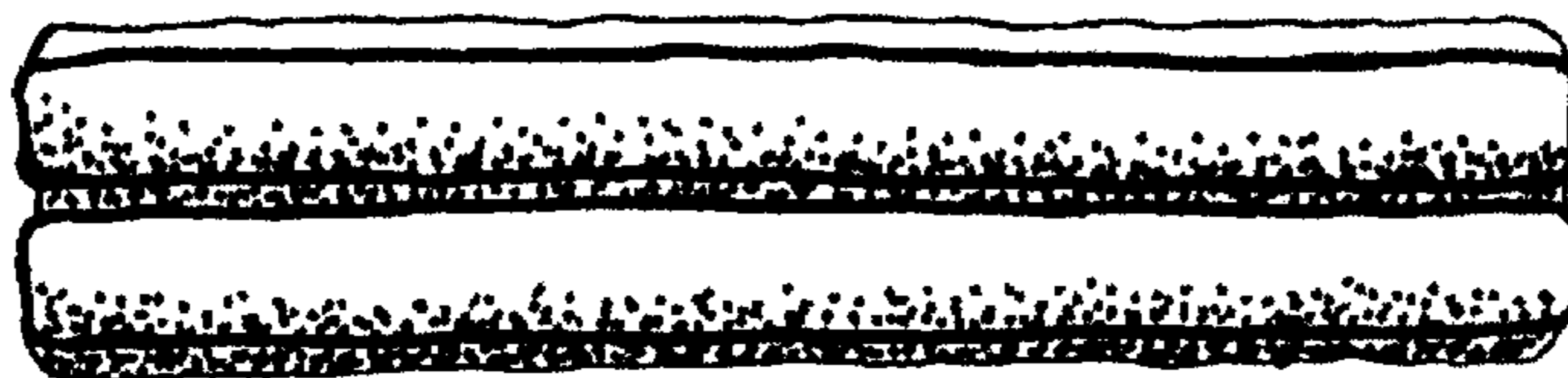


Fig. 11

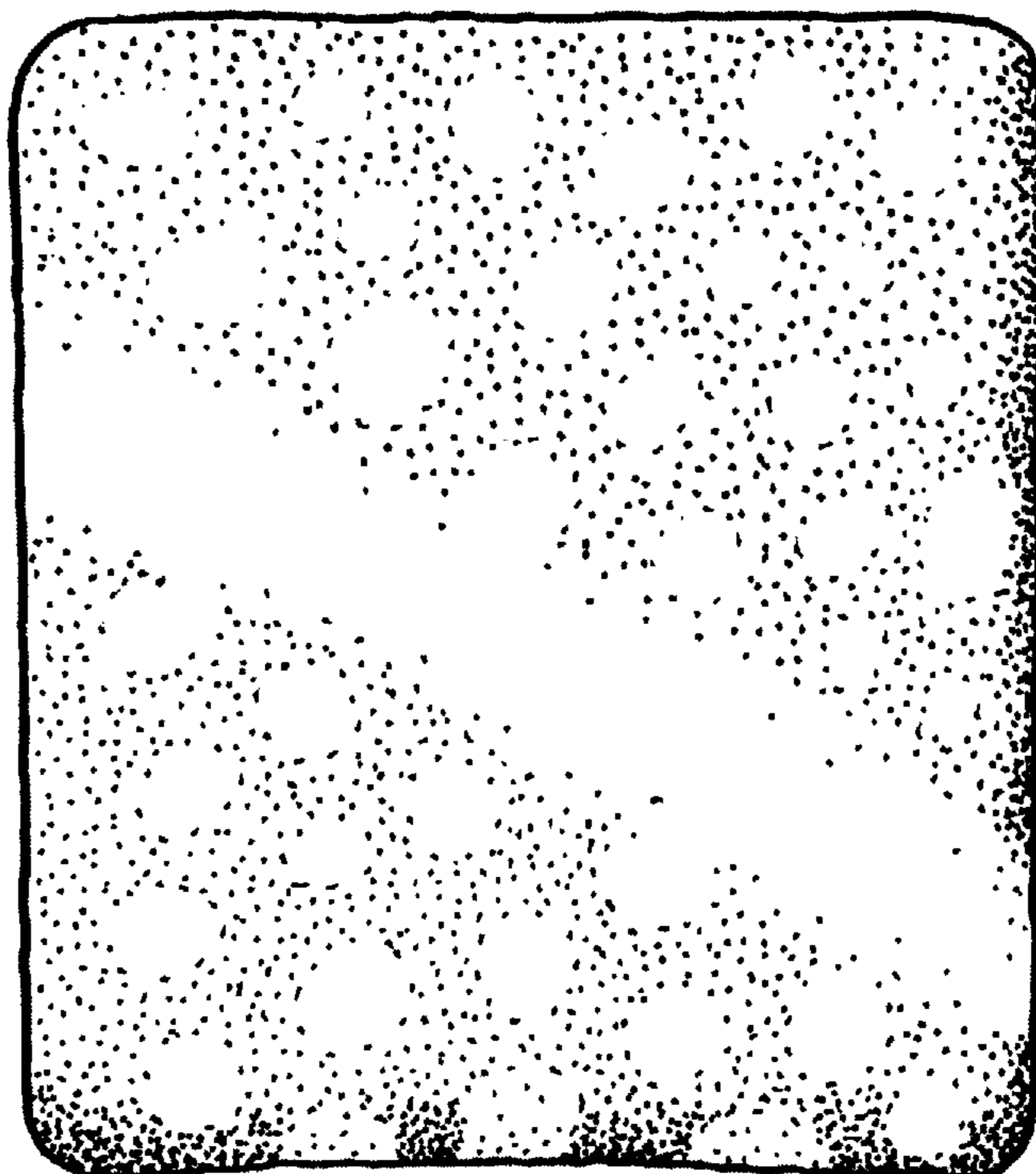


Fig. 12