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

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(54) **DOUGH PRODUCT HAVING A TWISTED APPEARANCE WITH BREAK-APART SECTIONS**

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

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(51) **LOC (9) Cl.** **01-01**

(52) **U.S. Cl.** **D1/121; D1/125**

(58) **Field of Classification Search** D1/100-130,
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426/556, 559, 438-440, 512, 383, 128, 144,
426/293, 543, 496, 446, 450, 500, 502-504,
426/516, 619, 805, 808

See application file for complete search history.

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(57) **CLAIM**

The ornamental design for a dough product having a twisted appearance with break-apart sections, as shown and described.

DESCRIPTION

FIG. 1 is a side perspective view showing one embodiment of the new design for a dough product having a twisted appearance with break-apart sections prior to being baked;

FIG. 2 is a top plan view showing the dough product of FIG. 1, showing wavy edges on the edges that give the dough product a twisted appearance and diagonal lines on the top of dough product that form break-apart sections;

FIG. 3 is a bottom plan view showing the dough product of FIG. 1 having wavy edges;

FIG. 4 is a side plan view of the dough product of FIG. 1;

FIG. 5 is a front plan view of the dough product if FIG. 1;

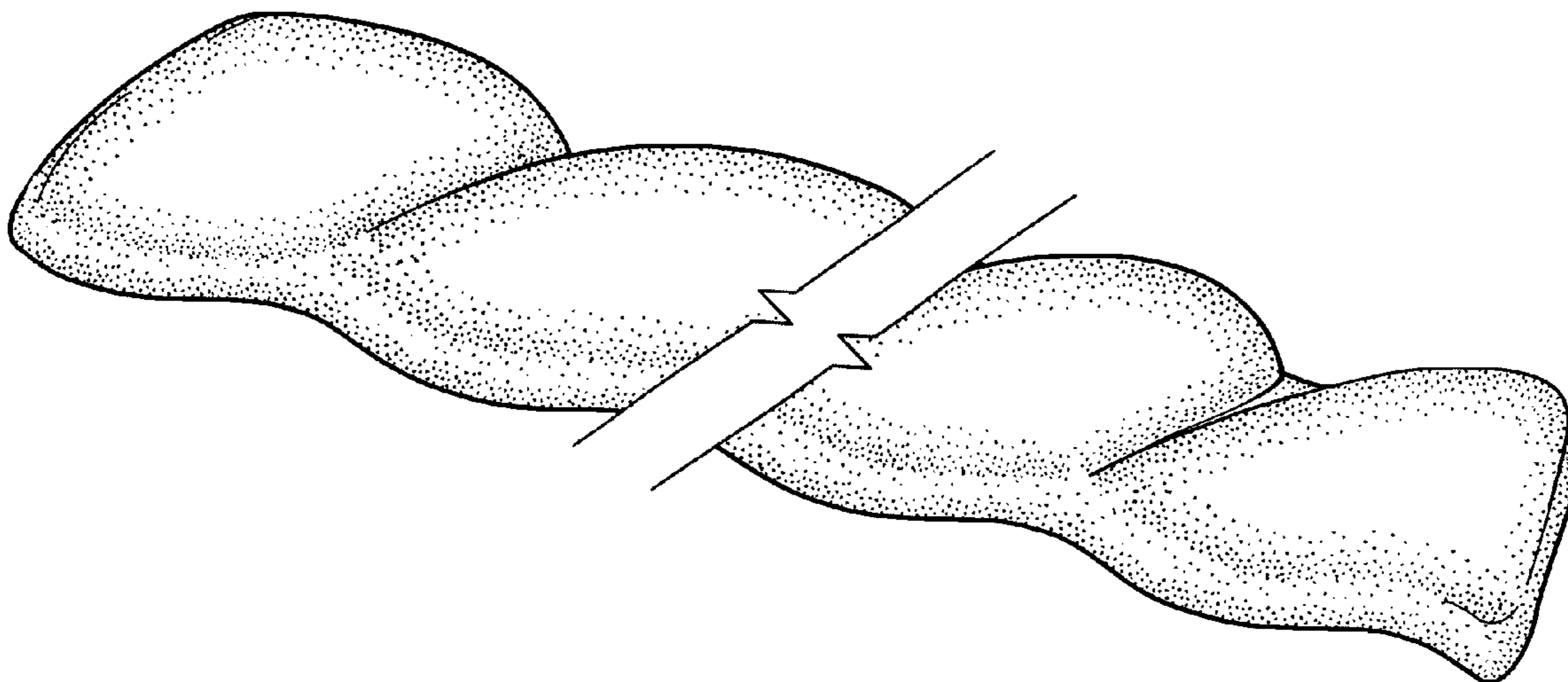
FIG. 6 is an alternate embodiment of the new design for a dough product having a twisted appearance with break-apart sections, showing an additional edge line;

FIG. 7 is a top plan view showing the dough product of FIG. 7; and,

FIG. 8 is a top plan view of a dough product, showing that any number of break-apart sections is considered within the scope of the claim.

The jagged lines of the dough product in FIG. 9 indicate that the dough product may be of any length and have any number of break-apart sections. The broken away portion of FIGS. 1-5 and 7-8 is to indicate indeterminate length of the break-apart sections.

1 Claim, 4 Drawing Sheets



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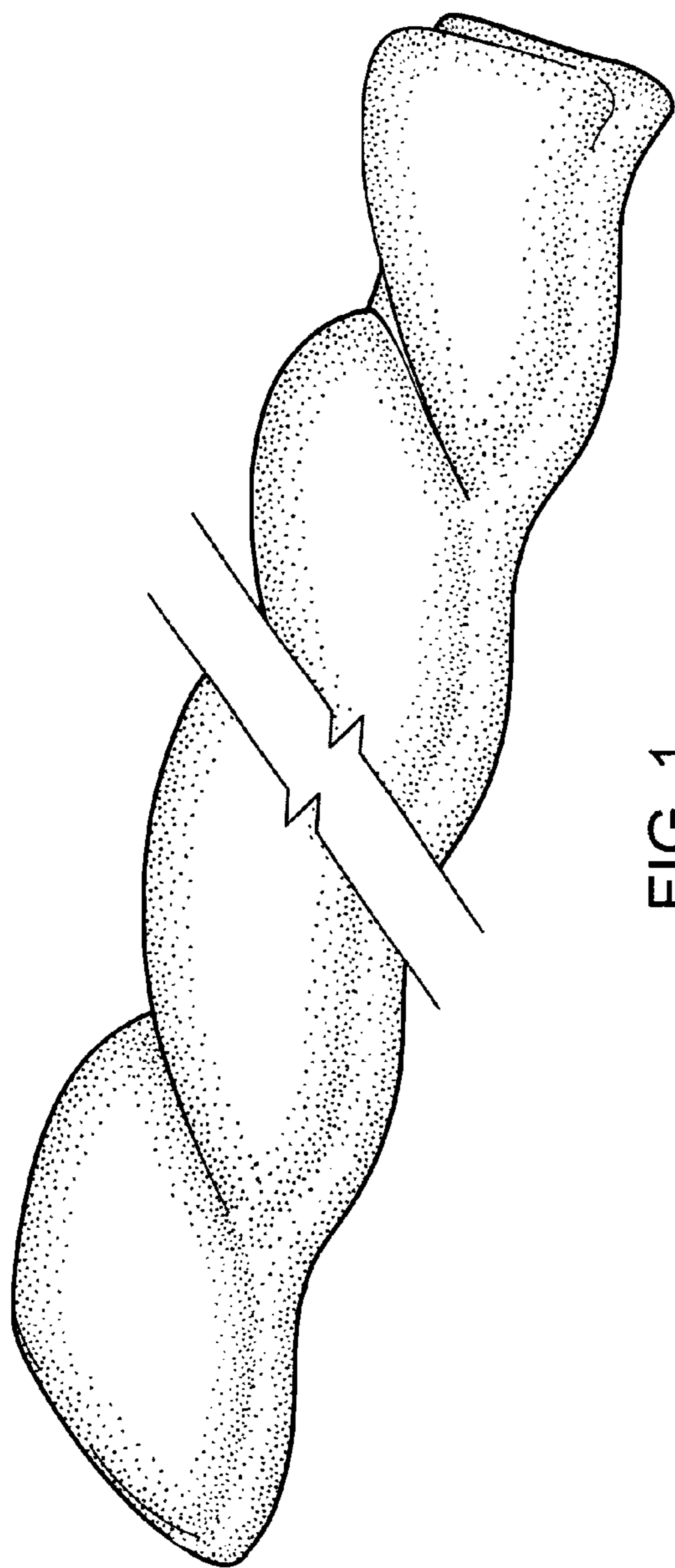


FIG. 1

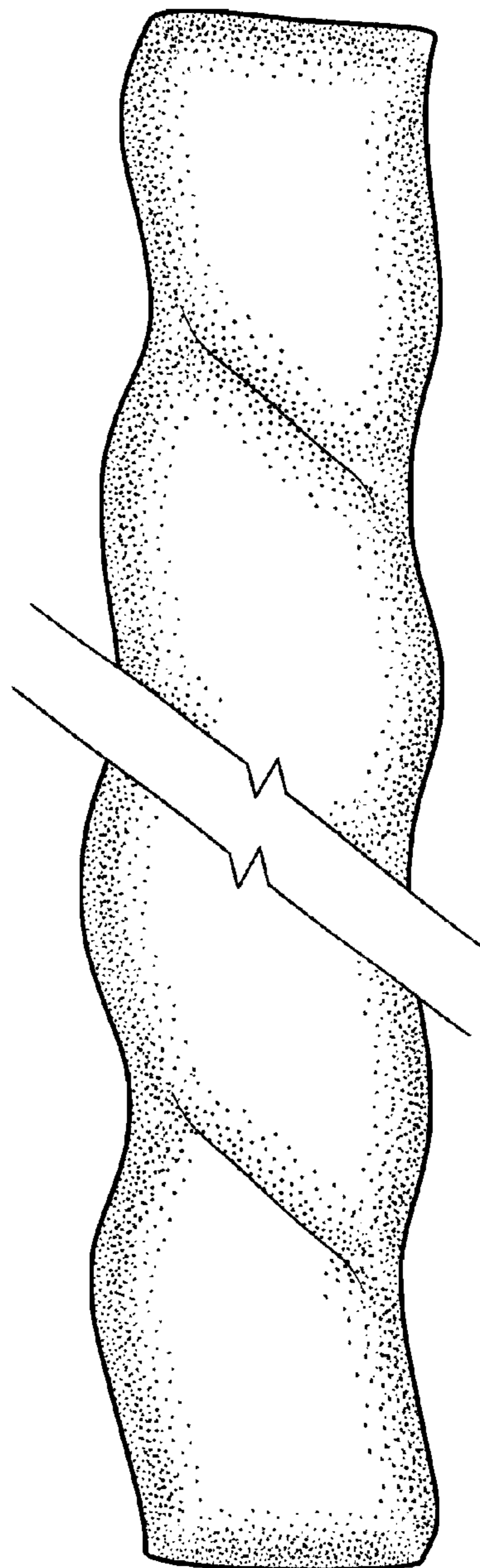


FIG. 2

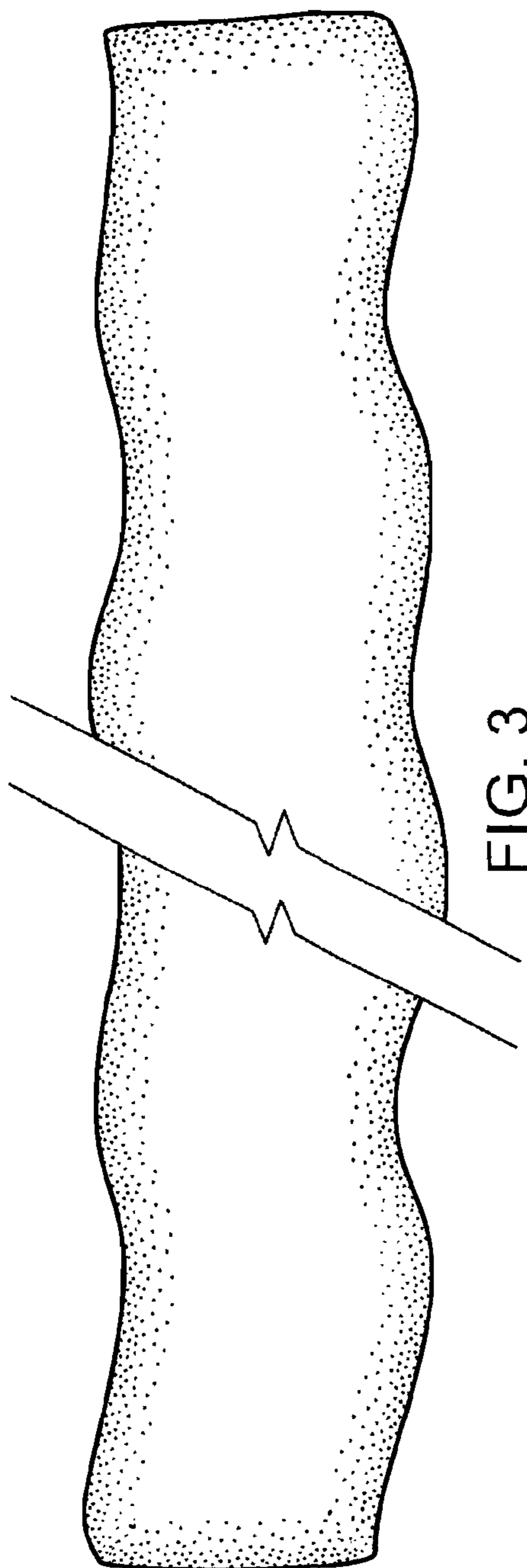


FIG. 3

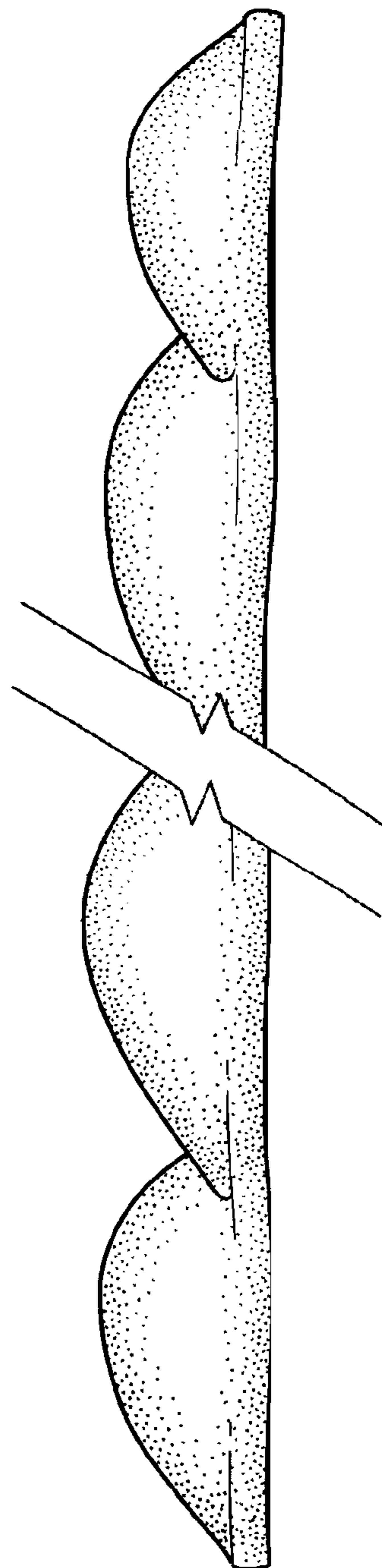


FIG. 4

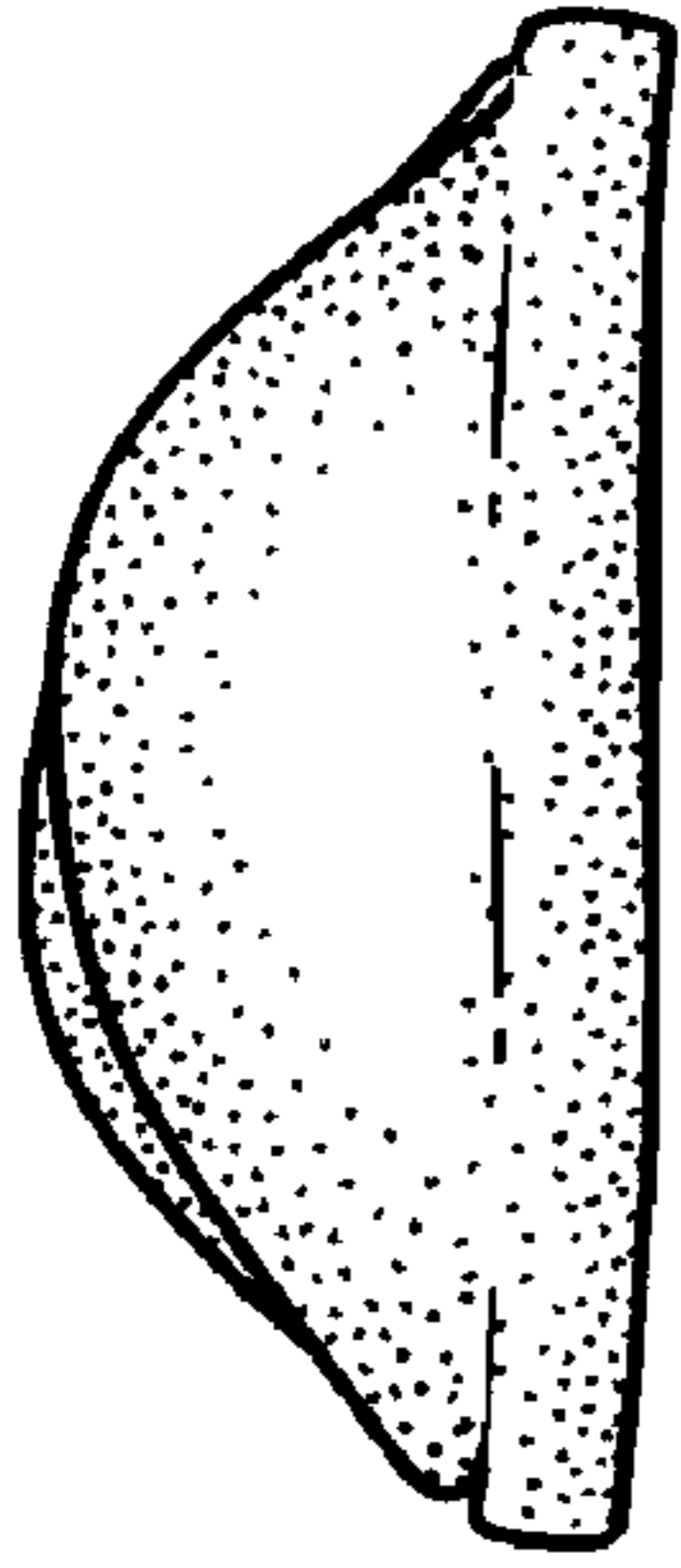


FIG. 5

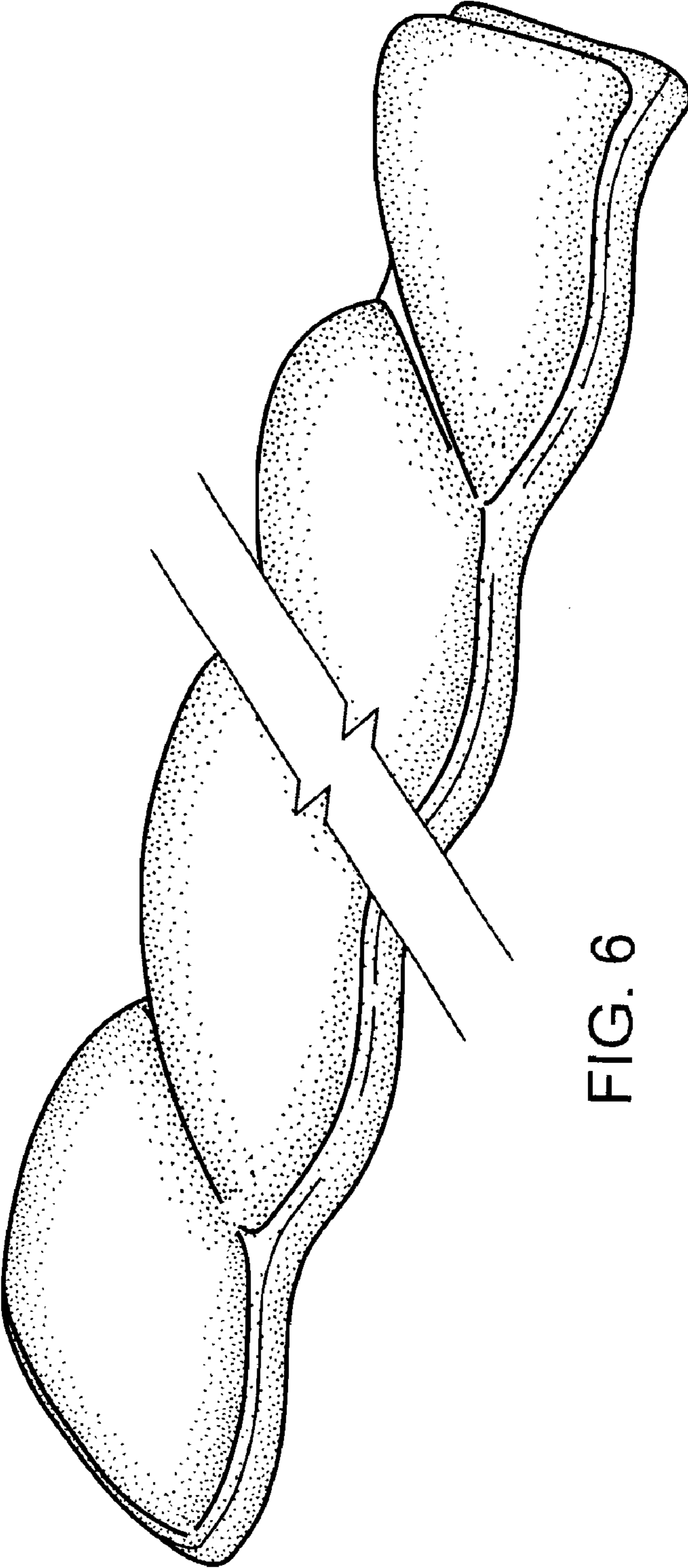


FIG. 6

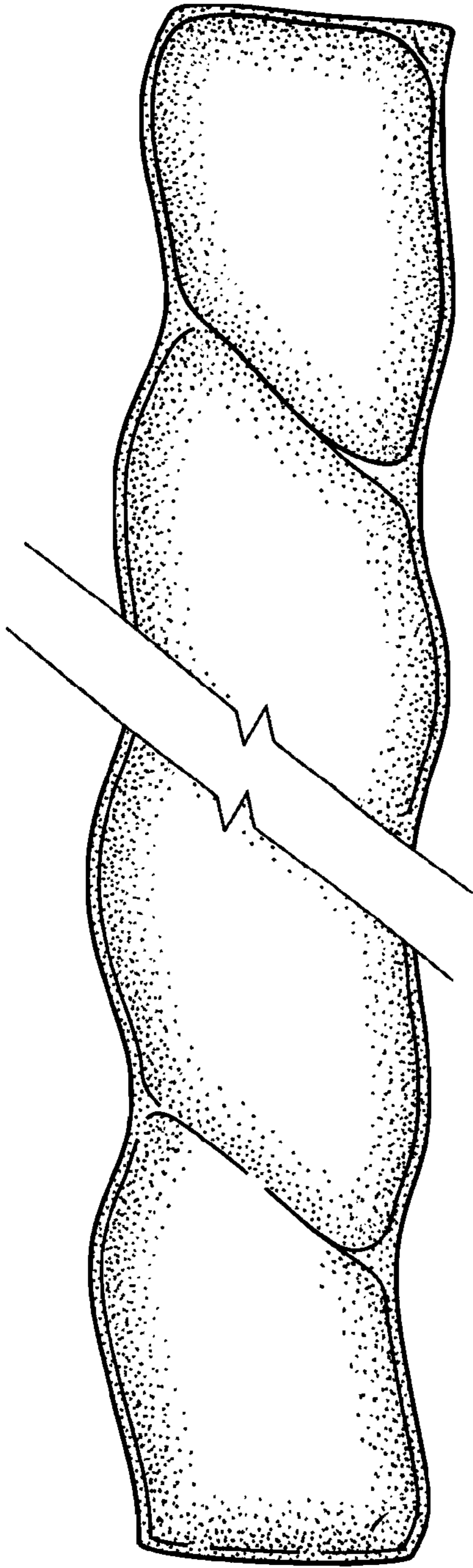


FIG. 7

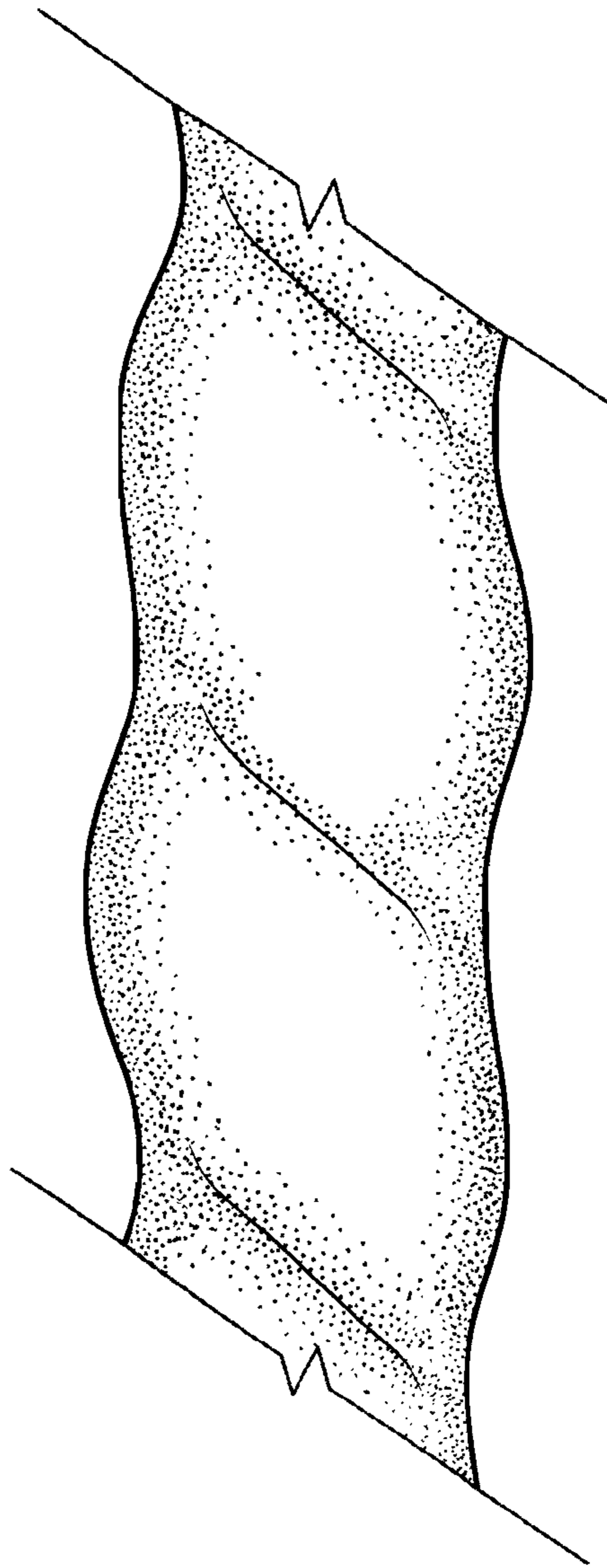


FIG. 8