



US00D641126S

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

(10) **Patent No.:** **US D641,126 S**
(45) **Date of Patent:** **** Jul. 12, 2011**

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

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

(21) Appl. No.: **29/343,260**

(22) Filed: **Sep. 10, 2009**

Related U.S. Application Data

(63) Continuation-in-part of application No. 29/283,917, filed on Aug. 27, 2007, now Pat. No. Des. 600,877.

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

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

(58) **Field of Classification Search** D1/101-199;
D30/160; D24/102, 103; 426/2, 104, 635,
426/805, 143, 499, 512, 514, 138, 283, 391,
426/76, 89, 94-95, 549-550, 556, 559, 438-440,
426/383, 128, 144, 293, 543, 496, 446, 450,
426/500, 502-504, 516, 619, 808; 119/706-711;
D25/119-135

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 of a dough product having a twisted appearance with break-apart sections.

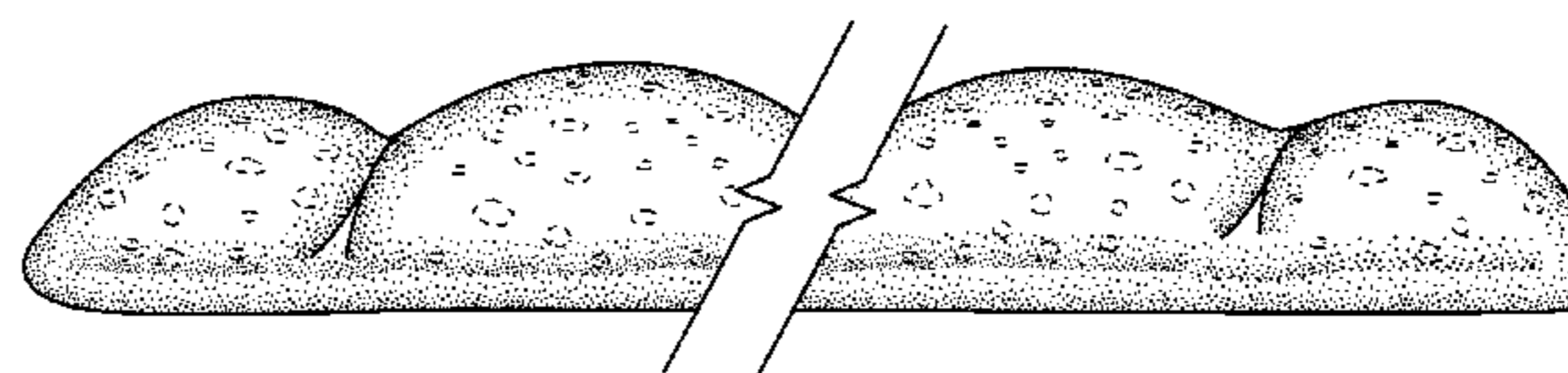
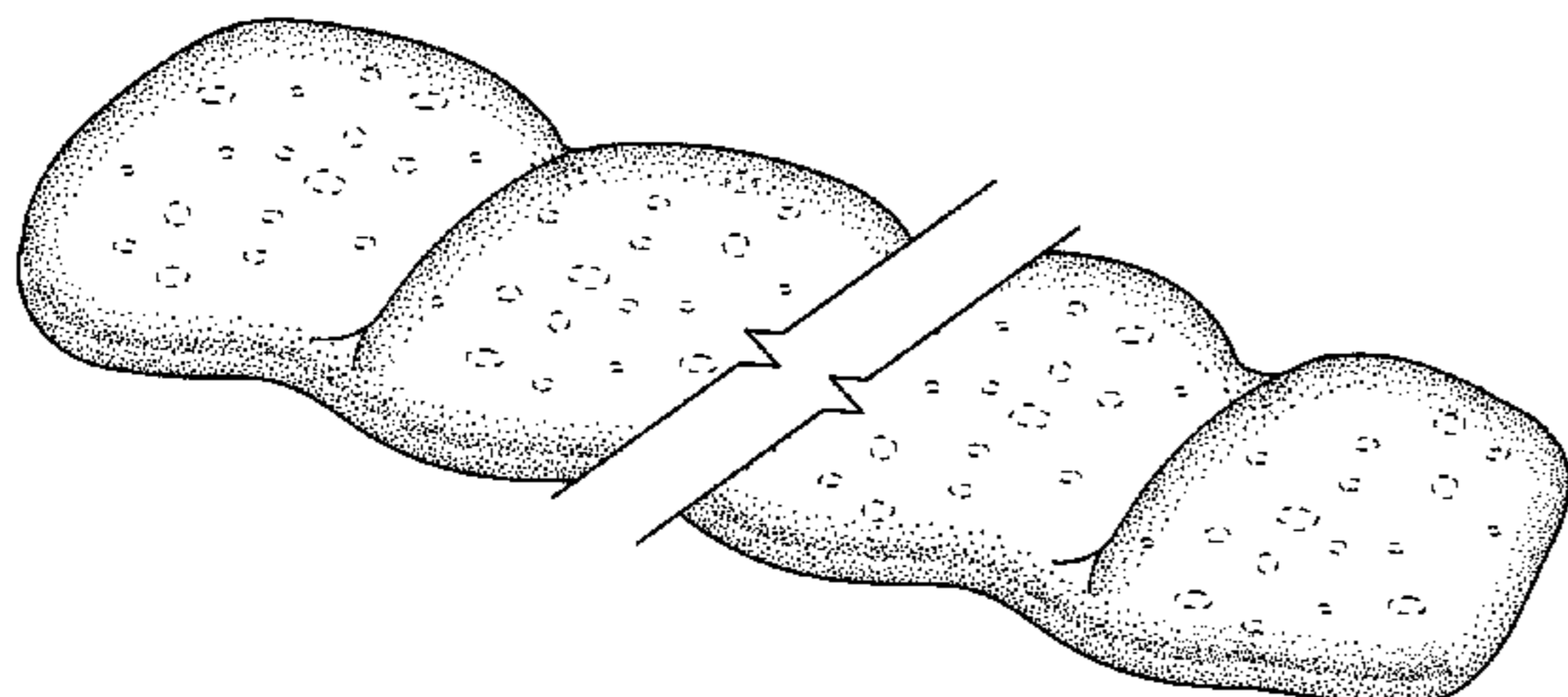
FIG. 2 is a side plan view of a dough product having a twisted appearance with break-apart sections; and,

FIG. 3 is a top plan view of a dough product having a twisted appearance with break-apart sections.

The present invention relates to a baked dough product, illustrating wavy sides, break-apart sections, and optional toppings.

The dough product is shown broken apart to indicate that no specific length is claimed.

1 Claim, 1 Drawing Sheet



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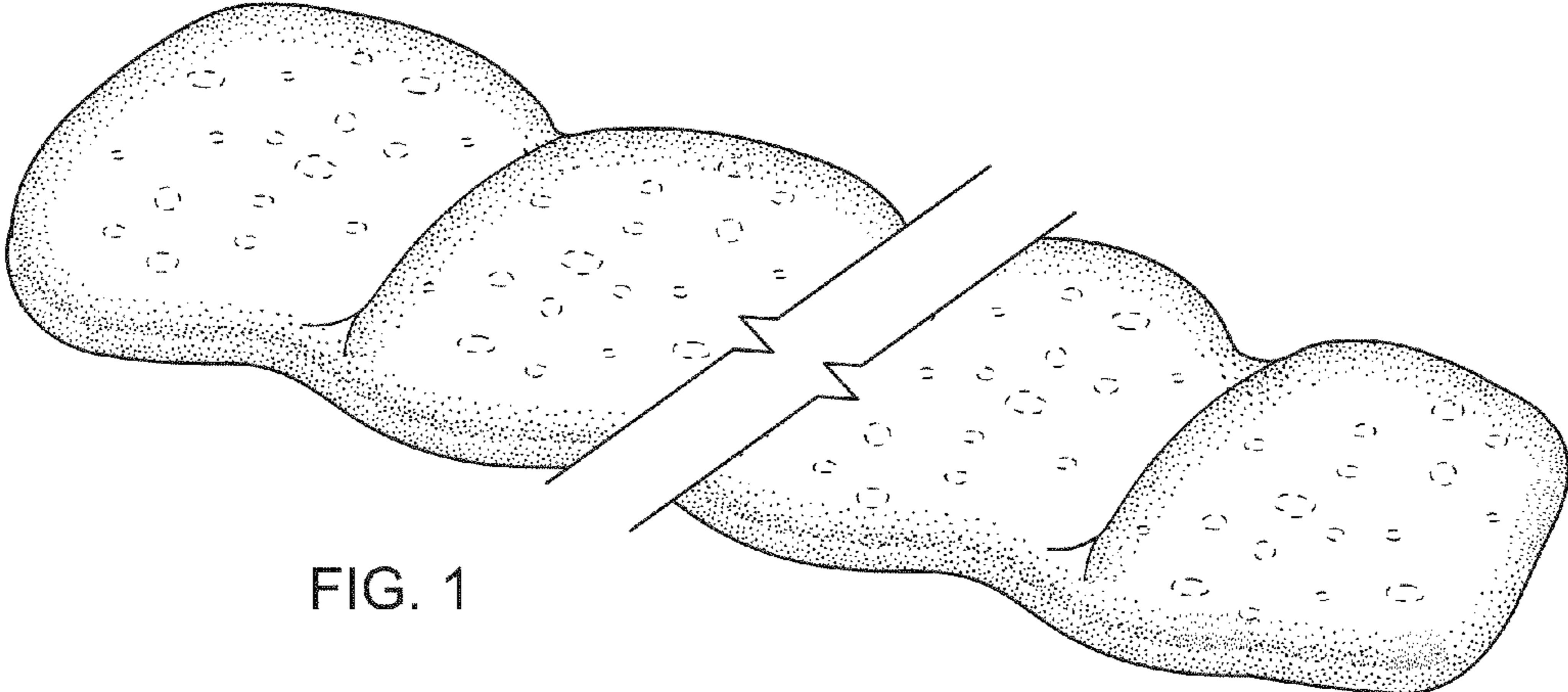


FIG. 1

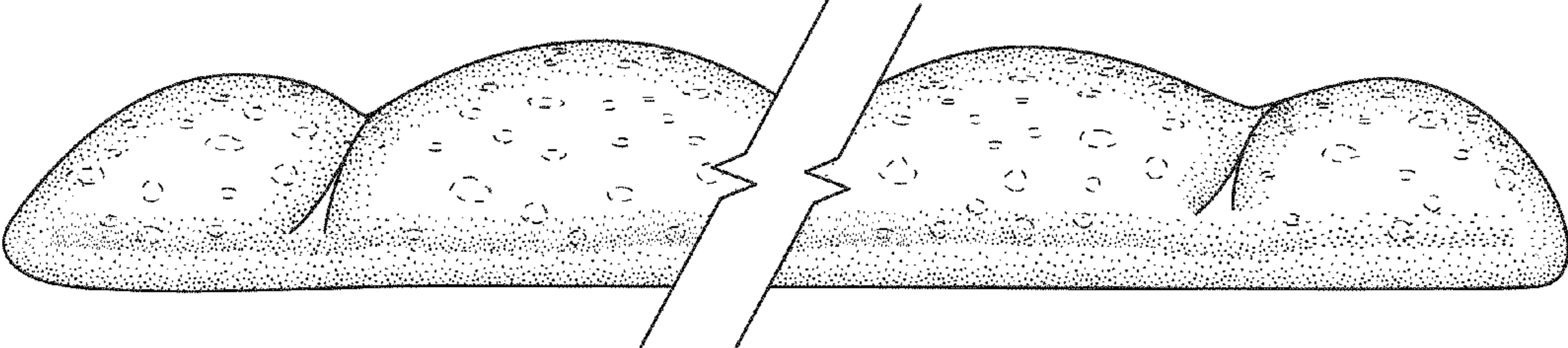


FIG. 2

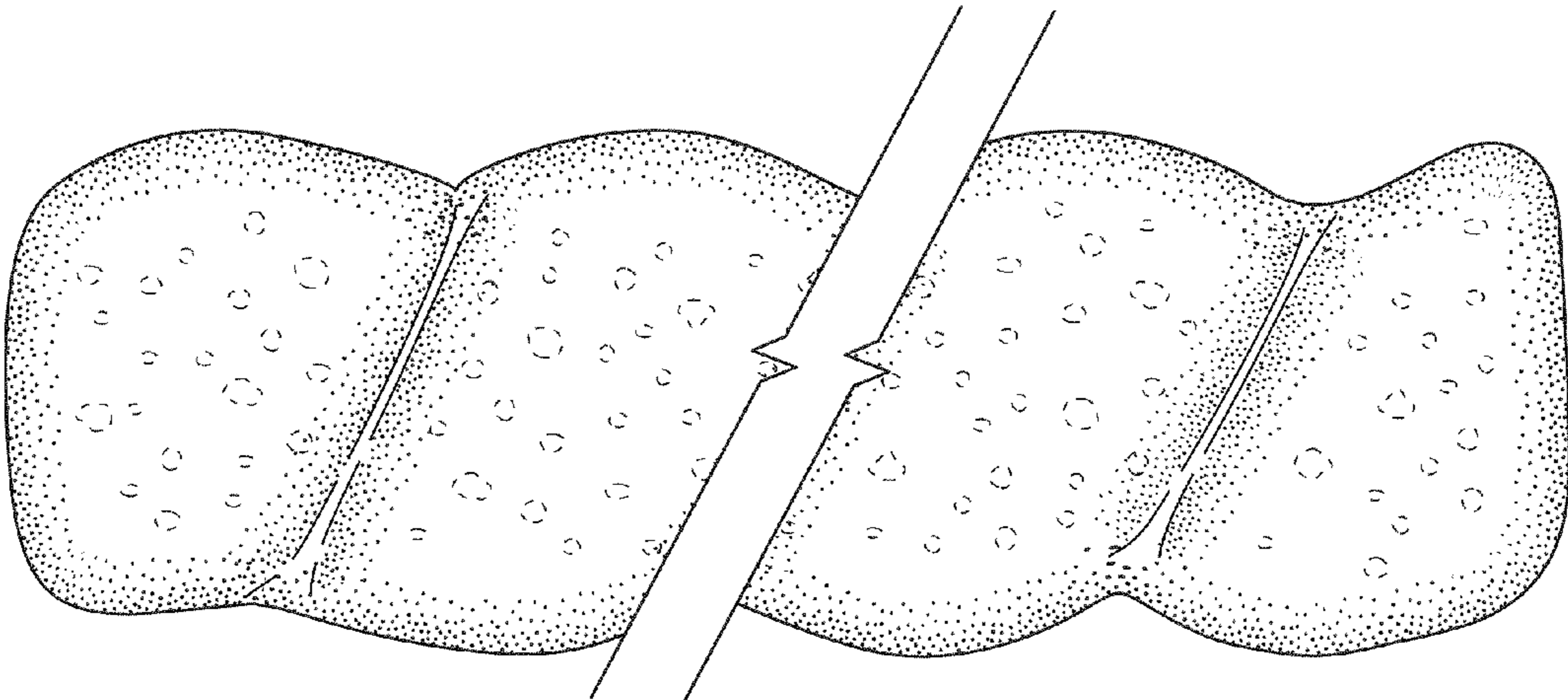


FIG. 3