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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 10781.1-2021

Replacing GB/T 10781.1-2006

Quality requirements for baijiu - Part 1: Nongxiangxing baijiu

白酒质量要求 第1部分：浓香型白酒

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Foreword

GB/T 10781 "Liquor Quality Requirements" is planned to be divided into the following parts.

1. Luzhou-flavor liquor;

2. Fresh-flavor liquor;

3. Rice-flavored liquor; This part is Part 1 of GB/T 10781. This section was drafted in accordance with the rules given in GB/T 1.1-2009. This part replaces GB/T 10781.1-2006 "Luzhou-flavor Liquor". The main changes in this part compared with GB/T 10781.1-2006 as follows:

---Modified the standard name;

---Modified the English name of Luzhou-flavor liquor;

---Introduction has been added;

---Modified the definition of Luzhou-flavor liquor;

---Added the terms and definitions of the total amount of acid esters;

---Alcohol content is adjusted to. high alcohol. $40\%vol < \text{alcohol content} \leq 68\%vol$; low alcohol. $25\%vol \leq \text{alcohol content} \leq 40\%vol$;

---Revised sensory requirements;

---The physical and chemical indicators have increased the total amount of acid esters and ethyl caproate;

---Modified the physical and chemical indicators. according to the requirements of the product within one year and one year after the production date;

---The method for measuring the total amount of acid esters in liquor in Appendix A and the method for measuring caproic acid in liquor in Appendix B have been added. This part was proposed by the China National Light Industry Council. This part is under the jurisdiction of the National Liquor Standardization Technical Committee (SAC/TC358). Drafting

organizations of this section. Sichuan Yibin Wuliangye Group Co., Ltd., Luzhou Laojiao Co., Ltd., Anhui Gujing Gongjiu Co., Ltd. Co., Ltd., Jiangsu Yanghe Winery Co., Ltd., Sichuan Jiannanchun (Group) Co., Ltd., Hubei Daohuaxiang Wine Co., Ltd., Shandong Jingzhi Winery Co., Ltd., Shandong Bandaojing Co., Ltd., Jinan Baotuquan Winery Co., Ltd., Hubei Zhijiang Winery Co., Ltd., Taishan Wine Group Co., Ltd., Jiangsu Jinshiyuan Wine Co., Ltd., Gubeichun Group Co., Ltd., Sichuan Tuopai Shede Group Co., Ltd., Henan Songhe Liquor Industry Co., Ltd., Sichuan Shuijingfang Co., Ltd., Xinjiang Yilite Industrial Co., Ltd. Co., Ltd., China Food and Fermentation Industry Research Institute Co., Ltd., China Wine Industry Association. The main drafters of this section. Li Shuguang, Song Quanhong, Song Shuyu, Peng Zhifu, Wang Ming, Xu Zhancheng, Zhou Xinhui, Zhou Qingwu, Zhao Deyi, Zhang Fengguo, Lu Zhiyuan, Li Zhibin, Liu Yanlin, Wu Jianfeng, Xie Yongwen, Du Xinyong, Li Jiamin, Li Xuesi, Fan Wei, Liu Xinyu, Guo Xinguang, Gan Quan, Gao Jiekai, Zhong Qiding, Liu Fengxiang, Meng Zhen, Gao Hongbo. The previous releases of the standards replaced by this part are as follows:

1 Scope

Part 1 of China's standard for the quality of baijiu, covering nongxiangxing - the strong aroma style, which is by a wide margin the largest category of Chinese spirits and the one most of the country drinks. It specifies the quality requirements for nongxiangxing baijiu, including the terms and definitions, the product classification, the requirements, the analytical methods, the inspection rules, and the marking, packaging, transport and storage. What makes a baijiu standard unlike most spirit standards is that the style is defined by how it is made and by what that produces, not by an ingredient list.

Nongxiangxing baijiu is fermented in pits lined with a particular mud, over long cycles, with the pit reused for years and its microbial population becoming part of the product - and the resulting spirit is recognised by a characteristic ester profile in which ethyl hexanoate dominates. The standard therefore sets both the sensory requirements, assessed by a trained panel against defined descriptors for the appearance, aroma, taste and style, and the physicochemical requirements that anchor them: the alcoholic strength, the total acid and total ester, and specifically the ethyl hexanoate content that distinguishes this style from the others. The two together are what make the category enforceable - a sensory judgement alone could not be defended, and a chemical specification alone could be met by a product nobody would recognise as nongxiangxing. Around them sit the classification by grade, the analytical methods, the inspection rules and the labelling requirements, which in a market with a very wide range of prices for nominally similar products are what a purchaser has to rely on. Issued on 9 March 2021 and in force since 1 April 2022, it replaces GB/T 10781.1-2006.

This part of GB/T 10781 specifies the quality requirements for Luzhou-flavor liquor, including terms and definitions, product classification, requirements, and analysis methods. Laws, inspection rules and signs, packaging, transportation, and storage. This part is

applicable to the production, inspection and sales of Luzhou-flavor liquor.

2 Normative references

The following documents are indispensable for the application of this document. For dated reference documents, only the dated version applies to this article. For undated reference documents, the latest version (including all amendments) is applicable to this document.

GB 5009.225 National Food Safety Standard Determination of Ethanol Concentration in Wine

GB/T 6682-2008 Analytical laboratory water specifications and test methods

GB/T 10345-2007 Liquor Analysis Method

GB/T 10346 Liquor inspection rules and signs, packaging, transportation and storage

GB/T 15109 Liquor Industry Terminology QB/T 4259 Luzhou Daqu

JJF1070 Quantitative Packing Commodity Net Content Measurement Inspection Rules Measures for the Metrological Supervision and Administration of Quantitative Packaging Commodities (General Administration of Quality Supervision, Inspection and Quarantine [2005] No.

3 Terms and definitions

The following terms and definitions defined in GB/T 15109 and QB/T 4259 apply to this document.

3.1 Luzhou-flavor liquor nongxiangxingbaijiu Using grains as raw materials, using Luzhou Daqu as a saccharification and fermentation agent, solid-state fermentation in a mud pit, solid-state distillation, aging and blending, not directly Or indirectly adding edible alcohol and non-self-fermented liquor that presents color, aroma and taste.

3.2 Sumoftotalacidandtotalester The total content of total acids and total esters per unit volume of liquor.

4 Product Classification

According to the alcohol content of the product, it is divided into. High liquor. 40%vol< alcohol content≤68%vol; Low alcohol. 25%vol≤Alcohol content≤40%vol.