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

GB/T 10781.10-2024

Replacing GB/T 20825-2007

**Quality requirements for baijiu - Part 10: Laobaiganxiangxing
baijiu**

白酒质量要求 第10部分：老白干香型白酒

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part

1. Structure and drafting rules for standardization documents" Drafting. This document specifies the technical requirements related to quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document is part 10 of GB/T 10781 "Quality requirements for liquor". GB/T 10781 has been published in the following parts.

1. Luzhou-flavor liquor;

2. Light-flavor liquor;

4. Maotai-flavor liquor;

8. Strong sauce and flavor liquor;

9. Sesame-flavored liquor;

10. Laobaigan-flavor liquor;

11. Rich-flavor liquor. This document replaces GB/T 20825-2007 "Laobaigan-flavored liquor". Compared with GB/T 20825-2007, except for the structural adjustment and compilation In addition to logical changes, the main technical changes are as follows:

- a) The definition of the term "Laobaigan-flavored liquor" has been changed (see 3.1, 3.1 of the.2007 edition);
- b) Added the terms and definitions of "Zaoxiang", "Digang", "Medium-temperature Daqu", "Mixed steaming and mixed roasting" and "Steaming and roasting" (see
- c) "Product Classification" has been deleted (see Chapter 4 of the.2007 edition);
- d) Added "Requirements for raw materials and production process control" (see Chapter 4);

1 Scope

GB/T 10781.10-2024 is the Chinese national standard on quality requirements for baijiu - part 10: laobaiganxiangxing baijiu, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 28 November 2024 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 December 2025. Classification: ICS 67.160.10, CCS X61. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This document specifies the raw materials and production process control requirements, technical requirements, inspection rules, marking, packaging, transportation, etc. of Laobaigan-flavor liquor, and storage, and describes the test methods. This document applies to the production, inspection and sales of Lao Baigan-flavored liquor.

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to This document.

GB 5009.225 National food safety standard Determination of ethanol concentration in wine and edible alcohol

GB/T 10345 Analysis method for liquor

GB/T 10346 Rules for inspection and marking, packaging, transportation and storage of liquor

GB 12456 National Food Safety Standard Determination of Total Acid in Food

GB/T 15109 Terminology for liquor industry

JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods

3 Terms and definitions

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

3.1 Laobaiganbaijiu Sorghum and wheat are used as the main raw materials, medium-temperature Daqu (3.4) is used as the saccharification and fermentation agent, the ground tank (3.3) is used as the main fermentation container, and the mixed A process combining steaming and roasting (3.5) and steaming and roasting (3.6), produced by solid-state fermentation, solid-state distillation, aging, blending, not directly or indirectly Liquor with added edible alcohol and color, aroma and flavor substances that are not produced by its own fermentation. [Source: GB/T 15109-2021, 3.5.18, modified]

3.2 Jujube The aging process makes the Lao Baigan-flavor liquor have an aroma similar to red dates. [Source: GB/T 33405-2016, 4.2.1.27, modified]

3.3 Made of fired clay, the jar is buried underground with its mouth flush with the ground. It is a container used for solid-state fermentation.