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

GB/T 10781.11-2021

Quality requirements for baijiu - Part 11:Fuyu xiang xing baijiu

白酒质量要求 第11部分：馥郁香型白酒

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Foreword

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

---GB/T 10781.1 Luzhou-flavor liquor;

---GB/T 10781.2 fresh flavor liquor;

---GB/T 10781.3 rice flavor liquor;

---GB/T 10781.11 Full-flavored liquor; This part is Part 11 of GB/T 10781. This section was drafted in accordance with the rules given in GB/T 1.1-2009. 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. Jiugui Wine Co., Ltd., China Food and Fermentation Industry Research Institute Co., Ltd., COFCO Nutrition and Health Research Institute Co., Ltd., Hunan Food Quality Supervision and Inspection Research Institute, Xiangxi Autonomous Prefecture Shuitianhe Winery, Shandong Bandaoling Co., Ltd., Site Wine limited liability company. The main drafters of this section. Wang Hao, Song Quanhui, Fan Lin, Meng Zhen, Wang Fangbin, Chen Songqiang, Zhang Jihong, Ding Ziyuan, Zhang Yong, Guo Xinguang, Zhao Jiwen, Qian Chengjing, Wu Shengwen, Zhang Fengguo. Liquor quality requirements Part

1 Scope

GB/T 10781.11-2021 is the Chinese national standard on quality requirements for baijiu - part 11: fuyu xiang xing 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 9 March 2021 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 April 2022. 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 part of GB/T 10781 specifies the quality requirements for full-flavor liquor, including terms and definitions, requirements, test methods, and inspection regulations. Rules and signs, packaging, transportation, and storage. This part is applicable to the production, inspection and sales of full-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 10345 Liquor Analysis Method

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

GB/T 15109 Liquor Industry Terminology

JJF1070 Quantitative Packing Commodity Net Content Measurement Inspection Rules Measures for the Metrological Supervision and Administration of Quantitatively Packaged Commodities (General Administration of Quality Supervision, Inspection and Quarantine (2005) No. 75)

3 Terms and definitions

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

3.1 Fuyuxiangxingbaijiu Fuyuxiangxingbaijiu Grain is used as raw materials, Xiaoqu and Daqu are used as saccharification and starters, which are solid-state fermentation in mud pits, steamed and mixed, aged, and blended. It is not straight. It is a white wine with the unique style of thick, medium clear and pure sauce by adding edible alcohol and non-self-fermented substances that are colored and flavored.

4 Requirements

4.1 Sensory requirements Should meet the requirements of Table 1. Table

1 Sensory requirements Project superior level one Color and appearance are colorless or slightly yellow, clear and transparent, no suspended matter, no precipitation a aroma Chenxiang, cellar, koji, honey, roasting, fragrant grass and other rich fragrances Elegant, Zhuxiang coordinated and comfortable Cellar incense, koji incense, honey incense,

glutinous rice incense, baking incense, etc. Outstanding aroma

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