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

GB/T 10781.15-2025

Replacing GB/T 26761-2011

**Quality requirements for baijiu - Part 15: xiaoqu solid-state
fermentation baijiu**

白酒质量要求 第15部分：小曲固态法白酒

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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 quality-related technical requirements. For food safety-related requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document is Part 15 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;
- 3. Rice-flavored liquor;
- 4. Maotai-flavor liquor;
- 5. Soybean-flavored liquor;
- 6. Fengxiang-style liquor;
- 7. Special flavor liquor;
- 8. Strong sauce and flavor liquor;
- 9. Sesame-flavored liquor;
- 10. Laobaigan-flavored liquor;
- 11. Rich-flavor liquor;

15. Xiaoqu solid-state liquor. This document replaces GB/T 26761-2011 "Xiaoqu solid-state liquor". Compared with GB/T 26761-2011, except for the structural adjustment and In addition to the logical changes, the main technical changes are as follows:

1 Scope

GB/T 10781.15-2025 is the Chinese national standard on quality requirements for baijiu - part 15: xiaoqu solid-state fermentation 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 30 June 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 July 2026. 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 production process control requirements, technical requirements, inspection rules, marking, packaging, transportation and storage of Xiaoqu solid-state liquor. The test method is described. This document applies to the production, inspection and sales of Xiaoqu solid-state 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 the inspection, marking, packaging, transportation and storage of liquor

GB 12456 National Food Safety Standard Determination of Total Acidity in Foods

GB/T 15109 Terminology for the Liquor Industry

JJF1070 Rules for Metrological Inspection of Net Content of Pre-packaged Commodities

3 Terms and Definitions

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

3.1 Using sorghum and other grains as raw materials, using Xiaoqu or root mold as

saccharification and fermentation agents, through solid fermentation in tanks, jars, and other containers, solid distillation, Liquor that is aged and blended without the direct or indirect addition of edible alcohol or color, aroma, and flavor substances not produced by its own fermentation.

Note. After the raw materials are steamed, they are first saccharified and then fermented.

3.2 Xiaoqu-aroma The participation of Xiaoqu in fermentation gives the liquor its characteristic aroma.

4 Production process control requirements

4.1 Raw materials The raw materials are sorghum and other grains and water, and the corresponding standards and requirements should be met, and the sorghum is not crushed.

4.2 Saccharification and fermentation agents With rice or sorghum as the main raw material or Guanyin soil as the carrier, appropriate amount of herbs can be added, koji mother can be inoculated, pure strain microorganisms can be inoculated