

ICS 67.160.10
CCS X61



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

GB/T 10781.3-2025

Replacing GB/T 10781.3-2006

Quality requirements for baijiu - Part 3: Mixiangxing baijiu

白酒质量要求 第3部分：米香型白酒

Issued on: April 25, 2025

Implemented on: May 1, 2026

**Issued by: State Administration for Market Regulation;
Standardization Administration of China**

Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and definitions

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 for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document is Part 3 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;

8. Strong sauce and flavor liquor;

9. Sesame-flavored liquor;

10. Laobaigan-flavor liquor;

11. Rich-flavor liquor. This document replaces GB/T 10781.3-2006 "Rice-flavored Liquor". Compared with GB/T 10781.3-2006, except for structural adjustment and editing, In addition to the changes in performance, the main technical changes are as follows:

a) The definition of the term "rice-flavored liquor" has been changed (see 3.1,

3.1 of the.2006 edition);

b) Added the terms and definitions of "honey aroma" and "xiaoqu aroma" (see

c) Product classification has been deleted (see Chapter 4 of the.2006 edition);

1 Scope

GB/T 10781.3-2025 is the Chinese national standard on quality requirements for baijiu -

part 3: mixiangxing 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 25 April 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 May 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 rice-flavor liquor. The test method. This document applies to the production, inspection and sales of rice-flavored liquor.

2 Normative references

The contents of the following documents constitute 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 Rice-flavored liquor It is made from rice as the main raw material, using Xiaoqu as the saccharification and fermentation agent, through semi-solid fermentation, distillation, aging, and blending. Liquor that has edible alcohol and color, aroma and flavor substances that

are not produced by its own fermentation added. [Source: GB/T 15109-2021, 3.5.11, modified]

3.2 honeyaroma The aroma of white wine is similar to honey. [Source: GB/T 33405-2016, 4.2.1.18]

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

chinastandards.org - PREVIEW