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

GB/T 10781.4-2024

Replacing GB/T 26760-2011

Quality requirements for baijiu - Part 4: Jiangxiangxing baijiu

白酒质量要求 第4部分：酱香型白酒

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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 food quality: For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards: document: This document is Part 4 of GB/T 10781 "Quality Requirements for Liquor": GB/T 10781 has been published in the following parts:

- Part 1: Luzhou-flavor liquor;
- Part 2: Light-flavor liquor;
- Part 4: Maotai-flavor liquor;
- Part 8: Strong sauce and flavor liquor;
- Part 9: Sesame-flavored liquor;
- Part 11: Rich-flavor liquor: This document replaces GB/T 26760-2011 "Jiang-flavor Liquor": Compared with GB/T 26760-2011, except for structural adjustments and editorial In addition to the modifications, the main technical changes are as follows:
 - a) The definition of the term "Jiangxiang-flavored liquor" has been changed (see 3:1, 3:1 of the:2011 edition), and the term "Jiangxiang-flavored liquor (Daqu)" has been added: Definitions of "Jiangxiang-flavored liquor (other)", "high-temperature accumulation", "high-temperature Daqu", "rounds", "sand making" and "sand making" (see 3:1:1~3:1:2, 3:2~3:6);
 - b) Product classification and product classification have been deleted (see Chapter 4 and Chapter 5 of the:2011 edition);
 - c) Added production process control requirements (see Chapter 4);
 - d) The sensory requirements for superior and first grade have been changed, and the sensory requirements for second grade have been deleted (see 5:1, 6:2 of the:2011 edition);

- e) The physical and chemical requirements have been changed: The total amount of total acid, total ester and acid ester shall be converted to 53%vol and the amount shall be calculated within one year and after one year from the date of production respectively: Put forward requirements for products (see 5:2, 6:3 of the:2011 edition), and add requirements and test methods for the total amount of acid esters (see 5:2, 6:2:4);
- f) Deleted the hygiene indicators and their test methods (see 6:4 and 7:2 of the:2011 edition);
- g) Added the requirements for net content and its test method (see 5:3 and 6:3);

1 Scope

GB/T 10781.4-2024 is the Chinese national standard on quality requirements for baijiu - part 4: jiangxiangxing 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 May 2024 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 June 2025. Classification: ICS 67.160.10, CCS X 61. 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 Maotai-flavor liquor: The test method: This document applies to the production, inspection and sales of Maotai-flavor 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 the 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 Jiangxiangxingbaijiu It is made from grains, high temperature Daqu (3:3) and other fermentation agents, through solid fermentation, solid distillation, aging and blending: Directly or indirectly add edible alcohol and color, aroma and flavor substances not produced by self-fermentation, and have the characteristic style of sauce-flavor liquor:

Note: Other saccharification and fermentation agents refer to those that do not fully use or do not use high-temperature Daqu: [Source: GB/T 15109-2021, 3:5:19] 3:1:1 A sauce-flavor liquor (3:1) made from glutinous sorghum and wheat and using high-temperature Daqu (3:3) as a saccharification and fermentation agent:

Note: No artificial inoculation of microorganisms is performed during the entire production process, and no exogenous enzymes are used: 3:1:

2 Maotai-flavor liquor (3:1) made from grains as raw materials, with no or no high-temperature Daqu (3:3) used as a saccharification and fermentation agent:

Note: Such as glutinous koji sauce-flavor liquor and mixed koji sauce-flavor liquor: