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

GB/T 10781.5-2025

Replacing GB/T 16289-2018

Quality requirements for baijiu - Part 5: Chixiangxing baijiu

白酒质量要求 第5部分：豉香型白酒

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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 5 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;
- 8. Strong sauce and flavor liquor;
- 9. Sesame-flavored liquor;
- 10. Laobaigan-flavor liquor;
- 11. Rich-flavor liquor. This document replaces GB/T 16289-2018 "Soybean-flavored Liquor". Compared with GB/T 16289-2018, except for structural adjustments and editorial changes, In addition to the modifications, the main technical changes are as follows:
 - a) Product classification has been deleted (see Chapter 4 of the 2018 edition);
 - b) Added production process control requirements (see Chapter 4);
 - c) The sensory requirements have been changed (see 5.1,

1 Scope

GB/T 10781.5-2025 is the Chinese national standard on quality requirements for baijiu - part 5: chixiangxing 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 March 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 April 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 soy-flavor liquor. The test method. This document applies to the production, inspection and sales of soy-flavor 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 Chixiangxingbaijiu Rice or pre-crushed rice is used as raw material, after steaming, large wine cake (3.2) is used as the main saccharification and fermentation agent, and the

saccharification and fermentation process is adopted. It is made by distillation, aging and steeping (3.3) and blending, without adding edible alcohol or color, aroma or flavor produced by fermentation itself directly or indirectly. Flavor substances, white wine with soy flavor characteristics. [Source: GB/T 15109-2021, 3.5.13]

3.2 Dajiubing The block-shaped koji is made by inoculating rice and soybeans as the main raw materials and cultivating them. [Source: GB/T 15109-2021, 3.3.1.4]

3.3 The base wine is stored and aged in a container containing fat pork that has been heated to maturity and soaked in the wine for a certain period of time. [Source: GB/T 15109-2021, 3.4.64]