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

GB/T 10781.6-2025

Replacing GB/T 14867-2007

Quality requirements for baijiu - Part 6: Fengxiangxing baijiu

白酒质量要求 第6部分：凤香型白酒

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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 for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document is Part 6 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 14867-2007 Fengxiang-style Liquor. Compared with GB/T 14867-2007, except for structural adjustments and editorial In addition to the modifications, the main technical changes are as follows:

1 Scope

GB/T 10781.6-2025 is the Chinese national standard on quality requirements for baijiu - part 6: fengxiangxing 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 1 August 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 August 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 and marking, packaging, transportation, storage, and description of Fengxiang-style liquor. The corresponding test methods. This document applies to the production, inspection and sales of Fengxiang-style 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 Fengxiangxingbaijiu It uses sorghum, barley, peas and wheat as raw materials, uses Daqu as saccharification and fermentation agent, uses loess mud pit as fermentation container, and adopts mixed steaming and mixed burning process. It is made through solid

fermentation, solid distillation, aging and blending in wine sea, without adding edible alcohol or alcohol produced by non-self-fermentation directly or indirectly. Liquor with color, aroma and flavor substances. [Source: GB/T 15109-2021, 3.5.12, modified]

3.2 Jiu hai Made of rattan or wood, with blood and other materials as adhesive, pasted with hemp paper, and then coated with beeswax and other materials on the inner wall, and then dried. A container for storing wine.

Note. See Appendix C for a diagram of the wine vat. [Source: GB/T 15109-2021, 3.2.4.3, modified]

3.3 An underground cellar is built with bricks and mud, with the cellar mouth flush with the ground and loess mud applied to the cellar walls. It is a container used for solid-state fermentation.

3.4 honeyaroma The aroma of white wine is similar to honey.