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

**GB/T 10781.7-2025**

Replacing GB/T 20823-2017

**Quality requirements for baijiu - Part 7: Texiangxing baijiu**

白酒质量要求 第7部分：特香型白酒

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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 7 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;
- 7. Special aroma liquor;
- 8. Strong sauce and flavor liquor;
- 9. Sesame-flavored liquor;
- 10. Laobaigan-flavor liquor;
- 11. Rich-flavor liquor. This document replaces GB/T 20823-2017 "Special Aroma Liquor". Compared with GB/T 20823-2017, except for structural adjustments and editorial In addition to the modifications, the main technical changes are as follows:
  - a) Added the terms and definitions of "aged aroma" and "rice aroma" (see
  - b) The term and definition of "total amount of acid esters" have been deleted (see

### 1 Scope

GB/T 10781.7-2025 is the Chinese national standard on quality requirements for baijiu - part 7: texiangxing 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 May 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 December 2025. 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 special-flavor liquor. The test method. This document applies to the production, inspection and sales of special-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 Special aroma liquor Rice is used as the main raw material, and Daqu made from flour, wheat bran and distiller's grains is used as the saccharification and fermentation agent.

fermented, solid distilled, aged, blended, without direct or indirect addition of edible alcohol and color, aroma and flavor substances not produced by self-fermentation Liquor. [Source: GB/T 15109-2021, 3.5.15]

3.2 Strips of stone made from red conglomerate found in the Danxia landform.

3.3 Chen-aroma The aging process allows the liquor to naturally develop its mature aroma characteristics. [Source: GB/T 33405-2016, 4.2.1.24]

3.4 rice aroma ricearoma The saccharification and fermentation of rice and other ingredients give the liquor an aroma similar to that of steamed rice. [Source: GB/T 33405-2016, 4.2.1.3]