

ICS 67.160.10

CCS X 61



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

GB/T 10781.8-2021

Replacing GB/T 23547-2009

**Quality requirements for baijiu - Part 8: Nongjiangjianxiangxing
baijiu**

白酒质量要求 第8部分：浓酱兼香型白酒

Issued on: November 26, 2021

Implemented on: June 1, 2022

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

Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and definitions
- 4 Requirements
- 8 Thick sauce and flavor liquor

Foreword

GB/T 10781 "Liquor Quality Requirements" is planned to be divided into the following parts.

- 1.Luzhou-flavor liquor;
- 2.Fresh-flavor liquor;
- 3.Rice-flavored liquor;
- 4.Maotai-flavor liquor;
- 5.Soy-flavored liquor;
- 6.Fengxiang Liquor;
- 7.Special flavor liquor;
- 8.Thick sauce and flavor liquor;
- 9.Sesame-flavored liquor;
- 10.Laobai dry-flavor liquor;
- 11.Liquor with rich flavor; This part is Part 8 of GB/T 10781. This part was drafted in accordance with the rules given in GB/T 1.1-2009. This part replaces GB/T 23547-2009 "Thick Sauce and Flavor Liquor". Compared with GB/T 23547-2009, the main technology of this part is The changes are as follows:
 - Modified the standard name;
 - The English name of the thick sauce and flavor liquor has been changed;

1 Scope

GB/T 10781.8-2021 is the Chinese national standard on quality requirements for baijiu - part 8: nongjiangjianxiangxing 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 26 November 2021 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 June 2022. 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 part of GB/T 10781 specifies the quality requirements for thick sauce and flavor liquor, including terms and definitions, requirements, test methods, and inspections. Rules and signs, packaging, transportation, and storage. This part is applicable to the production, inspection and sales of thick sauce and flavor liquor.

2 Normative references

The following documents are indispensable for the application of this document. For dated reference documents, only the dated version applies to this article. For undated reference documents, the latest version (including all amendments) is applicable to this document.

GB 5009.225 National Food Safety Standard Determination of Ethanol Concentration in Wine

GB/T 10345 Liquor Analysis Method

GB/T 10346 Liquor inspection rules and signs, packaging, transportation and storage

GB/T 15109 Liquor Industry Terminology

JJF1070 Quantitative packaging commodity net content measurement inspection rules
Measures for the Metrological Supervision and Administration of Quantitative Packaging Commodities (General Administration of Quality Supervision, Inspection and Quarantine (2005) No. 75)

3 Terms and definitions

The following terms and definitions defined in GB/T 15109 apply to this document.

3.1 Thick sauce and flavor liquor nongjiangjianxiangxingbaijiu Using grains as raw materials, using one or more kinds of koji as saccharification starter, after solid-state fermentation (or typed solid-state fermentation), solid-state distillation, aging, Blended, without adding edible alcohol directly or indirectly, and non-self-fermented substances that produce color and aroma, and have a strong and sauce-like flavor Of liquor.

4 Requirements

4.1 Sensory requirements Should meet the requirements of Table 1. Table

1 Sensory requirements Project superior level one Color and appearance are colorless or slightly yellow, clear and transparent, no suspended matter, no precipitation a The aroma of thick sauce is harmonious, elegant, and the old fragrance highlights the harmonious aroma of thick sauce, comfortable