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

GB/T 11856.2-2023

Replacing GB/T 11856-2008

Quality requirements for spirits - Part 2: Brandy

烈性酒质量要求 第2部分：白兰地

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Foreword

This document complies with the provisions of GB/T 1:1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents" Drafting: This document stipulates technical requirements related to food quality: Food safety-related requirements can be found in relevant laws, regulations, policies and food safety standards: document: This document is Part 2 of GB/T 11856 "Quality Requirements for Spirits": GB/T 11856 has released the following parts:

---Part 2: Brandy: This document replaces GB/T 11856-2008 "Brandy": Compared with GB/T 11856-2008, except for structural adjustments and editorial changes In addition, the main technical changes are as follows:

- a) Changed the definitions of the terms "brandy", "blended brandy" and "wine age" (see 3:1:1, 3:1:6, 3:18, 3:1,:2008 version) 3:1:3, 3:2), the terms and definitions of "grape juice brandy" and "grape skin brandy" are deleted (see 3:1:1 of the:2008 version) and 3:1:2), added "original brandy", "skin brandy", "skin", "fruit distilled liquor", "flavored brandy", "fruity" and "flower" Terms and definitions of "flavor", "baking flavor", "nutty flavor", "sweet flavor" and "spicy flavor" (see 3:1:2, 3:1:3, 3:1:4, 3:1:5, 3:1:7, 3:1:9, 3:1:10, 3:1:11, 3:1:12, 3:1:13, 3:1:14), added abbreviations (see 3:2);
- b) Changed the classification by raw materials (see 4:1, Chapter 4 of the:2008 edition), and added the classification by production process (see 4:2);
- c) Increased production process control (see Chapter 5);
- d) The sensory requirements for grape brandy have been changed (see 6:1:1, 5:1 of the:2008 edition), and the sensory requirements for fruit brandy have been added (see 6:1:2);
- e) The physical and chemical requirements for grape brandy have been changed (see 6:2:1, 5:2 of the:2008 edition), and the physical and chemical requirements for fruit brandy have been added (see 6:2:2);
- f) Deleted the hygiene requirements (see 5:3 of the:2008 version);
- g) Added net content requirements and test methods (see 6:3 and 7:13);

- h) Changed the test methods of "sensory requirements", "alcohol content", "total acids", "aldehydes" and "higher alcohols" (see 7:2~7:4, 7:8, 7:9, 2008 6:1, 6:2, 6:3:1, 6:5, 6:7 of the annual version);
- i) Added test methods for "total non-alcoholic volatiles", "absorbance" and "production process control" (see 7:10, 7:11 and 7:14);
- j) The test method for "furfural" has been deleted (see 6:6 of the 2008 edition);
- k) The classification of inspection items has been added (see 8:4:1), and the judgment rules have been changed (see 8:4, 7:4 of the 2008 version);
- l) The requirements for "marking" and "transportation and storage" have been changed (see 9:1, 9:3, 8:1 and 8:3 of the 2008 edition);

1 Scope

GB/T 11856.2-2023 is the Chinese national standard on quality requirements for spirits - part 2: brandy, 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 December 2023 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 July 2024. 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 stipulates the requirements, inspection rules and marking, packaging, transportation and storage of brandy, gives product classification and describes the test method: This document applies to the production, inspection and sales of brandy:

2 Normative reference documents

The contents of the following documents constitute essential provisions of this document through normative references in the text: Among them, the dated quotations For undated referenced documents, only the version corresponding to that date applies to this document; for undated referenced documents, the latest version (including all amendments) applies to this document:

GB/T 191 Packaging, storage and transportation pictorial mark

GB/T 601 Preparation of chemical reagent standard titration solution

GB/T 603 Preparation of preparations and products used in chemical reagent test methods

GB 5009:

13 National Food Safety Standard Determination of Copper in Foods

GB 5009:225 National Food Safety Standard Determination of Ethanol Concentration in Wine

GB/T 6682 Specifications and test methods for water used in analytical laboratories

GB 12456 National Food Safety Standard Determination of Total Acid in Foods

JJF1070 Measurement and Inspection Rules for Net Content of Quantitatively Packaged Goods Measures for the Supervision and Administration of Measurement of Quantitatively Packaged Commodities (State Administration for Market Regulation Order [2023] No: 70)

3 Terms, definitions and abbreviations 3:

1 Terms and definitions The following terms and definitions apply to this document: 3:1:1 brandy Distilled liquor is made from fruits or juice (pulp) through fermentation, distillation, aging and blending:

Note: Products using grapes or grape juice as raw materials are referred to as brandy: Products using other fruits as raw materials are named after the fruit names: [Source:

GB/T 17204-2021, 3:12, with modifications] 3:1:2 fruitjuicebrandy Brandy (3:1:1) made from juice and pulp as raw materials, fermented, distilled, aged in wooden barrels, and blended:

Note: The product name is preceded by the name of the fruit, such as grape juice brandy and apple juice brandy: [Source:

GB/T 17204-2021, 3:12:1, with modifications]