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

GB/T 13662-2018

Replacing GB/T 13662-2008

Huangjiu

黄酒

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Quarantine;
Standardization Administration of the PRC**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009. This standard replaces GB/T 13662-2008 "Yellow Wine". Compared with GB/T 13662-2008, this standard mainly has the following changes. 1) Terms and definitions.

--- Revised the terms and definitions of yellow wine, labeled age, traditional rice wine, and refreshing yellow wine;

--- Increased terms and definitions of raw wine, tweaking and inhibition of fermentation. 2) Technical requirements.

--- Modified the requirements for raw materials;

--- Revised the requirements of some physical and chemical indicators;

--- Increased the limit requirement for naturally occurring benzoic acid during the fermentation and storage of rice wine;

--- Cancel the requirements of the beta-phenylethanol indicator. 3) Analysis method.

--- Increased total sugar determination method Feilin reagent - indirect iodine volume potentiometric titration;

--- Increased method for the determination of non-sugar solids (second method);

--- Removed the determination method of beta-phenylethanol;

--- Removed the determination method of alcohol content by alcohol meter, and increased the method of measuring alcohol content. Appendix A). 4) Inspection rules

--- Modified factory inspection items;

--- Revised the classification of unqualified items;

--- Modified the judgment rules. 5) Revised the labeling requirements. This standard was proposed by the China National Light Industry Council. This standard is under the jurisdiction of the National Brewing Standardization Technical Committee (SAC/TC471).

This standard was drafted. China Food Fermentation Industry Research Institute Co., Ltd., Zhejiang Gu Yue Longshan Shaoxing Wine Co., Ltd., Zhejiang Gong Zheng Testing Center

Co., Ltd., Jiangsu Zhangjiagang Brewing Co., Ltd., Shanghai Jinfeng Wine Co., Ltd., Huijishan Shaoxing Liquor Co., Ltd. Company, Jiangnan University, Shandong Jimo Yellow Winery Co., Ltd., Shandong Jimo Miaofu Old Wine Co., Ltd., Shaoxing Municipal Standardization Research Institute, Zhejiang Tower Brand Shaoxing Wine Co., Ltd., Wuxi Zhentai Wine Co., Ltd., Nantong Baipu Yellow Wine Co., Ltd. The main drafters of this standard. Zhong Qiding, Guo Xinguang, Zou Huijun, Xu Rongnian, Huang Tingming, Yu Guansong, Yu Jianwei, Wang Dong, Yu Qinfeng, Han Jichen, Li Bobin, Yu Hongbo, Guo Yu, Zhang Bin, Li Guohui. The previous versions of the standards replaced by this standard are.

1 Scope

China's national standard for huangjiu - the fermented rice wine that is the oldest alcoholic drink still made in China and, unlike baijiu, is brewed rather than distilled. It specifies the terms and definitions, the classification, the requirements, the analytical methods, the inspection rules, and the marking, packaging, transport and storage of huangjiu, and it applies to its production, inspection and sale. The drink is made by fermenting rice with a starter culture that saccharifies the starch and ferments the sugar at the same time, and the result is a low-strength wine that keeps developing in the jar for years - which is why huangjiu is sold by age in a way distilled spirits are not, and why the standard has to define what an age claim means. The classification separates the product by residual sugar, from dry through semi-dry and semi-sweet to sweet, which is the axis a drinker chooses on, and by the raw material and the process. The requirements are then both sensory and physicochemical, as they must be for a product of this kind: the appearance, aroma, taste and style assessed by a panel, and the alcoholic strength, the total sugar, the non-sugar solids, the total acid, the amino acid nitrogen - which is a marker of the fermentation and of the body of the wine - the pH and the beta-phenylethanol. To those are added the food safety limits and the labelling, which for a product sold on its age and its region carries a good deal of commercial weight. Issued on 17 September 2018 and in force since 1 April 2019, it replaces GB/T 13662-2008.

This standard specifies the terms and definitions, classification, requirements, analytical methods, inspection rules, marking, packaging, transportation and storage of rice wine. This standard applies to the production, inspection and sales of rice wine.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article. Pieces. For undated references, the latest edition (including all amendments) applies to this document. Preparation of

GB/T 601 chemical reagent standard titration solution Preparation of preparations and products used in

GB/T 603 chemical reagent test method

GB 1886.64 National Food Safety Standard Food Additive Caramel

GB 2715 National Food Safety Standard Food

GB 2758 National Standard for Food Safety Fermented Wine and Its Blended Wine

GB 2760 food safety national standard food additive use standard

GB 5009.28 Determination of benzoic acid, sorbic acid and sodium saccharin in foods

GB 5009.225 Determination of ethanol concentration in wines

GB 5749 Sanitary Standard for Drinking Water

GB/T 6543 single corrugated box and double corrugated box for transport packaging

GB/T 6682-2008 Analytical laboratory water specifications and test methods

GB 7718 National Food Safety Standards for Prepackaged Food Labels

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

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Old wine Rice, glutinous rice, millet, corn, wheat, water, etc. are used as the main raw materials, and are made by adding koji and other enzyme preparations, yeast and other saccharification starters. Made of fermented wine.

3.2 Age of age The storage period of the finished raw wine after fermentation in a jar, a wine can, etc.

3.3 The base wine after the rice wine is brewed, stored directly or in a container after being fried.