

ICS 67.160.10

CCS X 61



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

GB/T 16289-2018

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Issued on: June 7, 2018

Implemented on: January 1, 2019

**Issued by: State Administration for Market Regulation, China National
Standardization Administration**

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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 16289-2007 "Musk-flavor liquor". The main changes compared to GB/T 16289-2007 are as follows.

- Added and modified terms and definitions;
- Added product classification;
- Increased height sensory requirements and physical and chemical requirements;
- Physical and chemical index items and requirements have been increased or decreased accordingly;
- Added the normative appendix A "Determination of total acid esters in liquor".

This standard is proposed by China Light Industry Federation.

This standard is under the jurisdiction of the National Liquor Standardization Technical Committee (SAC/TC358).

This standard is mainly drafted by. Guangdong Shiwan Winery Group Co., Ltd., Guangdong Food Quality Supervision and Inspection Station, Guangdong Jiujiang Winery

Co., Ltd., Guangdong Shunde Winery Co., Ltd., Guangdong Food Industry Research Institute Co., Ltd., and China Food Fermentation Industry Research Institute.

1 Scope

This standard specifies the terms and definitions of musk-flavor liquor, product classification, requirements, analysis methods, inspection rules and signs, packaging, transportation,

Storage.

This standard applies to the production, inspection and sales of musk-flavor liquor.

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 version (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 methods

GB 2757 National Standard for Food Safety Distilled Liquor and Prepared Liquor

GB 5009.225 National Food Safety Standard Determination of Alcohol Concentration in Liquor

GB 7718 national standards for food safety pre-packaged food labeling

GB/T 10345 liquor analysis method

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

GB/T 15109 liquor industry terminology

JJF1070 Measurement and Inspection Rules for Net Content of Prepackaged Goods

Measures for Quantitative Supervision and Administration of Quantitatively Packaged Commodities (Decree No. 75 of the General Administration of Quality Supervision, Inspection and Quarantine [2005])

3 Terms and Definitions

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

3.1

Using rice or pre-breaking rice as raw materials, cooking, using big wine cake as the main saccharification and fermentation agent, and using the process of edge saccharification and fermentation,

Distillation, melamine, dip, and hooking are not directly or indirectly added to edible alcohol and are non-self-fermentation color and aromatizing substances.

Musk characteristic white wine.

3.2

Dajiubing

Using rice and soybean as the main raw materials, inoculated seedlings and cultivated

block distiller's yeast.

3.3

??? steepingprocesswithchenrou

The base wine is stored and aged in a container containing fat pork heated and cooked for a certain period of time.

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