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

GB/T 21820-2008

Product of geographical indication - Shede liquor

地理标志产品 舍得白酒

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Foreword

Appendix A of this standard is a normative appendix. This standard by the national standardization of geographical origin of the product group and centralized. This standard was drafted. Sichuan willing Wine Company Limited. The main drafters of this standard. Li Jiamin, Li Jiashun, Wang Ping, Tian Xiang, Li, Li Xing, Chen Liangfen. Product of geographical indication willing liquor

1 Scope

GB/T 21820-2008 is the Chinese national standard on product of geographical indication - shede liquor, 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 5 May 2008 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 October 2008. 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 standard specifies the terms and definitions are willing to liquor, GI protection product range, product classifications, requirements, test methods, inspection regulations The marking, packaging, transportation and storage. This standard applies to the State Administration of Quality Supervision, Inspection and Quarantine administrative department under the "geographical indication protection regulations" approved protected willing Series of liquor.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard. However, according to research encourages the parties to the agreement Study whether the latest versions of these

documents. For undated reference documents, the latest versions apply to this standard.

GB 1351 Wheat GB 1353 corn GB 1354 rice

GB 2757 distilled wines and mixed wines hygiene standards

GB/T 5009.48 distilled spirits and wine preparation method for analysis of hygienic standard

GB 5749 drinking water health standards GB/T 7416 Malting Barley GB/T 8231 Sorghum

GB/T 10345 Liquor Analysis

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

GB/T 15109 Liquor Industry Terminology

JJF1070 prepackaged goods measured net content inspection rules The State Administration of Quality Supervision, Inspection and Quarantine Order [2005] No. 75 "prepackaged goods metrological supervision and management approach"

3 Terms and Definitions

GB/T 15109 and established the following terms and definitions apply to this standard.

3.1 Water and amylopectin content and more high-quality sorghum, rice, glutinous rice, wheat, corn, barley as the main raw material, geographical indication protection The range, the use of natural microbes multiply enriched by willing liquor complex process to produce elegant style liquor.

3.2 To high-quality wheat, barley as raw materials, according to different production processes made saccharification and fermentation agent, in the "January, February, March, April," prepared in temperature Song, called "peach song"; "May, September, October, November, December," prepared by high temperature song called "laurel song"; "June, July, August," prepared Hot song, called "Chen Xiang Song", and then three saccharification and fermentation agent made by mixing a composite Okuma.

3.3 The base wine and flavored wine storage aging time in pottery jars and other containers, on an annual basis.