

ICS 67.160.10

CCS X 61



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

GB/T 22046-2025

Replacing GB/T 22046-2008

**Quality requirements for product of geographical indication -
Yanghe daqu**

地理标志产品质量要求 洋河大曲

Issued on: May 30, 2025

Implemented on: June 1, 2026

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

Table of Contents

Preface	III
Introduction	IV
1 Scope	1
2 Normative references	1
3 Terms and Definitions	1
4 Origin Scope	2
5 Origin Environment	2
6 Technical Requirements	2
7 Test methods	7
8 Inspection Rules	7
9 Logos, labels	7
10 Packaging, transportation and storage	8
Appendix A (Normative) Yanghe Daqu Liquor Brewing Process and Four-color Qu Process Flow Chart	9
Appendix B (Informative) Four-color curve organization morphology diagram	10
Appendix C (Informative) Sensory Evaluation Table of Yanghe Daqu Liquor.....	11
Reference	20

Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting.

This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document.

This document replaces GB/T 22046-2008 "Geographical Indication Product Yanghe Daqu Liquor". Compared with GB/T 22046-2008, In addition to structural adjustments and editorial changes, the main technical changes are as follows.

- Changed the definitions of Yanghe Daqu, Sisequ and Soft style (see 3.1, 3.2, 3.3, 3.1, 3.3, 3.5 of the 2008 edition);
- Deleted the definitions of fermentation cycle, flavored wine and blending (see 3.4, 3.6 and 3.7 of the 2008 edition);

- Added the definitions of mixed lifting and clean lifting (see 3.5, 3.6);
- Changed the origin environment (see Chapter 5, 5.2 of the 2008 edition);
- Changed the raw material requirements, brewing environment and production process (see 6.1, 6.2, 6.3, 5.1, 5.2, 5.3 of the 2008 edition);
- Changed the product sensory requirements (see 6.4.1, 5.4 of the 2008 edition);
- Changed the product physical and chemical index requirements (see 6.4.2, 5.5 of the 2008 edition);
- Deleted the hygiene index requirements (see 5.6 of the 2008 edition);
- Added net content requirements (see 6.5);
- The test method has been changed (see Chapter 7, Chapter 6 of the 2008 edition);
- Deleted the test method for hygiene indicators (see 6.2 of the 2008 edition);
- Changed the inspection rules (see Chapter 8, Chapter 7 of the 2008 edition);
- Changed the signs and labels (see Chapter 9, Chapter 8 of the 2008 edition);
- Changed packaging, transportation and storage (see Chapter 10, Chapter 9 of the 2008 edition);
- Deleted the map of the origin of Yanghe Daqu geographical indication products (see Appendix A of the 2008 edition);
- Added the Yanghe Daqu brewing process and four-color qu process flow chart (see Appendix A).

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document is submitted by the State Intellectual Property Office.

This document is under the jurisdiction of the National Technical Committee on Knowledge Management Standardization (SAC/TC554).

This document was drafted by: Jiangsu Yanghe Brewery Co., Ltd. and China National Institute of Standardization.

The main drafters of this document are: Zhang Liandong, Zhou Xinhua, Yun Zhenyu, Shi Bolin, Liu Peng, Zhang Yao, Chen Xiang, Zhao Guogan, Mao Shubo, Diao Yaqin, Wu Chunmei, Zhou Ergang, Chen Li, Yang Yong, and Zhang Haiyan.

The previous versions of this document and the documents it replaces are as follows.

- First published in 2008 as GB/T 22046-2008;
- This is the first revision.

Introduction

Yanghe Daqu is a geographical indication product listed in the "Agreement on Geographical Indication Protection and Cooperation between the Government of the People's Republic of China and the European Union".

The unique brewing environment of "three rivers, two lakes and one wetland" and the slow fermentation process at low temperature have made Yanghe Daqu Liquor "sweet, mellow, soft, clean and fragrant".

This revision adds production process requirements to inherit the traditional brewing process of Yanghe Daqu Liquor, highlight the quality characteristics and reputation.

It provides an important technical basis for the high-quality development of Yanghe Daqu Liquor and the high-level protection of its geographical indication.

Quality requirements for geographical indication products Yanghe Daqu

1 Scope

This document defines the terms and definitions of the geographical indication product Yanghe Daqu, describes the production environment and test methods, and stipulates the scope of production.

scope, technical requirements, inspection rules and requirements for marking, labeling, packaging, transportation and storage.

This document applies to the production, processing, circulation and inspection of geographical indication product Yanghe Daqu, and also applies to the Intellectual property protection and management.

2 Normative references

GB 1351

GB 1353

GB/T 1354

GB 5009.225

GB 5749

GB/T 8231

GB/T 10345

GB/T 10346

GB/T 10460

GB 12456

GB/T 15109

GB/T 33405

JJF1070

3 Terms and definitions

The terms and definitions defined in GB/T 15109, GB/T 33405 and the following apply to this document.

3.1 Yanghedaqu

In the geographical indication product production area, water, sorghum, rice, glutinous rice, wheat, corn as raw materials, wheat, barley, peas Four-color koji is used as saccharification and fermentation agent, and the mud cellar built with slightly acidic yellow clay is used as fermentation container. The traditional brewing process is adopted and the production is carried out through open operation.

It is a mellow-style liquor made through solid fermentation, solid distillation, aging and blending.

3.2 fourcolorsdaqu

In the unique natural ecological environment within the Yanghe Daqu production area, wheat, barley and peas are used as raw materials, and the traditional Yanghe Daqu liquor production method is adopted.

The Daqu is produced through natural inoculation and fermentation, and has the typical characteristics of "golden skin, purple circle, white belly and red heart".