

ICS 67.160.10

CCS X 61



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

GB/T 22211-2025

Replacing GB/T 22211-2008

**Quality requirements for the geographical indication product
Wuliangye baijiu**

地理标志产品质量要求 五粮液酒

Issued on: February 28, 2025

Implemented on: June 1, 2025

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

Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and definitions

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 is required. This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. And other files. This document replaces GB/T 22211-2008 "Geographical Indication Product Wuliangye Liquor". Compared with GB/T 22211-2008, except for the structure In addition to adjustments and editorial changes, the main technical changes are as follows: -- Changed the definitions of Wuliangye Liquor, Wuliangye Liquor Baobaoqu, and Wuliangye Liquor Mud Cellar (see 3.1, 3.2, and

3.3 of the.2008 edition). 3.2, 3.5); -- The definitions of fermentation cycle, blending, wine age, and Wuliangye vintage wine have been deleted (see 3.3, 3.4, 3.6, and

3.7 of the.2008 edition); --Added origin environment (see Chapter 5); -- Changed the raw material requirements, brewing environment and production process (see 6.1, 6.2, 6.3, 5.1,

5.3 of the.2008 edition); --Changed the product sensory requirements (see 6.4.1,

5.4.1 of the.2008 edition); --Changed the requirements for product physical and chemical indicators, and made requirements for products within one year and one year after the production date, and added the total amount of acid esters volume, ethyl caproate, alcohol content/(% vol) 25~34, vintage wine product category (see 6.4.2,.2008 edition) 5.4.2); --Deleted the hygiene index requirements (see

5.4.3 of the.2008 edition); --Added net content requirements (see 6.5); -- Changed the test methods for alcohol content and total acid, and added the test methods for total amount of acid esters and ethyl hexanoate (see 7.2.1, 7.2.2, 7.2.4,

6.1 of the.2008 edition); --Added net content test method (see 7.3); -- Deleted the test methods for hygiene indicators (see

6.2 of the.2008 edition); -- Changed the inspection rules (see Chapter 8, Chapter 7 of the.2008 edition); --Changed 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); -- The map of the geographical indication origin of Wuliangye liquor has been changed (see Appendix A, Appendix A of the.2008 edition); -- Added the Wuliangye liquor brewing process and Wuliangye liquor Baobaoqu process flow chart (see Appendix B). 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/TC 554). This document was drafted by: Wuliangye Yibin Co., Ltd., China National Institute of Standardization, and Sichuan Food Inspection Institute. The main drafters of this document are. Zeng Congqin, Yang Yunxia, An Mingzhe, Yun Zhenyu, Zhang Qing, Cao Hongying, Long Xiaorong, Luo Yong, Zheng Jia, Zhang Yao, Shi Bolin, Liu Peng, Wang Qiao, Chen Hongkun, Deng Yi, Li Yi, Tang Jiahuan, Wang Rui, Zhong Zhenquan. The previous versions of this document and the documents it replaces are as follows: --First published in.2008 as GB/T 22211-2008, with Amendment No. 1 added in.2015; --This is the first revision.

In 2020, Wuliangye Liquor became the first batch of geographical indications to be included in the Agreement on Geographical Indications Protection and Cooperation between the Government of the People's Republic of China and the European Union. Wuliangye's unique raw material ratio, koji, brewing process and micro-ecological environment have made Wuliangye's "aroma lingering" The unique style of "long lasting, mellow taste, sweet taste, refreshing throat, harmonious and just right taste, and comprehensive wine taste". This revision has greatly increased the raw The production process requirements are to inherit the traditional brewing process of Wuliangye liquor, highlight the quality characteristics and reputation of Wuliangye liquor, and promote the high-quality development of Wuliangye liquor industry. It provides an important technical basis for the development and high level of protection of geographical indications. Quality requirements for geographical indication products Wuliangye liquor

1 Scope

China's national quality requirements for Wuliangye baijiu as a protected geographical indication product. It defines the terminology and the product classification, specifies the production area, the technical requirements, the inspection rules and the requirements for marking, labelling, packaging, transport and storage, and describes the production environment and the inspection methods. It applies to the production, processing, circulation and inspection of the product and to the protection and management of the indication. Wuliangye is one of the two or three most valuable liquor names in China, and it is a strong-aroma baijiu distinguished by being made from five grains rather than one: sorghum, rice, glutinous rice, wheat and maize, in fixed proportion. The other defining element is the fermentation pit. Strong-aroma baijiu is fermented in pits dug in the earth and

lined with a clay whose microbial community develops over decades, and the oldest pits at Yibin have been in continuous use for centuries; the flavour compounds that characterise the liquor are produced by that community and cannot be reproduced by starting a new pit. Origin here is therefore not a marketing claim but a material fact, which is exactly what a geographical indication is meant to protect. So the standard delimits the production area, specifies the production environment including the water, and fixes the raw material proportions and the process. The technical requirements then give what can be checked in the bottle: the alcoholic strength, the total acid and total ester content, which define the strong-aroma style, the specific esters that characterise it - ethyl hexanoate above all - the solids, the methanol and higher alcohol limits, and the sensory evaluation. Issued on 28 February 2025 and in force since 1 June 2025, it replaces GB/T 22211-2008.

JJF 1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to This document. GB 1351 Wheat GB 1353 Corn GB/T 1354 Rice

GB 5009.225 National food safety standard Determination of ethanol concentration in wine and edible alcohol

GB 5749 Sanitary standard for drinking water GB/T 8231 Sorghum

GB/T 10345 Analysis method for liquor

GB/T 10346 Rules for inspection and marking, packaging, transportation and storage of liquor

GB/T 10781.1 Liquor quality requirements Part

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

GB/T 15109 Terminology for liquor industry

GB/T 33405 Terminology for sensory evaluation of liquor

3 Terms and definitions

The terms and definitions defined in GB/T 15109, GB/T 10781.1, GB/T 33405 and the following apply to this document.

3.1 Wuliangye liquor The geographical indication product is produced within the area of

origin, using selected sorghum, rice, glutinous rice, wheat, corn and water as raw materials, and Wuliangye The wine bag is a saccharification fermentation agent, using Wuliangye wine mud cellar and traditional brewing technology, through open operation production, solid fermentation, solid distillation, A strong-flavored liquor made by aging and blending.

Note. Edible alcohol and color, aroma and flavor substances not produced by self-fermentation are not added directly or indirectly during production.

3.2 Wuliangye baobaoqu In the unique natural ecological environment within the production area, wheat is used as raw material, and the traditional koji making process of Wuliangye liquor is adopted.