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CCS X61



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

GB/T 22735-2008

Product of geographical indication - Jingzhishenniang liquor

地理标志产品 景芝神酿酒

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Foreword

This standard is based on "geographical indication protection regulations" and GB/T 17924 "General requirements for product standards geographical indication" to develop. 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. Shandong Jingzhi Wine Company Limited. The main drafters of this standard. Bryan expensive, Ji Ke-liang, SHEN Yi Fang, high-Jing Yan, Gao Ming, Yang Ming, Zhou Lixiang. GI products Jingzhi God wine

1 Scope

GB/T 22735-2008 is the Chinese national standard on product of geographical indication - jingzhishenniang 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 28 December 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 June 2009.

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 Jingzhi God wine, the scope of protection of geographical indication products, requirements, test methods, inspection rules and standards Chi, labeling, 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 by the Protected Geographical Jingzhi God wine labeling products.

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, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard. GB 1351 Wheat

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 7718 pre-packaged food labels General GB/T 8231 Sorghum

GB 10344 prepackaged alcoholic beverage labels General

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 No. 75 of 2005 "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 Quality sorghum, wheat, bran and water as the main raw material, and the use of traditional techniques and modern biological products within the scope of protection of geographical indications Technology combined with sesame flavor liquor production.

3.2 To high-quality wheat as raw material, crushing, spices, add water, molded into the room, the use within the geographical scope of the protection of specific natural bacteria culture into The high temperature song.

3.3 After the high-quality wheat bran as the medium, were inoculated *Noi Bai Qu*, *Saccharomyces cerevisiae* and aroma bacteria to develop into saccharification and fermentation agent mixed in proportion Close together.