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

GB/T 23546-2009

Milk wine

奶酒

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Quarantine;
Standardization Administration of the PRC**

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Foreword

This standard Annex A, Annex B normative appendix. This standard by the National Food Industry Standardization Technical Committee proposed. This standard by the National Standardization Technical Committee of wine. This standard was drafted. Inner Mongolia Loop liquor Group Co., Ltd., China Food Fermentation Industry Research Institute, Inner Mongolia Autonomous Region wine Association, Inner Mongolia milk Institute, Longju Dairy limited liability company Baotou, Inner Mongolia Academy of standardization. The main drafters of this standard. Xu Cong, Yang Yuzhen, Guo Xinguang, flying horses, find Mei Hao, Tang Fang. Milk

1 Scope

China's national product standard for milk wine. It specifies the terms and definitions, the product classification, the requirements, the test methods, the inspection rules and the labelling, packaging, transport and storage of alcoholic beverages fermented from milk. Milk wine is the traditional alcoholic drink of the pastoral peoples of the Chinese north and northwest, made by fermenting mare's or cow's milk, and distilling it in some styles. It is unlike every other alcoholic drink in one respect that determines the whole standard: the fermentable sugar is lactose. Ordinary brewer's and wine yeasts cannot ferment lactose at all, so the fermentation depends on a specific set of lactose-fermenting yeasts working alongside lactic acid bacteria - which is why the product is naturally low in alcohol, sour as well as alcoholic, and much harder to control than a grain or fruit fermentation. It is also a dairy product throughout its life, so it carries the microbiological risks of milk in addition to those of a beverage, and a fermentation that goes wrong is a food safety event rather than a spoilage. So the standard has to cover two regimes at once. From the beverage side: the alcoholic strength and its classification, the total acid, the sugar, the sensory characteristics, and the methanol and higher alcohol limits, which matter for the distilled styles. From the dairy side: the protein and fat, the microbiological requirements, and the raw milk quality on which everything depends. The classification separates the fermented from the distilled and the plain from the flavoured, since they are made and drunk quite differently. Issued on 14 April 2009 and in force since 1 December 2009.

This standard specifies the terms and definitions milk, product classification, requirements, analysis methods, inspection rules and signs, packaging, transportation and storage. This standard applies to milk production, inspection and sales.

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/T 191 Packaging - Pictorial signs

GB 317 white sugar Preparation of

GB/T 601 chemical reagent standard titration solution

GB/T 603 chemical reagent test methods in the formulation and preparation of products (GB/T 603-2002,

ISO 6353-1 with. 1982, NEQ)

GB 2757 distilled wines and mixed wines hygiene standards Fermented wine health standards GB 2758

GB/T 5009.48 distilled wines and mixed wines analysis of hygienic standard

GB/T 6682 analytical laboratory use specifications and test methods (GB/T 6682-2008, ISO 3696. 1987, MOD)

GB/T 6914 acquisition of raw milk standard

GB 10344 prepackaged alcoholic beverage labels General

GB 11674 whey health standards

GB 19301 standard milk hygiene QB/T 3782 desalted whey powder

JJF1070 prepackaged goods measured net content inspection rules Prepackaged goods measured Regulatory Measures (State Administration of Quality Supervision, Inspection and Quarantine [2005] The first 75 orders)

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Animal milk, whey or whey powder as the main raw material, fermentation process brewed alcoholic beverage.

3.2 In milk, whey or whey powder as the main raw material, fermentation, filtration, sterilization and other processes brewed from fermented.

Note. refers to milk wine. As with mare's milk or goat's milk as the main raw fermented brewed, should be called horse milk or goat's milk wine, and perform the appropriate product standards.

3.3 Animal milk, whey or whey powder as the main raw material, fermentation, distillation and other processes distilled liquor brewed.

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