

ICS 67.160.10

CCS X 62



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

GB/T 32783-2016

Blueberry wine

蓝莓酒

Issued on: June 14, 2016

Implemented on: October 1, 2016

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine;
Standardization Administration of the PRC**

Table of Contents

- 1 Scope
- 2 Normative reference documents
- 3 Terms and definitions
- 4 Product classification
- 5 Technical requirements

Foreword

This standard is drafted in accordance with the rules given in GB/T 1.1-2009. This standard is proposed by the China Light Industry Federation. This standard is owned by the National Standardization Technical Committee for Brewing (SAC/TC471). The drafting of this standard unit. Heilongjiang Blueberry Manor Biotechnology Co., Ltd., Qingdao Purple Blueberry Research Co., Ltd., Yichun City, quality technology Technical Supervision Bureau, Qingdao Mary Wine Co., Ltd., China Wine Association fruit wine branch, China Food and Fermentation Industry Research Institute, China Agricultural University, Yichun City Zhongzhi Dashan Wang Wine Co., Ltd., Yichun City Blue Yun Forest Food Co., Ltd., Jiawo (Qingdao) Food Co., Ltd., Daxingan Ridge Arctic Ice Blueberry Winery Co., Ltd., Yunnan Wanjia Huan Food Group Co., Ltd. The main drafters of this standard. Wang Xiaohui, Li Longji, Dong Hui, Xu Pengcheng, Liu Huayi, Wang Zuming, Song Quanhui, Zhijie, Xie Zhongmin, Zou Liqun, Study on the Effects of Different Concentrations of N, P, K, Liu Chuanhe, Guo Xinguang, Wang Decheng. Blueberry wine

1 Scope

China's national standard for blueberry wine. It specifies the terms and definitions, the product classification, the requirements, the analytical methods, the inspection rules and the marking, packaging, transport and storage of blueberry wine and blueberry fortified wine, and it applies to both. The standard exists because blueberry wine was being made and sold in China without any specification that fitted it. Fruit wine as a category was covered only by the general provisions of GB/T 15038, written for grape wine, and a blueberry product could be tested against those methods without anything establishing what it was supposed to contain. That gap matters commercially more than technically: blueberries are expensive, the fruit is grown in Heilongjiang and the northeast on land that grows little else profitably, and a bottle labelled blueberry wine could be anything from fully fermented blueberry juice to a grape or grain base with blueberry flavouring. Defining the product is therefore defining the difference between a fruit wine industry and a flavouring

industry. The standard sets out what may be called blueberry wine, distinguishes the fermented product from the fortified one, and fixes the requirements - sensory, physico-chemical and hygienic - against which a lot is judged. Alcohol content, total acid, sugar and net content are all inspected, and the analytical methods are those of GB/T 15038 for wine and fruit wine together with GB/T 601 for the titration solutions they need. Food safety follows GB 2758 for fermented alcoholic drinks and labelling follows GB 7718 for prepackaged food. Issued on 14 June 2016 and in force since 1 October 2016.

This standard specifies the terms and definitions of blueberry wine and blueberry wine, product classification, requirements, analytical methods, inspection rules and signs, packaging, Transport, storage. This standard applies to blueberry wine and blueberry wine.

2 Normative reference documents

The following documents are indispensable for the application of this document. For dated references, only the dated edition applies to this article Pieces. For undated references, the latest edition (including all modifications) applies to this document.

GB/T 191 packaging and storage icon Preparation of standard titration solution for

GB/T 601 chemical reagents

GB 2758 national standard for food safety fermented wine and its preparation of wine

GB/T 6682 Analytical laboratory water specifications and test methods General rules for food safety - Pre - packaged food labeling General analysis method of wine and fruit wine
GB/T 15038

JJF1070 quantitative packaging commodity net content measurement inspection rules
State Administration of Quality Supervision, Inspection and Quarantine (2005) No.

75 Order of Quantitative Packaging Commodity Metrology Supervision and Management Measures

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 To blueberries or blueberry juice as raw materials (sugar or no sugar), all or part of the fermented fermentation made of fermented wine.

3.2 Blueberry fruit wine blueberryfruitwine To blueberry wine and other fruit wine (fermented type) from the deployment of products, including blueberry wine ratio of not less than 60% (volume fraction).

3.3 In the production process of blueberry wine using frozen concentration process to produce the product.

4 Product classification

According to the sugar content is divided into. dry, semi-dry type, semi-sweet and sweet type.

5 Technical requirements

5.1 sensory requirements Shall meet the requirements of Table 1.

chinastandards.org · PREVIEW