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

**GB/T 41405.1-2022**

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**Quality requirements for fruit wine - Part 1: Wolfberry wine**

果酒质量要求 第1部分：枸杞酒

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### 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 of Standardization Documents" drafted. This document is part 1 of GB/T 41405 "Quality Requirements for Fruit Wine". GB/T 41405 has released the following parts.

1. Goji berry wine. Please note that some content of this document may be patented. The issuing agency of this document assumes no responsibility for identifying patents. This document is proposed by China National Light Industry Federation. This document is under the jurisdiction of the National Standardization Technical Committee for Brewing (SAC/TC471). This document is drafted by: Ningxia Red Wolfberry Industry Co., Ltd., China Food and Fermentation Industry Research Institute Co., Ltd., China Alcoholic Drinks Association, Ningxia Food Safety Association, China Great Wall Wine Co., Ltd., Guangdong Food Industry Research Institute Co., Ltd., Qinghai Qijiu Manor Biological Section Technology Co., Ltd., Ningxia Hui Autonomous Region Drug Review, Inspection and Adverse Reaction Monitoring Center, Ningxia Construction Investment Design and Research Institute (Co., Ltd.), Infinitus (China) Co., Ltd., Minquan County Comprehensive Inspection and Testing Center, Turpan Forestry and Fruit Industry Technology Promotion Service Center, Beijing Forestry University, Tsinghua University, Ningxia Academy of Agriculture and Forestry Sciences, Xingqing Branch of Yinchuan Market Supervision Administration. The main drafters of this document. Zhao Zhihui, Meng Zhen, Huo Xingsan, Dong Jianfang, Guo Xinguang, Zhang Huiling, Sun Jianping, Wang Dingkun, Liu Ming, Xia Lijuan, Yi Qianru, Liu Fengsong, Geng Hongling, Liu Liyuan, Zhu Baoqing, Cao Sen, Xing Xinhui, Ji Rui, Yong Tongwu, Zhuang Junyu, Sun Hongmei, Li Suqiong, Ren Yilian, Li Guorong.

my country is a country with large fruit resources, and there are many kinds of fruits that can be used to produce fruit wine. The style characteristics of different fruit wines are affected by raw materials, craftsmanship and strains. Due to the influence of various factors, the quality of the wine produced by using different fruit raw materials is proposed in the GB/T 41405 series of standards. The requirements are to be composed of two parts.

1. Goji berry wine.

## 1 Scope

Part 1 of China's national quality requirements for fruit wine, covering wolfberry wine. It specifies the terms and definitions and the quality requirements. Wolfberry - goji - is grown principally in Ningxia and is one of the classic materials of Chinese medicine as well as a food, and wine made from it is a regional product with a long history and, until recently, no specification. That is the gap the standard fills, and it is the same gap the blueberry wine standard filled: fruit wine as a category was covered only by methods written around grape wine, and a product could be tested without anything establishing what it was supposed to be. Wolfberry presents its own questions - the fruit is usually dried before use, its sugar is high and its acid low, and the colour and the carotenoids that give it its reputation are unstable - so the requirements have to fix what may be called wolfberry wine and what must be in it.

This document specifies the quality requirements for wolfberry wine, including terms and definitions, product classification, requirements, test methods, inspection rules and signs, packaging packaging, transportation, storage, etc. This document applies to the production, inspection and sales of wolfberry wine.

## 2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text. Among them, dated citations documents, only the version corresponding to that date applies to this document; for undated references, the latest edition (including all amendments) applies to this document.

GB/T 191 Graphical signs of packaging, storage and transportation

GB 5009.225 National Food Safety Standard for Determination of Ethanol Concentration in Wine

GB/T 15038 General analytical method for wine and fruit wine GB/T 27588 Wine

JJF1070 Measurement and inspection rules for the net content of quantitatively packaged commodities QB/T 5476 General technical requirements for fruit wine Measures for the Supervision and Administration of the Measurement of Quantitative Packaged Commodities (Order No. 75 [2005] of the General Administration of Quality Supervision, Inspection and Quarantine)

## 3 Terms and Definitions

The terms and definitions defined in QB/T 5476 and the following terms and definitions apply to this document.

3.1 wolfberrywine Using wolfberry as raw material or using wolfberry as the main raw material and adding other fruits, with or without sugar, brewed by fermentation or wolfberry wine (fat fermented wine) directly mixed with other fruit wines (fermented wines); or fermented wine, distilled wine, edible alcohol, etc. Re-processed alcoholic beverages.

3.2 Fermented wine made from wolfberry as raw material, with or without added sugar, fermented with alcohol in whole or in part.

3.3 wolfberryfruitwine Using wolfberry as the main raw material, adding other fruits, with or without sugar, brewed by all or part of alcoholic fermentation, or wolfberry wine (fat Fermented wine (fermented type) directly mixed with other fruit wine (fermented type).

3.4 With fermented wine, distilled wine, edible alcohol, etc. as the wine base, adding wolfberry, other auxiliary materials and food additives can be added, and it is made by reprocessing.