

ICS 67.160.10

CCS X 61



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

GB/T 48009-2026

General quality requirements for baijiu

白酒质量通则

Issued on: April 30, 2026

Implemented on: November 1, 2026

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

Table of Contents

4	Product Classification and Quality Grading Principles
4.2	Quality Grading Principles
5	Ecological and Production Process Requirements
5.1	Brewing Ecological Environment
5.3	Production Process
6	Technical Requirements
7	Test Methods
7.2	Physical and Chemical Requirements

Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document specifies the quality-related technical requirements; food safety-related requirements can be found in relevant laws, regulations, policies, and food safety standards. document. Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the China National Light Industry Council. This document is under the jurisdiction of the National Technical Committee on Standardization of Baijiu (SAC/TC358). This document was drafted by: Kweichow Moutai Co., Ltd., Yibin Wuliangye Co., Ltd., and Shanxi Xinghuacun Fenjiu Distillery Co., Ltd. Limited Liability Company, Jiangsu Yanghe Distillery Co., Ltd., Luzhou Laojiao Co., Ltd., China National Research Institute of Food Fermentation Industries Co., Ltd., Shaanxi Xifeng Liquor Co., Ltd., Guilin Sanhua Co., Ltd., Guangdong Shiwan Winery Group Co., Ltd., and Anhui Kouzi Liquor Co., Ltd. Company, Jinan Baotouquan Brewing Co., Ltd., Site Liquor Co., Ltd., Hebei Hengshui Laobaigan Liquor Co., Ltd., and Jiugui Liquor Co., Ltd. Limited Liability Company, Guizhou Dongjiu Co., Ltd., Guizhou Xijiu Co., Ltd., Anhui Gujinggongjiu Co., Ltd., Sichuan Langjiu Co., Ltd. Limited Liability Company, Jingpai Limited Liability Company, Beijing Red Star Co., Ltd., Sichuan Mianzhu Jiannanchun Winery Co., Ltd., China Resources Wine Holdings Limited The company, Shede Spirits Co., Ltd., Guizhou Zhenjiu Brewing Co., Ltd., Hubei Daohuaxiang Spirits Co., Ltd., and Beijing Shunxin Agriculture Co., Ltd. Niulanshan Winery Co., Ltd., Hubei Zhijiang Winery Co., Ltd., Guizhou Guotai Digital Winery Group Co., Ltd., Guizhou Bai Wine Industry Development Promotion Association, Guangdong Provincial Food Inspection Institute (Guangdong Provincial Wine Testing Center), Guizhou Provincial

Product Quality Inspection and Testing Institute, Sichuan Provincial Food... Food Inspection and Testing Institute, COFCO Nutrition and Health Research Institute Co., Ltd., Laocunzhang Winery Co., Ltd., Anhui Xuanjiu Group Co., Ltd., Shandong Baimaiquan Winery Co., Ltd., Sichuan Yibin Gaozhou Winery Co., Ltd., Guizhou Sauce-flavored Liquor Group Winery Production Co., Ltd., Qinghai Mutual Aid Tianyoude Highland Barley Wine Co., Ltd., Shanxi Fenyangwang Winery Co., Ltd., Inner Mongolia Hetao Winery Group Co., Ltd. Guizhou Zhengong Brewing Co., Ltd., Shanxi Wine Products Quality Inspection Center (Limited Liability Company), Guizhou Baijiu Exchange Co., Ltd. Anhui Runanxin Technology Co., Ltd. The main drafters of this document are. Wang Li, Yang Yunxia, Han Ying, Chen Xiang, Deng Bo, Meng Zhen, Guo Xinguang, Xu Qinxian, Liao Chang, Zhang Yuxing, Zou Fei, and Wang Diqiang. Li Anjun, Shen Yi, Yang Qiang, Zhang Bin, Li Yong, Zheng Yangyun, Lü Zhiyuan, Li Wei, Yang Fan, Du Yanhong, Hu Wenqin, Xie Yigui, Zhao Deyi, Pu Jizhou Tang Shaopei, Wan Xiaofeng, Wei Jinwang, Hu Ge, Chen Peng, Ran Hongyan, Tong Guoqiang, Wang Yancai, Meng Wangni, Du Gang, Zhen Pan, Wang Xinlei, Zheng Xiaowei, Mei Jingcan, Zhang Yingyu, Yang Renjun, Zhang Wenqing, Li Qingteng, Ma Shaokun, Zhang Xiaofeng, Feng Shengbao, Gu Wenjian, Wang Jiabin, Zhao Guoheng, Zhang Xin, Zhang Ming, Zeng Jiajia Yin Xiaoyan and Li Xinxin.

Baijiu is a unique distilled spirit in my country with a long history. It is an important carrier of traditional Chinese wine culture and boasts a rich and diverse ecological environment. The unique environment and production processes, including koji making, fermentation, and distillation, have shaped the typical styles of different types of baijiu. Baijiu is categorized according to different production processes. Baijiu (Chinese white liquor) is categorized into solid-state fermentation, solid-liquid fermentation, and liquid-state fermentation. Unlike whiskey and brandy, where the fermentation process involves liquid materials, baijiu... In solid-state or semi-solid-state fermentation processes, the materials are in a solid or semi-solid/semi-liquid state during fermentation. Traditional solid-state fermented baijiu uses a twelve-stage fermentation process. The "large aroma" type is a typical example. Different aroma types (styles) of baijiu have their own characteristics in terms of raw materials, brewing ecology, saccharification and fermentation agents, and production processes. As one of the representatives of traditional Chinese culture, baijiu (Chinese liquor) is increasingly becoming an important aspect of cultural export through internationalization. This document is formulated accordingly. The aim is to establish a unified image for Chinese liquor and promote its internationalization process by starting with the top-level design of the liquor standard system. General Rules for the Quality of Baijiu

1.Scope This document specifies the requirements, inspection rules, labeling, packaging, transportation, and storage of baijiu (Chinese liquor), and provides principles for product classification and quality grading. The corresponding experimental methods are described. This document applies to all types of liquor products.

4 Product Classification and Quality Grading Principles

4.1 Product Classification Principles They are classified according to the type of saccharification and fermentation agents used in the production process, the production technology, and the product style.

4.2 Quality Grading Principles

4.2.1 Different base spirits can be combined and blended to create different quality grades based on factors such as the quality grade of the base spirit, aging time, and style. product.

4.2.2 The product quality grade is comprehensively evaluated based on sensory evaluation, production process, and physicochemical indicators.

4.2.3 Quality grades can be divided according to product characteristics. While effectively distinguishing product quality grades, the number of quality grades should preferably not exceed two. level.

5.1 Brewing Ecological Environment

5.1.1 The construction of the factory should meet the requirements of ecological brewing, including protecting and building a brewing ecology suitable for the growth and reproduction of brewing microorganisms. environment.

5.1.2 The requirements for the factory environment shall comply with the provisions of GB/T 23544.

5.2 Raw Materials Raw materials such as grains, beans, and water should meet the relevant standards and requirements. Note

1.The main raw materials for making wine include sorghum, rice, wheat, glutinous rice, corn, and highland barley. Note

2.The main raw materials for making koji include wheat, barley, rice, beans, etc.

5.3 Production Process

5.3.1 Raw material processing Raw materials should be sorted and cleaned to remove dust and impurities. After being crushed or not crushed, the raw materials for brewing are moistened and cooked.

5.3.2 Composition During the koji-making process, natural fermentation is carried out by enriching microorganisms in the environment (air, soil, etc.) and raw materials, and temperature and humidity should be controlled. Fermentation time. Depending on the process requirements, pure cultures of microorganisms can also be inoculated for cultivation.

5.3.3 Fermentation Baijiu should primarily be fermented using solid-state or semi-solid-state fermentation methods in fermentation vessels, or liquid-state fermentation methods can also be used.

5.3.4 Distillation Solid-state fermentation products are distilled using a still, while semi-solid-state fermentation products are distilled intermittently using distillation vessels such as a still, with the distillation head removed. At the end, the quality and quantity of the base liquor should be carefully selected, and the alcohol content of the base liquor should not exceed 75% vol.

5.3.5 Aging Depending on factors such as the process and the quality grade of the base liquor, one or more of the following methods are used for aging. earthenware jars (vats), wine vats, stainless steel storage tanks, and storage pools. The wine is aged in brewing containers.

5.3.6 Mixing Based on product quality requirements, base spirits with different characteristics are blended and combined to form a blending scheme, and then production is expanded.

Note. Examples of the main production processes for Daqu and Xiaoqu, schematic diagrams of the starter culture, and examples of the main production processes for Baijiu are shown in Appendix A and Appendix B, respectively.

6 Technical Requirements

6.1 Sensory Requirements It should comply with the provisions of Table 1.

6.2 Physical and Chemical Requirements It should comply with the provisions of Table 2.

6.3 Net Content The allowable difference in net content is specified in the "Measures for the Supervision and Administration of Metrology of Quantitatively Packaged Commodities".

7 Test Methods

7.1 Sensory Requirements Perform according to the method described in GB/T 10345.

7.2 Physical and Chemical Requirements

7.2.1 Alcohol content Perform according to the method described in GB 5009.225.

7.2.2 Total solids and total esters Perform according to the method described in GB/T 10345.

7.3 Net Content Perform in accordance with the provisions of JJF1070.

8. Inspection rules and marking, packaging, transportation, and storage Perform in accordance with the provisions of GB/T 10346.