

Table S1 Sensory-traits values of yellow teas with different yellowing time

Sensory traits	Y1	Y2	Y3	Y4	Y5	Y6	Y7
Sweet flavor	0.50 ± 0.55^e	2.50 ± 0.55^d	5.50 ± 0.55^c	7.08 ± 0.49^b	8.17 ± 0.41^a	9.00 ± 0.00^a	7.00 ± 0.32^b
Over-oxidation	0.00 ± 0.00^c	0.00 ± 0.00^c	0.00 ± 0.00^c	0.00 ± 0.00^c	0.00 ± 0.00^c	2.50 ± 0.55^b	4.58 ± 0.66^a
Green-tea aroma	8.83 ± 0.41^a	6.33 ± 0.52^b	3.83 ± 0.75^c	1.50 ± 0.55^d	0.17 ± 0.41^e	0.00 ± 0.00^e	0.00 ± 0.00^e
Umami	8.67 ± 0.52^a	6.33 ± 0.52^b	4.50 ± 0.55^c	2.67 ± 0.52^d	1.50 ± 0.55^d	0.17 ± 0.41^e	0.00 ± 0.00^e
Softness	0.50 ± 0.55^e	1.83 ± 0.41^d	3.67 ± 0.52^c	5.50 ± 0.55^b	6.83 ± 0.75^b	8.17 ± 0.75^a	8.67 ± 0.52^a
Sweetness	0.33 ± 0.52^d	1.50 ± 0.55^d	3.50 ± 0.55^c	5.67 ± 0.52^b	7.00 ± 0.63^{ab}	8.00 ± 0.63^a	6.17 ± 0.75^b

Data with different alphabetic letters in a same row were significantly different at $p = 0.05$.