

Table S1: The main volatile compounds in different raw material or processing parameters of yellow tea

Raw material /processing parameters	Types	Compounds	Reference
Different raw material	Bud-leaf yellow tea	benzeneacetaldehyde	Ref 1
	Bud-leaf yellow tea	ethyl hexanoate, benzyl alcohol, geraniol, phenylethyl alcohol, citral, neral, myrcene	
	Multi-leaf yellow tea	1-methylpyrrole-2-carboxaldehyde, 3-ethyl-2,5-dimethylpyrazine, 2-ethyl-5-methylpyrazine, 2,3-diethyl-5-methylpyrazine	
	Mengdinghuangya (bud yellow tea)	2-methyl-butanal, 1-Ethylpyrrole-2-carboxaldehyde, (E)-linalool oxide (furanoid), Methyl salicylate	Ref 2
	Pingyanghuangtang (bud yellow tea)	(Z)-3-hexen-1-ol, styrene, (E)-2-heptenal, Benzaldehyde, 1-octen-3-ol, (E,E)-2,4-heptadienal, (E,E)-3,5-octadien-2-one, (Z)-linalool oxide (furanoid), (E,Z)-3,5-octadien-2-one, Linalool, Naphthalene, Indole, α -ionone, geranyl acetone, trans- β -ionone, dihydroactinidiolide	
	Weishanhuangcha (little yellow tea)	phenylethyl alcohol, geraniol, biphenyl, (Z)-jasmone, coumarin	
Different roasting degree	Small fire (120~130°C, 30 min)	4-(2,6,6-trimethylcyclohexa-1,3-dienyl)but-3-en-2-one, 2,4,5-trimethyloxazole, trans- β -ocimene, 2-ethyl-3,5-dimethylpyrazine, 2,5-diethylpyrazine, linalool, 2,6-dimethyl-2,4,6-octatriene, 2,3-diethyl-5-methylpyrazine, 3,5-diethyl-2-methylpyrazine, trans- β -ionone	Ref 3
	Medium fire (130~140°C, 3.5 h)	trans-calamenene, 1-methyl-4-(1-methylethylidene)cyclohexene, 2,4,5-trimethyloxazole, 3-ethyl-2,4-dimethyl-1H-pyrrole, trans- β -ocimene, 2-ethyl-3,5-dimethylpyrazine, linalool, 2,6-dimethyl-2,4,6-octatriene, (E,Z)-2,6-dimethyl-2,4,6-octatriene, 2,3-diethyl-5-methylpyrazine, 3,5-diethyl-2-methylpyrazine, trans- β -ionone, trans-calamenene	
	Old fire (145~155°C, 3.5 h)	cadala-1(10),3,8-triene, 1,7-dimethyl-naphthalene, 2,4,5-trimethyloxazole, 3-ethyl-2,4-dimethyl-1H-pyrrole, trans- β -ocimene, 2-ethyl-3,5-dimethylpyrazine, 2,5-diethylpyrazine, linalool, 2,6-dimethyl-2,4,6-octatriene, (E,Z)-2,6-dimethyl-2,4,6-octatriene, 2,3-diethyl-5-methylpyrazine, 3,5-diethyl-2-methylpyrazine, trans- β -ionone, trans-calamenene	

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