Special Issue

The Aroma-Active Compounds of Teas

Message from the Guest Editor

Tea, a globally cherished beverage, owes much of its sensory appeal to its diverse aroma-active compounds, which play a crucial role in defining quality, preference, and sensory experience. This Special Issue of *Beverages* will explore the diverse and complex world of aroma-active compounds in teas, covering aspects such as their chemical composition, biosynthesis, sensory impact, and analytical techniques. Key topics include (but are not limited to) the following:

- The identification and quantification of key volatile compounds in different tea varieties (green, black, oolong, white, and herbal teas);
- The influence of cultivation on the development of volatile compounds;
- The influence of processing methods (fermentation, drying, or roasting) on aroma formation;
- Analytical techniques (such as GC-MS, GC-O, and sensory analysis) used for studying tea volatiles;
- The role of precursors, enzymes, and microbial interactions in aroma development;
- Effects of storage, aging, and environmental factors on tea aroma stability;
- Consumer perception and cultural appreciation of tea aroma.

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Message from the Editor-in-Chief

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