

Special Issue

New Fermented Tea: Processing Technology, Microbiology and Health Benefits

Message from the Guest Editor

Among six traditional categories of tea, black tea (fully fermented tea), oolong tea (semi-fermented tea) and green tea (non-fermented tea) have already been known as a daily drink for years. Now, a novel fermented tea (including *Camellia sinensis* and other herbal teas) has come out ahead of traditional tea with its special flavour and health efficacy. It is a little different from traditional fermentation methods. The external conditions affecting the degree of fermentation are no longer limited to temperature and humidity. Moreover, innovative non-destructive detection technology will contribute to solving some of these problems, such as near-infrared spectroscopy, machine vision, hyperspectral imaging and olfactory visualisation. Based on these features and artificial intelligence algorithms, the fermentation quality of tea is evaluated qualitatively and quantitatively. This Special Issue aims to reveal the processing technology, non-destructive detection technology of fermentation quality, metabolic mechanism and health benefits of the new fermented tea.

Guest Editor

Dr. Chunwang Dong

Tea Research Institute, Shandong Academy of Agricultural Sciences,
Jinan 250100, China

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Fermentation
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
fermentation@mdpi.com

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Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

Editor-in-Chief

Dr. Badal C. Saha
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