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Tea: Processing Techniques, Flavor Chemistry and Health Benefits

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Deadline for manuscript
submissions:

closed (23 October 2024)

Message from the Guest Editors

Dear Colleagues,

Tea processing techniques have received increasing attention as an important way to improve tea quality. Different technologies applied in tea processing could create sensorial profile diversities of tea products. Special flavors are the source of tea's charm, and flavor chemistry is the origin of tea's sensorial qualities. Plentiful aroma, characteristic tastes and various colors are the foundation of tea's flavor qualities. Due to the processing techniques having significant effect on the tea flavor qualities, recent advances refer to new forms of application to explore the causes of tea flavor formation under different processing techniques. Tea has been proved to be a healthy beverage, and processing techniques also have great effect on tea's chemical composition, which are the basis of its health benefits. So, the internal factors of tea flavor changes and health benefits caused by tea processing techniques need intensive study.



mdpi.com/si/178375

Special Issue



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Message from the Editor-in-Chief

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