

Special Issue

Processing Technology Innovation in the Beverage Industry and Special Tea's Mechanism of Flavor Quality Formation

Message from the Guest Editors

The main product categories of the tea industry include bottled and new-style tea beverages. Tea is the most important raw material in these drinks, and its origin, type, processing technology, and flavor are constantly changing. Innovating tea processing technology and the mechanism of flavor quality formation in special tea are important fields of research for the beverage industry; this Special Issue provides a platform for researchers to present their work on these areas. Specific topics of interest include baking, flavoring, microbial fermentation, cold extraction, ultra-high pressure, or enzyme-assisted extraction technology; metabolomics changes in volatile and non-volatile flavor compounds during processing; the mechanism of taste and aroma formation, etc. We welcome original research papers and reviews that are within this scope and meet the requirements of *Foods*.

Guest Editors

Prof. Dr. Junfeng Yin
Dr. Jianyong Zhang
Dr. Chun Zou

Deadline for manuscript submissions

closed (10 December 2024)



Foods

an Open Access Journal
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Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



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

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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