

Special Issue

Sensory Quality and Health Benefits of Tea

Message from the Guest Editor

Owing to the rich aroma and taste, the convenience of preparing, and the potent health benefits, tea has garnered the world's acceptance over the past 2000 years. It is one of the most consumed beverages worldwide. The comprehensive understanding of its sensory quality, and gaining better insights into its health benefits is of great academic and public interest, and may also pave the way for the high-value application of tea ingredients in the food and pharmaceutical industries. This Special Issue will include studies that describe the sensory and flavor properties of tea, and various health benefits of tea and its ingredients, such as tea phenolics and tea polysaccharides. Research that investigates the flavor quality, such as aroma, bitterness, and astringency, and gut microbiota-related health benefits of tea are strongly welcomed. The aim of this Special Issue is to expand our knowledge of the sensory quality and health benefits of tea. We encourage authors to submit original research articles or reviews that address this topic from different disciplines.

Guest Editor

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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

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