

Special Issue

Production, Quality, Flavor Characteristics and Health Benefits of Tea

Message from the Guest Editor

Tea is popular all over the world for its fascinating flavor characteristics and diverse health benefits. Processing technology plays a pivotal role in shaping the flavor characteristics and potential health benefits of tea. Given the complexity of the processing technology of tea, it is particularly important to do a good job in quality control, and some innovative non-destructive testing technologies provide favorable prospects. Moreover, with the advancement and extensive application of metabolomics, proteomics, etc., the comprehension of tea chemistry and health benefits necessitate enhancement. Thus, this Special Issue will concentrate on pioneering areas like non-destructive monitoring strategies for quality control, exploration of characteristic flavor constituents and the influence of processing technology on their formation, the inherent correlation between flavor components and tea quality, and the potential health benefits of tea. The results are anticipated to provide robust scientific backing for enhancing tea processing, elevating tea quality, and augmenting the nutritional value of tea.

Guest Editor

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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.

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