

Special Issue

State-of-the-Art Review of Tea: Processing Technology, Quality Control and Health Benefits

Message from the Guest Editors

This Special Issue focuses on new technologies of tea processing and their impacts on quality, the change in tea quality caused by tea varieties and the environment; separation, the structural identification and analysis of active substances in tea and the evaluation of tea's health functions, seeking to demonstrate recent advancements in the research fields of tea processing, tea chemistry, and tea quality and health function. Potential subjects may cover, but are not limited to: The processing of black tea, white tea, yellow tea, oolong tea, and green tea; The processing of tea to produce raw ingredients for industry;

- Tea substitute processing;
- The utilization of new technologies in tea processing, such as microwaves and light waves;
- Quality modification and control during tea processing;
- Tea quality analysis;
- The application of histone technologies and multi-omics in tea processing;
- Tea processing and storage;
- Isolation, identification, and activity analysis of bioactive compounds in tea;
- Evaluation of tea's health functions;
- Rapid detection technologies and their impacts on product quality.

Guest Editors

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Deadline for manuscript submissions

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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.

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