

Topical Collection

Advances in Tea Chemistry

Message from the Collection Editors

Nowadays, brewing is not the only way to consume tea. Tea and its extracts are added to foods, beverages, and nutraceuticals. A great number of secondary metabolites, including flavan-3-ols, phenolic acids, purine alkaloids, tannins, saponins, flavonols and their glycosides, tannins, and saponins, contribute to the flavor and functions of tea. The chemical composition of tea is affected by the origin, variety, postharvest treatment, processing method, storage, and so on. Currently, scientists pay attention to the improvement of tea and tea products with high quality, low cost, and a long shelf life. They also focus on strategies to increase the bioactivity and bioaccessibility of tea because some components in tea are vulnerable and easily degrade after intake. The present Special Issue aims at providing a platform for the scientific community to present their high-quality research primarily on tea chemistry.

Collection Editors

Prof. Dr. Yongquan Xu

Dr. Ying Gao

Dr. Qingqing Cao



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/183024

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

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).