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Nota di contenuto	Color compounds in six types of tea -- The effect of processing on tea color -- Odor qualities and odor thresholds (OTs) in water of odorants in six types of tea -- The effect of processing on tea aroma quality -- Taste qualities and dose-over-thresholds (DoTs) of tea tastants in six types of tea -- The effect of processing on tea taste quality -- Antioxidant effect of tea -- Anti-inflammatory effect of tea -- Regulation of intestinal microorganisms of tea.
Sommario/riassunto	This book outlines tea chemistry and health benefits, focusing on the elements of colour, aroma, and taste that make tea one of the most consumed non-alcoholic beverages worldwide. By exploring the distinctive flavours and bioactivities of different types of tea, the book aims to enhance our understanding of tea's role in preventing and alleviating diseases. It also considers the effects of processing on tea

chemistry, offering a detailed look at how production methods influence the beverage's final characteristics. The chapters include topics such as the molecular composition of tea and its impact on flavour quality and health benefits. Readers will also find detailed analyses of colour compounds, odour qualities, and taste profiles across six types of tea, as well as the effects of processing on these attributes. The book also addresses the antioxidant and anti-inflammatory properties of tea, along with its ability to regulate intestinal microorganisms, providing a holistic view of tea's health-promoting potential. Given its breadth, this book is a must-read for researchers, scholars, and students in the fields of food chemistry, nutrition, and health.
