

## Special Issue

# New Fermented Tea: Processing Technology, Microbiology and Health Benefits

### Message from the Guest Editor

Among six traditional categories of tea, black tea (fully fermented tea), oolong tea (semi-fermented tea) and green tea (non-fermented tea) have already been known as a daily drink for years. Now, a novel fermented tea (including *Camellia sinensis* and other herbal teas) has come out ahead of traditional tea with its special flavour and health efficacy. It is a little different from traditional fermentation methods. The external conditions affecting the degree of fermentation are no longer limited to temperature and humidity. Moreover, innovative non-destructive detection technology will contribute to solving some of these problems, such as near-infrared spectroscopy, machine vision, hyperspectral imaging and olfactory visualisation. Based on these features and artificial intelligence algorithms, the fermentation quality of tea is evaluated qualitatively and quantitatively. This Special Issue aims to reveal the processing technology, non-destructive detection technology of fermentation quality, metabolic mechanism and health benefits of the new fermented tea.

---

### Guest Editor

Dr. Chunwang Dong

Tea Research Institute, Shandong Academy of Agricultural Sciences,  
Jinan 250100, China

---

### Deadline for manuscript submissions

closed (30 August 2023)



## Fermentation

---

an Open Access Journal  
by MDPI

---

Impact Factor 3.3  
CiteScore 3.8



[mdpi.com/si/158874](https://mdpi.com/si/158874)

*Fermentation*  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[fermentation@mdpi.com](mailto:fermentation@mdpi.com)

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





# Fermentation

---

an Open Access Journal  
by MDPI

---

Impact Factor 3.3  
CiteScore 3.8



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



## About the Journal

### Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

---

### Editor-in-Chief

Dr. Badal C. Saha  
Retired, National Center for Agricultural Utilization Research, USDA-ARS, Peoria, IL, USA

---

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubAg, FSTA, Inspec, CAPlus / SciFinder, and other databases.

#### Journal Rank:

JCR - Q2 (Biotechnology and Applied Microbiology) /  
CiteScore - Q2 (Plant Science)

#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15.4 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 2024).