

Difference in Aroma Components of Black Teas Processed on Different Dates in the Spring Season

Penghui Yu ^{1,†}, Yingjie Huang ^{2,†}, Ziyi Li ², Xi Zhao ¹, Hao Huang ¹, Ni Zhong ¹, Hongfa Zheng ^{1,*} and Qincao Chen ^{2,*}

¹ Tea Research Institute, Hunan Academy of Agricultural Sciences, Changsha 410125, China; yphuihui@163.com (P.Y.); lzzx_11280609@163.com (X.Z.);
haohuang_08@163.com (H.H.);
daren_ni@163.com (N.Z.)

² College of Agriculture, Jiangxi Agricultural University, Nanchang 330045, China;
hyj605791@163.com (Y.H.); 18931077210@163.com (Z.L.)

* Correspondence: hncyszhf@hunaas.cn (H.Z.); chenqincao@jxau.edu.cn (Q.C.)

† These authors contributed equally to this work.

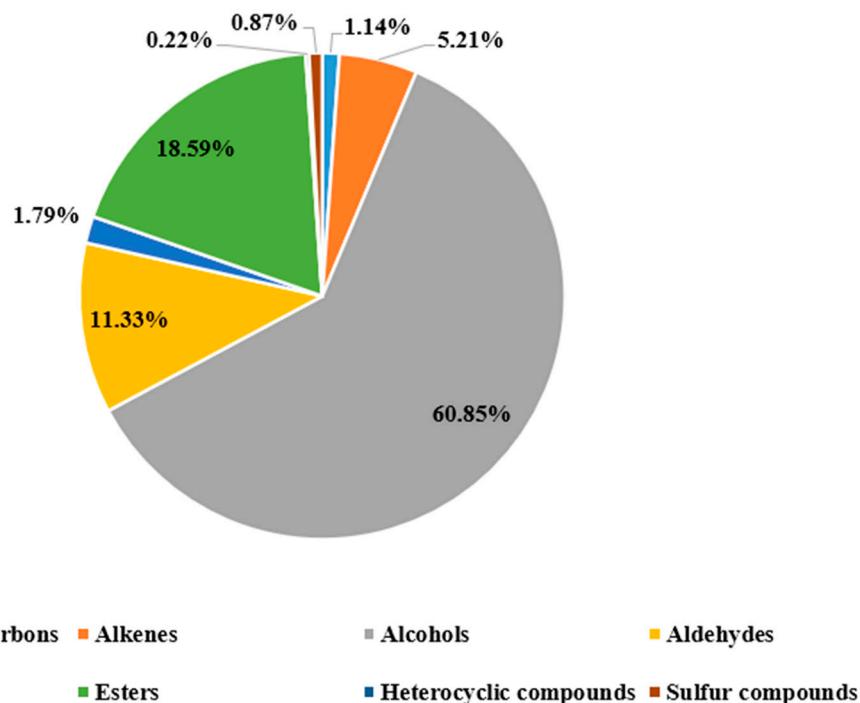


Figure S1. The average proportion (%) of different kinds of volatile compounds in black tea samples

Table S1. The changes in Flavor Index of various kinds of volatile compounds

	ZYQ-1	ZYQ-2	ZYQ-3	ZYQ-4	ZYQ-5
Flavor Index	11.66	23.25	18.86	17.58	11.02
VTs/non-ester FADVs	8.47	16.64	13.07	12.30	6.85
AADVVs/non-ester FADVs	2.61	5.68	5.04	4.58	3.60
Ester FADVs/non-ester FADVs	0.22	0.45	0.30	0.30	0.11
CDVs/non-ester FADVs	0.35	0.48	0.45	0.41	0.46

Table S2. The fold changes of Flavor Index of various kinds of volatile compounds

	ZYQ-1	ZYQ-2	ZYQ-3	ZYQ-4	ZYQ-5
Flavor Index	1.00	1.99	1.62	1.51	0.95
VTs/non-ester FADVs	1.00	1.96	1.54	1.45	0.81
AADVVs/non-ester FADVs	1.00	2.17	1.93	1.75	1.38
Ester FADVs/non-ester FADVs	1.00	2.05	1.37	1.37	0.52
CDVs/non-ester FADVs	1.00	1.35	1.26	1.15	1.38