



The Microbiome in Fermented Tea

Guest Editor:

Dr. Lizeng Cheng

Field of Dark Tea Fermentation & Quality Improvement, Shanghai Jiao Tong University, Shanghai, China

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Message from the Guest Editor

The microbes involved in pile fermentation are crucial in forming the sensory quality and biological functions of dark tea. During pile fermentation, various indigenous microbes propagate vigorously under high-humidity and high-temperature environments and induce multiple metabolic transformations with microbial action. Consequently, the chemical profile of raw tea leaves changes dramatically, endowing dark tea with unique sensory qualities and multiple health-promoting benefits. To date, our understanding of the microbial community has advanced rapidly due to the breakthroughs and broad application of microbiomes. Notably, a growing number of core functional microbes have been isolated from dark tea and applied in dark tea fermentation. The metabolic functions and quality contribution of tea-derived microbes have been revealed, and their mycotoxin risk in dark tea manufacturing has been investigated, which provides a theoretical basis for the improvement in quality and the safe manufacture of dark tea.





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Editor-in-Chief

Dr. Nico Jehmlich

Department of Molecular
Systems Biology, UFZ-Helmholtz
Centre for Environmental
Research, 04318 Leipzig,
Germany

Message from the Editor-in-Chief

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Microorganisms Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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