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Title: Dynamic changes in amino acids, catechins, caffeine and gallic acid in green tea during withering

Authors: Yulong Ye, Jingna Yan, Jilai Cui, Shihong Mao, Meifeng Li, Xueli Liao, Huarong Tong



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Yulong Ye<sup>a,b</sup>, Jingna Yan<sup>a</sup>, Jilai Cui<sup>c</sup>, Shihong Mao<sup>a</sup>, Meifeng Li<sup>a</sup>, Xueli Liao<sup>a</sup>,  
Huarong Tong<sup>a,\*</sup>

<sup>a</sup> College of Food Science, Southwest University, Beibei, Chongqing, 400715, China

<sup>b</sup> Yibin Agricultural Academy of Sciences, Yibin, Sichuan, 644600, China

<sup>c</sup> College of life Science, Xinyang Normal University, Xinyang, Henan, 464000,  
China

\* Corresponding author

Tel: +86 023 6825 1298; Fax: +86 023 6825 1298; E-mail: [huart@swu.edu.cn](mailto:huart@swu.edu.cn);

**Highlights:**

- Most individual amino acids increased with increasing withering time and temperature.
- Theanine (Thea) contents slightly decreased with fluctuations during withering.
- Aspartic acid contents increased at the beginning but decreased afterward.
- Most catechins decreased with increasing withering time and temperature.
- Caffeine contents increased with increasing withering time.

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