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| Table S1 The related processing parameters of Wuyi rock tea\* | | | | | | |
| Procedure | | Abbreviation | Duration time | Temperature (℃) | Humidity (%) | Vessel |
| Fresh tea leaves (One bud with three leaves) | | FTL |  | Room temperature | 50.50% |  |
| Withering | | Wi-OT | 2~3 hour | 23.5 | 50.5 | Bamboo sieve |
| Making | First | 1S-OT | 3~5 min | 26 | 70 | Comprehensive green making machine (Model: 6 CZ 120) |
| Second | 2S-OT | 65~75 min | 26.5 | 50 |
| Third | 3S-OT | 15~20 min | 25.5 | 60 |
| Fourth | 4S-OT | 20~25 min | 26 | 70 |
| Fifth | 5S-OT | 20~25 min | 25 | 70 |
| Fixation | | Fx-OT | 8~10 min | 140~200 | —— | Rotary fixation machine |
| Rolling | | Ro-OT | 9~12 min | 140~50 | —— | Tea twisting machine (Model: 6 CR-55) |
| Roasting | First | FRt-OT | 18~25 min | 150~160 | —— | Tea dryer (Model: 6 CH 30) |
| Second | SRt-OT | 1.5~2.5 hour | 50-70 | —— |
| Full fire processing | | FF-WRT | 4~10 month \* | 80~90 | —— | Charcoal baking |
| Note: "——", not detectable; \*, baking was performed once a week for several months. \* The detailed information was from Guo, Ho, Wan, Zhu, Liu, & Wen. (2021). | | | | | | |