Supplementary Table S1 Content of physical and chemical components during the pile-fermentation of post-fermented tea (*n*=3, %).

Samples	W-0	W-1	W-2	W-3	W-4	W-5	W-6	W-7	C-1
Tea polyphenols	10.83±0.34[a]	10.37±0.65[a]	8.44±0.50[b]	7.62±0.44[c]	6.59±0.72[d]	4.44±0.24[f]	4.78±0.37[f]	5.21±0.20[e]	4.63±0.31[f]
Catechin	7.24±0.08[a]	6.27±0.02[b]	5.94±0.09[c]	5.03±0.12[c]	3.08±0.02[d]	3.00±0.36[d]	3.12±0.45[d]	3.40±0.26[d]	3.20±0.62[d]
Flavone	3.10±0.11[a]	2.86±0.09[a]	1.90±0.08[c]	2.47±0.10[b]	1.42±0.06[c]	1.75±0.07[c]	1.68±0.07[c]	2.13±0.09[b]	2.02±0.08[c]
Theabrownine	4.23±0.33[d]	5.29±0.33[c]	5.75±0.29[c]	5.87±0.33[c]	6.81±0.57[b]	6.92±0.60[b]	6.57±0.33[b]	6.69±0.60[b]	9.62±0.29[a]
Amino acid	1.59±0.02[a]	1.34±0.04[b]	1.26±0.06[b]	1.52±0.01[a]	1.22±0.07[b]	1.15±0.21[b]	1.18±0.13b	1.07±0.04[b]	0.87±0.04[c]
Caffeine	1.30±0.04[b]	1.33±0.00[b]	1.34±0.00[b]	1.45±0.03[b]	1.42±0.02[b]	1.58±0.01[b]	1.82±0.00[a]	1.38±0.00[b]	1.56±0.03[b]
Soluble sugar	3.73±0.04[d]	4.46±0.07[c]	5.02±0.05[b]	3.62±0.04[d]	7.02±0.07[a]	4.05±0.04[c]	5.05±0.03[b]	4.85±0.04[c]	4.65±0.03[c]
Tea polysaccharide	3.13±0.14[g]	5.62±0.08[f]	12.17±0.06[e]	16.53±0.08[c]	17.11±0.09[b]	18.26±0.07[a]	16.51±0.10[c]	15.56±0.06[d]	15.42±0.03[d]
Total protein	9.98±0.09[a]	9.76±0.02[a]	9.38±0.10[a]	9.39±0.04[b]	9.01±0.08[b]	8.86±0.03[b]	8.84±0.04[b]	8.97±0.06[b]	9.04±0.11[b]