

Table 4 Assisted extraction methods for white tea

Assisted extraction method	Parameters tested	Results	Reference
High pressure	Pressure: 200 MPa and 500 MPa; Time: 5 and 10 min	Most efficient phenolic extraction from white peony was under the pressure of 200 MPa for 5 min	Šeremet et al., 2021
	Pressure: 300, 400, and 500 MPa; Solid to liquid ratios: 1, 2, and 3%; Time: 120, 360, and 600 s	The optimal extracting conditions were 300 MPa, 2.2% solid to liquid ratio, and 10 min	Uzuner and Evrendilek, 2019
Microwave	Power level: 114, 229, and 399 W; Time: 0.3-3.7 min; Ethanol concentration: 0-100%; Liquid/solid ratio: 15.9-184.1 mL/g	Conditions for the highest amounts of total phenolics were 229W, 38.8% ethanol, 184 mL/g liquid/solid ratio, and 3 min of extraction	Rehder et al., 2021
Ultrasound	Ultrasound intensity: 40%, 70%, and 100%; Time: 5, 10, and 15 min; Solvent: ethanol, methanol, and combined ethanol/methanol	The highest total phenolic content and free radical scavenging activity were obtained at 70% sonication intensity, 15 min, and methanol as solvent	Ahmadi et al., 2022
	Temperature: 25-55 °C; Time: 10-60 min; Volume of pre-concentration solvent: 20-50 µL; Salt concentration: 5-15%	The optimal extraction conditions for volatile compounds were 21 min, 32 °C, 27 µL extraction solvent, and 7.4% salt	Sereshti et al., 2013