

Table 5 Food applications of white tea

Food applications	Effects	Reference
Films	Active edible furcellaran/whey protein films with white tea extracts WTEs exhibited antioxidant and antimicrobial activities	Pluta-Kubica et al., 2020
	Chitosan films with white tea showed strong antibacterial activity against <i>Pseudomonas aeruginosa</i>	Stefanowska et al., 2023
Beef	White tea powder effectively inhibited lipid oxidation in beef mince during refrigerated storage for 7 days	Kırmızııkaya et al., 2021
Candies	WTE was used as a base ingredient to produce candies with antioxidant and microbial stability	Šeremet et al., 2020
	Total phenolic content and antioxidant capacity of white tea based candies notably decreased by the end of storage for 4 months and the gelatine formulation exhibited slightly better retention of bioactive compounds	Mandura et al., 2020
Popsicle	The popsicles formulated with animal proteins and WTE showed the highest antioxidant activity	Santos et al., 2020
Kombucha	Kombucha made with white tea in the first week of fermentation had the lowest fluoride content, which is a desirable trait in terms of food safety and preventing fluoride exposure	Jakubczyk et al., 2021