Supplementary Table. 1 Aroma attribute intensities and corresponding concentrations of reference tea samples and standards used for QDA and GC-O training

	Tea-to-water ratio of of the reference tea samples (g: mL)			**Concentrations of standard compounds (mg/L)**				
Intensity of aroma attributes	Huangshan Maofeng Grade 1 (fresh)	Huangshan Maofeng Supreme Grade (tender)	Zhongcha Longjing (chestnut-like)	(Z)-3-Hexen-1-ol (green)	Methyl salicylate (wintergreen mint)	Linalool (floral)	Octanal (fruity)	3-Ethyl-2,5-dimethylpyrazine (nutty, roasted)
1	1:250	1:250	1:250	0.130	40	0.011	0.025	0.020
2	1:125	1:125	1:125	0.260	80	0.022	0.050	0.040
3	1:83	1:83	1:83	0.400	120	0.044	0.075	0.080
4	1:62.5	1:62.5	1:62.5	0.650	160	0.088	0.100	0.160
5	1:50	1:50	1:50	1.000	200	0.176	0.125	0.320

Note: The intensities of the fresh, tender, and chestnut-like aroma attributes were referenced against the aroma concentrations of infused leaves prepared from different tea samples at various tea-to-water ratios according to the sensory evaluation method (GB/T 23776-2018). Huangshan Maofeng (Grade 1 and Supreme Grade) were obtained from Huangshan Guangming Tea Co., Ltd., and Zhongcha Longjing was obtained from Hangzhou Longguan Industrial Co., Ltd.