

Stevia Tasteful 2014

Science, Formulation & Extraction
Food & Beverages Formulation: The Subtle Balance

June 19-20, 2014 - Berlin, Germany

Day 1 - June 19, 2014

Session 1: Recent Advances on Stevia Sciences

Stevia and its impact on health - Food or Medicine?

Per Bendix Jeppesen, Aarhus University, Denmark

The Antioxidants Activity of Stevia: The Force of Prevention of Metabolic Syndrome

Renald Walter, *International Society of Antioxidants, Malta*

Stevia Rebaudiana Improves the Antioxidant Activity and Palatability of Green Coffee Extracts

Yaroslav Shevchenko, *Technische Universität Berlin, Germany*

An Efficient in Vitro Regeneration System and Synthetic Seed Production in Stevia

Buhara Yücesan, *Abant Izzet Baysal University, Bolu, Turkey*

Effects of Stevia Extracts on Oral Biofilms

Matthias Frentzen, *School of Dentistry, University of Bonn, Germany*

Effects of Rebaudioside A on Adipocyte Function

Dominik Kraus, *School of Dentistry, University of Bonn, Germany*

Session 2: Food & Beverages Formulation – The Subtle Balance

Molecular Determinants of the Sweet-Bitter Janus Head of Steviol Glycosides and Development of Novel Quantitation Tools

Thomas Hofmann, *Center of Life and Food Sciences Weihenstephan, Technische Universität München, Germany*

Stevia as an Innovation in the Food and Beverage Sector

Nikolai Reynolds, *Head of Ipsos InnoQuest, Bonn, Germany*

Reduction of Bitter Aftertaste in Stevia Extracts via Specific Enzymatic Conversion

Sebastian C. Spohner, *University of Applied Sciences Mittelhessen, Giessen, Germany*

Session 3: Stevia in Practice - Innovations & Technologies

The Scientific Committee invites academics and industrials to present their innovations in term of Stevia Finish Products Formulation

Insight in trade-offs with the Sensus Sweetness Tool

Matthew de Roode, *Sensus, Roosendaal, The Netherlands*

Green Sugar® – A Healthy Sugar, Natural Non Caloric Sweetener used in the Human Nutrition

Romulus Scorei, University of Craiova, Romania

Among Practical Cases:

Stevia After-Taste Reduction Strategies

- Tips to blend stevia with sugar: critical point and balance
- Stevia Encapsulation and micro-encapsulation

Stevia Formulation in Beverages & Drinks

- Stevia Formulation as sweetener

Day 2 - June 20, 2014

Session 4: Extraction, Purification & Characterisation of Stevia: All you know to know from A to Z

Determination, Separation, Analysis, Detection and Quantification of steviol glycosides and further constituents in Stevia rebaudiana

Ursula Wölwer-Rieck, University of Bonn, Germany

All you need to know about Stevia Glycosides Extraction & Separation

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- *Conventional & Non-Conventional Methods: Ultrasounds , Microwaves, Supercritical Fluids,...*
- *Innovative Method for Stevia glycosides Separation and Quantification : HP-TLC*
- *Presentation of Laboratory & Pilot Equipments*

Marilyn Vian, GREEN Extraction Group, Avignon, France

Aqueous Extraction at Room Temperature of Steviosides Content in Dried Leaves of Stevia Rebaudiana B. using the Extractor Naviglio. Comparison with Conventional Hot Infusion

Daniele Naviglio, University of Naples Federico II, Napoli, Italy

Glycosides from Stevia Rebaudiana Leaves: A Comparison Between Supercritical CO₂ Extraction and Solvent Extraction

Deborha Decorti, University of Udine, Udine, Italy

Short Oral Presentations upon Abstracts Submission

The Scientific Committee invites academics and industrials to present their innovative researches about Stevia

Discussion - Questions/Answers with Attendees and Speakers

End of Stevia Convention 2014