

## **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 İzzet 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**

- 
- *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 CO<sub>2</sub> 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**