

World Stevia Organization



Day One: Plenary Lectures

Day Two: Workshop

Extraction, Purification & Characterization of Stevia:
All you need to know from A to Z

June 11-12, 2015 – Berlin, Germany



www.wso-site.com

World Stevia Organization

Welcome Note

On behalf of the Scientific Committee of World Stevia Organisation (WSO), we are pleased to inform you about the organization of the **7th World Convention on Stevia: Stevia Tasteful 2015 - Science, Formulation & Extraction: The Subtle Balance**. The 7th edition will be held in **Berlin, Germany, on June 11-12, 2015**.

Stevia as Preventive Factor

Stevia is currently considered as the "green gold", as natural sweetener used to reduce sugar and synthetic sweeteners as aspartame or sucralose. Moreover, Stevia as a natural and antioxidant ingredient can be used for the **prevention** of chronic diseases such as obesity, diabetes, cancer, and cardiovascular diseases.

Why a specific Conference dedicated to Food and Beverages Formulated with Stevia?

Nowadays, consumers need a neutral taste adapted to their culture. During the fourth previous editions of Stevia World Congress held since 2010, the main question remained unanswered was "How to limit and hide the after-taste of Stevia in Food & Beverages?"

The main challenge of the 7th World Congress on Stevia and Food & Beverages formulation will to find the perfect formulation and to determinate how to reach the perfect balance. The Scientific Committee will invite academic, experts and industrials to present their latest researches, innovations and successful products formulated with Stevia.

As president of WSO, I'm still sure that Stevia will play a major role in the prevention of many chronic diseases. For the future, I'm afraid of the risk that consumers don't accept Stevia formulated products if industrials can't anticipate and find an urgent solution for Stevia Taste. We have to react quickly to insure the future of Stevia as natural sweetener.

What are the objectives of Stevia Tasteful 2015?

- To **highlight recent advances** and scientific researches on Stevia and Stevia related products
- To **present the latest regulations**
- To show the **latest marketing tools** used to present Stevia and persuade consumers to use it
- To discuss about **the impact of formulation on Stevia taste and after-taste**.
- To present **new innovations to reduce Stevia After Taste** in finish products

WSO Stevia Workshop 2015: Extraction, Purification, Characterization, and Applications of Stevia: All you need to know from A to Z

- Detection, Separation, Isolation, Structural Characterization, and Quantification of Steviol Glycosides in Stevia Rebaudiana
- Aqueous Extraction at Room Temperature of Steviol glycosides Content in Dried Leaves of Stevia Rebaudiana B.: Comparison with Conventional Hot Infusion
- Glycosides from Stevia rebaudiana Leaves: A Comparison between Supercritical CO₂ Extraction and Solvent Extraction
- Conventional & Non-Conventional Methods: Ultrasounds, Microwaves, Supercritical Fluids,...
- Innovative Method for Stevia glycosides Separation and Quantification: HP-TLC
- Biotechnological Aspects on High Quality Stevia (Stevia rebaudiana Bertoni) Production
- Practical Case: Recent Advances in Stevia Growing: A Turkish Practical Case
- Fermented-derived Stevia: Reality & Practical Questions
- Sensory, Formulation and Product Development
- Nutritional and Health impact

Stevia Tasteful Awards 2015

At the end of the conference, the attendees will be invited to taste and judge some Stevia Finish Products and Stevia Extracts in order to discerned the Stevia Tasteful Awards 2015. Two categories will be awarded:

- **Stevia Tasteful Award - Finish Product Category**
- **Stevia Tasteful Award - Extract Category**

We look forward welcoming you in June 2015 in Berlin.

Dr Akira Hashida
Chairman of WSO

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7th World Convention on Stevia Tasteful 2015

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

June 11-12, 2015 - Berlin, Germany

Day 1 - June 11, 2015

08:00 Opening of Registrations

09:00 Opening Ceremony by Stevia Tasteful World Congress Chairman

Session 1: Stevia Health, Sciences & Market

Chaired by Maik Behrens, Tomoko Hatara & Sai Prakash Chaturvedula

09:05 **Stevia, Challenges & Health: Recent Advances and Directions**
Tomoko Hatara, World Stevia Organization, Japan

09:45 **Stevia & Sciences: Stevia Rebaudiana: Current Status and Future Prospects**
Sai Prakash Chaturvedula, Wisdom Natural Brands, USA

10:30 Coffee Break & Tasting Session

11:00 **Stevia & Market: Stevia as an Innovation in the Food and Beverage Sector in 2015**
Nikolai Reynolds, Ipsos InnoQuest, Germany

Session 2: Food & Beverages Formulation – The Subtle Balance

11:45 **Gustatory and Extragustatory Functions of Mammalian Taste Receptors**
Maik Behrens, German Institute of Human Nutrition Potsdam-Rehbruecke, Germany

12:30 Lunch Break

Chaired by Gertrud Morlock & Yaroslav Shevshenko

14:00 **Reduction of After-Taste in Innovative Biscuits Formulations Made with Stevia**
Nuria Martinez-Saez, Instituto de Investigación en Ciencias de la Alimentación, Spain

Session 3: Stevia in Practice - Innovations & Technologies

14:30 **Determination Stevia Rebaudiana Improves the Antioxidant Activity and Palatability of Green Coffee Extracts**
Yaroslav Shevshenko, Technische Universität Berlin, Germany

15:00 **High-Performance Thin-Layer Chromatography Analysis of Steviol Glycosides in Stevia Formulations and Sugar-Free Food Products and Benchmarking with (Ultra) High-Performance Liquid Chromatography**
Gertrud Morlock, Justus Liebig University Giessen, Germany

15:30 Coffee Break & Tasting Session

16h00 **Fast and Clean Preliminary Processing of Stevia for Reducing Residual Taste of the Finished Products with Stevia**
Dumitru Lazurca, Transilvania University, Romania

16h15 **Efficient Enzymatic Transglycosylation of Rebaudioside A using GTF180-Δn (Mutant) Enzymes of Lactobacillus Reuteri 180 Yields A Rebaudioside A Glucoside with Improved Taste**
Evelien Te Poele, University of Groningen, The Netherlands

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- 16h30 **Effect of Different Drying Methods on the Quality of Stevia**
Fauziah Tufail Ahmad, University Malaysia Terengganu, Malaysia
- 16h45 **Go for Stevia, Go for Health - A God gifted Miracle Plant**
Anooradah Pooran, APEDED, Mauritius
- 17h00 **Boron & Stevia (Green Sugar®): Their Role in Longevity**
Romulus Scorei, University of Craiova, Romania
- 17:15 **Short Presentations:**
- Natuesvia: The Perfect Combination of Taste and Functionality**
Manuel Santiandreu, Deretil Vitatech, Spain
- Technology of Preparation of National Vegetable Dairy Product "Curt Plus Stevia"**
Saltanat Asrandina, Al-Farabi Kazakh National University, Kazakhstan
- 17:30 **General Discussion & Questions of Day 1**
- 18:00 **End of First Day**
- 20:00 **Stevia Tasteful 2015 Dinner**
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Stevia Tasteful 2015 Workshop

Extraction, Purification, Characterization, and Applications of Stevia:
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From 09:00 to 12:30

Day 2 - June 12, 2015

- 08:55 **Opening of 2nd Day**

Chaired by Sai Prakash Chaturvedula & Buhara Yücesan

Speakers:

Sai Prakash Chaturvedula, *Wisdom Natural Brands, USA*
Buhara Yücesan, *Abant İzzet Baysal University, Turkey*
Refik Büyükgöçmen, *POLISAN Tarım, Turkey*

Determination, Separation, Analysis, Detection and Quantification of Steviol Glycosides & further Constituents in Stevia Rebaudiana

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

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

Conventional & Non-Conventional Methods: Ultrasounds, Microwaves, Supercritical Fluids...

Innovative Method for Stevia glycosides Separation and Quantification: HP-TLC

Biotechnological Aspects on High Quality Stevia (Stevia rebaudiana Bertoni) Production

Practical Case: Recent Advances in Stevia Growing: A Turkish Practical Case
Fermented-derived Stevia: Reality & Practical Questions

- 12:30 **General Discussion & Conclusion**
What are the best methods to produce Stevia?
Fermented-derived Stevia: Threats, Risks & Opportunities
Stevia & Emerging Countries: Trends, Illusion or Opportunities?

13h00 Lunch Break - End of Stevia Congress 2015

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Stevia Tasteful Awards 2015



The **Best Stevia Product/Extract of the Year** is organized during Stevia Tasteful Convention 2015.

The **Tasting procedure is**, on the one hand, based on the sensory analysis such as general taste of the product, first impression taste, after taste, odor, appearance, and other organoleptic criteria.

On the other hand, it takes into account other parameters which are important to the customer such as clear information on the ingredients, the packaging, is it easy to prepare, directions for use...

To facilitate the products analyze, WSO Stevia Tasteful awards are divided in two categories:

- **Stevia Tasteful Award 2015 - Finish Product Category**
For example: products made with stevia, or stevia extract: chocolate, beverage, cakes...
- **Stevia Tasteful Award 2015 - Extract Category**
For example: products used as sweetener for cooking or flavoring

You are interested to submit your extract / product for Stevia Award 2015, please contact us at [wso\(at\)wso-site.com](mailto:wso(at)wso-site.com)

