



Dr. Rajnibhas Sukeaw Samakradhamrongthai, from Prince of Songkla University, Thailand, will be present during the 10th World Convention on Stevia.

During the congress, Dr. Samakradhamrongthai will give a talk about "**Stevia in Food Product Development: Formulation and Evaluation**

". To resume the content of this session, stevia has been documented as a plant-based, zero-calorie, single-ingredient sweetener which provides a great taste and works well across multiple categories. However, it can also work well as a mixed-ingredient sweetener and still offer low-sugar products without tarnishing taste and flavor. Stevia, xylitol, and velvet tamarind can be used as favorable ingredients for confectionery to obtain differentiated products and fitting them in the setting of healthy and natural options for consumers who demand to include candies in their diet. The product development containing fruit powder, stevia, and xylitol is used to create a reduced-sugar product with bioactivities enhancement and increase the potential for consumption of healthy confectionery with a good perspective of acceptability in the consumer market.

Stevia Tasteful 2022

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