



Sensus developed a computer model to calculate and optimize the taste profile in yoghurt and other applications. During Stevia Convention 2014, Mr Matthew de Roode, innovation manager at Sensus, will present this innovative model.

Research has revealed that Sensus oligofructose can be used to improve the taste profile of stevia, providing new opportunities for the food industry to create tasty, naturally sweetened yoghurts.

If you are also interested to present your innovations in Stevia field, please send your abstract to [wso\(at\)wso-site.com](mailto:wso(at)wso-site.com)

For more information: www.wso-site.com