

9th World Convention
Stevia Tasteful 2019

World Stevia Organization Stevia Tasteful 2019



Science, Formulation & Strategies

Mövenpick Hotel Amsterdam City Centre

October 24 - 25, 2019 - Amsterdam, Netherlands



www.wso-site.com



Dear Colleagues,

As President of the World Stevia Organization (WSO), it is a pleasure for us to announce the organization of **the 9th World Congress on Stevia**, which will be organized in Amsterdam at the Mövenpick Hotel Amsterdam City Centre on October 24-25, 2019.

Stevia as a 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.

In recent years, the production and use of natural sweeteners has been moving forward on the way to provide alternatives for saccharose which are non-caloric, non-carcinogenic and healthy. Sugar kills worldwide more people than smoking, alcohol and drug addiction. Sugar consumption, especially soft drinks, is the single largest and preventable contributor to the global epidemic of diabetes, heart disease, high blood pressure, bad cholesterol and unhealthy weight gain. Sugar is linked to Trillions in healthcare spending globally. On national level, the intake of free sugar (mono- and disaccharides) causes the highest disease burden in India followed by China, US Brazil and Mexico. This might be also due to the liberalization of the sugar market that results in the abundance of cheap sugar that will steadily increase sugar-induced diseases and comorbidities like oral diseases, cardiovascular diseases, diabetes, and obesity-mediated cancers, which may gain a new and unprecedented momentum. We urgently need a new generation of sustainably produced and biologically active natural products for improved formulations of food and beverages. This is intended to contribute to the improvement of nutrition, health and human wellbeing. The current WHO (2015) recommendations which are to reduce the sugar content to 10% can be used as a guide. The largest share of the economic burden was, as it was predicted, in OECD countries, however emerging economies should address this challenge properly early on in national policies if they wish to avoid diseases and the prospect of increased cost burdens. Nowadays, non-communicable diseases have outgone infectious/communicable diseases in many African countries placing an immense financial burden at these emerging economies.

In order to prevent this aberration in those countries, efforts in education of children and adults to use traditional diets over highly processed foods and drinks must have parallel strong activity of policy makers and health professionals to promote public regulation and market intervention such as taxation, pricing, ban, and restriction of advertising sugar-rich foodstuffs. Stevia cultivation will prevent later cost-expenditures of their healthcare system through farmers in developing countries. The efforts made in Ruanda to promote Stevia farming should be highlighted at this place.

Since the approval of steviol glycosides in the EU in 2011, some products have come on the market, but the number is still very manageable. A remarkable breakthrough of the sweetener in the food market has not yet achieved. However, recent investigations showed that steviol glycosides in addition to its sweetness have antioxidant activity, antibacterial, anticancer, neuroprotective and immune-modulatory activity. Thus, new scientific data support the assumption that steviol glycosides may have important health promoting activities.

What will be the objectives of Stevia Tasteful 2019?

- To highlight recent advances and scientific researches on Stevia and Stevia related products
- 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
- To present the latest regulations
- To show the latest marketing tools used to present Stevia and persuade consumers to use it

Stevia Tasteful 2019 Round Table discussion

To facilitate the discussion between attendees and make the convention more interactive, the scientific committee has decided to include a round table discussion that address hot topics, challenges and pressing questions related to various areas of **Stevia research and practical applications in food and beverages**.

- Where are we now and what are the prospects?
- What is assured knowledge and what are the gaps?

All participants are invited to participate in these discussions by sending their questions and thoughts before the meeting by **September 30, 2019**.

Stevia Tasteful Awards 2019

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 discern the Stevia Tasteful Awards 2019. Two categories will be awarded:

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

We look forward to welcoming you in Amsterdam in October 2019.

Prof. Gerd Birkenmeier

President of WSO

University of Leipzig, Germany





9th World Convention on Stevia

Stevia Tasteful 2019: The Subtle Balance

Science, Formulation & Exhibition

24-25 October, 2019 - Mövenpick Hotel Amsterdam City Centre, Netherlands

#FridayForStevia

Join the movement

The WSO wish to alert the public about the harmful effect of excessive consumption of sugar directly and indirectly in our daily food and beverages through a SUGAR FREE FRIDAY.

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STEVIA TASTEFUL SESSIONS

- Recent Advances on Stevia Sciences
- Fast Food Control of Stevia Products
- Stevia in Practice - Innovations & Biotechnologies
- Stevia Cultivation, Breeding Strategies & Hot Topics

WSO Awards

Submit your product and extract for the WSO Best Stevia Product/Taste of the Year



WSO Best Stevia Extract Award



WSO Best Stevia Product Award

Golden Sponsors



STEVIA 2019 CONFIRMED SPEAKERS



Sugar: Devil or savior - looking behind the scene

Gerd Birkenmeier,
President of WSO, University of Leipzig, Germany



Are We Getting Legitimate Knowledge, Guidance, and Awareness on Stevia from Approval Agencies?

Sai Prakash Chaturvedula,
Wisdom Natural Brands, USA



Fast food control of stevia products including in-situ effect-directed evaluation

Gertrud Morlock,
Justus Liebig University Giessen, Germany



From Functional Genomics to Biotechnology in Stevia

In-Cheol Jang,
Temasek Life Sciences Laboratory, National University of Singapore, Singapore



Reduced Sugar Consumption: Recent Advances and Perspectives

Andress Blackwell,
Swerve LLC, USA



Stevia Analysis and characterization: Recent advances and strategies

Benno Zimmermann,
University of Bonn, Germany



Towards genetic dissection of SG Yield traits in a F1 stevia rebaudiana population to enhance genetic improvement

Valerie Schurdi-Levraud,
Bordeaux University, France



Hydroponic Stevia Rebaudiana as an alternative path of cultivation: Novel Antibacterial Properties

Anush Aghajanyan,
Yerevan State University, Armenia



Stevia Cultivation, Breeding strategies & Hot Topics

Buhara Yücesan,
Bolu Abant İzzet Baysal University, Turkey



Effects of centrifugal force on the phenolic content and antioxidant activity of fresh stevia leaves

Ursula Zoua,
Akdeniz university, Turkey



Incorporation of Stevia into Stingless Bee Honey via Natural Pollination

Fauziah Tufail,
University of Malaysia Terengganu, Malaysia

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9th WSO World Congress on Stevia Tasteful 2019

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

October 24-25, 2019 - Mövenpick Hotel Amsterdam City Centre, Amsterdam, Netherlands

Agenda

Day 1 – October 24, 2019

08:00 Welcoming & Registration of Attendees - Zurich 1 meeting room

09:00 Opening of the 9th WSO World Congress on Stevia Tasteful

Session 1: Scientific Studies on Sugar and Stevia

Chair: Dr Marvin Edeas

09:00 **Sugar: Devil or savior - looking behind the scene**
Gerd Birkenmeier, President of WSO, University of Leipzig, Germany

09:45 **Effects of Stevia on Gut Microbiota**
Eric Edward, WSO, Japan

10:30 Coffee Break & Networking

Session 2: Fast Food Control and Quality of Stevia Products

Chair: Dr Gerd Birkenmeier

11:00 **Fast food control of stevia products including in-situ effect-directed evaluation**
Gertrud Morlock, Justus Liebig University Giessen, Germany

11:30 **Stevia Analysis and characterization: Recent advances and strategies**
Benno Zimmermann, University of Bonn, Germany

12:00 **Effects of Centrifugal Force on the Phenolic Content and Antioxidant Activity of Fresh Stevia Leaves**
Ursula Tania Zoua Assoumou, Akdeniz University, Turkey

12:30 **Centrifugal Force Effects on Major Steviol Glycosides and Phenolic Content of Aqueous Dry Stevia Leaf Extracts**
Mustafa Karhan, Akdeniz University, Turkey

12:45 Lunch Break, Group Photo and Networking

Session 3: Biotechnology & New Innovations in Stevia Research

Chair: Dr Michael May

14:00 **From Functional Genomics to Biotechnology in Stevia**
In-Cheol Jang, Temasek Life Sciences Laboratory, National University of Singapore, Singapore

14:30 Incorporation of Stevia into Stingless Bee Honey via Natural Pollination

Fauziah Tufail, *University of Malaysia Terengganu, Malaysia*

15:00 Utilizing Selection, Genetics and Genomics to Improve and Understand Synthesis of Minor Steviol Glycosides

Ryan M. Warner, *Michigan State University, USA*

15:15 Coffee Break & Networking

Session 4: Breeding, Cultivation, & Hot Topics of Stevia

Chair: Dr Benno Zimmermann

16:00 Stevia Cultivation, Breeding Strategies: Recent advances & Perspectives

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

Highlights:

- 1) What is the current status of Stevia agriculture in the world?
- 2) What is the best way of Stevia propagation and understanding its biology?
- 3) Which stevia plant is the best for your field?
- 4) What are the major problems of stevia farming?

16:30 Towards Genetic dissection of SG yield traits in a F1 Stevia rebaudiana population to enhance genetic improvement

Valérie Schurdi-Levraud, *University of Bordeaux, France*

17:00 Breeding and Sustainable in Vitro Propagation of Stevia rebaudiana for High Quality of Leaf Production

Kenan Turgut, *Akdeniz University, Turkey*

17:30 Hydroponic Stevia rebaudiana as an alternative path of cultivation: Novel Antibacterial Properties

Anush Aghajanyan, *Yerevan State University, Armenia*

17:45 End of the First day

20:00 Stevia Tasteful Dinner will be held: At the Mövenpick Hotel

if you are not yet registered, you can participate to the dinner by [registering here](#)

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Day 2 – October 25, 2019

08:55 Opening of the second day

Session 5: Current and Future Trends in Stevia

Chair: Dr Gertrud Morlock

09:00 **Rebaudioside M: The Rarest and Best part of The Stevia Leaf made at World Scale**
J. Casey Lippmeier, Conagen, Inc., USA

09:30 **STEVIA The sweet plant that changes the world**
Hermann Schepers, Stevialine, Germany

9h45 **Stevia in Africa: Vision and perspectives**
Bruce Irambona, Stevialife Sweeteners LTD, Kigali Rwanda

10h00 **Contribution from Attendees to Stevia Research/Industry**
(attendees to present their Stevia association briefly, 3-5 minutes)

10:30 Coffee Break & Stevia Tasting

Stevia Tasting (both finished products and extracts)

All attendees will have an opportunity to taste various finish products made with Stevia and individual/proprietary extracts. Sensory analysis such as general taste, first impression, after taste, odor, appearance, mouth feel, other organoleptic criteria and overall taste profile are used to decide Stevia Tasteful Awards for both categories. The following companies are presenting their finished products/extracts for these awards:

- **Stevialine, Germany**
- **Sweegen, USA**
- **Wisdom Natural Brands, USA**

Based on the feedback generated from attendees, awards will be announced in finished product and extract categories

Session 6: Regulatory and General Guidance on Stevia

Stevia Tasteful 2019 – October 24 – 25, 2019

Chair: Dr Buhara Yücesan

- 11:30** **Are We Getting Legitimate Knowledge, Guidance, and Awareness on Stevia from Approval Agencies?**
Sai Prakash Chaturvedula, *Wisdom Natural Brands, USA*

12:30 Lunch Break and Networking

- 14:00** Discussion – Questions & Answers with Attendees, Speakers and Committee

To facilitate the discussion between attendees and make the convention more interactive, the scientific committee has decided to include a round table discussion that addresses hot topics, challenges and pressing questions related to various areas of Stevia research and practical applications in nutraceutical, supplementary, food and beverages, etc.

- Where are we now and what are the prospects?
- What is assured knowledge and what are the gaps?

All participants are invited to participate in these discussions by sending their questions and thoughts before the meeting.

- 15:00** **Father of Stevia Award Ceremony: Two awards for Exemplary Contribution to Stevia Research**
Stevia Tasteful Awards: Announcement of Award Winners

- 16:00** **Conclusion and end of Stevia Tasteful 2019**
Remarks by Dr Gerd Birkenmeier and Dr Marvin Edeas

16:30 Coffee Break & Networking and End of the Conference

All attendees can discuss around coffee and snacks