

World Stevia Organization



Stevia Tasteful 2022

**In-Person (Lisbon, Portugal)
& Online Congress**

June 1-3, 2022



www.wso-site.com



10th World Convention on Stevia

Stevia Tasteful 2022: The Subtle Balance

Science, Formulation & Exhibition

June 1-3, 2022 - Lisbon & Online

Welcome to the 10th WSO World Convention on Stevia Tasteful

As President of the World Stevia Organization (WSO), it is a pleasure to announce the organization of the 10th World Congress on Stevia, which will be organized on June 1-3 2022 at Lisbon & Online as hybrid congress.

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.

What will be the objectives of Stevia Tasteful 2022?

- 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 finished products
- To present the latest regulations
- To show the latest marketing tools used to present Stevia and persuade consumers to use it

Stevia Tasteful Awards 2022

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 2022. Two categories will be awarded:

- Stevia Tasteful Award - Finished Product Category
- Stevia Tasteful Award - Extract Category

We look forward to welcoming you at Lisbon in June 2022.



Prof. Gerd Birkenmeier,

President of the World Stevia Organization
University of Leipzig, Germany



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STEVIA 2022 CONFIRMED SPEAKERS



NanoGIT+Active and Super-Hyphenations - Detecting the Essentials of Food

Gertrud Morlock,
Justus Liebig University Giessen, Germany



Optimum Experiment Size for Stevia Trials

Todd Wehner,
North Carolina State University, USA



Steviol Glycosides Profile in Stevia rebaudiana Bertoni Hairy Roots Cultivated Under Oxidative Stress-Inducing Conditions

Marta Libik-Konieczny,
Polish Academy of Sciences, Poland



Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy

Yuming Sun,
Institute of Botany, Jiangsu Province and Chinese Academy of Sciences, China



Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea

Xiao Hua,
Jiangnan University, China



Improvement of the Hepatic Antioxidative Status of Broiler Chickens by Feeding them Dry Stevia Leaf (Stevia rebaudiana) or Xylanase

Vasil Pirgozliev,
Harper Adams University, United Kingdom



Stevia Breeding & Cultivation 2022

Buhara Yücesan,
Bolu Abant İzzet Baysal University, Turkey



Recent Agronomy Development on Stevia towards a Tentative of Higher Productivity

Probir Kumar Pal,
CSIR - Institute of Himalayan Bioresource Technology, India



Stevia rebaudiana Has the Potential to Improve Functional Recovery of Injured Peripheral Nerved in Diabetic Rats

Amine Isoyan,
Orbeli Institute of Physiology NAS RA, Armenia



Effects of the Daily Consumption of Stevia on Glucose Homeostasis, Body Weight, and Energy Intake of Healthy Adults

John T. McLaughlin,
National Institute for Health Research, United Kingdom



Breeding and Agricultural Supply Chain Expertise for a Fresh Look at Stevia Leaf Production and Processing

Gabriele Gusmini,
Founder of Plant Pathways Company, Inc., USA
Stevia from Field to the Table - Case of Greece



Christos Stamatis,
CEO of Stevia Hellas Cooperative, Greece



Metabolism and Effect of Steviol Glycosides and Steviol on Human Gut Microbiome

Sidd Purkayastha,
Vice President, Head of Global Scientific & Regulatory Affairs at PureCircle/Ingredion Inc., USA



Impact of Steviol Glycosides and Erythritol on the Human and Cebus apella Gut Microbiome

Karley Mahalak,
United States Department of Agriculture, Eastern Regional Research Center, USA



What Can Molecular and Biochemical Markers Tell Us About a Stevia rebaudiana Genotypes' Collection?

Maria Margarida Ribeiro,
Polytechnic Institute of Castelo Branco, Portugal



The Chromosome-Level Stevia Genome Provides Insights into Steviol Glycoside Biosynthesis

Xiaoyang Xu,
Jiangsu Province and Chinese Academy of Sciences, China



The Importance of Developing a Commercially Viable Solution - An Innovative Business Model to Accelerate Stevia Market Entry and Business Revenue

Lucy Dahlgren,
Founder of the company Bayn Europe, Stockholm



Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders

Maria Rosa Zorzenon,
State University of Maringá, Brazil



Stevia in Food Product Development: Formulation and Evaluation

Rajinbhas Sukeaw Samakradhamrongthai,
Prince of Songkla University, Thailand



Consumer Acceptability and Sensory Characterization of Steviol Glycosides (Rebaudioside A, D, and M)

Sungeun Cho,
Auburn University, USA

WSO Tasting Awards

Submit your product and extract **NOW** for the chance to win WSO Best Stevia Product/Taste of the Year



Best Stevia Extract Award



Best Stevia Product Award

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Congress Programme Day 1: June 2, 2022

Welcome Note & Introduction Remarks

9:00 am



Prof. Gerd Birkenmeier,

President of the World Stevia Organization, University of Leipzig, Germany

Session 1: Stevia 2022 – Recent Advances & Perspectives

9:30 am



NanoGIT⁺active and Super-Hyphenations - Detecting the Essentials of Food

Gertrud Morlock, Justus Liebig University Giessen, Germany

10:00 am



What can Molecular and Biochemical Markers Tell Us About a *Stevia rebaudiana* Genotypes' Collection?

Maria Margarida Ribeiro, Polytechnic Institute of Castelo Branco, Portugal

10:30 am



Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy

Yuming Sun, Chinese Academy of Sciences, China

11:00 am



Steviol Glycosides Profile in *Stevia rebaudiana* Bertoni Hairy Roots Cultured under Oxidative Stress-Inducing Conditions

Marta Libik-Konieczny, Polish Academy of Sciences, Poland



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11:30 am

Coffee Break

11:45 am



The Chromosome-Level Stevia Genome Provides Insights into Steviol Glycoside Biosynthesis

Xiaoyang Xu, Chinese Academy of Sciences, China

12:15 pm

Short Oral Presentations

Micro-RNA Interference Approach Targeting Key Genes of Steviol Glycoside Biosynthetic Pathway to Increase Rebaudioside -A to Stevioside Ratio in Stevia Rebaudiana

Kudsiya Ashrafi, Center for Transgenic Plant Development, India

A Molecular Approach for Production of Modified Stevia Sweetener with Enhanced Sweetening Index

M. Z. Abdin, Jamia Hamdard University, India

12:45 pm

Lunch Break



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Session 2: Stevia Tasteful 2022 – The Subtle Balance

1:15 pm



Consumer Acceptability and Sensory Characterization of Steviol Glycosides (Rebaudioside A, D, and M)

Sungeun Cho, Auburn University, USA

1:45 pm



Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea

Xiao Hua, Jiangnan University, China

2:15 pm



Stevia in Food Product Development: Formulation and Evaluation

Rajnibhas Sukeaw Samakradhamrongthai, Prince of Songkla University, Thailand

3:15 pm

Short Oral Presentations (3 slots)

3:45 pm

Coffee Break

4:00 pm

Tasting Session of Day 1

6:15 pm

End of First Day

8:15 pm

Stevia Tasteful 2022 Speakers' Dinner (optional)



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Congress Programme Day 2: June 3, 2022

Session 3: Stevia Breeding & Cultivation - 2022

8:55 am

Opening of the Second Day

9:00 am



Stevia Breeding & Cultivation- 2022

Buhara Yücesan, Bolu Abant Izzet Baysal University, Turkey

9:30 am



Stevia from Field to the Table - Case of Greece

Christos Stamatis, CEO of Stevia Hellas Cooperative, Greece

10:00 am



Breeding and Agricultural Supply Chain Expertise for a Fresh Look at Stevia Leaf Production and Processing

Gabriele Gusmini, Founder of the Plant Pathways Company, Inc., USA

10:30 am



Optimum Experiment Size for Stevia Trials

Todd Wehner, North Carolina State University, USA

11:00 am



Recent Agronomic Development on Stevia towards attaining Higher Productivity

Probir Kumar Pal, CSIR - Institute of Himalayan Bioresource Technology, India

11:30 am

Coffee Break



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Session 4: Stevia & Health Effects 2022 – Recent Advances & Perspectives

11:45 am



Effects of the Daily Consumption of Stevia on Glucose Homeostasis, Body Weight, and Energy Intake of Healthy Adults

John T. McLaughlin, University of Manchester, United Kingdom

12:15 pm



Metabolism and Effect of Steviol Glycosides and Steviol on Human Gut Microbiome

Sidd Purkayastha, Vice President, Head of Global Scientific & Regulatory Affairs at PureCircle/Ingredion Inc., USA

12:45 pm

Lunch Break

1:45 pm



Impact of Steviol Glycosides and Erythritol on the Human and *Cebus apella* Gut Microbiome

Karley Mahalak, United States Department of Agriculture, Eastern Regional Research Center, USA

2:15 pm



Feeding Stevia (*Stevia rebaudiana*) to Poultry: Effect on Dietary Energy and Nutrient Availability, Production and Health

Vasil Pirgozliev, Harper Adams University, UK

2:45 pm



***Stevia rebaudiana* Has the Potential to Improve Functional Recovery of Injured Peripheral Nerved in Diabetic Rats**

Armine Isoyan, Orbeli Institute of Physiology NAS RA, Armenia

3:15 pm

Coffee Break

3:30 pm

Short Oral Presentations (3 slots)



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Session 5: Stevia for Industrial Non-Food Applications

4:00 pm

This session will be reserved to all recent applications of Stevia in Non-food industries, e.g.:

- Pharmaceuticals
- Cosmetics
- Green Synthesis of Nanoparticles

Speakers and topics are still under review

Session 6: Stevia in Food Industry - Innovations & Technologies

5:00 pm



The Importance of Developing a Commercially Viable Solution - An Innovative Business Model to Accelerate Stevia Market Entry and Business Revenue

Lucy Dahlgren, Founder of the company Bayn Europe, Stockholm

5:30 pm



Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders

Maria Rosa Zorzenon, State University of Maringá, Brazil

The Scientific Committee invites academics and industrials to present their innovations in terms of Stevia Finished Products Formulation

Among Practical Cases:

- Stevia After-Taste Reduction Strategies
- Tips to blend stevia with sugar: critical point and balance



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- Stevia Encapsulation and micro-encapsulation
- Stevia Formulation in Beverages & Drinks
- Stevia Formulation as sweetener

6:00 pm

Short Oral Presentations (2 slots)

6:20 pm

Discussion - Questions/Answers with Attendees and Speakers

6:30 pm

Tasting & Scientific Awards

End of Stevia Congress 2022