

10th World Convention on Stevia Tasteful 2022

World Stevia Organization Stevia Tasteful 2022



Science, Formulation & Strategies

Lisbon, Portugal & Online

June 2-3, 2022



www.wso-site.com



10th World Convention on Stevia

Stevia Tasteful 2022: The Subtle Balance Science, Formulation & Exhibition

June 2-3, 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 2-3 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?

- Stevia & Health Effects 2022 – Recent Advances & Perspectives
- Stevia 2022 – Characterization & Optimization
- Stevia in Food Industry - Innovations & Technologies
- Stevia Breeding & Cultivation - 2022

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 Agronomic 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
Armine 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,
University of Manchester, United Kingdom



An Insight on the Future Therapeutic Application of Stevia Rebaudiana as Emerging Sweetener: A Way Forward for Sweetener Industry
Muhammad Farhan Jahangir Chughtai
KFUEIT, Pakistan



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 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



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 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



Best Stevia Product

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June 2, 2022

Welcome Note & Introduction Remarks

9h00



Stevia Tasteful 2022: Today and Tomorrow

*Prof. Gerd Birkenmeier, President of the World Stevia Organization,
University of Leipzig, Germany*

Session 1: Stevia & Health Effects 2022 – Recent Advances & Perspectives

9h30



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

10h00



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

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

10h30

Coffee Break

11h00



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



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11h30



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

12h00



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

Vasil Pirgozliev, Harper Adams University, UK

12h30

Lunch Break

Session 2: Stevia 2022 – Characterization & Optimization

14h00



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

Gertrud Morlock, Justus Liebig University Giessen, Germany

14h30



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

Maria Margarida Ribeiro, Polytechnic Institute of Castelo Branco, Portugal

15h00



Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy

Yuming Sun, Chinese Academy of Sciences, China

15h30



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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16h00



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

Xiaoyang Xu, Chinese Academy of Sciences, China

16h30

Coffee Break

17h00

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

17h30

Stevia Tasting Session of Day 1

18h30

End of First Day

21h15

Stevia Tasteful 2022 Speakers' Dinner (optional)

June 3, 2022

Session 3: Stevia in Food Industry - Innovations & Technologies



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8h30 Opening of the Second Day


8h35  **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

9h00  **Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders**


Maria Rosa Zorzenon, State University of Maringá, Brazil

9h30  **An Insight on the Future Therapeutic Application of *Stevia Rebaudiana* as Emerging Sweetener: A Way Forward for Sweetener Industry**
Muhammad Farhan Jahangir Chughtai, Khwaja Fareed University of Engineering & Information Technology, Pakistan

10h00  **Consumer Acceptability and Sensory Characterization of Steviol Glycosides (Rebaudioside A, D, and M)**

Sungeun Cho, Auburn University, USA

10h30 Coffee Break

11h00  **Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea**

Xiao Hua, Jiangnan University, China

11h30  **Stevia in Food Product Development: Formulation and Evaluation**

Rajnibhas Sukeaw Samakradhamrongthai, Prince of Songkla University, Thailand



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12h00



Stevia from Field to the Table - Case of Greece

Christos Stamatis, CEO of Stevia Hellas Cooperative, Greece

12h30

Lunch Break

Session 4: Stevia Breeding & Cultivation - 2022

14h00



Stevia Breeding & Cultivation- 2022

Buhara Yücesan, Bolu Abant Izzet Baysal University, Turkey

14h30



Breeding and Agricultural Supply Chain Expertise for a Fresh Look at Stevia Leaf Production and Processing 2

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

15h00



Optimum Experiment Size for Stevia Trials

Todd Wehner, North Carolina State University, USA

15h30

Coffee Break

16h00



Recent Agronomic Development on Stevia towards attaining Higher Productivity

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



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16h30	Short Oral Presentations A Molecular Approach for Production of Modified Stevia Sweetener with Enhanced Sweetening Index <i>M. Z. Abdin, Jamia Hamdard University, India</i>
17h00	Discussion - Questions/Answers with Attendees and Speakers
17h30	Stevia Tasting & Scientific Awards
18h30	End of Stevia Congress 2022