

Science, Formulation & Strategies

Lisbon, Portugal & Online June 2-3, 2022



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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



10° World Convention on Stevia

Stevia Tasteful 2022: The Subtle Balance

Science, Formulation & Exhibition

June 2-3, 2022 - Lisbon & Online

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

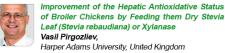
Improve Steviol Glycosides Productivity by **Optimizing Nitrogen Fertilization Strategy** Yuming Sun,

Institute of Botany, Jiangsu Province and Chinese Academy of Sciences, China Recovery of Steviol Glycosides from Industrial

Stevia By-Product, Preparation and Practical







Stevia Breeding & Cultivation 2022 Buhara Yücesan, Bolu Abant Izzet 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 Isovan. 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 Drving 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,



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

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

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

The Chromosome-Level Stevia Genome Provides

Maria Margarida Ribeiro,



Jiangsu Province and Chinese Academy of Sciences,



Solution - An Innovative Business Model to Accelerate Lucy Dahlgren,

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



Prince of Songkla University, Thailand Consumer Acceptability and Sensory Characteriza-







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





www.wso-site.com

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

Karlev Mahalak.

Collection?

Polytechnic Institute of Castelo Branco, Portugal







The Importance of Developing a Commercially Viable Stevia Market Entry and Business Revenue

Founder of the company Bayn Europe, Stockholm



Rajnibhas Sukeaw Samakradhamrongthai,



tion of Steviol Glycosides (Rebaudioside A, D, and M)









June 2, 2022

Welcome Note & Introduction Remarks



9h00

9h30

10h00

10h30

11h00

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



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



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

Coffee Break



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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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



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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





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









The Chromosome-Level Stevia Genome Provides Insights into Steviol Glycoside Biosynthesis Xiaoyang Xu, Chinese Academy of Sciences, China
Coffee Break
Short Oral Presentations
Micro-RNA Interference Approach Targeting Key Genesof Steviol Glycoside Biosynthetic Pathwayto Increase Reabaudioside -A to Stevioside Ratio in Stevia Rebaudiana Kudsiya Ashrafi, Center for Transgenic Plant Development, India
Stevia Tasting Session of Day 1
End of First Day
Stevia Tasteful 2022 Speakers' Dinner (optional)

June 3, 2022

Session 3: Stevia in Food Industry - Innovations & Technologies



Opening of the Second Day

8h30

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



9h30

10h00

10h30

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

Maria Rosa Zorzenon, State University of Maringá, Brazil



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*



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

Sungeun Cho, Auburn University, USA

Coffee Break



Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea *Xiao Hua*, *Jiangnan University, China*



Stevia in Food Product Development: Formulation and Evaluation Rajnibhas Sukeaw Samakradhamrongthai, Prince of Songkla University, Thailand





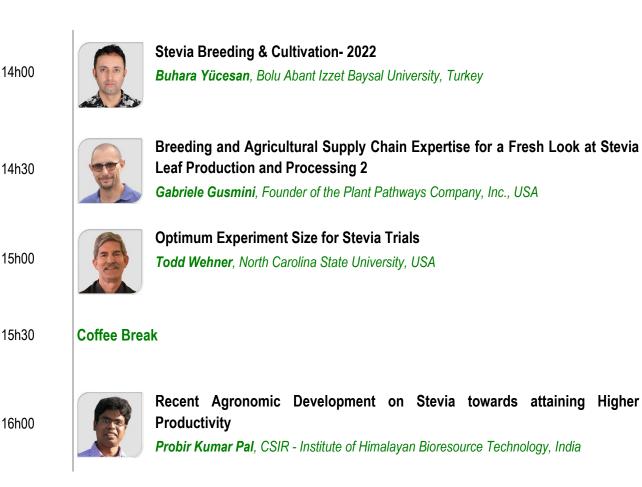


Stevia from Field to the Table - Case of Greece Christos Stamatis, CEO of Stevia Hellas Cooperative, Greece

12h30

Lunch Break

Session 4: Stevia Breeding & Cultivation - 2022





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