

# Stevia Tasteful 2014

June 19-20, 2014 – Berlin, Germany

Day 1 - June 19, 2014

Chaired by *Marvin Edeas & Thomas Hoffman*

8h00 Registration of Attendees

9h00 **Metabolic Syndrome, Cancer and Neuro-Degenerative Disease: Where is the Red Line? Stevia & Preventive Medicine: The Perfect Target**  
*Marvin Edeas, Chairman of ISANH & Founder of WSO, France*

## Session 1: Recent Advances on Stevia Sciences

9h45 **Stevia and its Impact on Health - Food or Medicine?**  
*Per Bendix Jeppesen, Aarhus University, Denmark*

10h15 **Effects of Rebaudioside A on Adipocyte Function**  
*Dominik Kraus, School of Dentistry, University of Bonn, Germany*

10h30 Coffee Break

11h00 **Stevia Rebaudiana Improves the Antioxidant Activity and Palatability of Green Coffee Extracts**  
*Yaroslav Shevchenko, Technische Universität Berlin, Germany*

11h30 **Effects of Stevia Extracts on Oral Biofilms**  
*Matthias Frentzen, School of Dentistry, University of Bonn, Germany*

12h00 **An Efficient in Vitro Regeneration System and Synthetic Seed Production in Stevia**  
*Buhara Yücesan, Abant İzzet Baysal University, Turkey*

12h15 Discussion & Remarks

12h30 Lunch Break

## Session 2: Food & Beverages Formulation – The Subtle Balance Innovations & Technologies

14h00 **Stevia as an Innovation in the Food and Beverage Sector**  
*Nikolai Reynolds, Head of Ipsos InnoQuest, Bonn, Germany*

14h45 **Molecular Determinants of the Sweet-Bitter Janus Head of Steviol Glycosides and Development of Novel Quantitation Tools**  
*Thomas Hofmann, Center of Life and Food Sciences Weihenstephan, Technische Universität München, Germany*

15h30 Coffee Break & Tasting Session

*Stevia & Stevia Related Products will be presented by Belan, Eckes Granini, Wisdow Brands Natural & Many Others*

16h00 **Reduction of Bitter Aftertaste in Stevia Extracts via Specific Enzymatic Conversion**  
*Sebastian C. Spohner, University of Applied Sciences Mittelhessen, Giessen, Germany*

16h30 **Insight in trade-offs with the Sensus Sweetness Tool**  
*Matthew de Roode, Sensus, The Netherlands*

17h00 **Green Sugar® – A Healthy Sugar, Natural Non Caloric Sweetener used in the Human Nutrition**  
*Romulus Scorei, University of Craiova, Romania*

17h15 **Posters Presentations:** Each Poster will be presented during 5-10 minutes

**'Green Stevia' – A Natural Sweetener for Organic Food Products – A Danish Innovation Project**  
*Kai Grevsen, Aarhus University, Denmark*

**In Vitro Culture & Acclimation Process of Stevia Rebaudiana**  
*Maria Joao Sousa, Escola Superior Agrária-Instituto Politécnico de Bragança, Portugal*

**Introducing Stevia to Turkey: A New Crop & Product**  
*Mustafa Karhan, Akdeniz University, Turkey*

**Photosynthetic Activity of Stevia Rebaudiana Plants from In Vivo & Ex Vitro Conditions & its Relation to the Accumulation of Steviol Glycosides**  
*Zaneta Michalec-Warzecha, Polish Academy of Sciences, Poland*

**Chemical Variations in Open Pollinated Stevia Rebaudiana Plants in the Mediterranean Region of Turkey**  
*Kenan Turgut, Akdeniz University, Turkey*

17h45 End of First Day

19h30 **Stevia Tasteful 2014 Dinner**  
*You can register for the dinner with the online registration form.*

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**Day 2 - June 20, 2014**  
*Chaired by Marilyn Vian & Ursula Wölwer-Rieck*

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**Session 3: Extraction, Purification & Characterization of Stevia:**  
**All you need to know from A to Z**

- 9h30 **Determination, Separation, Analysis, Detection and Quantification of Steviol Glycosides & Further Constituents in Stevia Rebaudiana**  
*Ursula Wölwer-Rieck, University of Bonn, Germany*
- 10h15 **Aqueous Extraction at Room Temperature of Steviosides Content in Dried Leaves of Stevia Rebaudiana B. using the Extractor Naviglio. Comparison with Conventional Hot Infusion**  
*Daniele Naviglio, University of Naples Federico II, Italy*
- 10h45 Coffee Break
- 11h15 **Glycosides from Stevia Rebaudiana Leaves: A Comparison Between Supercritical CO<sub>2</sub> Extraction and Solvent Extraction**  
*Deborha Decorti, University of Udine, Italy*
- 11h30 **All you Need to Know about Stevia Glycosides Extraction & Separation**
  - *Conventional & Non-Conventional Methods:Ultrasounds , Microwaves, Supercritical Fluids,...*
  - *Innovative Method for Stevia glycosides Separation and Quantification : HP-TLC*
  - *Presentation of Laboratory & Pilot Equipments**Marilyn Vian, GREEN Extraction Group, Avignon, France*
- 12h15 **Discussion - Questions/Answers with Attendees and Speakers**  
**Presentation – Horizon 2020 Project**
- 12h30 **Stevia Awards 2014: Nominations for WSO Awards**
  - *Stevia Tasteful Award 2014 - Finish Product Category*
  - *Stevia Tasteful Award 2014 - Extract Category*
- 12h45 **Lunch Break & End of Stevia Convention 2014**

