The Best Stevia Product/Extract of the Year is organized during Stevia Tasteful Convention.

You can nominate nominate your products related to stevia to win the Stevia Tasteful 2022 Awards. Please send us 5 samples of each product **by May 23**. Please follow this link for more information.

Address for sending the samples for selection: 15 rue de la Paix, 75002 Paris, France.

The results will be announced after a deliberation at the end of Stevia Tasteful 2022, on June 3.

The Tasting procedure is, on the one hand, based on the sensory analysis such as general taste of the product, first impression taste, after-taste, odor, appearance, and other organoleptic criteria.

On the other hand, it takes into account other parameters which are important to the customer such as clear information on the ingredients, the packaging, is it easy to prepare, directions for use...

Our panel is composed of : Tea & Coffee Tasters, Oenologists, Gastronomic Experts, Cookers, Food & Beverage Experts, and Stevia Tasteful attendees. Each member of the jury will have to fill in, separately and independently, a special tasting sheet which includes the different parameters.

All criteria receive a mark between 0 and 100 given by each panellist. In order to guarantee a fully objective judgment, all the scores are added up and averaged to a final percentage.

This is not simple blind tasting, but an overall assessment of the quality of the product presented, including the ingredients used.

Our large panel provides a precise evaluation of the product regarding various criteria. This evaluation is used in two ways:

- To award the products
- To give provider a precise evaluation of their product

The products are awarded according to the following conditions:

- Three leaves for products with 85% and more of total marks
- Two leaves for products with marks between 75% and 85%
- One leaf for products with marks between 65% and 75%

A precise graphic with the average marks is provided for each product and given to provider. This report is a important tool since it provide many independent information about the product. This report gives to the provider the keys to improve his product by choosing targeted ways.

In order to facilitate the products analyze, WSO Stevia Tasteful awards are divided in two categories:

Stevia Tasteful Award 2022 - Finished Product Category

For example : products made with stevia, or stevia extract: chocolate, beverage, cakes…

Stevia Tasteful Award 2022 - Extract Category
For example : products used as sweetener for cooking or flavouring

You are interested to submit your extract / product for Stevia Award 2022, please contact us at wso(at)wso-site.com

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