

# Stevia Tasteful 2014

June 19-20, 2014 – Berlin, Germany

Day 1 - June 19, 2014

Chaired by Thomas Hoffman

8h00 Registration of Attendees

## 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**

