

World Stevia Organization

8th World Convention
Stevia Tasteful 2018



Stevia Tasteful 2018

Science, Formulation & Exhibition

June 4 - 5, 2018
Berlin, Germany



www.wso-site.com

8th WSO World Congress on Stevia Tasteful 2018

Science, Formulation & Extraction Food & Beverages Formulation: The Subtle Balance

June 4-5, 2018 - Berlin, Germany

Dear Colleagues,

As President of the World Stevia Organisation (WSO), it is a pleasure for use to announce the organization of the **8th World Congress on Stevia**, which will be organized in Berlin on June 4-5, 2018.

Stevia as a Preventive Factor

Stevia is currently considered as the "green gold", as natural sweetener used to reduce sugar and synthetic sweeteners as aspartame or sucralose. Moreover, Stevia as a natural and antioxidant ingredient can be used for the prevention of chronicle diseases such as obesity, diabetes, cancer, and cardiovascular diseases.

Why a specific Conference dedicated to Food and Beverages Formulated with Stevia?

Nowadays, consumers need a neutral taste adapted to their culture. During the fourth previous editions of Stevia World Congress held since 2010, the main question remained unanswered was "How to limit and hide the after-taste of Stevia in Food & Beverages?"

The main challenge of the 8th World Congress on Stevia and Food & Beverages will to find the perfect combination in terms of formulation and to determinate how to reach the perfect balance. The scientific committee will invite academic, experts and industrials to present their latest researches, innovations and successful products formulated with Stevia.

We are still sure that Stevia will play a major role in the prevention of many chronicle diseases. For the future, I'm afraid of the risk that consumers don't accept Stevia formulated products if industrials can't anticipate and find an urgent solution for Stevia Taste. We have to react quickly to insure the future of Stevia as natural sweetener.

What will be the objectives of Stevia Tasteful 2018?

- To highlight recent advances and scientific researches on Stevia and Stevia related products
- To discuss about the impact of formulation on Stevia taste and after-taste
- To present new innovations to reduce Stevia After Taste in finish products
- To show the latest marketing tools used to present Stevia and persuade consumers to use it

Discussion: At the end of the convention, we will have a strategic discussion about Stevia and the latest regulatory issues and we will talk about Stevia Business Development-Current Status and Future Growth.

Stevia Tasteful Awards 2018

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 discerned the Stevia Tasteful Awards 2018. Two categories will be awarded:

- Stevia Tasteful Award - Finish Product Category
- Stevia Tasteful Award - Extract Category

We look forward welcoming you in Berlin in June 2018.

Prof. Gerd Birkenmeier
University of Leipzig, Germany
President of WSO
president@wso-site.com

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Agenda

Day 1 – June 4, 2018

08:00 Welcoming & Registration of Attendees

08:55 Opening of the 8th WSO World Congress on Stevia Tasteful

Session 1: Recent advances on Stevia sciences

09:00 **Sugar: Devil or savior - looking behind the scene**
Gerd Birkenmeier, President of WSO, University of Leipzig, Germany

09:30 **James May: pioneer in natural health and father of stevia**
Michael May, Wisdom Natural Brands, USA

10:00 **Sugar, glycation & ageing**
Marvin Edeas, Institut Cochin, Université Paris Descartes, France

10:30 Coffee Break

11:15 **Mechanisms of sugar toxicity reside in intestinal hormone responses – sweet solutions of the problem?**
Andreas Pfeiffer, Charité Universitaetsmedizin Berlin, Germany

11:45 **Insulin-mimetic and antioxidant activities exerted by steviol glycosides in a Glut4-expressing cell model**
Cecilia Prata, University of Bologna, Italy

12:15 Questions & discussion

12:30 Lunch Break

14:00 **Leaf extracts of stevia rebaudiana protect beta cells against glucotoxicity or lipotoxicity**
Marco Bugliani, University of Pisa, Italy

14:15 **Stevioside potentiates trpm5 channels which leads to increased taste perception and prevents the development of diabetes in mice**
Koenraad Philippaert, VIB - KU Leuven Center for Brain & Disease Research, Belgium

14:30 **TRPM5 modulation by rebaudioside A and effects on glucose homeostasis in type 2 diabetic humans**
Caroline Simoens, KU Leuven, Belgium

Session 2: Cultivation, extraction, purification & characterisation of Stevia

14:45 Stevia cultivation at higher latitudes in Europe - a case study from southwestern Germany
Sebastian Munz, University of Hohenheim, Germany

15:15 Biochemical properties of hydroponic stevia rebaudiana extract in the stress conditions
Anush Aghajanyan, Yerevan State University, Armenia

15:45 Coffee Break

16:15 HPTLC analysis of steviol glycosides and (iso)steviol in Stevia products
Gertrud Morlock, Justus Liebig University Giessen, Germany

16:45 What is going on in Stevia agriculture, where we are now?
Buhara Yücesan, Abant İzzet Baysal University, Turkey

17:15 Discussion – Questions/Answers between delegates

18:00 End of the first day

20:00 Stevia Tasteful Dinner at Steigenberger Hotel Berlin
Appointment in the lobby of the hotel.
If you would like to participate, please register online or contact the staff on site.

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Day 2 – June 5, 2018

08:55 Opening of the second day

Special Session: Present & prospect of Stevia in the World

09:00 Present and prospect of stevia in Indonesia and Asia

Kartika Antono, PT Multistrada Agro International, Indonesia

09:15 Present and prospect of Stevia in Rwanda and Africa

Simon Girdlestone, Stevia Life Sweeteners, Rwanda

Julian Green, Stevia Life Sweeteners, Rwanda

Session 3: Stevia in Practice – Formulation, Innovations & Technologies

09:30 Presentation of SW227: a stevia variety with low bitterness and aftertaste for fresh and dry leaf market

Cheryl Parris, S&W Seed Company, USA

10:00 Different production methods for the evolution of first to second, and now third generation of Steviol glycosides

Oliver Yu, Sweegen, USA

Coffee Break, Stevia Tasting & Speed Collaboration:

10h30 – 11h30

Stevia Tasting

The Stevia Tasting allows all attendees to taste and discover the extracts and finish products with Stevia.

The sensory analysis of attendees will be appreciated: such as general taste of the product, first impression taste, after taste, odor, appearance, and other organoleptic criteria.

Among the products/extracts which will be presented:

Lemon black ice tea (*Sweegen, USA*)

Teas-Hibiscus Mate (*Wisdom Natural Brands, USA*)

Water Drops-Mixed Berry (*Wisdom Natural Brands, USA*)

Sweet Drops-Caramel (*Wisdom Natural Brands, USA*)

Mulli-Zucker (*MGO GmbH, Germany*)

Stevia Convention Speed Collaboration

This session is dedicated to all attendees, academics, start-ups and industrials who are looking for collaboration: each attendee can present his project during one or two minutes to other attendees.

If you would like to take part to the Stevia Tasting or Stevia Convention Speed Collaboration, please contact us.

11:30 Sugar reduction in food applications with rebaudioside M, produced by fermentation

Marco van den Berg, DSM Biotechnology Center, The Netherlands

11:45 **Cultivated and landraces stevia rebaudiana diversity: Developing SSR and SNP identification through reduced-representation library**
Valérie Schurdi-Levraud, INRA Université de Bordeaux, France

12:00 **Effects of stevia on synaptic plasticity and NADPH-oxidase level of CNS in conditions of metabolic disorders caused by fructose**
Armin Isoyan, Orbeli Institute of Physiology, Armenia

12:15 Lunch Break

14:00 **Enzymatic method for quantification of stevioside**
Jamorn Somana, Mahidol University, Thailand

14:15 **Differences on composition of stevia leaves and branches affect extract properties and membrane performance during clarification by microfiltration**
Beatriz Torrestiana-Sanchez, Instituto Tecnológico de Veracruz, México

14:30 **Screening for Stevia Rebaudiana response to septoria leaf blotch in controlled conditions**
Cécile Hastoy, INRA Université de Bordeaux, France

14:35 **World first skin enhancement system improving electrochemical matrix and formed by steviol glycosides and aglycone complexation catalyzed by exopolysaccharides**
Jean-Yves Bruxer, Sethic Innovation Labo, Japan

Session 4: Stevia 2018 - Strategic Discussion

14:40 **How to combine marketing, consumers and science?**
Sai Prakash Chaturvedula, Wisdom Natural Brands, USA

15:15 **Discussion - Questions/Answers with Attendees and Speakers**

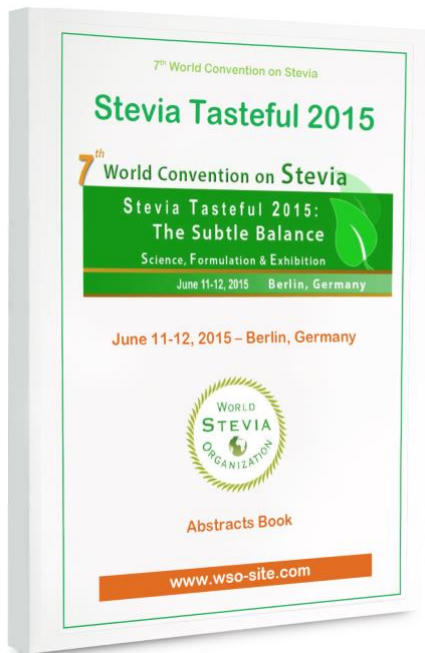
15:30 Coffee Break

16:00 **Feedback and suggestions for future WSO**

16:30 **Father of Stevia Award Ceremony**

17:00 **Conclusion of Stevia Tasteful 2018**

Abstracts Books



Each participant will receive a detailed abstract on each session and a summary and/or power point presentations of different interventions.

If you cannot participate in the convention, you may order the abstracts [book by clicking here.](#)

You can also order the abstracts books of the previous editions.

Contacts

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