

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 present the latest regulations
- 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 last Regulatory Issues and we will talk about Stevia Business Development-Current Status and Future Growth.

Stevia Tasteful Awards 2018

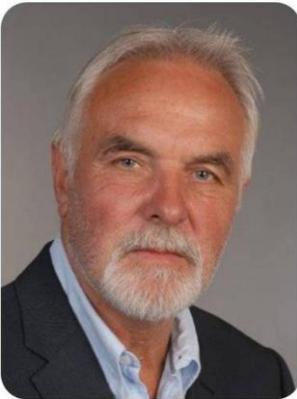
At the end of the conference, the attendees will be invited to taste and judge some Stevia Finish Products and Stevia Extracts in order to discerned the Stevia Tasteful Awards 2018. Two categories will be awarded:

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

We look forward welcoming you in Berlin in June 2018.

Prof. Gerd Birkenmeier
President of WSO
president@wso-site.com

Stevia Tasteful 2018 Speakers



Sugar: Devil or savior - looking behind the scene

Gerd Birkenmeier, *President of WSO, University of Leipzig, Germany*

Prof. Gerd Birkenmeier, current President of World Stevia Organization, provides 5 strategies to reduce the sugar intake and to promote the use of Stevia:

- Increasing the efforts in education of children and adults to use traditional diets over highly processed foods and drinks that parallels to the increase in obesity, diabetes, and other diet-related chronic diseases.
 - To influence policy makers and health professionals to promote public regulation and market intervention such as taxation, pricing, ban, and restriction of advertising.
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- To promote the use of naturally-sourced stevia sweetener products that can improve the diets and health of people globally by addressing sugars and calories in food.
 - To support sustainable stevia production through responsible cultivation and ensuring accurate analytical methods for measuring the purity of stevia extracts.
 - To promote Stevia cultivation through farmers in developing countries to prevent later cost-expenditures of their healthcare system.



Mechanisms of sugar toxicity reside in intestinal hormone responses – sweet solutions of the problem?-

Andreas Pfeiffer, *Charité Universitaetsmedizin Berlin, Germany*

According to a recent publication from Prof. Pfeiffer: "Excessive sugar intake is associated with higher risk of insulin resistance and type 2 diabetes (T2D). Recently, Prof. Pfeiffer reported that Palatinose (isomaltulose), a 1,6-linked glucose-fructose dimer that is completely digested and absorbed in the small intestine, improved glucose homeostasis and prevented fatty liver compared with 1,2-linked sucrose. Palatinose intake reduced postprandial glucose-dependent insulinotropic peptide (GIP) and insulin release in mice. Postprandial insulin secretion and glycemic excursions are regulated by the stimulation of incretin hormones.

These intestinal peptides are glucagon-like peptide 1 (GLP-1) and GIP.



Sugar & ageing: how to decrease all related diseases to glycation?

Marvin Edeas, *Institut Cochin, Université Paris Descartes, France*

The advanced glycation end products (AGEs) are one strategic target in many clinical studies. How can they affect mitochondria and microbiota homeostasis? Their effects on oxidative stress, Redox status, genes expressions, inflammation, metabolism, ATP production and how they shape the gut and skin microbiota? I will highlight the following points:

- Can AGE inhibitors and stevia will be a potential strategy for the prevention of lifestyle-related diseases such as diabetic complications?
 - Can stevia be used as a pharmaceutical drugs or dietary supplements?
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- What is the importance and level of contribution of food-derived advanced glycation end products to the body pool of AGEs?
 - What is the impact of stevia on mitochondria and cellular metabolism?
 - What is the impact of stevia on gut microbiota? Can stevia affect the diversity and quality of gut microbiota?



What is going on in Stevia agriculture, where we are now?

Buhara Yücesan, *Abant Izzet Baysal University, Turkey*

In spite of popularity of Stevia in public-manner, Stevia is not able to take place where it deserves. With a closer look on the efforts on Stevia science, agricultural costs affected by breeding, selection, harvesting, quality control, climate seems pivotal problems to development of the business. It is noteworthy to say that leaf quality in terms of composition of the value-added steviol glycosides should be considered as a strategy for the science and business. The recent studies on genetic make up of steviol glycoside mechanisms as an alternative approach on breeding studies, and efficient stevia seedling production techniques seem to have potential to put aside all shortcomings in near future.



Biochemical properties of hydroponic stevia rebaudiana extract in the stress conditions

Anush Aghajanyan, *Yerevan State University, Armenia*

Stevia rebaudiana contains diterpenoid glycosides (steviosides) having attracted interest for its potential use as sweetener, at the same time it has antihyperglycemic effects. Steviosides demonstrate increased insulin secretion and sensitivity in different animal models. The wild species of this plant do not grow in Armenia, so hydroponic Stevia is of interest for commercial aims everywhere. In the present study Dr Aghajanyan's team has evaluated some biochemical properties of hydroponic SR aqueous extract in a hyperglycemia induced by immobilization stress in rabbits after oral treatment. The results of this study will be presented in Berlin.



HPTLC analysis of steviol glycosides and (iso)steviol in Stevia products

Gertrud Morlock, *Justus Liebig University Giessen, Germany*

Newest results on analysis of steviol glycosides are presented by Prof. Morlock. In certain food milieus or by processing or during storage, steviol glycosides may degrade. Thus, a planar chromatographic method was developed that separated both at one go, the group of steviol glycosides as well as their reported breakdown products steviol and isosteviol. Also, it is demonstrated that a fast and efficient analytical method strongly supports quality control. An example of a sample is given that claimed to contain steviol glycosides, but was falsified with cheaper synthetic sweeteners.



Stevia cultivation at higher latitudes in Europe - a case study from southwestern Germany

Sebastian Munz, *University of Hohenheim, Germany*

For the optimization of agronomic practices in stevia cultivation at higher latitudes in Europe, more knowledge is required concerning the influence of temperate environmental conditions on plant growth and yield of steviol glycosides. Our study demonstrated that high yields of dry leaves (6000–7800 kg ha⁻¹), total SVglys (720–1023 kg ha⁻¹), and rebaudioside A (RA, 220–376 kg ha⁻¹) can be achieved. Further, we highlight the importance of future studies regarding physiological responses of stevia under dynamic environmental conditions also taking into account genotypic architectural traits in relation to light interception.



Insulin-Mimetic and Antioxidant Activities exerted by steviol glycosides in a Glut4-expressing cell model

Cecilia Prata, *University of Bologna, Italy*

Stevia rebaudiana Bertoni possess a high content of sweet diterpenoid glycosides in its leaves, mainly stevioside and rebaudioside A, which are used as noncaloric, natural sweeteners. The aim of the study was to deepen the knowledge about the insulin-mimetic effect exerted by four different mixtures of steviol glycosides, rich in stevioside and rebaudioside A, in a cell model expressing the insulin dependent glucose transporter, Glut4. The potential antioxidant activity of steviol glycosides was also assessed, as oxidative stress is associated with diabetes. The insulin-mimetic effect and the antioxidant property exerted by steviol glycosides suggest their potential beneficial role in the co-treatment of diabetes and in health maintenance.



Cultivation and production of Stevia Leaf Extract in China

Jason Shen, *Qingdao Nutralong Pharmachem Co., China*

- Stevia leaf cultivation
- Stevia extract production
- New technology in stevia leaf cultivation and production in China
- Qufu Haigen/Nutralong advantage in Stevia



Reduction of sugar by bakery products through the application of stevia extracts

Iryna Smetanska, *Hochschule Weihenstephan-Triesdorf, Germany*



How to combine marketing, consumers and science?

Sai Prakash Chaturvedula, *Wisdom Natural Brands, USA*

The complete list of speakers will be available soon.

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Preliminary Agenda

Day 1 – June 4, 2018

08:00 Welcoming & Registration of Attendees

09:00 Opening Ceremony by Stevia Tasteful World Congress Chairmen

Session 1: Recent Advances on Stevia Sciences

9h00 – 12h30

*Stevia and health 2018: what is new?
Strategic role of stevia to prevent diabetes, obesity and metabolic syndrome
Stevia and gut health*

09:05 **Sugar: Devil or savior - looking behind the scene**
Gerd Birkenmeier, President of WSO, University of Leipzig, Germany

09:35 **Sugar & ageing: how to decrease all related diseases to glycation?**
Marvin Edeas, Institut Cochin, Université Paris Descartes, France

10:05 **Mechanisms of sugar toxicity reside in intestinal hormone responses – sweet solutions of the problem?-**
Andreas Pfeiffer, Charité Universitaetsmedizin Berlin, Germany

10:35 – 11h20 Coffee Break & Poster Session

11:20 **Insulin-Mimetic and Antioxidant Activities exerted by steviol glycosides in a Glut4-expressing cell model**
Cecilia Prata, University of Bologna, Italy

11:50 **Short oral presentations upon abstracts submission**

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

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

12:30 – 14h00 Lunch Break & Poster Session

Session 2: Cultivation, Extraction, Purification & Characterisation of Stevia

14h00 – 18h00

*Cultivation to improve overall steviol glycoside content
Plant breeding and other technologies for high value steviol glycosides
Novel innovation in extraction and isolation
New methods in analytical studies*

14:00 Biochemical properties of hydroponic stevia rebaudiana extract in the stress conditions
Anush Aghajanyan, Yerevan State University, Armenia

14:30 HPTLC analysis of steviol glycosides and (iso)steviol in Stevia products
Gertrud Morlock, Justus Liebig University Giessen, Germany

15:00 What is going on in Stevia agriculture, where we are now?
Buhara Yücesan, Abant Izzet Baysal University, Turkey

15:30 – 16h15 Coffee Break & Poster Session

16:15 Cultivation and production of Stevia Leaf Extract in China
Jason Shen, Qingdao Nutralong Pharmachem Co., China

16:45 Short Oral Presentations upon Abstracts Submission

18:00 End of the first day

20:00 Stevia Tasteful Dinner

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Day 2 – June 5, 2018

08:55 Opening of the second day

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

Formulation and application in food and beverage industry

Stevia stability

How to overcome after-taste concern?

Stevia After-Taste Reduction Strategies

Tips to blend stevia with sugar: critical point and balance

Stevia Encapsulation and micro-encapsulation

09:00 Reduction of sugar by bakery products through the application of stevia extracts

Iryna Smetanska, Hochschule Weihenstephan-Triesdorf, Germany

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

Dan Gardner, S&W Seed Company, USA

10:00 Stevia, a Natural, Sustainable, Non-caloric Sweetener for food and beverage Applications

Sidd Purkayastha, PureCircle Limited, USA

10:30 Coffee Break & Poster Session

11:00 Different production methods for the evolution of first to second, and now third generation of Steviol glycosides

Oliver Yu, Sweegen, USA

11:30 Short Oral Presentations upon Abstracts Submission

The Scientific Committee invites academics and industrials to present their innovations in term of Stevia Finish Products Formulation

12:30 – 14:00 Lunch Break & Poster Session

Session 4: Stevia 2018 - Strategic Discussion

14:00 – 16:00

Stevia and regulatory issues in 2018: Where are we now?

Stevia and marketing: How to use the Nutri-Score over the packaging?

Stevia business development: current status and future growth

14:00 How to combine marketing, consumers and science?

Sai Prakash Chaturvedula, Wisdom Natural Brands, USA

14:30 Short Oral Presentations upon Abstracts Submission

15:00 Discussion - Questions/Answers with Attendees and Speakers

15:30 – 16:00 Coffee Break & Poster Session

16:00 Posters Presentations

17:00 Conclusion of Stevia Tasteful 2018

Practical Information

Conference Venue / Special rate for accommodations

The convention will be held at **Steigenberger Hotel Berlin** - Los-Angeles-Platz 1 | 10789 Berlin, Germany.

Please visit the conference website for all practical information about the special rate for accommodations.

Registration

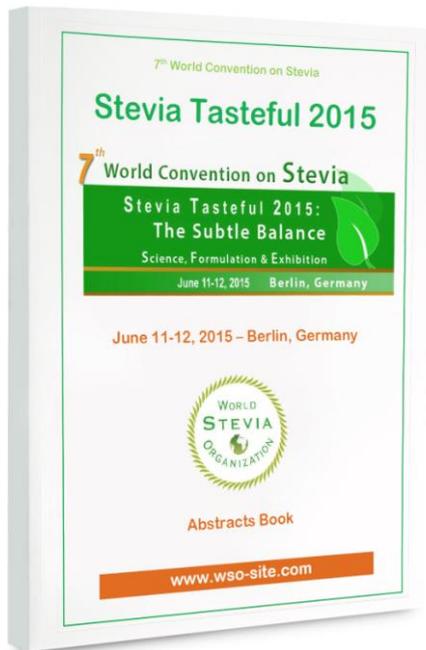
	Until March 15, 2018	From March 16 to May 15, 2018	From May 16, 2018 & On site
Academics			
WSO Members	€ 145	€ 275	€ 425
Normal Rate	€ 395	€ 525	€ 675
Industrials			
WSO Members	€ 645	€ 745	€ 900
Normal Rate	€ 895	€ 995	€ 1150

To register, please use the online registration form on www.wso-site.com or [by clicking here](#).

Special Discount for WSO Members

As member of WSO, you can have a discount of **250€** on your registration fees by using the promotional code you received by email. Please take on consideration that this code is available **only for members** already confirmed. For further information, please contact us.

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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