Welcome to the 10th World Convention on Stevia

Stevia Tasteful 2022: The Subtle Balance
Science, Formulation & Exhibition

June 2-3, 2022 - Radisson Blu Hotel - Lisbon, Portugal & Online
What to expect during Stevia Tasteful 2022?
What to Expect

10th World Convention on Stevia

World Stevia Organization

+23 Communications

Join us on June 2-3, 2022 - Radisson Blu Hotel - Lisbon, Portugal & Online
Book of Abstracts and Videos

World Stevia Organization

10th World Convention on Stevia Tasteful 2022

Book of Abstracts

+23 Communications

Lisbon, Portugal & Online
June 2-3, 2022
THANKS TO ALL WSO SPEAKERS
STEVIA 2022 CONFIRMED SPEAKERS

NanoGIT+Active and Super-Hyphenations - Detecting the Essentials of Food
Gertrud Morlock,
Justus Liebig University Giessen, Germany

Optimum Experiment Size for Stevia Trials
Todd Wehner,
North Carolina State University, USA

Steviol Glycosides Profile in Stevia rebaudiana Bertoni Hairy Roots Cultivated Under Oxidative Stress-Inducing Conditions
Marta Libik-Koniczczyn,
Polish Academy of Sciences, Poland

Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy
Yuming Sun,
Institute of Botany, Jiangsu Province and Chinese Academy of Sciences, China

Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders
Maria Rosa Zorzenon,
State University of Maringá, Brazil

Stevia from Field to the Table - Case of Greece
Christos Stamatis,
CEO of Stevia Hellas Cooperative, Greece

Metabolism and Effect of Steviol Glycosides and Steviol on Human Gut Microbiome
Sidd Purkayastha,
Vice President, Head of Global Scientific & Regulatory Affairs at PureCircle/Ingregion Inc., USA

Impact of Steviol Glycosides and Erythritol on the Human and Cebus apella Gut Microbiome
Karley Mahalak,
United States Department of Agriculture, Eastern Regional Research Center, USA

Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea
Xiao Hua,
Jiangnan University, China

What Can Molecular and Biochemical Markers Tell Us About a Stevia rebaudiana Genotypes’ Collection?
Maria Margarida Ribeiro,
Polytechnic Institute of Castelo Branco, Portugal
Improvement of the Hepatic Antioxidative Status of Broiler Chickens by Feeding them Dry Stevia Leaf (Stevia rebaudiana) or Xylanase
Vasil Pirgozliev,
Harper Adams University, United Kingdom

Stevia Breeding & Cultivation 2022
Buhara Yücesan,
Bolu Abant Izzet Baysal University, Turkey

Recent Agronomic Development on Stevia towards a Tentative of Higher Productivity
Probir Kumar Pal,
CSIR - Institute of Himalayan Bioresource Technology, India

Stevia rebaudiana Has the Potential to Improve Functional Recovery of Injured Peripheral Nervous in Diabetic Rats
Armine Isoyan,
Orbeli Institute of Physiology NAS RA, Armenia

Effects of the Daily Consumption of Stevia on Glucose Homeostasis, Body Weight, and Energy Intake of Healthy Adults
John T. McLaughlin,
University of Manchester, United Kingdom

Branding Stevia Sustainability through Commercial Viable
Lucy Dahlgren,
Founder & CEO of THiS Less-is-more Group AB, Sweden

An Insight on the Future Therapeutic Application of Stevia Rebaudiana as Emerging Sweetener: A Way Forward for Sweetener Industry
Muhammad Farhan Jahangir Chughtai
KFUEIT, Pakistan

Breeding and Agricultural Supply Chain Expertise for a Fresh Look at Stevia Leaf Production and Processing
Gabriele Gusmini,
Founder of Plant Pathways Company, Inc., USA

Stevia in Food Product Development: Formulation and Evaluation
Rajnibhas Sukeaw Samakradhamrongthai,
Prince of Songkla University, Thailand
Effects of the Daily Consumption of Stevia on Glucose Homeostasis, Body Weight, and Energy Intake of Healthy Adults

John T. McLaughlin, University of Manchester, United Kingdom

Does Sweetness with or without calories in real-life doses affect:

• Energy intake (EI) ?
• Body weight (BW) ?
Metabolism and Effect of Steviol Glycosides and Steviol on Human Gut Microbiome

*Sidd Purkayastha, PureCircle/Ingregion Inc., USA*

- Study of Reb D and Reb M or their isomers
- Investigation of the Metabolic deglycosylation of
  - Reb D and Reb M
- Investigation of the human gut microbiome profile
  (presence/absence of steviol glycosides/steviol metabolite)
What is the response of human gut microbiota to:

• A common commercial combination of SGs and erythritol?

• Erythritol alone?
Stevia Rebaudiana Enhances Functional Recovery of Injured Sciatic Nerves in High-Fructose Diet Rats

Armine Isoyan, Orbeli Institute of Physiology NAS RA, Armenia

The relationship between steviosides and metabolic disorders associated with neurological dysfunctions.

The preventive efficacy of stevioside against metabolic disorder associated with traumatic sciatic nerve injury.
Dietary stevia increased hepatic carotenoid concentration in broilers/laying hens and the yellowness egg yolks.

It increased in hepatic vitamin E and coenzyme Q10 concentrations.

It had no impact broiler performance, egg production variables.
A planar on-surface all-in-one nanoGIT+active system can be used to identify activity conversions during digestion or metabolization.

Hyphenation with high-resolution mass spectrometry is demonstrated directly from the active zone on surface of the planar assay, making HPTLC a straightforward method for analysis of Stevia products.
What can Molecular and Biochemical Markers Tell Us About Stevia rebaudiana Genotypes' Collection?

Maria Margarida Ribeiro, Polytechnic Institute of Castelo Branco, Portugal

How to appropriately genotype *S. rebaudiana* accessions grown in the same plot using microsatellite markers, including two steviol glycosides biosynthesis functionally involved markers?
Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy?

Yuming Sun, Chinese Academy of Sciences, China

✓ How to optimize the productivity of steviol glycosides?
✓ What is the relationship between nitrogen (N) administration and SGs synthesis?
✓ What is the role of N fertilization strategies on SGs productivity?
The ability of *Stevia rebaudiana Bertoni* to synthesize particular steviol glycosides, in hairy roots grown in the light or in the dark under the influence of different osmotic active compounds.
Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders

Maria Rosa Zorzenon, State University of Maringá, Brazil

✓ The Formulation and performance of physicochemical and functional characterization of maltodextrin microcapsules containing ethanolic extract of stevia encapsulated by a spray-drying process with two maltodextrins.
An Insight on the Future Therapeutic Application of Stevia Rebaudiana as Emerging Sweetener: A Way Forward for Sweetener Industry

Muhammad Farhan Jahangir Chughtai, Khwaja Fareed University of Engineering & Information Technology, Pakistan

- Stevia powder and extracts are used to enhance consumer acceptability.
- Stevia helps in preparation of functional and medicinal foods that augment health status
- Stevia use is not limited to sweetening but it is a promising phytotherapy candidate
Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea

Xiao Hua, Jiangnan University, China

- Recovery of steviol glycosides from mother liquor sugar
- Preparation of glucosyl stevioside from stevioside and its taste modification
- Practical application of stevia in milk tea beverage
Stevia in Food Industry - Innovations & Technologies

Day 2 – June 3

Branding Stevia Sustainability Through Commercial Viable

Lucy Dahlgren, founder & group CEO of THiS Less-is-more Group AB (Publ.), Sweden

✓ Stevia commercial viability is low due to the barrier of regulations and labelling law.

✓ The competition nature like taste and health benefit with other ingredients restricts Stevia market entry.

✓ It is important to position Stevia as a brand, what buyers want to buy, not as product.
Stevia in Food Industry - Innovations & Technologies

Stevia in Food Product Development: Formulation and Evaluation

Rajnibhas Sukeaw Samakradhamrongthai, Prince of Songkla University, Thailand

The product development containing fruit powder, stevia, and xylitol is used to create a reduced-sugar product with bioactivities enhancement and increase the potential for consumption of healthy confectionery with a good perspective of acceptability in the consumer market.
Stevia from Field to the Table - Case of Greece

Christos Stamatis, CEO of Stevia Hellas Cooperative, Greece

Production of stevia in Greece, from seed to dry leaf, as well as the sustainability of this production.
✓ Strategies of breeding and cultivation considering sustainable agricultural practice

✓ Are farmers' preferences shifting towards plants with higher economic value? such as Cannabis production.

✓ Is Cannabis a real threat for stevia production?
Genetic discovery & breeding focus on driving the impact of stevia leaves in the extraction of ingredient, food & beverage formulation, and consumer experience.

Key drivers of business development: positive consumer experience, healthy people and planet, and profitable rewarding supply chains.
Optimum trials for stevia will give the most data for the least input of resources.

The question can be answered by determining the optimum number of years, locations and replications to use in a yield trial.
Recent Agronomic Development on Stevia towards attaining Higher Productivity

Probir Kumar Pal, CSIR - Institute of Himalayan Bioresource Technology, India

✓ How to increase the leaf biomass and
✓ steviol glycosides yield?

✓ How does the nutrient management strategy improve the salinity tolerance of stevia?

✓ What is the soil-water-nutrient-plant relationship?
Stevia Awards
10th World Convention on Stevia

Best Stevia Taste Award 2022

Congratulations to greensugar®
dulce natural

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Wishing you a nice meeting