### Wednesday, 14th September

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>19.00</td>
<td><strong>Preregistration and Get-together</strong> at the bar “Twentyfourseven” located at the hotel lobby area of Gothia Towers</td>
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### Thursday, 15th September

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>08.30</td>
<td><strong>Registration and Welcome coffee</strong> at SP food science</td>
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<tr>
<td>09.00</td>
<td>EUSTAS Chairman, <strong>Opening address</strong> by Jan M. C. Geuns</td>
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| 09.15 | **Session 1: Stevia market and application**  
**Chair:** Suzanne Preddie-Atterby                                                   |
| 09.15 | Synthesis of Rebaudioside A from Stevioside and their Interaction Model with hTAS2R4 Bitter Taste Receptor  
*Vikas Jaitak, Centre for Pharmaceutical Sciences and Natural Products, School of Basic and Applied Sciences, Central University of Punjab, India*  
[abstract]                                |
| 09.45 | Flavour characterisation of Stevia products in water solution  
*Gunnar Hall, Susanne Ekman, SP- Technical Research of Sweden, Sweden*  
[abstract]                               |
| 10.15 | Rheological properties, melting behaviours and physical quality characteristics of sugar-free chocolates processed using inulin/polydextrose bulking mixtures sweetened with stevia and thaumatin extracts  
*Roger Aidoo, Fat based application researcher, Bayn Europe, Sweden*  
[abstract]                               |
| 10.45 | **Coffee break & poster session**  
**Chair:** Ursula Wölwer-Rieck                                                   |
| 11.15 | Stevia innovation: improved leaf extracts from advanced understanding of taste  
*John Fry, Sweeteners, Cargill*  
[abstract]                             |
| 11.45 | Changes in sensory characteristics and their relation with consumers' liking, wanting and sensory satisfaction: Using dietary fibre and lime flavour in *Stevia rebaudiana* sweetened fruit beverages  
*Line Ahm Mielby, Department of Food Science, Aarhus University, Denmark*  
[abstract]                             |
| 12.15 | R&D experiences and challenges of stevia innovation in sugar reduction  
*Sandra Einerhand, Einerhand Science & Innovation BV, Alkmaar, The Netherlands*  
[abstract]                             |
12.45 - 13.15  **Session 2: Stevia health aspect**

12.45  Does similar intake in degree of sweetness of Rebaudioside A have favorable health effects on insulin sensitivity and regulatory genes in the liver and muscles compared to high fructose corn syrup and aspartame?  
*Per Bendix Jeppesen, Department of Endocrinology and Internal Medicine, Aarhus University Hospital, Aarhus University, Denmark*  
[abstract]

13.15  Lunch

14.15 – 15.45  **Session 3: Stevia plant and seeding**  
**Chair:** Joël Perret

14.15  Effect of nitrogen content in leaves of *Stevia rebaudiana* Bertoni on plant biomass elaboration and steviol glycoside accumulation  
*Claire Barbet-Massin, Département des sciences agronomiques et agroalimentaires, Equipe Dynamique des intrants dans les agroécostèmes. INP-EI Purpan, Toulouse, France*  
[abstract]

14.45  Impact of Arbuscular Mycorrhizal Fungi (AMF) and phosphorus fertilization on stevia (*Stevia rebaudiana* Bertoni) growth, yield and steviol glycosides  
*Andrea Martini, Department of Agriculture, Food and Environment (DAFE) University of Pisa, Italy*  
[abstract]

15.15  2nd year cultivation results of the Danish ‘Green Stevia’ project – a natural sweetener for organic food products  
*Kai Grevsen, Department of Food Science, Aarhus University, Denmark*  
[abstract]

15.45  **Coffee break & poster session**

16.15  **Member meeting**

19.30  **Dinner** in Gothenburg
Friday, 16th September

09.00 – 10.40  **Session 3: Stevia plant and seeding**  
**Chair:** Kenan Turgut

09.00  Development of Simple sequence repeat (SSR) and Single nucleotide polymorphism (SNP) molecular markers as a tool for *Stevia rebaudiana*’s germplasm characterization and future breeding purposes  
*Valérie Schurdi-Levraud, INRA Université de Bordeaux, UMR Biologie du Fruit et Pathologie, France*  
[abstract]

09.30  Tools for a new era in plant breeding: breeding per chromosome  
*Rob Dirks, Biotechnology, Rijk Zwaan Breeding B.V., The Netherlands*  
[abstract]

10.00  Development of Stevia and Steviol Glycosides Industry in China  
*Jinwen Sun, China Stevia Association, Shandong, China*  
[abstract]

10.30 - 11.00  **Coffee break & poster session**

11.00  **Session 4: Stevia EU legislation and change**  
**Chair:** Jan M. C. Geuns

11.00  Steviol glycosides in purified Stevia leaf extract sharing the same metabolic fate  
*Sidd Purkayastha, VP Global Scientific & Regulatory Affairs, Pure Circle, USA*  
[abstract]

11.30  Stevia application challenges in compliance with the regulations and changes in Europe and beyond  
*Suzanne Preddie-Atterby, Bayn Europe, Sweden*  
[abstract]

12.00  Stevia and the rules on access and benefit sharing  
*Francois Meienberg, The Berne Declaration, Zurich, Switzerland*  
[abstract]

12:30  **Session 5: Stevia production and processing**  
**Chair:**

A sustainable *Stevia Rebaudiana* European Supply Chain: the 2015 Case “Enjoy it’s from Europe”  
*Joël Perret, STEVIA NATURA SAS, France and Christos Stamatis, STEVIA HELLAS COOP, Greece*  
[abstract]

13.00  **LUNCH and End of the symposium**
Poster presentation:

- Effect of Different Harvest Time on Stevioside and Rebaudioside A of Stevia rebaudiana B. Tutuncu, Department of Field Crops, Faculty of Agriculture, Akdeniz University, Turkey [abstract]

- Anther Culture of Stevia rebaudiana Bertoni for Double-Haploid Technology K. Turgut, Department of Field Crops, Faculty of Agriculture, Akdeniz University, Turkey [abstract]

- Acceptability of Sugar Reduced Sour Cherry and Chocolate Ice Creams by Using Stevia Extract A. A. Kulcan, Department of Food Engineering, Faculty of Engineering, Akdeniz University, Turkey [abstract]

- Effect of Stevia as a Replacement for added Sugar on Physicochemical and Sensorial Attributes of Lemonade and Fruit Nectars A. A. Kulcan, Department of Food Engineering, Faculty of Engineering, Akdeniz University, Turkey [abstract]

- Cytoprotective Eigenetic and Molecular Mechanisms of Stevia rebaudiana against Degenerative Diseases K. Ponnusamy, International Medical University (IMU), Asia Metropolitan University, Malaysia [abstract]

- Evaluation of Stevia rebaudiana Genotypes under Field Conditions in the South west of France for Organic Production Establishment Cécile Hastoy, INRA Université De Bordeaux, France [abstract]

- Effect of different light spectra and intensities on growth and steviol glycoside production in Stevia rebaudiana B. Yücesan, Department of Seed Science &Technology, Faculty of Natural & Agricultural Science, Abant Izzet Baysal University, Turkey [abstract]

- Steviol, the colonic metabolite of steviol glycosides, inhibits human osteosarcoma cell line U2OS Jun-ming Chen, 1State Key Laboratory of Food Science and Technology, School of Chemical and Materials Engineering, Jiangnan University, China [abstract]
- Exploration of Molecular Interaction of Steviol Glycosides from *Stevia rebaudiana* (Bertoni) with Sweet Taste Receptors: A Computational Approach
  Ramit Singla, Vikas Jaitak, Centre of Pharmaceutical Sciences and Natural Products, School of Basic and Applied Sciences, Central University of Punjab, India
  [abstract]

- Antioxidant response of *Stevia rebaudiana* Bertoni to phosphorus fertilization and mycorrhization treatments
  Cecilia Bender, Instituto Kurz Italia Srl, Parma, Italy
  [abstract]