|  |  |
| --- | --- |
| cetlogo ***CHEMICAL ENGINEERING TRANSACTIONS*** ***VOL. 76, 2019*** | A publication ofaidiclogo_grande |
| The Italian Associationof Chemical EngineeringOnline at [www.aidic.it/cet](http://www.aidic.it/cet) |
| Guest Editors: Sauro Pierucci, Jiří Jaromír Klemeš, Laura PiazzaCopyright © 2019, AIDIC Servizi S.r.l.**ISBN** 978-88-95608-73-0; **ISSN** 2283-9216 |

ANALYSIS OF COMMERCIAL STEVIA EXTRACTS COMPOSITION BY HPLC AND UHPLC-MS-MS-QTOF

Maysa Formigonia, Paula Gimenez Milanib, Maria Rosa Zorzenona, Alexandre da Silva Avíncolac, Antônio Sergio Dacomeb, Eduardo Jorge Pilauc, Silvio Claudio da Costaa\*

a Postgraduate Program in Food Science, Center of Agrarian Sciences, State University of Maringá, Av. Colombo 5790, CEP 87020-900 Maringá, PR, Brasil.

b Department of Biochemistry, Center of Biological Sciences, State University of Maringá, Av. Colombo 5790, CEP 87020-900 Maringá, PR, Brasil.

c Department of Chemistry, Center of Exact Sciences, State University of Maringá, Av. Colombo 5790, CEP 87020-900 Maringá, PR, Brasil.

Corresponding author: sccosta139@gmail.com (S. C. Costa)

Samples of commercial Stevia Extracts from different countries (USA, China, Japan, France, Brazil and Paraguay) were analyzed quantitatively and qualitatively by HPLC and UHPLC-MS-MS-QTOF. Extract 03 (Japan) presented the lowest value of total glycosides (GTS = 74.7%) and extract 01 (USA) the highest value (GTS = 99.7%). Extracts 01 (USA) and 05 (Brazil) showed rebaudioside A as the major glycoside, while the other extracts presented stevioside as the main glycoside. In extract 6 (Paraguay), the presence of labdanic diterpenes ( sterebins type B / C, D and I / J ) was identified. In extract 05 (Brazil) the presence of phenolic compounds was observed. Extract 4 (France) with 87.4% of GTS, presented phenolic compounds and also sterebin I / J. Extracts 02 and 07 (China) were the only ones that exhibited the presence of oleamide and estereamide. These results show that commercially stevia extracts available may have a very varied composition, suggesting that many of the functional effects attributed to stevia sweeteners may be due to the presence of other substances, such as phenolic compounds and labdanic diterpenes.

Key words: Stevia rebaudiana, Stevia Extracts, UHPLC-MS-MS-QTOF, sterebin

1. Introduction

Many metabolic diseases, overweight and obesity are directly related to the abusive use of sucrose in foods and beverages. Recent studies have shown that in the United States and in many other countries, obesity continues to increase significantly despite awareness campaigns and efforts to develop non-caloric and safe sweeteners (Salazar et al., 2018). Stevia rebaudiana (Bert.) Bertoni is a shrub native to South America, belonging to the asteraceae family, used as a source of high intensity sweeteners. Steviol glycosides are found in stevia leaves, stems and roots. The major glycosides are stevioside, rebaudioside A, rebaudioside C and dulcoside A. Among the minority, the rebaudiosides D and E stand out. These glycosides differ in relation to sweetness and sweet taste quality. Steviosiddeo, rebaudiosideo C, rebaudiosideo B and dulcoside A present residual bitter taste. Rebaudiosides A, D and E have a sweet taste closer to that of sucrose. The total glycosides content in stevia leaves, depending on plant variety and growing conditions, may range from 10 to 24%. The stevia leaves also contain a number of other classes of substances such as phenolic compounds, lipids, amino acids, terpenoids, sesquiterpenoids, oligosaccharides, among others (Molina-Calle et al., 2017). The extracts commercially available around the world are obtained from different varieties of stevia by different techniques of extraction and purification (Pol et al., 2007; Chatsudthipong et al., 2009; Vanneste et al., 2011), being able to generate extracts with similar total steviol glycosides content, but with quite varied composition of steviol glycosides, which can negatively effect the organoleptic properties of final product. It should also be considered that even extracts with high purity, the residual presence of phenolic compounds, sterebins and lipids, for example, can to affect negatively the quality of the sweet taste and also confer functional properties such as ant diabetic, anti-oxidant, hypotensive, anti-inflammatory, among others (Chatsudthipong et al., 2009, Milani et al., 2017).

The objective of this article was to determine the total steviol glycosides (TSG) by means of high performance liquid chromatography (HPLC) in stevia extracts produced in the USA, Japan, China, Brazil, Paraguay and France and also to investigate by means of **UHPLC-MS-MS-QTOF** the presence of steviol (aglycone), minor steviol glycosides, sterebins, lipids, phenolic compounds and other substances that can influence the functional properties of these commercially available extracts.

1. **Materials and methods**

2.1 Stevial extracts and reagents

Samples of commercial stevia extracts of different nationalities were provided by the Research Center on Natural Products - NEPRON, State University of Maringá.Stevioside, Rebaudioside A and C standards were obtained from Sigma-Aldrich. Acetonitrile, formic acid and deionized water (18 MΩ • cm) by Milli-Q plus system were supplied by Induslab. All solvents and standards were liquid chromatographic (**LC**) grade or higher.

2.2 UHPLC-MS/MS-QTOF Analysis

The commercial extracts of steviol glycosides were analyzed in **UHPLC-MS / MS-QTO**F for further identification of compounds following the methodology described by Formigoni et al. (2018). Chromatograms and ion spectra **(**MS2**)** in positive ionization mode were visualized using DataAnalysis 4.3 software, compared to literature and identified through databases such as METLIN (http://metlin.scripps.edu/), Food Database (http://foodb.ca/), MassBank (http://www.massbank.jp/), Respect for phytochimicals (http://spectra.psc.riken.jp/), and Human Metabolome Database (http http://www.hmdb.ca/). The precursor ion selected for identification was M+H, establishing a maximum error limit of 4 ppm for identification.

2.3 HPLC analysis

The steviol glycosides present in the commercial extracts were quantified through a high performance liquid chromatography (HPLC) coupled with the 5μm refractive index detector and 125x4.6 mm NH2 column using as the mobile phase acetonitrile and water (80:20) v/v by Dacome et al. (2005). The wavelength was set of 210nm. Further, an analysis was performed on the same equipment using a UV-Vis detector, C-18 column and mobile phase methanol and water (80:20) v/v. The reading was performed at a wavelength of 236nm.

1. Results and discussion

Outputs of the steviol glycosides content (stevioside, rebaudioside C and rebaudioside A) are reported in Table 01. Among the extracts, the total steviol glicosides (TSG) ranged from 74.7% to 99.7%, respectively, for EX3 (Japan) andEX1 (USA). Three extracts: EX2 (China),EX5 (Brazil) and EX6 (Paraguay) contained around total 80% of TSG. While extracts EX4 (France) and EX7 (China) presented TSG content of 87.4% and 86.7%, respectively. Among the extracts the stevioside content varies between Nd (not detected) for EX1 (USA) and 58.4% for EX2 (China) with respect to TSG. The highest content of rebaudioside C was 6.9% in EX4 (France). Content of rebaudioside A ranged from 19.4% (EX2-China) to 99.7% (EX1-USA). Therefore, the analysis shows that the extracts present homogeneous TSG values, but with great variation in relation to the relative composition of the three main major glycosides present in the stevia leaves. Only EX1 (USA) has a TSG content above 95% as recommended by 82nd Joint FAO/WHO Expert Committee on Food Additives (JECFA) meeting – Food additives.

Table 1. Quantification of major steviol glycosides in commercial extracts by HPLC-IR

|  |  |  |  |
| --- | --- | --- | --- |
| Código | Origin | TSG\* (%) |  Steviol Glycosides(%)  |
|  |  |  | Stevioside  | Rebaudioside C | Rebaudioside A |
| EX1 | USA | 99.7 | Nd | Nd | 99.7 |
| EX2 | China | 80.4 | 58.4 | 2.6 | 19.4 |
| EX3 | Japan | 74.7 | 47.9 | 5.9 | 20.9 |
| EX4 | France | 87.4 | 55.1 | 6.9 | 25.4 |
| EX5 | Brazil | 81.8 | 9.9 | 3.5 | 67.7 |
| EX6 | Paraguay | 80.6 | 53.8 | 5.1 | 21.7 |
| EX7 | China | 86.7 | 53.6 | 5.4 | 27.7 |

\* TSG -Total Steviol Glycosídes is represented as the sum of steviosíde, rebaudioside A and C; Nd: not detected



Figure 1. Chromatograms of commercial stevia extracts by HPLC-IR



Figure 2. Total ion chromatograms MS/MS provided by the analysis of the extracts in the positive ionization mode in UHPLC-MS / MS-QTOF,

The content of major steviol glycosides were confirmed by HPLC-UV, however, additional peaks were observed in all extracts analyzed. The presence of steviol (aglycone), minor steviol glycosides and other classes of substances were investigated by means of **UHPLC-MS / MS-QTOF**. The Figure 2 shows the total ion chromatograms MS of all extracts in the positive ionization mode, in which it is observed that several groups of peaks, suggesting the presence of substances other than the major steviol glycosides determined by means of HPLC-IR. The identification was performed with the aid of a computer program associated with the database as cited in the literature, taking into account the degree of precision. The compounds identified, as well as their parameters, make up the Table 2.

Table 2. Identification of steviol glycosides in commercial extracts by UHPLC-MS / MS-QTOF

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Compound** | **Molecular formula** | **Retention time** | **m/z** | **Fragment** |
| **EX01** |  |  |  |  |
| Rebaudioside N | C56H90O32 | 7.29 | 1275.5477 | 633, 471, 309, 273, 147 |
| Steviolbioside | C32H50O13 | 7.38 | 643.3325 | 481, 463, 319, 301, 163  |
| Rebaudioside M | C56H90O33 | 7.44 | 1291.5425 | 649, 487, 325, 163 |
| Rebaudioside K | C50H80O27 | 7.47 | 1113.4943 | 627, 471, 309, 273, 147 |
| Steviol | ‎C20H30O3 | 7.49 | 319.2268 | 319, 301, 273, 255, 165 |
| Rebaudioside E | C44H70O23 | 7.66 | 967.4365 | 481, 325, 319, 163 |
| Rebaudioside D | C50H80O28 | 8.15 | 1129.4895 | 643, 479, 345, 163, |
| Rubusoside | C32H50O13 | 8.25 | 643.3322 | 319, 301, 273, 163, 145, 127 |
| Rebaudioside B | C38H60O18 | 8.38 | 805.3857 | 625, 481, 325, 271, 163 |
| Rebaudioside F | C43H68O22 | 8.55 | 937.4272 | 457, 325, 295, 163 |
| Rebaudioside C | C44H70O22 | 8.64 | 951.4428 | 627, 463, 309, 271, 147 |
| Rebaudioside A | C44H70O23 | 8.78 | 967.4371 | 626, 325, 319, 163 |
| Dulcoside A | C38H60O17 | 8.91 | 789.3897 | 481, 319, 309, 163, 147, 129 |
| Stevioside | ‎C38H60O18 | 9.4 | 805.3851 | 625, 481, 319, 163, 145 |
| **EX02** |  |  |  |  |
| Steviol  | ‎C20H30O3 | 7.46 | 319.2268 | 319, 301, 273, 255, 227, 165, 149 |
| Steviolbioside | C32H50O13 | 7.47 | 643.3323 | 481, 319, 301, 273, 163, 145 |
| Rebaudioside D | C50H80O28 | 8.16 | 1129.4900 | 643, 325, 319, 163, 145 |
| Rebaudioside B | C38H60O18 | 8.28 | 805.3853 | 625, 481, 325, 319, 301 289, 163 |
| Rebaudioside C | C44H70O22 | 8.62 | 951.4427 | 627, 463, 309, 271, 147 |
| Rebaudioside F | C43H68O22 | 8.5 | 937.4272 | 325, 319, 163 |
| Dulcoside A | C38H60O17 | 8.64 | 789.3902 | 463, 465, 319, 309, 147, 87 |
| Stevioside | ‎C38H60O18 | 9.37 | 805.3843 | 625, 319, 163, 145, 487, 481 |
| Rebaudioside A | C44H70O23 | 9.46 | 967.4372 | 643, 626, 325, 319,289, 163, 145 |
| Retinal | C20H28O | 9.99 | 285.2210 | 285, 267, 189, 137, 107 |
| Palmitamide | ‎C16H33NO | 15.78 | 256.2630 | 256, 239, 102, 88 |
| Oleamide | C18H35NO | 15.99 | 282.2785 | 265, 111, 100 |
| Estearamide | C18H37NO | 16.91 | 284.2945 | 239, 133, 102, 88 |
| 13-Docosenamide | C22H34NO | 18.06 | 338.3417 | 303, 135, 97, 83 |
| N-stearoy valine | C23H45O3N | 16.73 | 384.3463 | 338, 321, 212, 97 |
| **EX03** |  |  |  |  |
| Stevioside | ‎C38H60O18 | 8.30 | 805.3748 | 325, 319, 289, 163, 127, 85  |
| Rebaudioside A | C44H70O23 | 8.27 | 867.4252 | 625, 481, 325, 319, 289, 163, 145 |
| Rebaudioside B | C38H60O18 | 8.79 | 805.9741 | 625, 481, 325, 289, 163, 145 |
| Rebaudioside C | C44H70O22 | 8.62 | 951.4297 | 465, 309, 273, 147,  |
| Rebaudioside F | C43H68O22 | 8.52 | 937.4153 | 457, 325, 259, 163 |
| Dulcoside A | C38H60O17 | 8.65 | 789.3804 | 465, 309, 273, 255, 147 |
| Steviol | ‎C20H30O3 | 10.12 | 319.2231 | 319, 273, 255, 121 |
| Steviolbioside | C32H50O13 | 8.31 | 643.3243 | 481, 319, 163, 145, 885 |
| **EX04** |  |  |  |  |
| Stevioside | ‎C38H60O18 | 8.28 | 805.3798 | 625, 481, 319, 163, 145, 127 |
| Rebaudioside A | C44H70O23 | 8.26 | 967.4311 | 649, 487, 325, 163, 145, 85 |
| Rebaudioside C | C44H70O22 | 8.62 | 951.4355 | 627, 465, 309, 273, 147 |
| Rebaudioside D | C50H80O28 | 7.24 | 1129.482 | 812, 649, 487, 325, 163 |
| Rebaudioside B | C38H60O18 | 8.8 | 805.9783 | 481, 319, 163, 145, 85 |
| Dulcoside A | C38H60O17 | 8.64 | 789.3849 | 609, 465, 309, 273, 147 |
| Steviolbioside | C32H50O13 | 9.01 | 643.3281 | 481, 417, 319, 163, 145 |
| Steviol | ‎C20H30O3 | 8.98 | 319.2248 | 319, 301, 273, 255, 227, 165 |
| Rebaudioside F | C43H68O22 | 8.53 | 937.4207 | 619, 457, 325, 319, 295, 163 |
| Caffeic acid | C9H8O4 | 4.04 | 181.0490 | 163, 145, 121 |
| 4,5-Dicaffeioylquinic Acid | C25H24O12 | 6.84 | 517.1308 | 319, 163 |
| 1,5-Dicaffeioylquinic Acid | C25H24O12 | 6.62 | 517.1300 | 319, 163 |
| 3,4-Dicaffeioylquinic Acid  | C25H24O12 | 7.13 | 517.1304 | 325, 319, 163 |
| 1-caffeoylquinic acid | C16H18O9 | 4.67 | 355.1006 | 325, 163 |
| Kempferol | C15H10O6 | 7.24 | 287.0533 | 287, 247 |
| Kempferol-3-glucoside | C21H20O11 | 5.96 | 449.1049 | 287, 257 |
| Quercetin | C15H10O7 | 6.65 | 303.0481 | 303, 273 |
| Quercetin-3-O-rhamnoside | C21H20O11 | 6.66 | 449.1048 | 303, 129, 85 |
| Luteolin | C15H10O6 | 6.95 | 287.0535 | 287, 153 |
| Luteolin-7-glucoside | C21H20O11 | 6.58 | 449.1047 | 287, 145 |
| Retinol | C20H30O | 12.95 | 287.2351 | 287, 269 |
| Sterebin I/J | C20H32O4 | 15.99 | 337.2332 | 337 |
| Cinnamic acid | C9H8O2 | 1.19 | 149.0594 | 131, 103 |
| Palmitic amide | ‎C16H33NO | 15.76 | 256.2326 | 239, 102, 88 |
| **EX05** |  |  |  |  |
| Steviol | ‎C20H30O3 | 7.23 | 319.2252 | 319, 301, 273, 255, 227, 165 |
| Stevioside | ‎C38H60O18 | 8.03 | 805.3800 | 625, 481, 319, 163, 145 |
| Rebaudioside A | C44H70O23 | 8.24 | 967.4324 | 649, 487, 325, 163, 145, 85 |
| Rebaudioside B | C38H60O18 | 8.80 | 805.3806 | 625, 481, 325, 289, 163, 145 |
| Rebaudioside C | C44H70O22 | 8.62 |  951.4377 | 627, 465, 309, 273, 147 |
| Rebaudioside D | C50H80O28 | 7.22 | 1129.4830 | 811, 649, 487, 325, 163 |
| Rebaudioside F | C43H68O22 | 8.52 | 937.4227 | 619, 481, 457, 325, 319, 295, 163 |
| Rebaudioside E |  ‎C44H70O23 | 8.76 | 967.4320 | 889, 625, 325, 163 |
| Steviolbioside | C32H50O13 | 7.51 | 643.3286 | 481, 417, 319, 163, 145 |
| Dulcoside A | C38H60O17 | 9.62 | 789.3857 | 609, 465, 309, 273, 147 |
| Chlorogenic acid | C16H18O9 | 4.69 | 355.1007 | 163 |
| Quinic acid | ‎C7H12O6 | 0.88 | 193.0695 | 157, 147, 129 |
| Quercetin 3-O-rhamnoside | C21H20O11 | 6.64 | 449.1052 | 303, 129 |
| uteolin-3’,7-di-O-glucoside | C27H30O16 | 4.39 | 611.1565 | 449,0287 |
| Luteolin-4’-glucoside-7-rutinoside | C33H40O20 | 4.43 | 757.2129 | 449, 287, 147 |
| Kaempferol-3-O-galactose-rhamnose-7-O-rhamnose | C33H40O19 | 5.71 | 741.2172 | 433, 147 |
| Kaempferol-3-glucoside-3”-Rhamnoside | C27H30O15 | 4.98 | 595.1618 | 448, 287 |
| Apigenin-7-O-glucoside | C21H20O10 | 6.53 | 433.1006 | 443, 271 |
| 1,5-Dicaffeoilquinic acid | C25H24O12 | 6.83 | 517.1303 | 319, 163 |
| 3,4-Dicaffeoilquinic acid | C25H24O12 | 7.06 | 517.1300 | 325, 319, 163 |
| 5-Caffeoilquinic acid | C16H18O9 | 4.69 | 355.1003 | 325, 163 |
| **EX06**  |  |  |  |  |
| Stevioside | ‎C38H60O18 | 8.03 | 805.3780 | 625, 481, 319, 163, 145 |
| Rebaudioside A | C44H70O23 | 7.39 | 967.4272 | 649, 487, 325, 163, 145 |
| Rebaudioside B | C38H60O18 | 8.35 | 805.3785 | 649, 487, 325, 163, 145 |
| Rebaudioside C | C44H70O22 | 8.61 | 951.4346 | 627, 465, 309, 273, 147 |
| Rebaudioside D | C50H80O28 | 8.14 | 1129.4805 | 649, 487, 325, 163 |
| Rebaudioside E |  ‎C44H70O23 | 7.85 | 967.4286 | 625, 325, 163 |
| Rebaudioside F | C43H68O22 | 8.52 | 937.4193 | 619, 457, 325, 319, 295, 163 |
| Dulcoside A | C38H60O17 | 9.07 | 789.3842 | 465, 319, 273, 147, 129 |
| Steviol | ‎C20H30O3 | 7.61 | 319.2240 | 319, 301, 273, 255, 227, 165 |
| Steviolbioside | C32H50O13 | 9.36 | 643.3274 | 481, 417, 319, 163, 145 |
| Sterebin B/C | C20H32O5 | 7.89 | 353.2292 | 335, 317, 293, 295 |
| Sterebin D | C18H30O3 | 9.20 | 295.2249 | 277, 259 |
| Sterebin I/J | C20H32O4 | 8.45 | 337.2351 | 337 |
| **EX07** |  |  |  |  |
| Stevioside | ‎C38H60O18 | 8.81 | 805.3763 | 625, 481, 319, 163, 145, 127 |
| Rebaudioside A | C44H70O23 | 8.12 | 967.4273 | 687, 325, 163, 145 |
| Rebaudioside B | C38H60O18 | 8.02 | 805.3753 | 643, 325, 163, 145 |
| Rebaudioside C | C44H70O22 | 8.63 | 951.4326 | 627, 465, 309, 273, 147, 85 |
| Rebaudioside D | C50H80O28 | 7.22 | 1129.4777 | 811, 649, 487, 325, 163 |
| Rebaudioside E |  ‎C44H70O23 | 8.26 | 967.4271 | 649, 487, 325, 163 |
| Rebaudioside F | C43H68O22 | 8.53 | 937.4175 | 457, 325, 319, 295, 163 |
| Rebaudioside N | C56H90O32 | 7.28 | 1275.5341 | 633, 471, 309, 273, 147 |
| Dulcoside A | C38H60O17 | 9.07 | 789.3815 | 465, 319, 273, 147, 129 |
| Steviolbioside | C32H50O13 | 7.79 | 643.3250 | 481, 319, 163, 145 |
| Steviol | ‎C20H30O3 | 10.12 | 319.2233 | 319, 301, 273, 255, 165 |
| Sterebin D | C18H30O3 | 11.67 | 295.2239 | 277, 259, 201 |
| Sterebin E/F/M | C20H34O4 | 5.68 | 339.2493 | 321, 303, 267, 123 |
| Sterebin I/J | C20H32O4 |  8.46 | 337.2340 | 337 |
| Retinol  | C20H30O | 10.32 | 287.2336 | 287, 215, 133 |
| Oleamide | C18H35NO | 15.99 | 282.2768 | 282, 265, 247, 153 |
| Estearamide | C18H37NO | 16.91 | 284,2919 | 102, 88 |
| Stevioside | ‎C38H60O18 |  8.81 | 805.3763 | 625, 481, 319, 163, 145, 127 |

The presence of steviol (aglycone) in all commercial extracts was identified by **UHPLC-MS / MS-QTOF.** In EX1 (USA) with 99.7% of rebaudioside A, another 13 steviol glycosides were identified, but no phenolic or sterebin compounds were identified. It was expected that EX3 (Japan) with lower TSG among the analyzed extracts, presented a great diversity of other substances, however it has only steviol glycosidesl. The low value of TSG for EX3 (Japan) is an indication that the extract can be diluted in maltodextrin. In EX4 (France) and EX5 (Brazil), in addition to minor steviol glycosides, a great number of phenolic compounds have been identified, which may confer antioxidant properties to such extracts, but on the other hand can compromise their organoleptic properties. In the EX06 (China) and EX07 (Paraguay) extracts the presence of sterebins (diterpenes labdanics) was identified. Even at low concentrations they can seriously to affect the organoleptic properties of stevia extract.

1. Conclusions

The analysis of commercial stevia extracts from several countries using HPLC showed that the composition of the major glycosides (stevioside, rebaudioside C and rebaudioside A) is quite variable among the samples, which may be a reflection of the variety of stevia or extraction and purification processes employed, and among the evaluated extracts only one presented a TSG above 95%. The presence of steviol in all extracts was identified by UHPLC-MS / MS-QTOF. In two extracts (EX4 e EX5) a series of phenolic compounds were identified and in the other two (EX6 e EX7) the presence of sterebins, compounds that may be responsible for many important biological effects attributed to the stevia extracts, but that on the other hand can affect negatively the organoleptic properties of such extracts.

**References**

Chatsudthipong, V. & Muanprasat, C, 2009, Stevioside and related compounds: Therapeutic benefits beyond sweetness, Pharmacology & Therapeutics, 121, 41-54.

Commission Regulation (EU) 2016/1814. Of 13 October 2016 amending the Annex to Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Councilas regards specifications for steviol glycosides (E960). Off. J. Eur. Union L278/37–L278/41. http://data.europa.eu/eli/reg/2016/1814/oj

Dacome A, S., Silva, C. C., Costa, C. E. M., Fontana I. D., Adelmann, J. Costa, S. C., 2005, Sweet diterpenic glycosides balance of a new cultivar of Stevia rebaudiana (Bert.) Bertoni: Isolation and quantitative distribution by chromatographic, spectroscopic, and eletrophoretic methods, Process Biochemistry, 40: 3587-3594.

Formigoni, M., Milani, P. G. M., Avincola, A. S., Santos, V. J., Benossi, L. B., Dacome, A. S., Pilau, E. J., Costa, S. C., 2018, Pretreatment with ethanol as an alternative to improve steviol glycosides extraction and purification from a new variety of stevia, Food Chemistry, 241(15), 452-459.

Milani, P. G. M., Formigoni, M., Lima, Y. C., Piovan, S., Peixoto, G. M L., Camparsi, D. M., Rodrigues, W. N. S., Silva, J. Q. P., Avincola, A. S., Pilau, E. J. Costa, C. E. M., Costa, S. C, 2017, Fortification of the whey protein isolate antioxidant and antidiabetic activity with fraction rich in phenolic compounds obtained from Stevia rebaudiana (Bert.). Bertoni leaves, Journal of Food Science and Technology, 54(7), 2020-2029.

Molina-Calle, M., Priego-Capote, F., Luque de Castro, M. D., 2017, Characterization of stevia leaves by LC-QTOF MS/MS analysys of polar and non polar, Food Chemistry, 219, 329-338.

Pol J., Varadova Ostra E., Karasek P., Roth M., Benesova K., Kotlarikova P., Caslavsky, J., 2007, Comparison of two different solvents employed for pressurised fluid extraction of stevioside from Stevia rebaudiana: methanol versus water, Anal Bioanal Chemistry, 388(8), 1847-1857.

Salazar, V. A. G., Encalada, S. V., Cruz, A. C., Campos, M. R. S, 2018, Stevia rebaudiana: A sweetener and potential bioactive ingredient in the development of functional cookies, Food Chemistry, 44, 183-190.

Vanneste, J., Sotto, A., Courtin, C. M., Van Crayvekd, V., Bernaerts, K., Van Impe, j., Vandeur, J., Taes, S., Van der Bruggen, B., 2011, Application of tailor-made membranes in a multi-stage process for the purification of sweeteners from Stevia rebaudiana, Journal of Food Engineering, 103(3), 285-293.