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Biologically active ingredients of new introducing varieties of stevia.

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Contents

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1. INTRODUCTION

Georgia is a small country, therefore, the effective use of the special possibilities of natural and climatic conditions for growing local or introduced plants is especially important for the country.Today, unfortunately, in many cases, the soil is not used properly. It is cultivated with plants that are not studied or not suitable for environmental conditions.Crop production(leaf, fruit, etc.) is cost-effective when studying its chemical composition using modern physico–chemical methods. The research is particularly relevant when it comes to plants containing biologically active compounds. Therefore, there'should be established qualitative and quantitative content, as well as the chemical structure and biological activity of a plant. There'should also be studied the optimal period of accumulation of these compounds and, accordingly, the harvest time of raw material. It is important to adapt the most optimal (chemical composition, yield and other) varieties in this region. It is necessary to develop processing technology and pay attention to monitoring of biologically active compounds during the processing and in the obtained product. Early studies have shown that the Stevia plant of South American origin is particularly effective for soil and climatic conditions of western Georgia.

Plant Stevia (Stevia rebaudiana) is a perennial herb 30-60 cm tall, originally from South America. There are many synonyms for *Stevia*. In the language of the Guarani - the famous tribe of American Indians, this plant is called, Ca-a jhee, Caa-a yupl, Caa-jhe-he. what can be translated as "honey grass", "sweet plant"; it has been used in traditional dishes for over 1500 years. The leaves of Stevia contain 300 times sweeter than sugar low-calorie sweeteners - deterpenoid glycosides (steviazide, rebaudioside, etc.). Stevia is a natural non-carbohydrate sweetener with unique therapeutic and recreational properties.

In addition to the sweet glycosides, Stevia leaves contain many other substances that are beneficial to the human body. Unfortunately, artificial sweeteners are most common in Georgia, and Stevia is rarely used because it is less well known. In addition, the product imported from abroad, is relatively more expensive compared to other competitors.

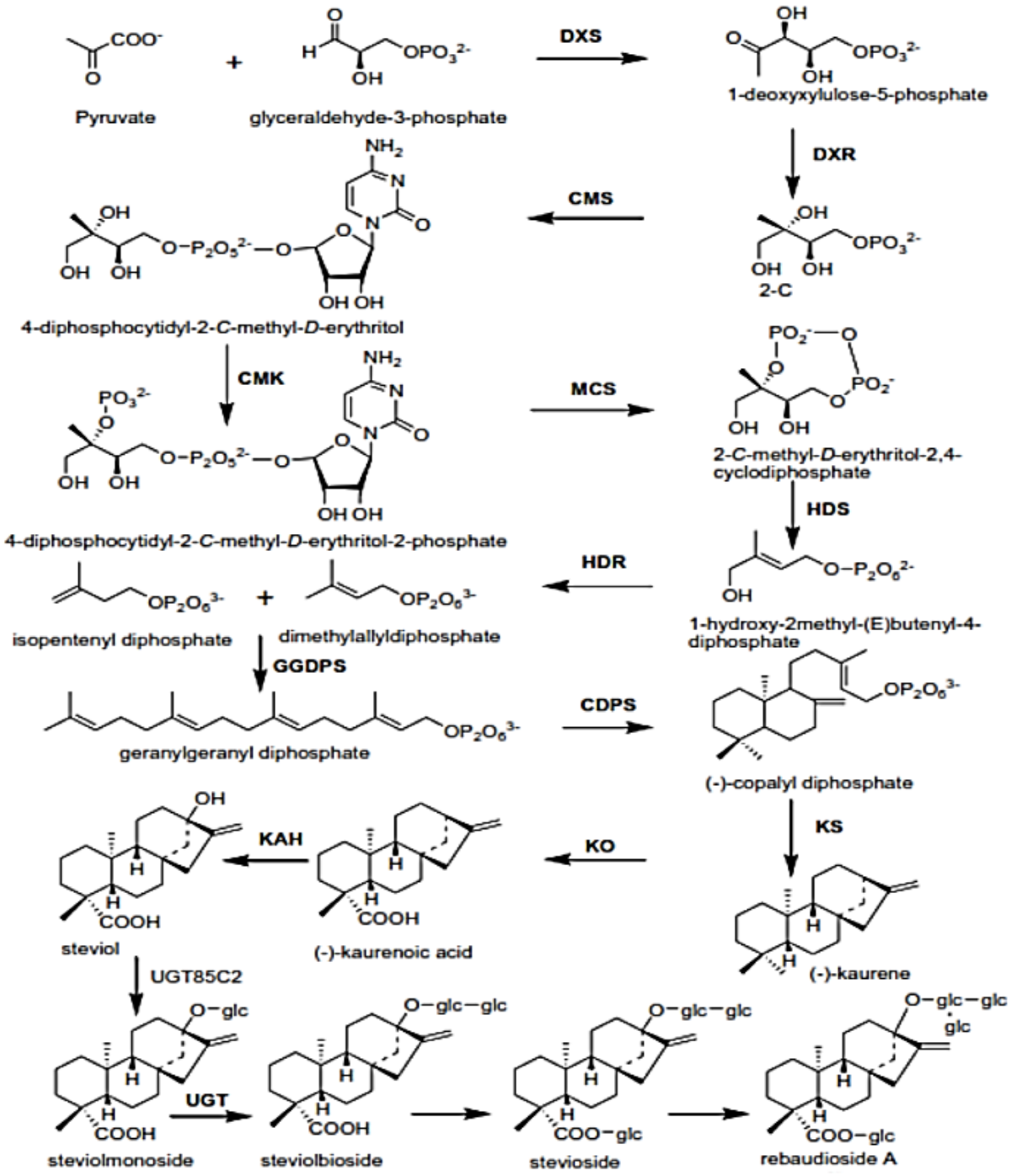
Agro-environmental conditions of Georgia are well suited for the adaptation of Stevia, so its first plants appeared in the 80s of the 20th century.

2. Stevia and its biologically active compounds.

The homeland of Stevia *(Stevia rebaudiana Bertoni)* is South America (Argentina, Bolivia, Brazil, Paraguay). This Stevia variety was first described in 1899 by the botanist Bertoni (13,14,15). Stevia belongs to the Asteraceae family (19,20). Stevia is known by many synonyms. In the language of the famous tribe of American Indians, Guarana, "Ca-a jhee, Caa-a yupl, Caa-jhe-he", which in translation sounds like "honey grass", "sweet plant". Among the 200 known Stevia species today, Stevia rebaudiana Bertoni has a very sweet taste. These compounds have been of interest since the 1930s (7,115). Stevia is a cross-pollinated plant. During flowering, it is pollinated by insects. Stevia blooms mainly in September. The flowers are bisexual, androgynous in the guinea fowl. The small crown is framed by flower petals, elongated in the form of an iris. The upper part is divided into five sectors, tubular, white at the base, tinged with purple. The flowers are tied to each other in baskets of 5 flowers each. The baskets are folded into a complex inflorescence. Stevia rebaudiana has become popular for its high content of natural, low-calorie sweeteners. The plant is economically attractive for food production, mostly in the area, where sweeteners are widely used. The demand for it is constantly growing, and it is getting an important product of the future (sweetener) at the market. (137) Most of the Stevia produced today goes to China and South America - up to 4,000 thousand tons. It is most commonly found naturally in acidic environments with pH of 4-5, although, it also thrives on neutral soils with a pH of 6.5 - 7.5. Stevia contains ant kauren glycosides such as Stevoside, (98.99) Rebaudioside, A, B, C, D, E, F and dulcoside A, which are 200-400 times sweeter and give the plant a specific sweet taste. (18.19). Stevozide is 300 times and Rebaudioside is 400 times sweeter than sucrose (32). These are the most dominant compounds, while steviolbioside and rebaudioside B are thought to be formed by partial hydrolysis during extraction (32,34). The rest of the sweet glycosides are found as a trace. It should be noted that Stevia and products derived from it can be consumed by people prone to obesity and diabetes. In the human body, sweet glycosides are partially hydrolyzed to form steviol (34). Besides these compounds, in the leaves of Stevia there have been identified secondary metabolites of triterpenes, phenolic acids, and oil components; (116) There are also labdan-type diterpenes sterols (A - H) (33,117), as well as β-cytosterol, stigmasterol, and campesterol (80) in the form of plant sterols. Diterpene glycosides of Stevia rebaudiana have a

common aglycone steviol (13-hydroxy-en-kaur-16-en-19 acid) and differ from each other only in glycosidic components attached to C-13 and / or C-19 with a complex ether link. Rhamnose and xylose are sometimes found in combination with glucose. There are several pathways of steviol glycoside biosynthesis, among which the main ones are: 2-C-methyl-D-erythritol-4-phosphate-1-deoxy-D-xylose-5-phosphate (MEP / DOXP) pathway and mevalonic acid (MVA) pathway... (12,31,63,64,100) (Scheme No. 1,2)

Scheme №1. Biosynthesis of steviol glycoside (MEP)



Sweeteners are substances that impart sweetness, but are not carbohydrates. By origin, they are divided into natural and synthetic ones. The use of these compounds must be approved by the relevant authorities, including the FDA and EU regulations. Today, many artificial sweeteners are preconditions for various kinds of dangers (33,37,41,58,59,80,116,117). Sweeteners in the EU are designated by the letter E and correspond to the numbers.

Of particular note is the presence of chlorogenic acid, its derivatives and flavonoid glycosides in the leaves of Stevia. Chlorogenic acid derivatives are presented in the form of many compounds, in particular, esters of quinine and trans-hydroxyacetic acid, as well as coffee, coumarin and ferulic acid. (41.45.68)

The consumption history of Stevia goes back more than 1500 years (Guarana Indians in Paraguay and Brazil) (14,45,68). Stevia first became widely used in Japan in the 1970s. In 1991, the FDA banned the use of Stevia (151,152). The reason is insufficient study of the toxicity of Stevia. The main reason for the controversy was the mutagenicity of steviol aglycone (151, 152, 153, 154), obtained by hydrolysis of stevioside and rebaudioside, although other subsequent studies have shown that the mutagenicity of sweetener metabolites was considered controversial, and since 1994 Stevia has been approved by FDA. Since March 10, 2010, the European Food Safety Authority approved the use of stevoside at a dose of 4 mg / kg per day (120).

In nature, Stevia is propagated by seeds. The mass of 1000 seeds is 0.3-0.5 g (86). When ripe, the seed box turns dark brown. There are 5-6 light brown vertical stripes on the seed surface. In our conditions, seeds ripened on a plant naturally do not germinate in open ground. They are characterized by poor germination even in an artificial climate (29,97,122,125).

Today, in many countries of the world, new Stevia varieties have been developed. They are distinguished by a high content of sweet compounds. In our country, the species, brought from Ukraine in the 80s of the XX century (name unknown), are widespread. The first work on the introduction of plants in Georgia was carried out in the city of Sukhumi, vil. Chakvi, vil. Anaseuli by our university (BSU) employees (78,111,112,135,136).

The interest towards Stevia and growing popularity are associated with compounds that have an intense sweet taste. Breeders are also interested in the plant (101,122,124) in order to increase the key indicator of the quality of leaves - the total content of sweet compounds.

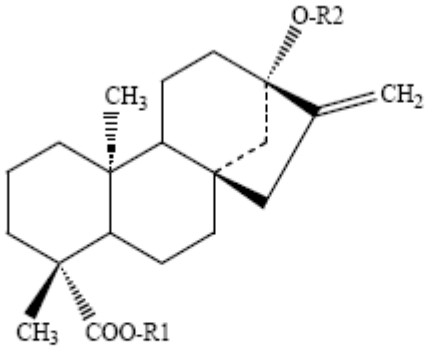
Their content in wild plants ranges from 6-7%. Today there are accepted species with a sweet substance content of 14% (Ramon sweet tooth) and over 18% (Roial sweet) (13,21,22).

Stevia and its products are used in many countries around the world as a dietary supplement and sweetener in the prevention of diabetes and obesity (119, 127). Regarding the effect of Stevia on diabetes, studies have shown that it (200-400 mg / kg) significantly lowers blood glucose levels and does not cause hypoglycemia (23,56,76). It was also shown that stevosides and diterpenoid glycosides are compounds with antihyperglycemic, antitumor, diuretic, immunostimulating, and other properties (58,59). The sweet stevia glycosides have the unique property of lowering systemic blood pressure. With prolonged use, Stevia has a cardiotonic effect, as well as a positive effect on the cardiovascular system; it has antiseptic properties (125); it has the ability to stop the reproduction and growth of microorganisms, especially those ones that cause tooth decay and gum disease deserve special attention. Stevia stimulates insulin production and glycogen synthesis (66,69,76). Stevia and products obtained from it are used in hot and cold drinks, cakes, carbonated and non-alcoholic drinks.

In world practice, Stevia is used in the form of the leaves themselves, extract, concentrate, dry extract, and sweet diterpene glycosides (55,79,86,105,127,128). Obtaining the latter in the light of world experience can be formulated as follows: obtaining an extract, purifying itt, isolating a drug or individual compounds and recrystallizing them (8, 62). Recently, ultrafiltration methods have also been used to achieve these goals (142).

Stevia is now grown in many countries around the world: Brazil, Jaraguay, China, India, Vietnam, Japan, Canada, USA and others. The most interesting studies have been conducted in Japan and Canada (42, 44, 88, 89).

Among the eight main sweet diterpenoid glycosides known for today, only two ones are presented in significant quantities in Stevia - stevioside and rebaudioside A (20). Their physical and chemical properties have been studied. The strength of stevioside and rebaudioside was tested in beverages: when heated, when carbonated with carbon dioxide, and during the pH changes. Rebaudioside is decomposed upon prolonged exposure to direct sunlight. Numerous Japanese articles indicate that stevioside and rebaudioside are very stable.



Compound name	R1	R2
Stevioside	β-Glc	β-Glc-β-Glc(2→1)
Rebaudioside A	β-Glc	β-Glc-β-Glc(2→1) | β-Glc(3→1)
Rebaudioside C	β-Glc	β-Glc-α-Rha(2→1) | β-Glc(3→1)
Dulcoside A	β-Glc	β-Glc-α-Rha(2→1)

Scheme №3. Structural formulas of Stevia basic diterpene glycosides.

Stevioside R_1-β-D-Glucopyranose; R_2 -β-D-Glucopyranosil-(1 – 2) –β-D -Glucopyranose.

Rebaudioside A - R_1 -β-D- Glucopyranose ; R_2 -β-D- Glucopyranosil -(1 – 2) – –β-D-Glucopyranosil (1-3) –β –D - Glucopyranose.

Rebaudioside C - R_1 -β-D- Glucopyranose; R_2 -β-D- Glucopyranosil -1–2) –β-L-Ramnopyranosil (1-3) β –D- Glucopyranose.

Dulkoside A - R_1 -β-D- Glucopyranose; R_2 -β-D- Glucopyranosil - (1 – 2) –β-L-Ramnopyranose.

A lot of works deal with the study of the location of Stevia Rebudiana (Bertoni). In its homeland (Brazil and Paraguay), Stevia is a perennial shrub. Today it is often grown as an annual crop in Japan, Taiwan, Korea, Thailand, and Indonesia (98.99). Stevia leaf extract has been used for decades in Japan, South America and China in both food and beverage. The

content of diterpene glycosides in samples, taken from many countries of the world, has been studied.

There has been described the isolation of diterpene glycosides from the crude primary extract of Stevia leaves, their identification and study by physical (NMR and MS) and chemical methods. On this basis, new compounds are allocated, the structure is determined from the point of view of its further use as a natural sweetener or sweetener enhancer. In addition, the stability of many steviol glycosides in various systems, as well as the products of their decay, have been investigated by spectral methods.

Interesting studies have been carried out of preparations obtained from the extract of dry Stevia leaves, the biological activity of the compounds, as well as the possibility of using them in the food or cosmetic industry in the form of aqueous, water-ethanol and ethanol extracts. The extracts have also been tested for polyphenols and proteins. Studies have shown that all samples contain high levels of phenols (15.50 mg / g) and flavonoids (3.85 mg / g). All extracts contain a significant amount of protein (69.40–374.67 mg / g). Analysis of Stevia extracts (HPLC) revealed, in particular, an excess of products with ferulic (5.50 mg / g) and rosmarinic (4.95 mg / g) acids. The potential of using Stevia extracts as natural antioxidant additives in food and cosmetics industry has been proven (58,59,113,138).

"Stevia" or "honey leaf", according to several studies, in addition to the sweet taste caused by stevioside and related compounds such as rebaudioside A and isosteviol (39), can be widely used due to other beneficial properties: it has antihyperglycemic, antihypertensive, anti-inflammatory , antitumor, antidiarrheal and immunomodulatory effects (59,61,94,123,126).

The studies have shown that Stevia Rebudiana Berton has anti-cariogenic effects. The results of the research confirm that stevioside does not cause tooth decay. Further research should focus on the in vivo environment, as an anti-caries effect is found with regular intake of a Stevia product (129).

Catering facilities (confectioneries) are very interested in *Stevia Rebaudiana Bertoni* and its diterpene glycosides due to its low calorie content and very sweet taste. Interest has grown especially after it was recognized as safe by the US Food and Drug Administration (FDA). (95,103) Rebaudioside A is one of the major leaf components of steviol glycosides. (114) Although it has health benefits and is 250 to 300 times sweeter than sucrose, its long-lasting

sweet taste makes it less appealing. Consequently, of greatest interest are products derived from it; they are less sweet and have a relatively short sweet duration. These compounds are: Tetraglucopranosylditerpene glycosides 13-[(2-O-_-D-glucopyranosyl-6-O-_-D-glucopyranosyl-_-D-glucopyranosyl) and 13-[(2-O-_-D-glucopyranosyl-3-O-_-D-glucopyranosyl-_-D-glucopyranosyl) oxy]ent-hydroxyatis-16-en-19-oic acid -_-D-glucopyranosy ester (rebaudioside A isomers) and their culinary products 13 - [(2-O-_-D-glucopyranosyl-6-O-_-D-glucopyranosyl) oxy]ent-kaur-16-en-19-oic acid (rebaudioside Z1) ϙϽ **4** 13-[(2-O-_-D-glucopyranosyl-3-O-_-Dglucopyranosyl-_-D-glucopyranosyl) oxy]ent-hydroxyatis-16-en-19-oic acid(65,91,121,140,143).

The products produced are two new tetracyclines that do not contain sugar in the C-19 position, obtained by mild alkaline hydrolysis of rebaudioside. The compounds were isolated in pure form and identified as rebaudioside A (5), H (6), and J (7). Chemical structures were unambiguously determined using the following analytical methods: HRESIMS, HRESI-MS / MS, as well as 1D and 2D-NMR. In addition, a high-quality isostevioside crystal was crystallized in methanol and its structure was determined by X-ray diffraction (38, 134, 139, 140).

Diabetes is a chronic disease that affected 422 million people in 2014, and this figure is growing every year. Diabetes is characterized by insulin deficiency or decreased insulin sensitivity, and therefore, this leads to an increase in blood sugar levels, what can lead to a number of other diseases (38,139). Reducing or eliminating sugar intake and replacing sucrose with a healthier sweetener is one of the progressive approaches to diabetes control and prevention. Since stevol glycosides were recognized as a safe sweetener in 2008 by the US Food and Drug Administration and in 2011 by the European Union, various companies and the public have shown significant interest in steviol glycosides, a member of the Asteraceae family, as a natural, low-calorie product, which turned out to be much sweeter than sucrose (95,103).

In addition, if we assume that the potential activity of Rebaudioside A depends on the Ca2 + cation, then it affects type 2 diabetes - cell receptors and the pancreas. Although Rebaudioside A is the best way to replace sugar and prevent type 2 diabetes, it is unpleasant for the user because its sweetness is felt for a long time due to the presence of tetraglucopyranosyl (4,5,82,83,84,85).

Stevia phenolic compounds have been studied in many countries. In particular, in Italy (northeast), it was found that Stevia extract has a high content of phenolic compounds (78.24 mg GAE g^{-1} DW according to the Folin-Ciocalteu method) (74,102) and, therefore, a high antioxidant activity (812, 6 μmol Fe^{2+} g^{-1} DW according to FRAP). The rate of inhibition of IC_{50} free radicals by DPPH is 250 μg mL^{-1} of antioxidant activity (16,26,35,131).

Stevia is considered a natural source of antioxidants (67,77,93). It contains phenolic compounds, including flavonoids (24.01 and 18.93 mg / kg dry weight, respectively), and their content in callus is slightly higher - 33.99 and 30.03 mg / kg, respectively. The main feature of these compounds is their preventive effect on human health. Their antioxidant, antibacterial and antifungal activity has also been determined (11,27,46,92,104).

Studies have been carried out on extracts of Stevia leaves grown in Morocco. The correlation of antioxidant activity with the content of phenolic compounds from 37.13 to 67.85 mg / g of gallic acid was established, and the total antioxidant activity varied depending on the extractant (from 78.08 to 69.01%, from 66.42Sto 59 , 56% and from 68.53 to 61.90% of water, ethanol and methanol, respectively) (68,141,32,34).

A relationship has been established between the differential intake of nitrogen fertilizers and the accumulation of phenolic compounds in stevia (30).

Studies have been conducted with natural juices adding Stevia, which significantly increases the antioxidant activity of juices (9,11,108).

A wide range of methods for studying Stevia diterpene glycosides has been used at different times. These methods include thin layer chromatography (71,72), capillary electrophoresis (106), near infrared spectroscopy (107), and others. The most common and effective method of research is high performance liquid chromatography, using various columns and detectors. Chromatographic separation and identification of isomeric steviol glycosides is rather difficult. Steviol glycosides can be separated by a column modified with the amino group (NH2) (60,70,80,109,132) C18 and other columns using ultraviolet light, refractometric index or its detector; (10,43,130,133) two-layer thin chromatography (47,72) and UHPLC (10,24) are also often used. Using a column with an amino group, good cleavage from steviol glycoside isomers is obtained (72, 132), while the C18 column is less selective, but at the same time stable (73).

In the literature, you can find reports from official organizations (Food and Agriculture Organization of the United Nations - FAO, World Health Organization - WHO), but, unfortunately, to date, a standardized method for studying sweet Stevia glycosides has not been developed. However, HPLC, HPLC-MS technologies for the separation and identification of compounds are very effective.

The leaves of the Stevia plant (unfortunately, the variety is unknown, and the first seedlings were introduced in 1986), common in Georgia, are 10-15 times sweeter than sugar. The advantage of Stevia over other natural or synthetic sweeteners is that it has no contraindications (significant contraindications have not yet been established) and it has a positive effect on the human body. It is heat-resistant and can be used as a sweetener for making jams, juices and confectionery.

3. Experimental part

The objectives and goals of the research are the following: to identify and study the biologically active compounds of plants obtained from the seeds of a new breed of Stevia, as well as the chemical analysis of the leaves of plants at all stages of growth-development; todetermine the optimal period of harvesting; to develop the optimal conditions for drying and processing the leaves with the maximum preservation of the content of biologically active compounds; to develop a technology for the production of bioactive natural low-calorie sweeteners; to improve the technology of food production, with the resulting sweeteners; to choose technological regimes; to breed new Stevia varieties on small trial plantations (according to known agro-methods).

Scientific novelty. For the first time in Georgia, the qualitative and quantitative content of bioactive compounds contained in the leaves of unknown varieties of introduced Stevia, was studied using HPLC-UV, RI, Conductometry UP UPLC-PDA, MS, preparative and analytical columns, various sorbents and solvents, as well as other modern physical and chemical methods. As a result of the study, there have been isolated and identified 27 compounds and their quantitative content wasdetermined. Using various methods, including super critical

high preasure fluid extraction, preparations of various sweetness were obtained, and the technology for the production of consumer tablets was developed as well.

The practical significance of the work. There has been developed a technology for the production of low-calorie, vegetable sweetener with various sweetness and biological activity; the chemical composition of the plant material and the product derived from it, has been established as well. The possibilities of obtaining and drying the superfluid extract, the technological parameters of drying, using a spray dryer,have been studied.

The preparations and sweet tablets, which are 100, 200 and 300 times sweeter than sucrose (the so-called white Stevia), have been obtained. Their chemical composition was studied using HPLC and UPLC methods and various detectors.

3.1 Object, Material and Methods of Study.

The research object is the various forms of leaves of the Stevia variety (*Stevia Rebaudiana Bertoni*), introduced in western Georgia, as well as preparations and tablets obtained after processing. The homeland of Stevia (*Stevia rebaudiana Bertoni)* is South America (Argentina, Bolivia, Brazil, Paraguay). This variety of Stevia was first described by the botanist Bertoni in 1899. Stevia belongs to the Asteracea family.

Within the framework of grant DO / 124 / 6-470 / 13 of the educational doctoral program for 2013–2014, there were acquired theseeds of various plant varieties(from Poland, Paraguay, Canada and other manufacturers), characterized by a high content of diterpene glycosides and high yield,

1. "Paraguay, motherland of Stevia"
2. 3000 STEVIA REBAUDIANA SEEDS - Sweet Leaf seeds HIGH QUALITY High germination
3. >600mg DARK STEVIA SEEDS + FREE DRY LEAVES SAMPLE! SWEET LEAF KAHEE (Polish)
4. 1500 ORGANIC NON GMO STEVIA REBAUDIANA SEEDS - Sweet Leaf High germination. (Stevia Rebaudiana Bertoni, Extremely sweet herb from Paraguay)
5. 1000 STEVIA REBAUDIANA SEEDS - Sweet Leaf High germination

6.Stevia Rebaudiana Seeds* 1g (2000 Seeds)* Stevia* Sweet Leaf* Sugar Herb* Flower* Garden

7. Honey Stevia (Stevia Rebaudiana) Herbal Plant! 10seeds*Natural Sweetener (Singapore)

The seeds were grown indoors (the greenhouse was equipped in accordance with the grant requirements), and the experimental plot was planted with standard seedlings. The seedlings were obtained from germinated seeds (introduced varieties) and by traditional grafting (for continuous and profitable production of seedlings in the future).

Pic. 1. Standard Stevia Crop

Harvesting, storage and further study of raw material Stevia occurred in different periods of the growing season, namely 2 months, 6 months of vegetation and flowering period (ripening). Various technological modes of drying of raw materials, including natural and artificial drying processes (natural, convection, combined, etc.) have been studied.

The possibilities of drying leaves under artificial conditions were identified and selected, and the temperature and duration of drying process were optimized, whatmade it possible to excludee degradation changes in sweet diterpene glycosides when drying raw Stevia leaves.

The following physic-chemical methods have been used for the research:

1. the preparations of biologically active compounds have been obtained by fluid extraction of spercritical pressure;
2. the individual compounds have been obtained by preparative chromatography;
3. The sweet diterpene glycosides have been identified with high efficiency and ultra high efficiency liquid chromatograph by HPLC-UV, RI, UPLC-PDA, MS method;

4. The phenolic compounds have been allocated and identified with HPLC-UV, RI, UPLC-PDA, MS method.
5. The quantitative content of diterpene glycosides and phenolic compounds with HPLC-UV, RI, UPLC-PDA, MS chromatography method.
6. The qualitative and quantitative content of cations has been determined with HPLC-conductivity methods.
7. The antioxidant activity has been determined (using stable radicals 2,2-diphenyl-1-picryl hydrazine) using DPPH method.
8. The quantitative content of flavonoids was determined by a spectral method ($AlCl_3$ - reactivate, based on routine calculation).
9. The number of common phenols was defined by Folin-Ciocalteu method (based on gallic acidcalculation);
10. Water and dry substance were determined by refractometer-method.
11. The volatilization complex was defined by the gas chromatographic method (GC Thermo).

Extraction and identification of Stevia's sweet diterpene glycosides

There has been used the following scheme for the extraction and identification of sweet diterpene glycosides of Stevia:

Stevia raw leaf

↓

leaf drying

↓

Soxhlet Extraction (Chloroform)

↓

Soxhlet Extraction (Acetone)

↓

Soxhlet Extraction (Methanol)

↓

Filtration and concentration of fractions

↓

Fractionation by C 18 cartridge and prep column

↓

HPLC-UV, RI, UPLC-PDA, Msanalysis

4. **Steviol glycosides** HP**LC-UV, IR, UPLC-PDA, MS analysis**

The compounds have been extracted using high-performance liquid chromatography method and ultraviolet refractometry index detection, while their identification has been performed byultra-efficient liquid chromatography UPLC and MS and PDA detectors. Substances were identified using standard compounds and the free data base https://metlin.scripps.edu of substance masses, as well as comparing data from peer-reviewed literary publications.

High pressure liquid chromatography (HPLC)- Waters (UV/Visible Detector 2489, Binary HPLC Pump 1525) chromatography column Symmetry C18, 3,5 μm 4,6 x 75 ðð, detecting 210 nm, solvent systems:Methanol (a), water (b) (4; 1), (Merck; Sigma-Aldrich) in linear gradient. Chromatography column amide (250 mm 4,5 mm), column temperature 40°C eluent 80% acetonitrile, RI detection.

Waters Acuity UPLC-PDA, MS, column BEN HSS (100x2.1 mm 1.7 μm). mobile phase 0.1 % Formic acid in DW (A), 0.1 % Formic acid in Acetonitrile (B), gradient solvent B gradient elution from 5% B for 1.5 min to reach 15% B at 4 min, 25% B at 25 to 16 min 65% B and 100% at 18,5-19.0 %, 0% B 19.0 to 20 min . Flow 0.3 ml min^{-1}, column temp 40 ^{0}C, MS- scan 40-1200 da, Probe 600 ^{0}C, Positive 0,8 kV, Capillary 1,5 kV, CV -40, PDA scan 210-500 nm.

The calibration curve of standard diperpene glycosides is constructed with 1.0, 2.0, 3.0 mg / ml concentration of 80% ACN / aqueous solvent of stevioside and rebaudioside (Sigma-Aldrich).

In order to construct the caliber curve of the injected sample of 3 μl, there have been used peak areas, formed for an individual compound, of the UPLC-MS system.

For sustained phase extraction (SPE) of Stevia's glycosides, 1.0 g of crushed leaves, pre-treated with chloroform in Soxhlet's device according to the scheme, were extracted by heating in an ultrasonic bath for 15 minutes, the extractant 50 ml ACN / water (70 : 30 volume). The obtained extract was filtered through 0.45 μm filter. SPE cartridges were filled with C18 sorbents

4.1 The study of composition by the UPLC mass detector method

The research, identification and quantitative analysis have been carried out using UPLC-PDA-MS method. The method allows to investigate several compounds simultaneously;at the same

time the reliability of their identification is quite high. There have been established chromatographic, spectral and mass spectral characteristics of the compound.

After concentrating the extracts, obtained by different solvent by SPE method, there was carried out chromatography using an amine preparation column (NH2, 5 μm, 250 × 10 mm).

A preparatory column was also used for chromatography (C18, 5 μm, 250 × 10 mm). There have been obtained 31 fractions. SPE cartridge was prepared (condensed) with water (1 ml) and 3 ml ACN / water (90:10); 1 ml of Stevia extract was passed through a cartridge; then Stevia glycosides were eluted with 2 ml of ACN / water (90:10). The obtained sample volume of 3 μl was injected into the LC-MS-PDA system. For hydrolysis of flavonoid glycosides, 5 mg of the preparation were dissolved in 2 ml of 2 M HCl and heated at 90 ° C for 40 minutes. In all cases, the analyzed extract was filtered through a 0.45 μm filter.

The fragmentation of compounds, as well as the change of their masses (at the expense of ions increase) and the maximum value of absorption in the UV area are very important for their identification.

The LC-MS-PDA study of diterpene glycosides allowed us to identify:

the following compounds:

Substance 1 - [M-H +] - m/z 319, [M-H -] - m/z 317, is observed on chromatogram in several places (at least 9 compounds, in accordance with all sweet diterpene glycosides), according to the compounds mass database METLIN (https://metlin.scripps.edu) (Appendix); the substance 1 corresponds to Aglikon Stevol and its isomer – isosteviol(**$C_{20}H_{30}O_3$**).

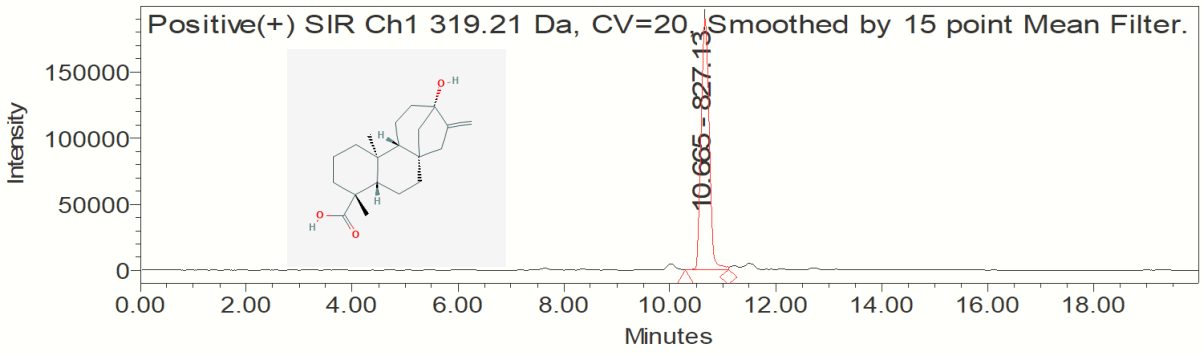


Fig. 1. Steviol UPLC-MS spectrum

Substance 2-[M-H -] - m/z 479, is observed on chromatogram -[M-H -] together with m/z 479. Retention time - 12.686 min, the maximum absorption - UV-211.9 nm. According to the compounds mass database METLIN, the substance 2 corresponds to steviol glycoside **($C_{26}H_{40}O_8$)**.

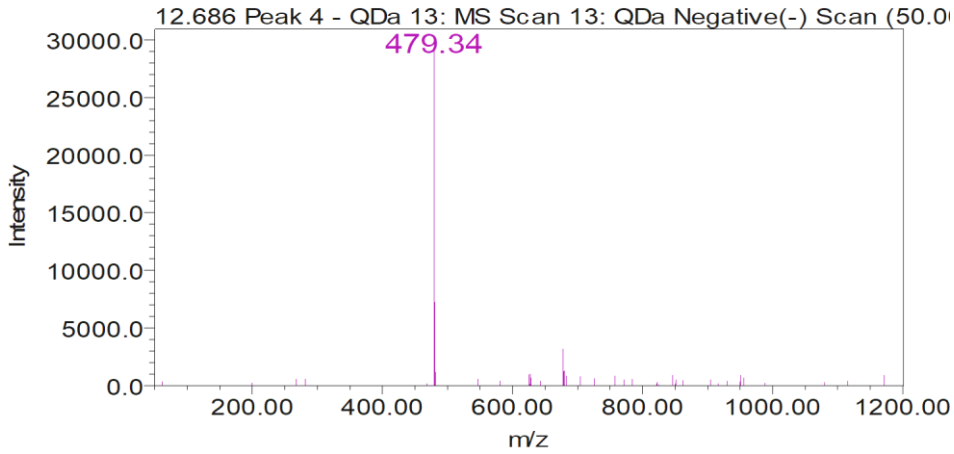


Fig. 2. Steviol glycosideUPLC-MS spectrum

Substance 3-[M-H -] - m/z 625, is observed on chromatogram -[M-H -] with m/z 787, 949. Retention time - 12.686 min, the maximum absorption - UV- 212.4 nm. According to the compounds mass database METLIN, the substance 3 corresponds to steviol diglycoside [M-16]($C_{32}H_{52}O_{14}$).

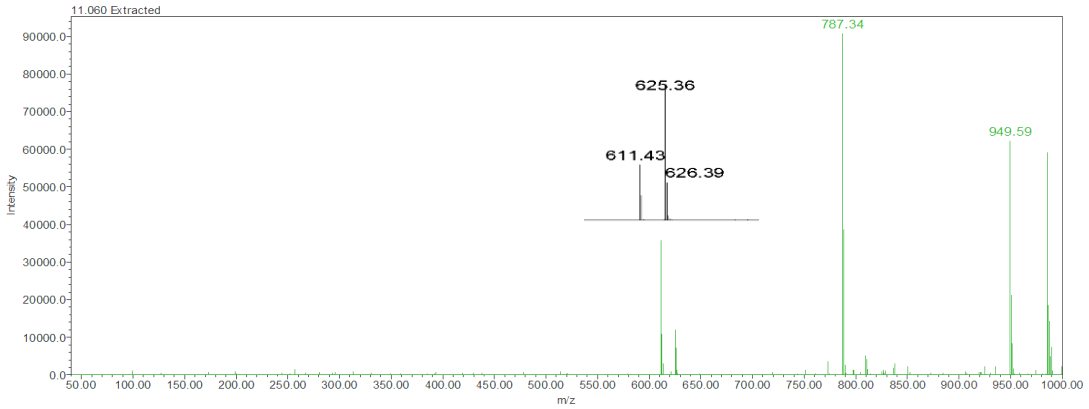


Fig. 3. steviol diglycosideUPLC-MS spectrum

Substance 4-[M-H -] - m/z 641, is observed on chromatogram -[M-H -] with m/z 803, 965.Retention time - 11.591 min, the maximum absorption - UV- 212.7 nm. According to the compounds mass database METLIN, the substance 4 corresponds to steviol bioside($C_{32}H_{50}O_{10}$).

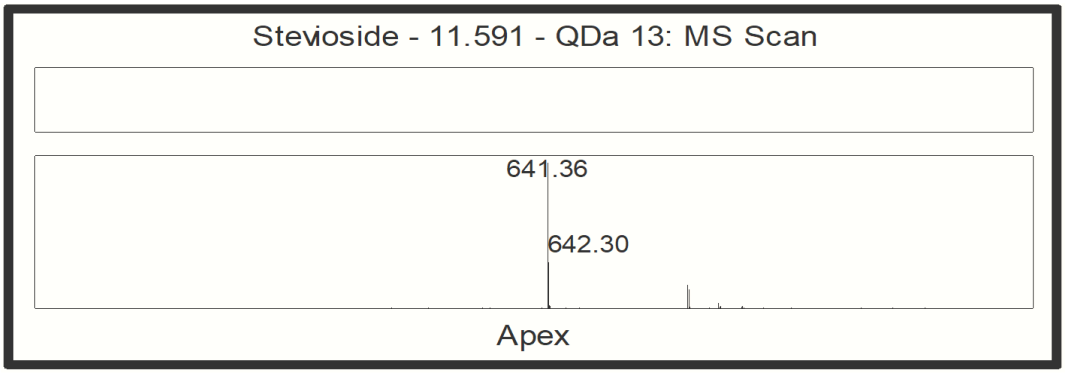


Fig. 4. Steviol bioside UPLC-MS spectrum

Substance 5-[M-H -] - m/z 787, is observed on chromatogram -[M-H -] with m/z 803, 965. Retention time - 11.867 min, the maximum absorption - UV- 212.3 nm. According to the compounds mass database METLIN, the substance 5 corresponds to steviol triglycoside ($C_{38}H_{62}O_{19}$).

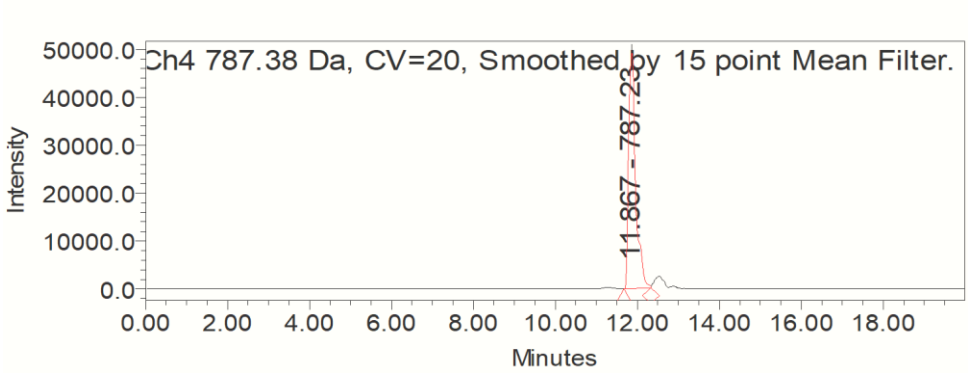


Fig. 5. Steviol triglycosideUPLC-MS spectrum

Substance 6-[M-H -] - m/z 803, is observed on chromatogram -[M-H -] with m/z, 935,949, 965 or separately. The result of MS2fragmentation is m/z 787([M-H + -2glc] -), whilethe result of the subsequent cleavage of glucose molecules MS3 is m / z 317 peaks (steviol).Retention time - 10.795 min, the maximum absorption - UV- 211.9 nm. According to the compounds mass database METLIN, the substance 6 corresponds to steviol triglycoside or stevioside (stevioside $C_{38}H_{60}O_{18}$) ([M-H +] - m/z 805.4). The result of steviosidefragmentation -([M-H -] - m/z 641), while([M-H +] - m/z 643). Alsom/z 803,which is usually seen when chlorine ions (negative) and potassium ions(positive) are added;([M-H^+ +K^+] - m/z 841), ([M-H -Cl^-] - m/z

839) and [M-H⁺ -3glc] are formed respectively.The result of MS2 fragmentation from stevioside is the peak m / z 639 [M-H - -glc+ K⁺], the glucose([M-H2O]- m/z 162). This view has been documented as well

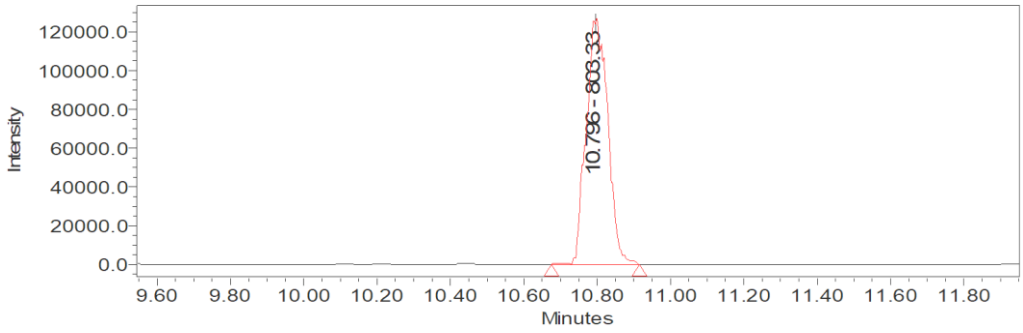
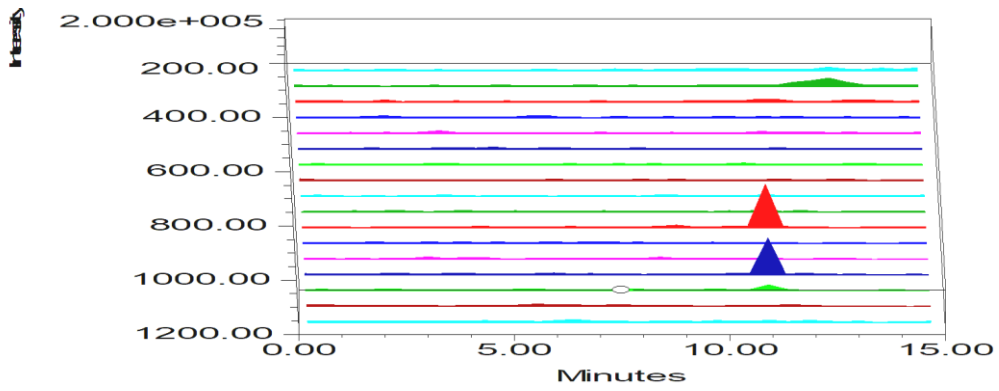


Fig. 6. Stevioside UPLC-MS spectrum

Substance 7-[M-H -] - m/z 965, is fixed on chromatogram-[M-H -] with m/z 803, 1001.Retention time - 10.798 min, the maximum absorption - UV- 212.9 nm. According to the compounds mass database METLIN, the substance 7 corresponds tosteviol tetra-glycoside or rebaudiosideA ($C_{44}H_{70}O_{23}$). Rebaudioside A ([M-H +] - m/z 965, the result of fragmentationMS2 is m/z 803,peak - [M-H + -glc], - glucose([M-H2O]- m/z 162) from rebaudioside A. With the following fragmentationm/z 641([M-H + -2glc] -).

While rebaudioside A with the subsequent splitting of glucose molecules MS3 and MS4 is resulting intom/z 479 and m/z 317 peaks (steviol), [M-H + -3glc]- and [M-H + -4glc]- ions respectively.The addition of chlorine ions forms negative[M-H⁺ +K⁺] - m/z 1005, while the addition of potassium ions forms positive[M-H⁺ -Cl⁻] - m/z 1001.

During the chromatographic study of the standard rebaudioside A (Sigma-Aldrich), a few peaks are observed on the mass-spectrometer,-[M-H⁺]- m/z 803,-[M-H⁺]- m/z 965, -[M-H⁻]- m/z 1001, as well as at a higher (more than 20 volt) charge-[M-H ⁺] - m/z 317 ઽб [M-H⁺]⁺ m/z 319.



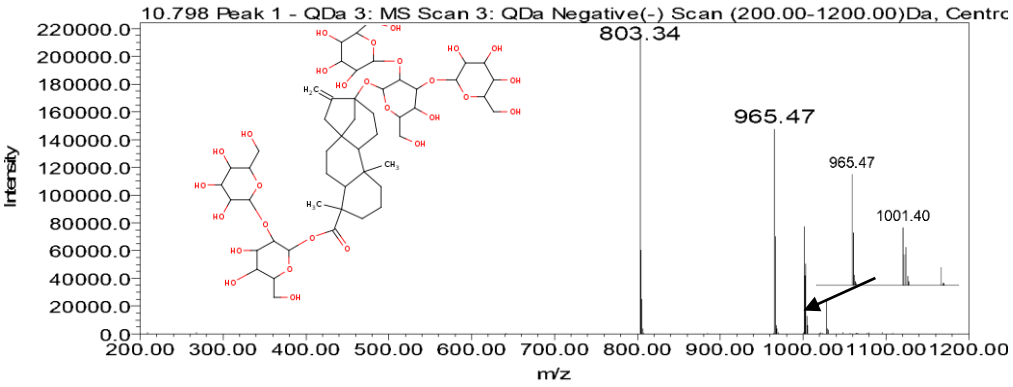


Fig. 7. Rebaudioside A UPLC-MS spectrum

Substance8-[M-H -] - m/z 1127, has been fixed on chromatograph -[M-H -] with m/z 803, 965. Retention time –10.675min, maximum absorption - UV- 211.9 nm. According to the base of METLINcompound masses, substance 8corresponds to asteviol tri-glucoside-mono rhamnoside, ie rebaudiosideD ($C_{50}H_{80}O_{28}$).

A molecule from the Rebaudioside D (M-H2O) - m / z 162) is a molecule that is m / z 787. As a result of [M-H+-glc] glucose cleavage ([M-H2O] - m / z 162) from rebaudioside D, one molecule remains- m / z 787, while 2 molecules remain after glucose cleavage[M-H+-2glc] - c m / z 625. Rebaudioside D loses 2 molecules of glucose and one molecule of rhamnose([MH2O] - m / z 146), [M-H+-2glc - rham] and in negative mode m / z 479 is received.We get chlorine ion on the compound ([M-H^+ -Cl^-] - m/z 1127).

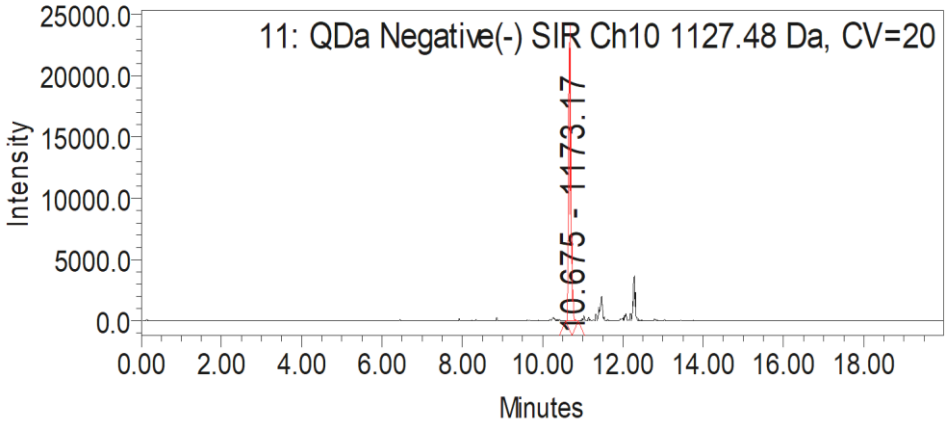


Fig. 8. RebaudiosideDUPLC-MS spectrum

Substance9-[M-H -] - m/z 949 isfixed on the chromatogram as a fragment - [M-H -] - m / z 787. Retention time - 11.880 min, maximum absorption - UV-211.9 nm.According to the base of

METLINcompound masses, the substance 9 corresponds to a steviol tetra-glucoside-mono rhamnoside, ie RebaudiosideC ($C_{44}H_{70}O_{23}$).

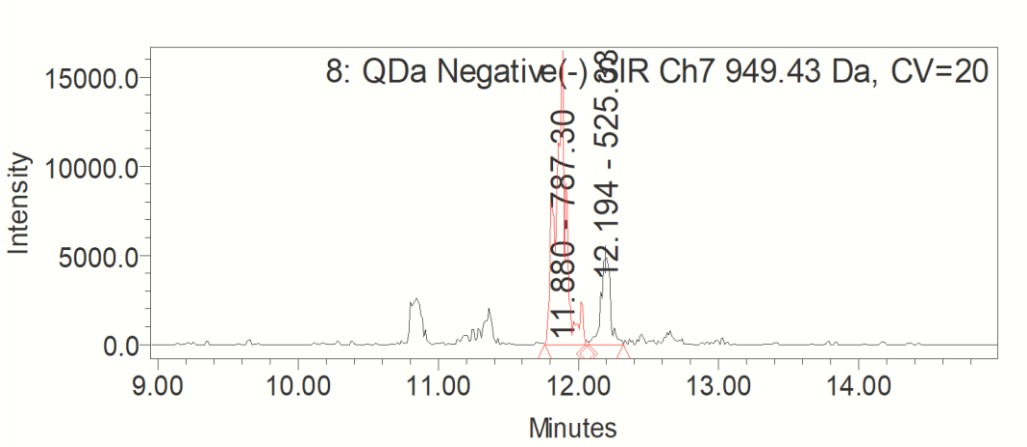


Fig. 9. RebaudiosideCUPLC-MS spectrum

Substance10-[M-H -] - m/z 641.33 isfixed on the chromatogram -[M-H -] with m/z 803, 1001. Retention time - 12.771 and 12.824min, maximum absorptionUV- 212.5nm. According to the base of METLINcompound masses, the substance 10 corresponds to a steviol di-glucoside, ie Rubusosid(**$C_{32}H_{50}O_{13}$**).

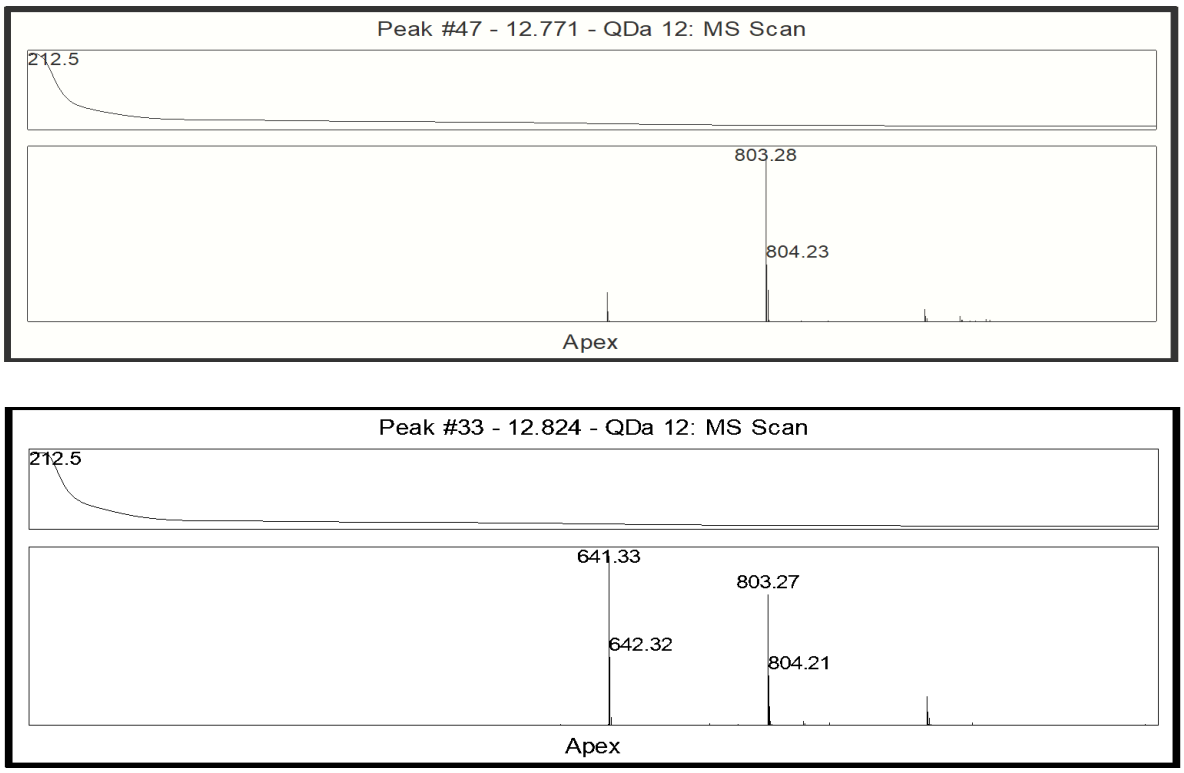


Fig. 10. Rubusosid UPLC-MS spectrum

Substance 11-[M-H -] - m/z 935isfixed on the chromatogram-[M-H -] asa fragment m/z 773.17, as it loses 1 molecule of glucose. Retention time - 11.787min, maximum absorption UV- 211.9 nm.According to the base of METLINcompound masses, the substance 11 corresponds to a steviol tetra-glucoside, ie rebaudiosideF($C_{43}H_{68}O_{22}$).

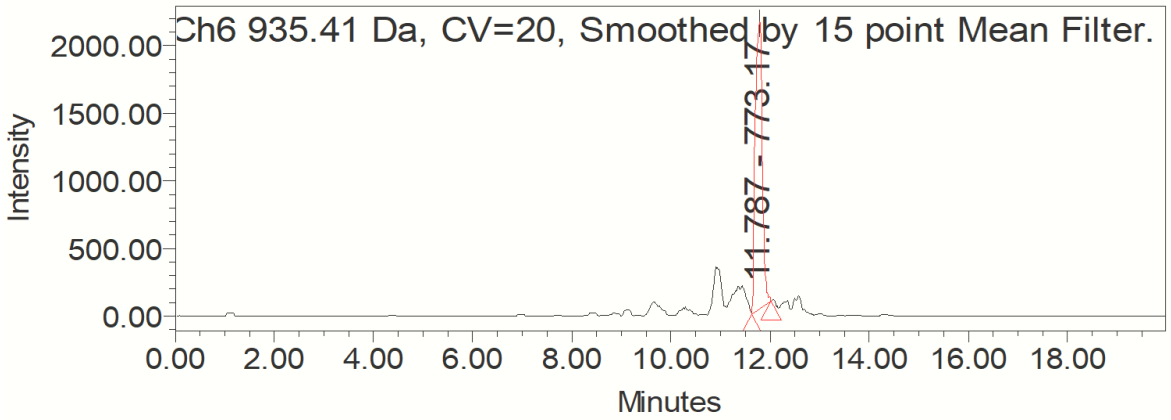


Fig. 11. RebaudiosideFUPLC-MS spectrum

Substance 12-[M-H -] - m/z 787 is fixedon the chromatogram-[M-H -] with m/z 803, 965,as a product of their fragmentation. Retention time - 11.867min, maximum absorption UV- 212.3 nm. According to the base of METLINcompound masses, the substance 12 corresponds to a steviol tri-glucoside, ie duglucoside A ($C_{38}H_{60}O_{17}$).

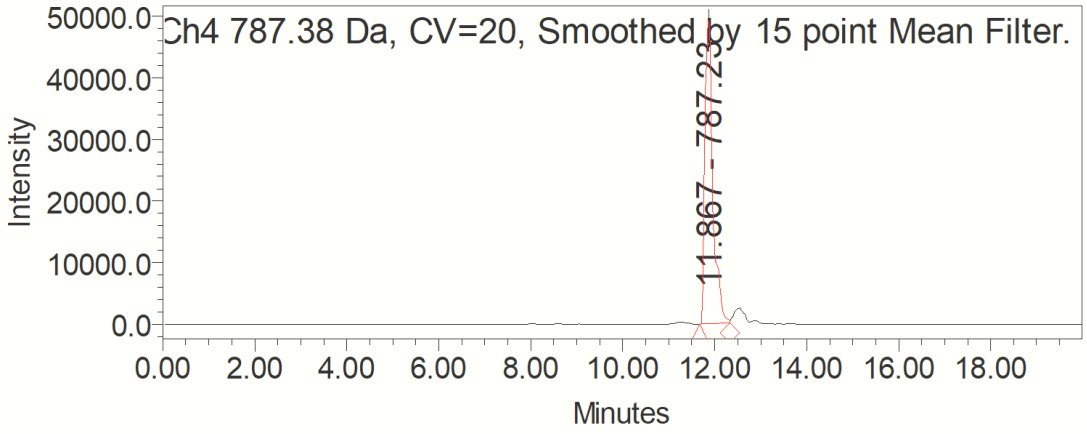


Fig. 12. Dulucoside AUPLC-MS spectrum

Some compounds fragmentation ends with mm / z 479 and m / z 317 (steviol),resulting from glucose 3 and 4 respectively[M-H+-3glc] and [M-H+-4glc].

Table 1.UPLC-MS data of stevia terpene glycosides in negative ion mode from LC-ESI MS analysis

Comp.	Name	Molecule Formule	*m/z* $(M-H^+)^-$	*m/z* $(M-H^+)^+$
1	Steviol	$C_{20}H_{30}O_3$	317.24	319.21
2	Steviol-GLC	$C_{26}H_{40}O_8$	479.12	481.2
3	Steviol -2GLC [M-16]	$C_{32}H_{49}O_{13}$	625.13	627.12
4	Steviol -2GLC	$C_{32}H_{50}O_{13}$	641.33	643.21
5	Steviol -3GLC Deoxiglukoside [M-16]	$C_{38}H_{59}O_{18}$	787.17	789.13
6	Steviolbioside	$C_{32}H_{50}O_{13}$	641.34	643.33
7	SteviosideSteviol -3GLC	$C_{38}H_{60}O_{18}$	803.31	805.37
8	Rebaudioside ASteviol-4GLC	$C_{44}H_{70}O_{23}$	965.52	967.42
9	Rebaudioside C	$C_{44}H_{70}O_{23}$	949.46	951.42
10	Rebaudioside D	$C_{50}H_{80}O_{28}$	1127.47	1129.47
11	RebaudiosideF	$C_{43}H_{69}O_{23}$	935.41	937.4235
12	Dulcoside A	$C_{38}H_{60}O_{17}$	787.38	789.3758

4.2 Study of Stevia leaf phenolic compounds with high performance liquid chromatography HPLC and UPLC method

The following phenolic compounds have been identified in the composition of Stevia leaf and its extract:

Substance 13-[M-H -] - m/z 353, the result of fragmentation is m / z is 191 peak. Retention time - 5.151 min, maximum absorption - UV-324.9 nm. According to the base of METLIN compound masses, the substance 13 corresponds to Chlorogenic acids Mono-caffeoylquinicacids (mono-CQA).

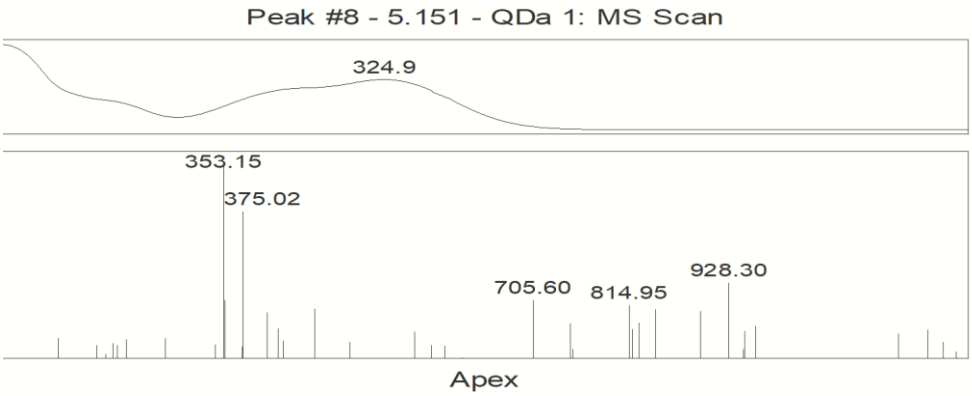


Fig. 13. Mono-caffeoylquinicacidsUPLC-MS spectrum

Substance14-[M-H -] - m/z 353, the result of fragmentation is m/z 191 andm/z 173peaks. Retention time - 5.151 min, maximum absorption - UV-324.9 nm. According to the base of METLINcompound masses, the substance 14 corresponds to caffeoylquinicacids (CQAs).

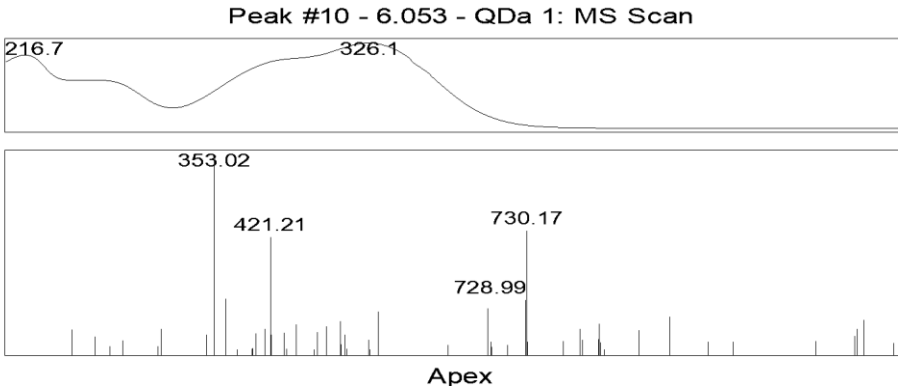


Fig. 14. caffeoylquinicacidsUPLC-MS spectrum

Substance15-[M-H -] - m/z 515, the result of fragmentation - m/z 353.Retention time - 5.151 min, maximum absorption - UV-324.9 nm. According to the base of METLINcompound masses, the substance 15 corresponds to3-5- Dicaffeoylquinicacid (3,5diCQA).

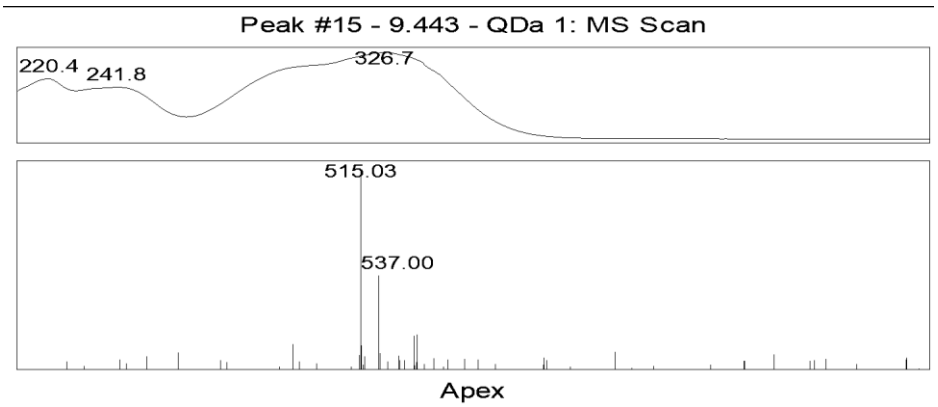


Fig. 15. 3-5- Dicaffeoylquinic acidUPLC-MS spectrum

Substance16 -[M-H -] - m/z 515, the result of fragmentation is m/z 353. Retention time - 10.146min, maximum absorption - UV-327.3 nm. According to the base of METLINcompound masses, the substance 16 corresponds to 3,4- Dicaffeoylquinic acid (3,4diCQA)

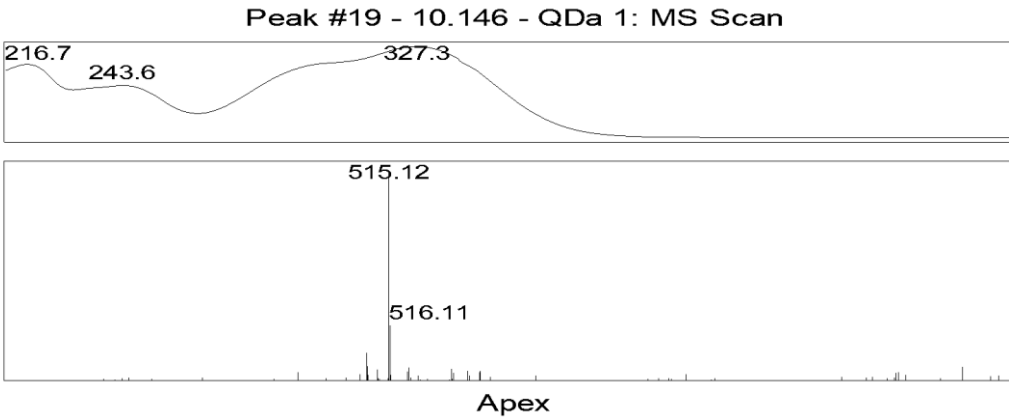


Fig. 16. 3,4- Dicaffeoylquinic acid UPLC-MS spectrum

Substance17 -[M-H -] - m/z 463, the result of fragmentation is m/z 301. Retention time -9.051 min, maximum absorption - UV-344 nm. According to the base of METLINcompound masses, the substance 17 corresponds to quercetin-galactoside.

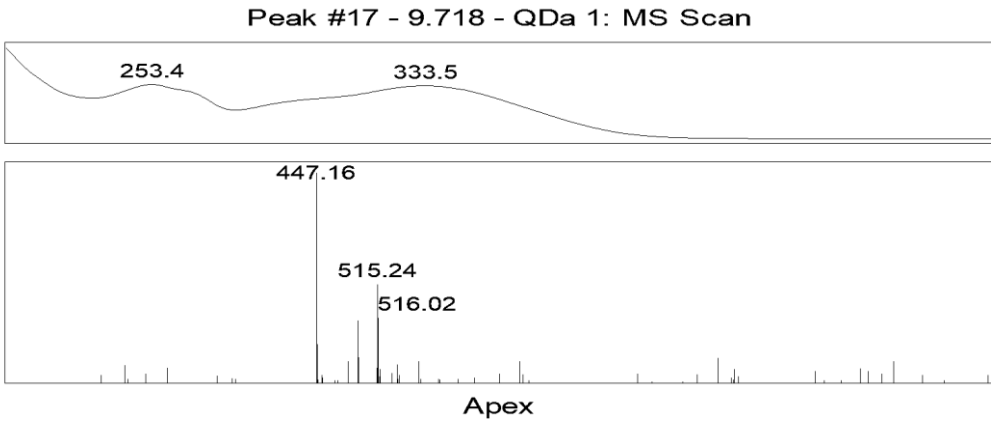


Fig. 17. Quercetin-galactoside UPLC-MS spectrum

Substance18-[M-H -] - m/z 609, the result of fragmentation is m/z 301. Retention time -9.051 min, maximum absorption - UV-344 nm. According to the base of standard compounds and METLIN compounds masses,as well as compared to the standard compound,the substance 17 corresponds to Rutin.

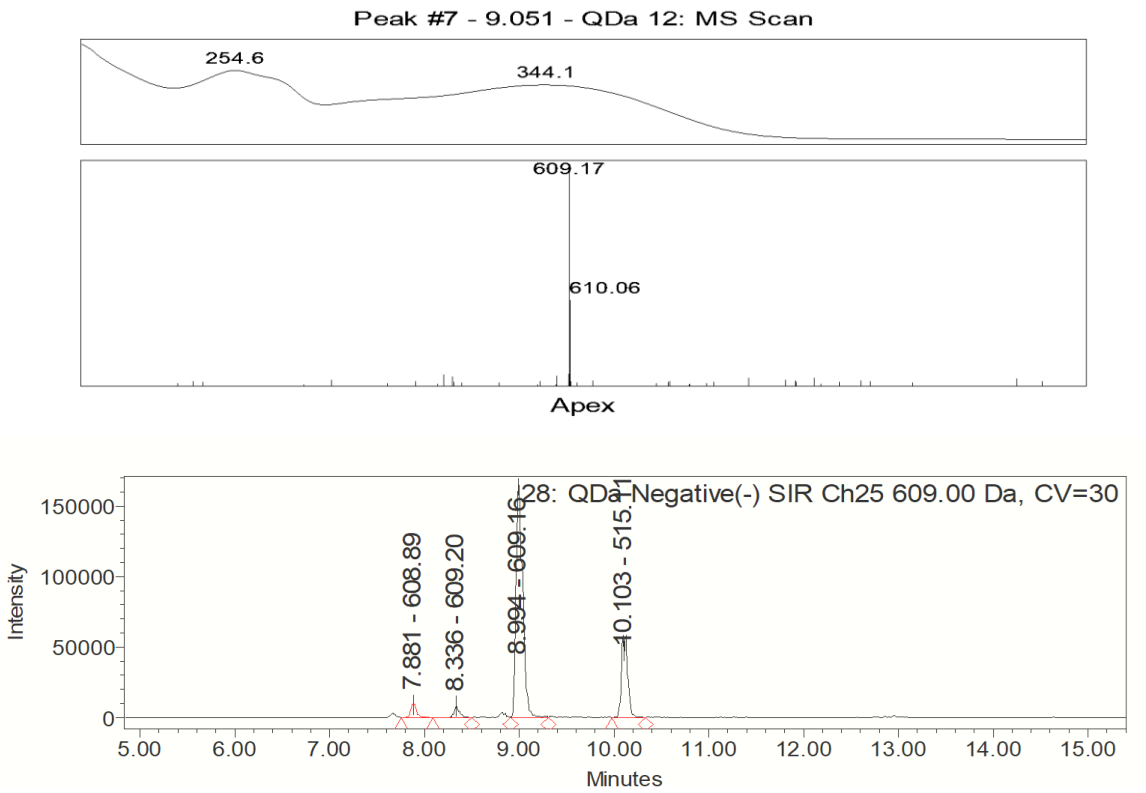


Fig. 18. RutinUPLC-MS spectrum

Substance19-[M-H -] - m/z 447, the result of fragmentation is m/z 301. Retention time -9.955 (in MS, PDA) min, maximum absorption - UV-360 nm. According to the base of standard compounds and METLIN compounds masses,the substance 19 corresponds to quercetin- rhamnoside.

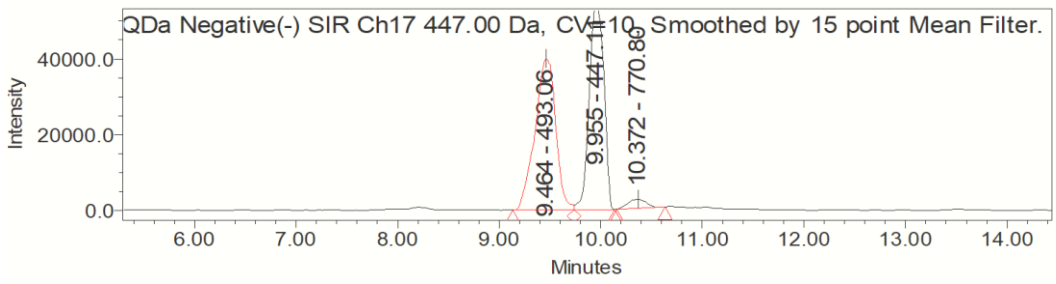


Fig. 19. Quercetin- rhamnosideUPLC-MS spectrum

Substance20-[M-H -] - m/z 433, the result of fragmentation is m/z 301. Retention time - 9.605 min, maximum absorption - UV-360 nm. According to the base of standard compounds and METLIN compounds masses, the substance 20 corresponds to quercetin- pentoside.

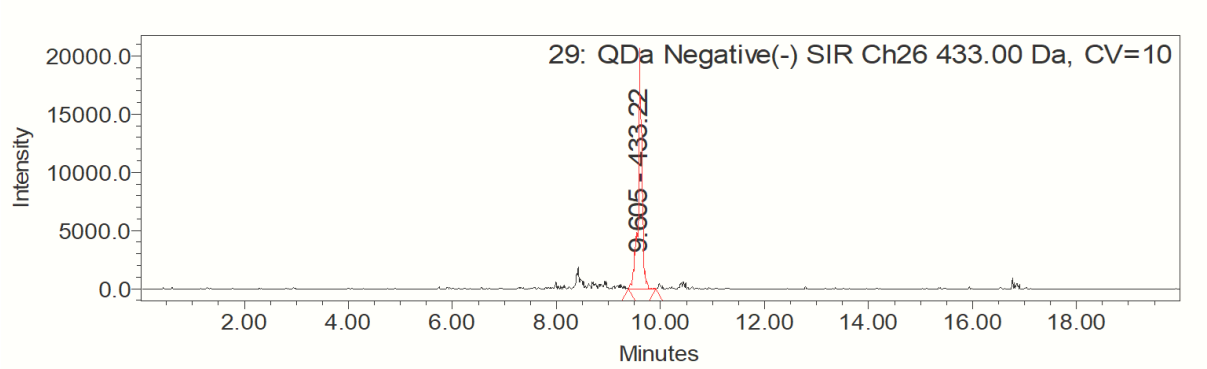


Fig. 20. Quercetin- pentosideUPLC-MS spectrum

Table 2.UPLC-MS data of stevia phenolic compounds in negative ion mode from LC-ESI MS analysis

#	Compound	Molecular Formula	m/z [M-H +] –
1	3-caffeoylquinic acid (3CQA)	C16H17O9	353
2	4-caffeoylquinic acid (4CQA)	C16H17O9	353
3	Rutin	C27H30O16	609
4	Quercetin-rhamnoside	$C_{21}H_{20}O_{11}$	447
5	Quercetin-galactoside		463
6	3-5- Dicaffeoylquinic acid (3,5diCQA)	C25H24O12	515
7	3-4-Dicaffeoylquinic acid (3,4diCQA)	C25H24O12	515

5. The content of steviol glycosides in various raw materials and the preparations obtained from them

A quantitative study of steviol glycosides has been performed on the basis of calibration curves, constructed using standard stevioside and rebaudioside. Individually extracted ionic SIR 803

(rebaudioside) and SIR 641 (stevioside) chromatographic characteristics have been used for the curve construction. Calculations of other sweet glycosides were made with respect to stevioside.

For the quantitative analysis of sweet diterpene glycosides, the acquired varieties were compared with the local (spontaneous) forms. In Stevia leaves, stevioside is the dominant in all cases: America № 3 - 11.03%, America № 4 - 12.34%, local spontaneous variety side leaf - 10.24%, main spontaneous leaf - 11.41%. By quantitative indicators, stevioside prevails over the content of other glycosides. In any case, their content is up to 55-60% of the total content of sweet diterpene glycosides. The content of rebaudioside A, respectively, is relatively less (30-38%), the rest are minor compounds, among which there is a relatively large amount of rebaudioside C (from 5.4 to 8.2%).It is noteworthy that the central leaves of the plant, compared with the side leaves, contain a a relatively small amount of sweet compounds (10.2 g / 100 g and 11.4 g / 100 g, respectively).

Table 3.The content of sweet diterpene glycosides in the leaves of Stevia (per mg / 100 g dry weight)

Sampler	m/z⁻ 641	m/z⁻ 803	m/z⁻ 935	m/z⁻ 949	m/z⁻ 1127	total
America 3	7304±219.1	3686±110.6	269±8.1	747±22.4	330±9.9	12336±370.1
America 4	6359±190.8	3357±100.7	256±7.7	712±21.4	342±10.36	11026±330.8
Local side	4760±142.8	3924±117.7	269±8.1	849±25.5	434±13.0	10236±307.1
Local central	6208±186.2	3896±116.9	218±6.5	615±18.5	472±14.2	11409±342.3

Table 4.The content of sweet diterpene glycosides in the extracts of Stevia leaves (mg/l)

Sampler	m/z⁻ 641	m/z⁻ 803	Total
initial extract	3819±114.6	3016±90.5	6935±208.1
Filtrate 2000 Dal	4217±126.5	3062±91.9	7279±218.4
Concentrate 2000 Dal	3764±112.9	2927±87.8	6691±200.7
Filtrate 1000 Dal	4540±136.2	3030±90.9	7570±227.1
Concentrate 1000 Dal	3660±109.8	2823±84.7	6483±194.5

Table 5.The content of sweet diterpene glycosides in SFE extracts of Stevia leaves (mg /50 ml)

Sampler/fraction	m/z⁻ 641	m/z⁻ 803	Total
SFE 20	31.77±1.0	37.36±1.1	69.13±2.1
SFE 21	38.29±1.1	37.7±1.1	75.99±2.3

SFE 22	32.45±1.0	37.72±1.1	70.17±2.1
SFE 23	26.41±0.8	31.21±0.9	57.62±1.7
SFE 24	25.72±0.8	33.27±1.0	58.99±1.8
SFE 25	23.35±0.7	29.02±0.9	52.37±1.6
SFE 26	19.05±0.6	25.63±0.8	44.68±1.3
SFE 27	17.39±0.5	24.92±0.7	42.31±1.3
SFE 28	24.25±0.7	28.95±0.9	53.20±1.6
SFE 29	28.56±0.9	30.86±0.9	59.42±1.8

Some changes were observed during the refining of the Stevia leaf extract. Distillation of the extract in the filter 2000 Dal leads to an increase in sweet diterpene glycosides; respectively, their content decreases in the concentrate (from 6935 mg / l to 6691 mg / l), and increases in the filtrate (7279 mg / l). The corresponding changes occur in the pore filter 1000 Dal: in the filtrate it increases (7570 mg / l), and in the concentrate it decreases (6483 mg / l). Due to the modification of membrane pores, it becomes possible to refine the extract of Stevia.

SFE extraction of Stevia leaves into cosolvent, using ethanol, allows to obtain preparations with a high content of stevioside and rebaudioside (76 mg / 50 ml).

6. Stevia Lipid Analysis

10 g of a dry leaf of Stevia was extracted with chloroform in a Soxhlet apparatus until complete removal of pigments and other lipid compounds (8 hours). The solvent was evaporated under vacuum and the total amount of lipids was measured gravimetrically.

For methyl ester, the lipid extract was dissolved in 10 ml of chloroform. The obtained from the extract 1 ml of the substance was added by 200 μl of methyl potassium hydroxide solution (2 Molars) and 1 g of sodium hydrofluct monohydrate (NaHSO4), which resulted in the GC-analysis of the obtained Stevia methyl esters of lipids.

The studied sample was filtered from mechanical impurities. 1 ml of the filtered sample was transferred to a centrifuge tube by adding 0.5 ml of 2 normal 96% KOH alcohol (ethanol can be used). Then 10 ml of hexane (total volume 11.5 ml) was added, agitated until complete

dissolution (at least 30 seconds) and centrifuged for 10 minutes at 1000 revolutions / min. Then from the upper organic fraction of the sample was taken 1 μl and injected into the chromatograph with an injector.Chromatography was performed with a temperature gradient in three stages. In particular, chromatography began at 140 ° C and lasted 4 minutes. In the second stage, at a speed of 20 ° C / min, the temperature increased to 220 ° C and the chromatography was carried out for 16 minutes. At the third stage, at a speed of 7 ° C / min and a temperature of up to 300 ° C, chromatography continued for 7 minutes. The total chromatography time was 42.43 minutes. The quantitative content of carbon dioxide was determined by the peak area in percent with an accuracy of 0.01%.

Identification of components obtained, using chromatographs, was carried out by comparison with the data of a sample of known content, as well as on the basis of literature data. The results of the analysis are shown in Table 1.

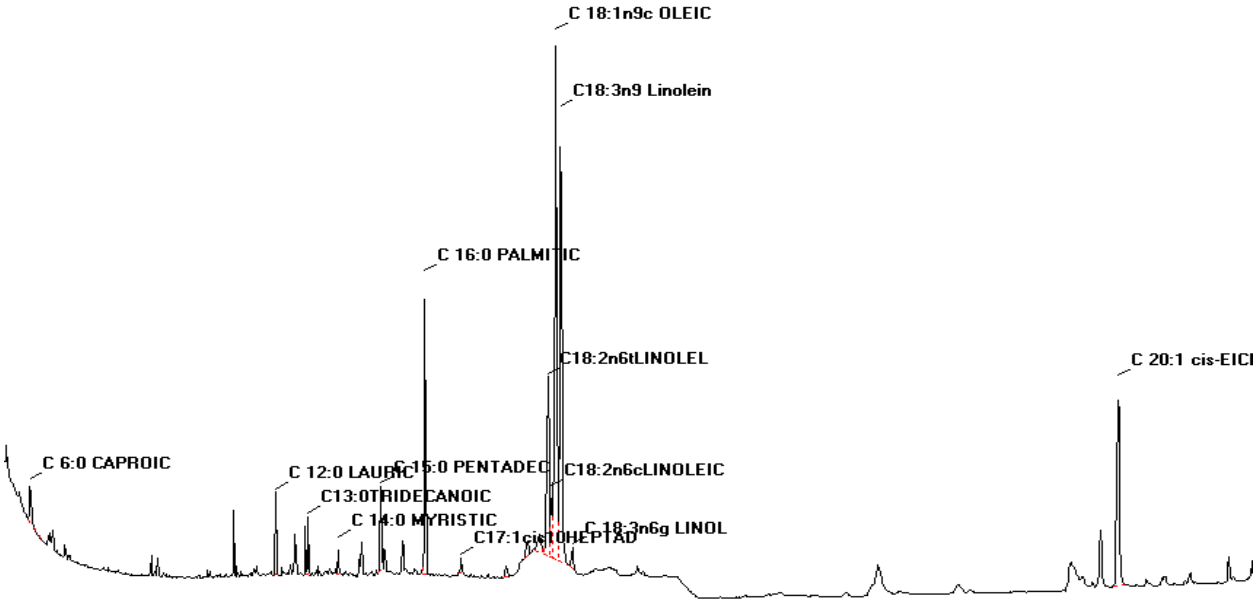


Fig. 21GC Chromatogramstevia lypides

TableNº6. Component composition of carbonic acid

Paeke	Components name	Time (min)	Area %
1	Caproic acid methyl ester (C6:0)	3.373	0.069±0.002
2	Undecanoic acid methyl ester (C11:0)	9.540	0.018±0.001
3	Tridecanoleic acid methyl ester (C13:1)	11.307	0.338±0.01
4	Tridecanoic acid methyl ester (C13:0)	11.390	0.337±0.01

5	Myristoleic acid methyl ester (C14:1)	11.968	0.152±0.005
6	Myristic acid methyl ester (C14:0)	12.228	0.025±0.001
7	Pentadecanoic acid methyl ester (15:0)	13.317	0.118±0.004
8	Palmitolenic acid methyl ester (C16:2)	13.643	0.792±0.024
9	Palmitoleic acid methyl ester (C16:1)	14.243	9.339±0.28
10	Palmitic acid methyl ester (C16:0)	14.558	0.535±0.016
11	cis-10-Heptadecenoic acid methyl ester (C17:1)	15.408	10.535±0.316
12	Heptadecanoic acid methyl ester (C17:0)	15.623	0.099±0.003
13	gamma-Linolenic acid methyl ester (C18:3n6)	17.575	6.065±0.182
14	Linoleic acid methyl ester (C18:2n6c)	17.733	6.571±0.197
15	Oleic acid methyl ester (C18:1n9c)	18.137	37.425±1.123
16	Elaidic acid methyl ester (C18:1n9t)	18.318	0.362±0.011
17	Stearic acid methyl ester (C18:0)	18.520	1.743±0.052
18	cis-8,11,14-Eicosatrienoic acid methyl ester (C20:3n3)	19.573	7.266±0.218
19	Arachidic acid methyl ester (C20:0)	19.772	12.801±0.384
20	Heneicosanoic acid methyl ester (C21:0)	20.508	2.357±0.071

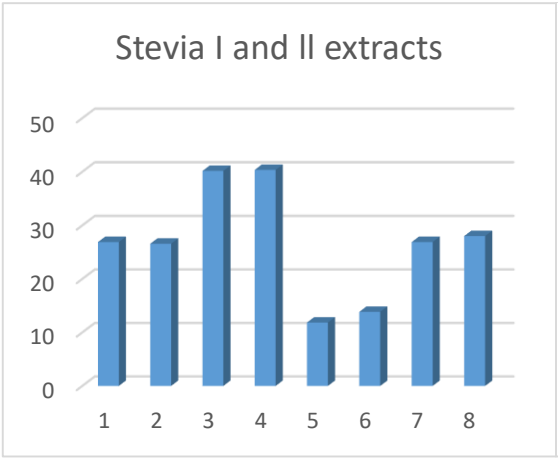
Chromatographic research has demonstrated that the oil, obtained from Stevia leaves, contains C 16, C17, C18 and C20 with dominant C 18 carboxylic acid, which contains 37,425% of total fat content.

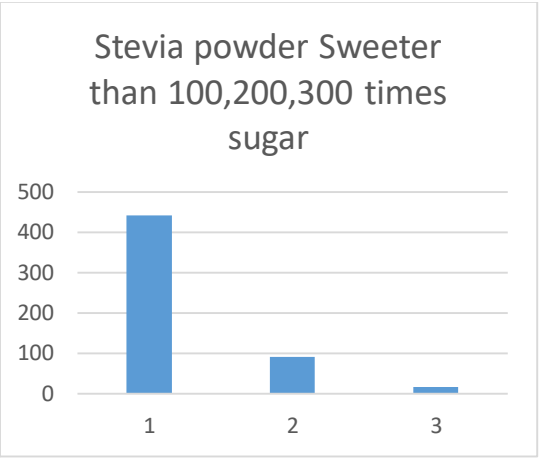
7. Study of antioxidant activity of Stevia leaf and its derivative products using DPPH method

Stevia rebaudiana extract has antioxidant activity, which is caused by a complex of phenolic compounds.Among the different varieties of introduced plants, the most active one is an extract obtained from the leaves of plants introduced from Paraguay, 0.341 mg of which can produce 0.01 mM DPPH 50% inhibition. Local spontaneous populations are less active. The second extract (20% alcohol extract) is almost in all cases active and can inhibit about 0.1 mg. The antioxidant activity of Stevia significantly varies during processing. The main differenceis based on the level of extract refining. A preparation, which is 100 times sweeter than sucrose, is especially active (only 0.015 mg can be inhibited); this indicator is reduced by almost 7 times in the preparation which is 200 times sweeter (0.107 mg), and a completely refined preparation (300 times sweeter) significantly (45 times)loses its antioxidant activity.

Table No 7. Antioxidant activity of Stevia leaves and products

Sampler name	IC50 mg of sample	Antioxidant activity
# 3.Stevia Rebaudiana Bertoni, South America I extract	0.364	27±0.8
#4.Stevia Rebaudiana Bertoni, from Paraguay I extract	0.341	27±0.8
Stevia of Introduced in Georgia outer leaves I extract	0.460	40±1.2
Stevia of Introduced in Georgia internal leaves I extract	0.454	40±1.2
# 3.Stevia Rebaudiana Bertoni, South America II extract	0.102	12±0.4
#4.Stevia Rebaudiana Bertoni, from Paraguay II extract	0.100	14±0.4
Stevia of Introduced in Georgia outer leaves II extract	0.116	27±0.8
Stevia of Introduced in Georgia internal leaves II extract	0.115	28±0.8
Stevia powder Sweeter than 100 times sugar	0.015	442±13.3
Stevia powder Sweeter than 200 times sugar	0.107	91±2.7
Stevia powder Sweeter than 300 times sugar	0.698	17±0.5
Filtrate 2000 dalton in membrane filter	0.045	134±4.0
Filtrate 1000 dalton in membrane filter	0.085	87±2.6
Concentrate1000 dalton in membrane filter	0.075	77±2.3





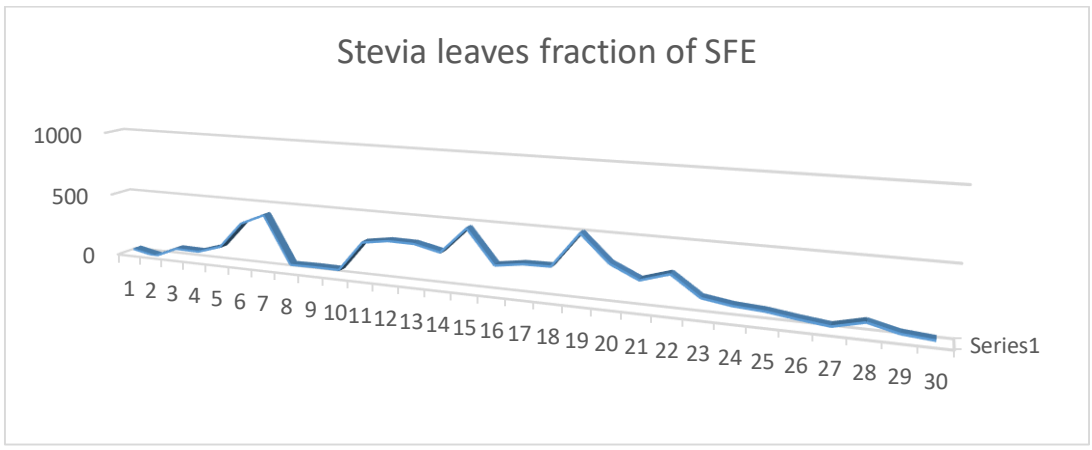


Fig. 21. The percent inhibition of 1, 1-diphenyl-2-picrylhydrazyl (DPPH) radical with different extracts of Stevia leaves

Stevia leaves are becoming more promising, not only due to the use in the production of virtually calorie-free sweeteners, but also because of its high antioxidant activity.

8. Stevia leaf SFE (Supercritical Fluide Extraction)

The processing of Stevia's pre-dried leaf was carried out by fluid(inert gases-carbon dioxide and co-solvent-ethanol) extractionof supercritical pressure (Waters SFE -100-2-C10).

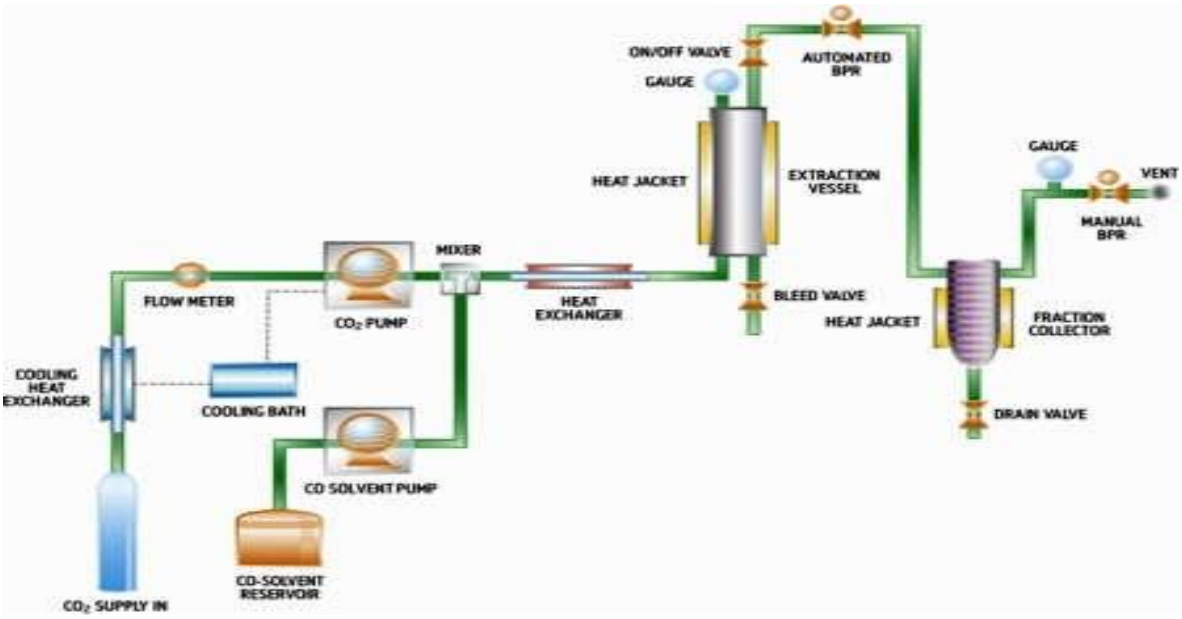


Fig. 22. General view of SFE 500 equipment.

The apparatus consists of the following main components: carbon dioxide reservoir, solvent (pH) pump, co-solvent pump, co-solvent reservoir, mixer, extractor, evaporator-cyclone and other controlling equipment which is managed by a computer.

Supercritical Fluid Extraction (SFE) of Stevia leaf. There have been selected two methods of Fluid Extraction. The first extraction method was used to produce diterphenoidal glycosides from Stevia leaves, while the purpose of the second method is the removal of the obstructive substances (including colored ones) from the Stevia leaves, what allows us to obtain the total

preparation of diterphenoidal glycosides by hot extraction of leaves (ethyl alcohol / water mixture). 31 fractions have been obtained from 10 grams of green dried Stevia leaf, extracted by the SFE method.

The mode of conducting the SFE method consisted of four stages; the following fractions were obtained:

First stage -extraction by carbonate dioxide of supercritical pressure;

Fraction 1 -30 min, 500 bar at 40°C at speed of carbon dioxide 20 g / min;

Fraction 2 - 20 min, 500 bar at 60°C at speed of carbon dioxide 20 g / min;

Fraction 3 -20 min, 500 bar at 80°C at speed of carbon dioxide 20 g / min;

At the second stage, there was added 5% co-solvent (96% ethanol)

Fractions 4-7-350 bar at 60°C at speed of carbon dioxide 20 g / min;

Third stage -10% co-solvent was added (96% ethanol)

Fractions 8-16- 350 bar at 60°C at speed of carbon dioxide 20 g / min;

Fourth stage - 5% co-solvent was added (50% ethanol/water)

Fractions 16-24-350 bar at 60°C at speed of carbon dioxide 20 g / min;

Fifth stage - 5% co-solvent was added (96% ethanol/water);

Fractions 24-31- 350 bar at 60°C at speed of carbon dioxide 20 g / min.

The equipment is depicted in Fig. 23, while the first stage is graphically illustrated in Fig. 2,3

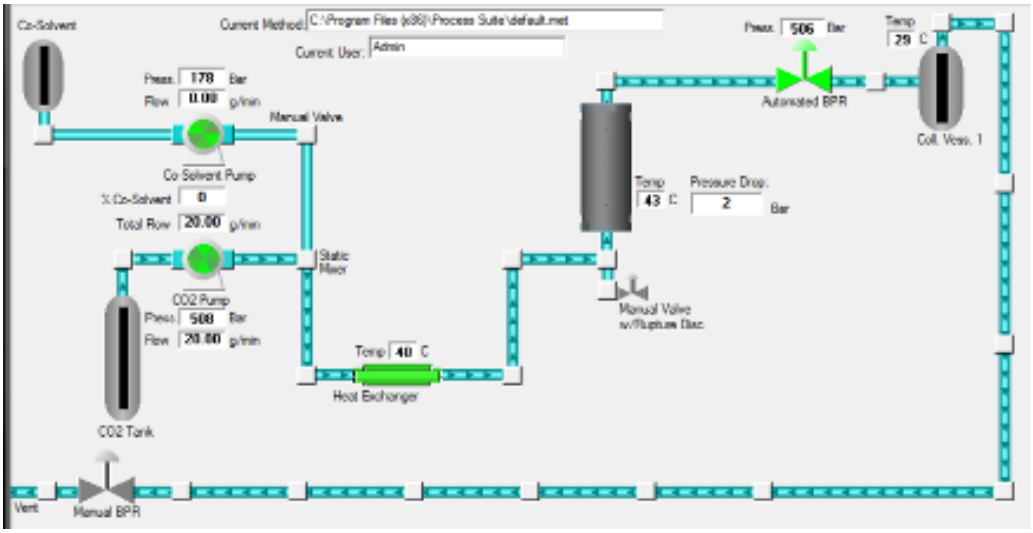


Fig. 23 Processing Scheme

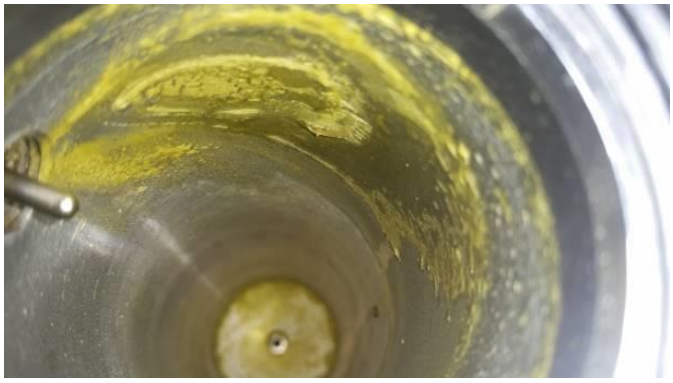


Fig24. SFE Praparat in the recycler

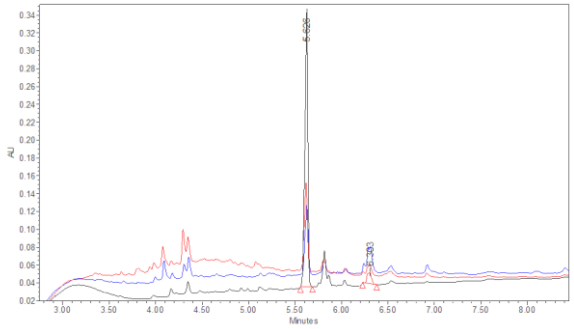
At the first stage of Stevia leaf processing through SFE method, soluble lipophilic compounds were extracted in organic solvents. Therefore, naturally, chlorophyll A and B (37.54-1.96 mg / g, 24.16-0.427 mg / g respectively)and carotene 19.1-1.0 mg / gprevail infractions 1-8. The extraction of phenol carbonate acids, catechins and flavonoids (1-8 Fractions -150-7.6 mg / crespectively) was carried out at the water flow in the leaf.

There are almost no pigments in fraction 8. The amountof pigments after the addition of co-solvent to the fractions (31- 9) is in the form of a trace, while in fractions 17- 19it exceeds 3 mg / g. The number of all phenolic compounds increases from fraction 17. The exception is phenolcarbonate acid, which content varies without any regularity. This can be explainedby various compounds of organic solvents in different solutions of phenol carbonate acid. The extract is rich in dry substances in fractions 1-8. It varies from 7.75% to 0.27%.Their content reducesin fractions 9 - 15 and, therefore, the number of analyzed substances also decreases. The content of extracted substances, as well as catechins, phenol carbonate acids and common flavonoids increases in fractions 16-20. The composition of extracted compounds gradually decreasesin fractions 21-31, whilethe total number of individual components of phenolic natural compounds is preserved.

The sweet terpenoidal glycoside was obtained from the analyzed fractions 20-29 (total amount of steviosides and rebaudiosides12000- 7000 ppmrespectively)(Fig. 5). However, its amount is 500 ppmin fraction 31. As a final product, two preparations (sweeter than sugar in 100 times and 300 times respectively) were obtained. Thetotal amount of steviosides and rebaudiosidesin them was 29% and 93 % respectively.

The total glycosides have been identified and quantified in the same fractions (20,29) and the both preparations byUPLC-PDA method.

The antioxidant activity of the obtained fractions and preparations was determined, which increases with the total growth of phenolic compounds of different types (fractions 8-23) (Table 8).



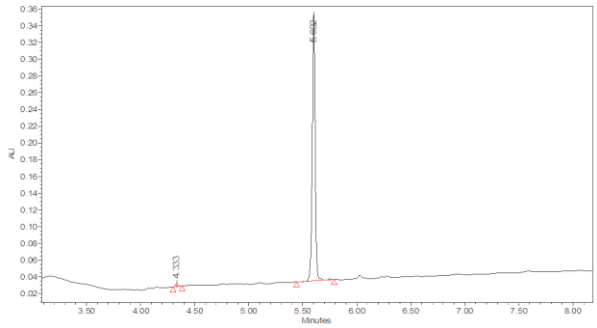


Fig. 25. stevia 100,300 UPLC-PDA -214 nm Fig. 26 Rebaudioside A UPLC-PDA -214 nm

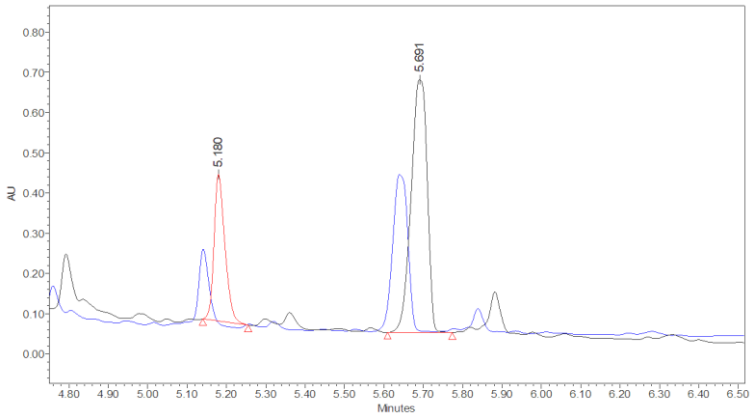


Fig. 27. stevia fraction 20, 29 UPLC-PDA -214 nm

Table 8. Sweet diterpene glycoside in SFE fractions

	Name	Retention Time	Area	% Area	Height	Amount	Units
1	rebaudioside A +stevioside	5.602	594316	99.04	317392	2000±60	ppm
2	Fraction 29	5.640	1052679	76.29	388070	7084,98±212	ppm
3	Fraction 20	5.640	1789435	71.92	388070	12043,66±361	ppm
4	Stavia 100	5.619	225691	77.26	98311	29,00±0.9	%
5	Stevia 300	5.626	688461	94.38	306916	93,64±2.8	%

Using the SFE method, we have fractionated the components of Stevia leaf and identified chlorophyll A and B, common carotenes, common flavonoids, catechins and phenol carbonate acids for each fraction. Two preparations, containing different quality of sweetness, have been obtained; the quantitative content of glycosides in them was determined as well. The antioxidant activity has been established both for fractions and preparations.

9. Study of Stevia leaves cations with a chromatograph using a conductometric detector

Some of the cations of Stevia leaf and its preparations have been analyzed by the chromatographic method, usingconductometric detector.

Standards lithium hydroxide monohydrate (Li +), sodium chloride (Na +), ammonium chloride (NH +), potassium chloride (K +), magnesium hydrate (Mg2 +), calcium nitrate tetrahydrate (Ca2 +), strontium nitrate tetrahydrate (dihydrate sodium barium + sodium (Sr2 +), barium chloride dihydrate (Ba2 +) (FisherScientific, EDTA (Serva). Isocratic HPLC pump-Waters 1515), IC-PakCationMD chromatographic column, eluent 3 mM HNO3 / 0.1 mm EDTA, eluent conductivity 1250 ± 50 μs, basic sensitivity 2000 μs, integrator sensitivity 0.01 μs, column temperature 350 ° C, polarity-negative.The total amount of the main cations of stevia leaves is about 5%. The preparation obtained from stevia naturally contains water-soluble cations, which are 100 times higher than the sugar content and make up a little more than 5%. Subsequent refining of the drug in the first stage causes a sharp increase in the number of cations; in the preparation, which is 200 times sweeter than sugar, there are more than 8%. And in the preparation of Stevia, which is 300 times sweeter than sugar, the total cation content is up to 0.3%.

Table9. The content of cations in stevia leaves and preparations

Amaunt PPM	Na+	NH4+	K+	Mg2+	Ca2+	total mass %
Stevia central leaves	895,2±27	2431,6±73	46139,6±1384	1276,4±38	1485,5±45	5,227±0.2
Stevia Side leaves	928,0±28	2441,6±73	42795,1±1283	1845,0±55	2520,5±76	5,059±0.2
Stevia America 4	447,8±13	158,9±4.8	23169,0±695	675,2±20	612,2±18	2,506±0.1
Stevia America3	579,4±17	784,3±23	25914,7±777	1961,6±59	2371,5±71	3,161±0.1
Stevia 100	1261,6±38	1414,9±42	39163,7±1174	4413,7±132	5189,4±156	5,147±0.2
Stevia200	967,8±29	3413,7±102	75024,5±2250	939,4±28	234,5±7.0	8,058±0.2

Stevia300	1335,1±40	126,8±3.8	1210,3±36.3	0,0	382,0±12	0,305±0.01

Stevia leaf collects potassium ions in particularly large quantities. Their content is 80% more than that of all cations. It is interesting that at a certain stage of purification of the drug, there can be observed the concentration of potassium ions. The resulting preparation is of particular interest because of the high content of potassium.

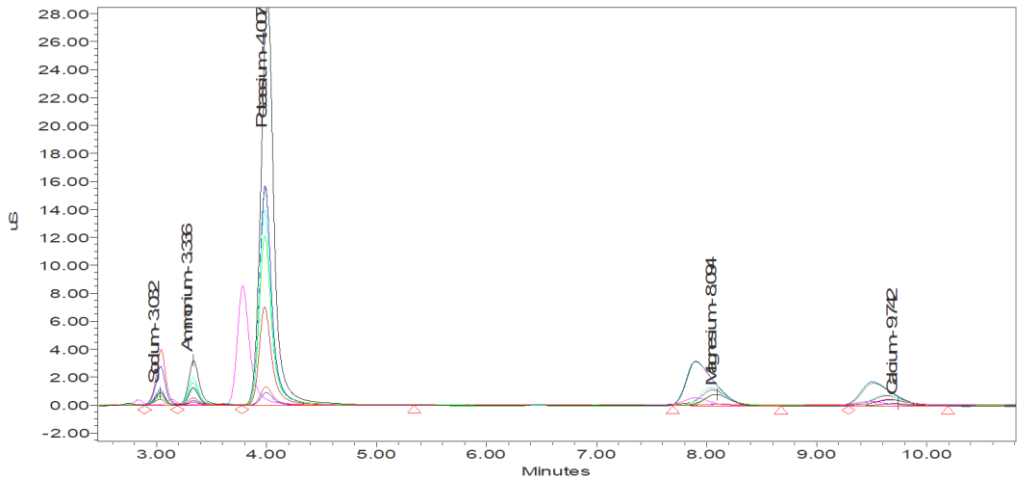


Fig. 28Chromatograms of Stevia leaves and preparations

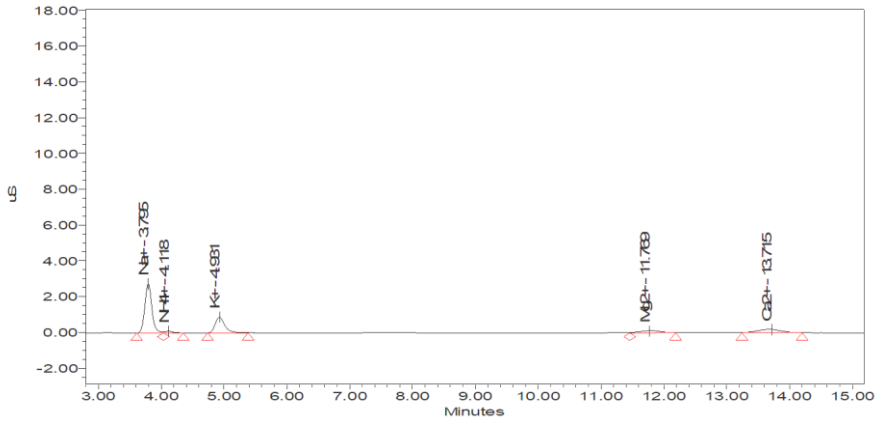


Fig. 29 Chromatogram of the drug, which is 300 times sweeter than sugar

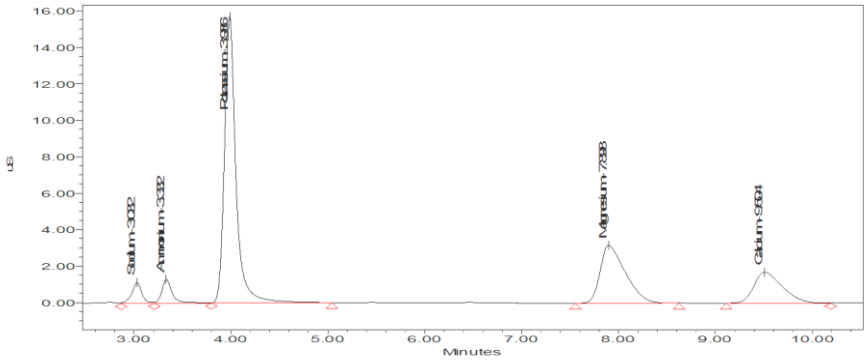


Fig. 30Chromatogram of the drug, which is 100 times sweeter than sugar

10. Study of stevia leaf essential oils using gas chromatography

The study of Stevia leaf essential oils, obtained by hydrodistillation, was carried out using a gas chromatograph (TRACE ™ 1310 Gas Chromatograph - Thermo Scientific) on a SGE BPX5 Capillary GC Column chromatographic capillary column 30 m long, 0.25 mm in diameter and with a stationary phase particle size of0.25 μm. The stationary phase was represented by 5% Phenyl Polysilphenylene-siloxane.

During chromatography a mobile phase is represented by helium, which speed of movement is 0,700 ml / min. The research sample was injected through the SGE Analytical Science using a 10 μl microsyringe.

The ratio of sample injected into the column to helium emission in the stream was 1/100. Chromatography was carried out at a temperature gradient in four stages. In particular, the chromatography was started at a temperature of 50 ° C and brought to 250 ° C at a speed of 3 ° C / min (second stage); the chromatography lasted 10 minutes. At the third stage, at a speed of 10 ° C / min and a temperature that increased to 270 ° C, chromatography was continued for 3 minutes. At the fourth stage, at a speed of 21.4 (° C / min), the temperature reached 320 ° C and lasted for 5 minutes. The whole chromatographic implementation time was 89.0 minutes. The essential oils recovered by chromatography were detected on an alu-ionization detector.The quantitative content of essential oils was determined with an accuracy of up to 0.01% in percentage according to the peak area.

Aromatic foliage complex of Stevia was obtained by hydrodistillation. 100 g of dried leaf (crushed) together with 3 liters of water was placed in a flask. Distillation was carried out using a Cleverger-type apparatus (Fig. 6) for 3 hours. Condensation occurred in a refrigerator at temperature - 0.0 ° C. The obtained essential oil was extracted with hexane, 0.5 μl of the organic part of which was centrifuged (2 minutes at 1350 revolutions / min) injected on the chromatograph.

The identification of the components obtained by chromatography was carried out by comparing sample data of a well-known content; the specific terpenoid composition of Stevia essential oils was established. The results of the analysis are given in chromatogram No. 1.

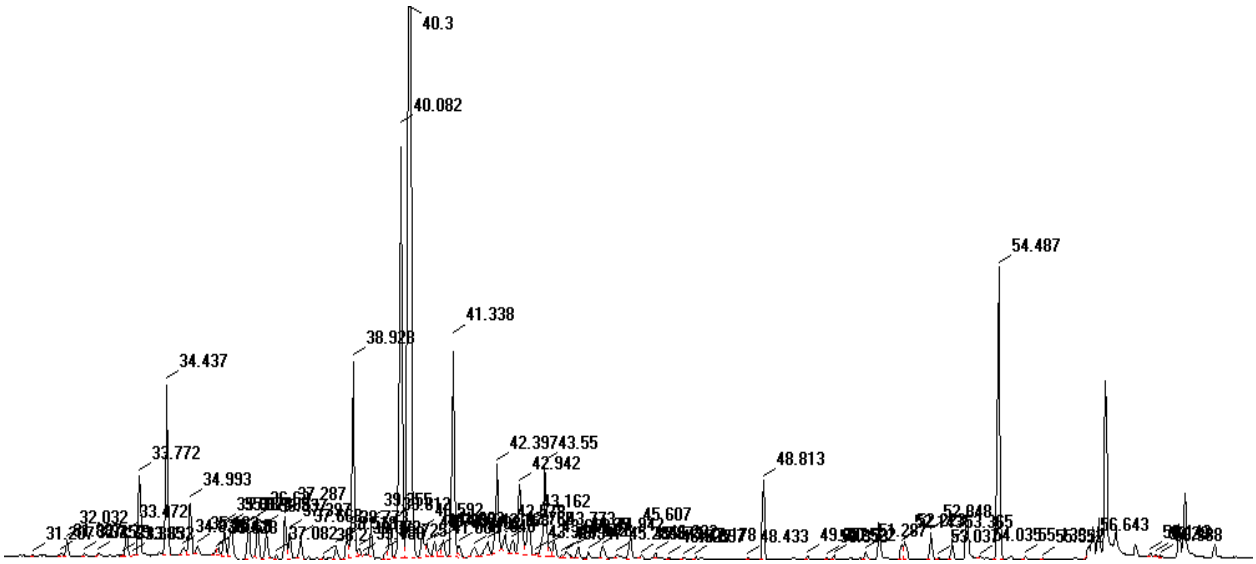


Fig. 31 Essential oils Chromatogram

Table №10.Component composition of essential oils.

Peak №	Component Name	Peak Time, (min)	Area, %	Peak №	Component Name	Peak Time, (min)	Area, %
1	a-Thujene	8.753	0.056±0.002	34	Peak 21	39.032	4.085±0.123
2	Peak 1	9.643	0.052±0.002	35	Peak 22	39.462	0.831±0.025
3	a-Pinene	11.570	0.424±0.013	36	Peak 23	39.887	0.742±0.022
4	Peak 2	13.588	2.613±0.078	37	Silphinene	40.163	11.685±0.351
5	y-Terpinene	13.970	0.043±0.001	38	a-Longipinene	40.500	30.73±0.922
6	Nonanal	15.812	0.210±0.006	39	Peak 24	40.815	0.068±0.002
7	1, 8-eucalypto	16.022	0.032±0.001	40	Peak 25	40.965	0.386±0.012
8	Peak 3	19.073	0.528±0.016	41	Peak 26	41.210	0.495±0.015
9	Peak 4	21.372	0.077±0.002	42	Modheph-2-ene	41.633	5.757±0.173
10	Peak 5	22.442	0.056±0.002	43	Peak 27	41.637	0.218±0.007
11	Perilaldehyde	23.815	0.108±0.003	44	Peak 28	42.282	0.592±0.018
12	Undecanal	26.107	0.100±0.003	45	a-Isocomene	42.487	2.366±0.071
13	2.6-Dodecadien	32.122	0.394±0.012	46	Peak 29	42.703	0.418±0.013
14	a-Humulene	32.518	0.071±0.002	47	Peak 30	42.857	0.361±0.011
15	a-Sellnene	33.575	0.502±0.015	48	Peak 31	43.267	1.003±0.030
16	Peak 6	33.863	1.763±0.053	49	Z-Caryophyllen	43.390	0.046±0.001
17	Thymol methyl	34.552	3.891±0.117	50	Peak 32	44.480	0.290±0.009
18	(E,E)-a-Farnes	34.927	0.271±0.008	51	Peak 33	44.688	0.142±0.004

19	Peak 7	35.087	1.326±0.040	52	Peak 34	45.122	0.349±0.010
20	b-Cadinene	35.290	0.317±0.010	53	Peak 35	45.713	0.570±0.017
21	Peak 8	35.900	0.680±0.020	54	E-Caryophyllen	48.917	1.694±0.051
22	Peak 9	36.105	1.077±0.032	55	Peak 36	50.605	0.081±0.002
23	Peak 10	36.497	0.782±0.023	56	Peak 37	51.377	0.149±0.004
24	Peak 11	36.727	0.937±0.028	57	Peak 38	52.950	0.663±0.020
25	Peak 12	36.950	0.766±0.023	58	Peak 39	53.465	0.425±0.013
26	Peak 13	37.355	1.002±0.030	59	Peak 40	54.615	7.197±0.216
27	Peak 14	37.495	0.631±0.019	60	Peak 41	55.982	0.039±0.001
28	Peak 15	37.778	0.538±0.016	61	Peak 42	57.553	0.154±0.005
29	Peak 16	37.923	0.063±0.002	62	Peak 43	58.212	0.130±0.004
30	Peak 17	38.138	0.036±0.001	63	Peak 44	63.865	0.188±0.006
31	Peak 18	38.268	0.061±0.002	64	Peak 45	65.250	0.158±0.005
32	Peak 19	38.638	0.361±0.011	65	Peak 46	67.870	0.186±0.006
33	Peak 20	38.828	0.158±0.005				

As a result of our chromatographic research, 65 components have been found in the essential oils of Stevia leaves. Among them there were identified 19 components, six of which are dominant. In particular: Thymol methyl(3.891%), Silphinene(11.685%), a-Longipinene(30.730%), Modheph-2-ene(5.757%), a-Isocomene(2.366%), E-Caryophyllen(1.694%), a-Thujene, a-Pinene, y-Terpinene, Nonanal, 1,8-eucalyptol, Perilaldehyde, Undecanal, 2.6-Dodecadien, a-Humulene, a-Sellnene, (E,E)-a-Farnes, b-Cadinene, Z-Caryophyllen.

11. Research of the Stevia Infrared spectrum

We have examined from 700 to 4000 nm of the infrared spectrum of Stevia. During the researchthere was used equipment *Cary 630 FTIR*of *Agilent* company. The study revealed the maximum amount of absorption. Namely: 3377.0-3388.2 cm^{-1}, which corresponds to the group; 2927.8-2937.1 cm^{-1}, which corresponds to -CH and alcohol group OH; 1654.9-1735.1 cm^{-1}, which corresponds to the group C = O; 1600.9-1606.5 cm^{-1}, which corresponds to the C = C-group; 1388.4-1459.3 cm^{-1}; 1075.3-1036.2 cm^{-1},

which corresponds to the complex group C – O – C; 894.6-896.4 cm^{-1}, which corresponds to the group $(R)_2$- C = C-H;

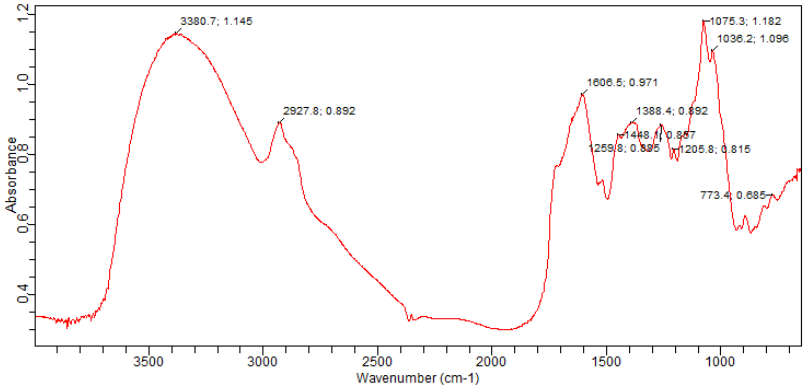


Fig. №32 Stevia 100

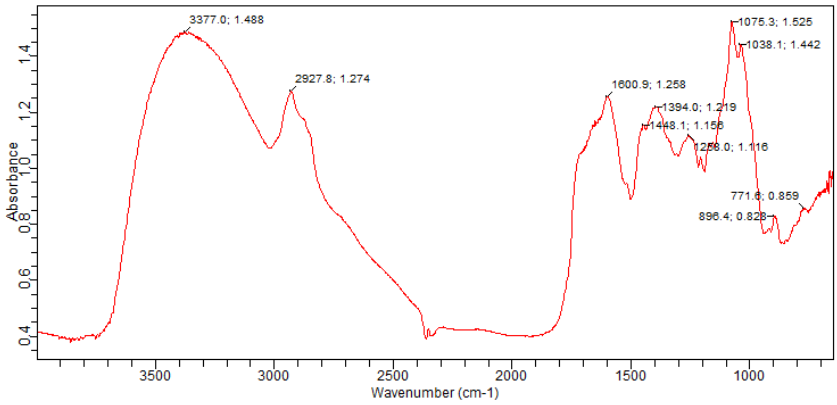


Fig. №33 Stevia 200

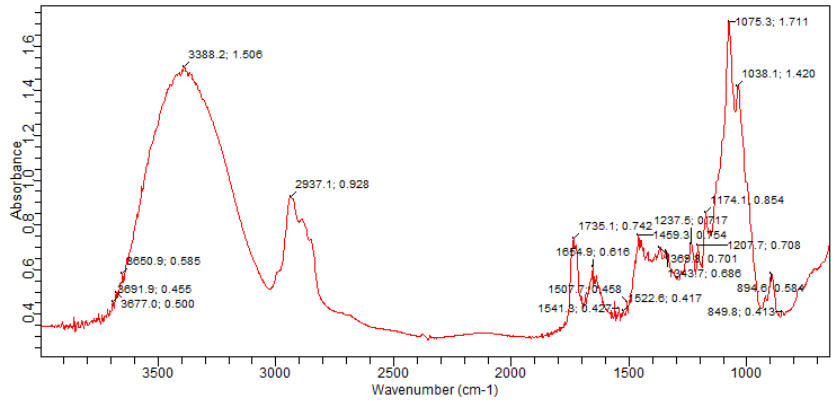


Fig.№34 Stevia 300

During the processing of Stevia preparations, we compared various preparations obtained at different stages of purification from the mixtures and identified them according to the level of sweetness, which is 100, 200 and 300 times sweeter than sugar.The Stevia preparation 300 is a white diterpenoid glycoside without impurities.

The research of the preparation has shown that Stevia 100 and 200 are characterized by almost the same absorption, and the difference is in the level of intensity; Stevia 300 has a change in the background of absorption, what allowed us to conduct a study in the infrared spectrum to determine the purity of the preparation obtained from Stevia. In particular, 2350-3200 cm^{-1}, 1150-1800 cm^{-1}, 950-700 cm^{-1}, the intensity of the absorption spectrum was reduced almost 2 times. Stevia 300 also contained waves with an absorption background: 1075.3-1036.2 cm^{-1}, what corresponds to the complex ester group C-O-C, the complex ester group 1735.1 cm^{-1}C = O and 3377.0-3388 , 2cm^{-1}, which corresponds to the OH group, clearly indicating a higher content of diterpenoid glycosides in this preparation.

12. Production of tablets from the products obtained from Stevia.

In order to give a consumer view to preparations of various purities, obtained during the processing of Stevia leaves, we have developed some technologies for the production of tablets (including effervescent tablets).

Fig.№35 LFA Tablet Press of TDP-6s company Desktop Tablet Presswith tablet equipment

Equipment and materials necessary for tabletting were purchased with funds allocated by the grant “Low-calorie sweet tablets” SIG / 23/1/2015 sponsored by the“Education, Science and Technological Development Foundation for Tomorrow's Success”. There have been obtained tablets weighing 0.1 g, the sweetness of which is equivalent to 1 teaspoon of sugar.

CONCLUSIONS

1. There have been studied the chemical composition of 4 different varieties(species) of Stevia leaves, introduced in Georgia. A preparation has been obtained from Stevia leaves

and 12 diterpene glycosides have been identified using HPLC-UV, RI and UPLC-PDA, MS methods:aglycone - [M-H +] - m / z 319, [M-H -] - m / z 317 steviol; steviol-glucoside - [M-H -] - m / z 479; steviol di-glucoside - [M-H -] - m / z 625; steviol biozid - [M-H -] - m / z 641; treviol triglucoside [M-16] [M-H -] - m / z 787; stevioside - [M-H -] - m / z 803; tetra-glucoside steviol, i.e. rebaudioside A - [M-H -] - m / z 965; mono-rhamnoside-triglucoside steviol, i.e. rebaudioside D - [M-H -] - m / z 1127; C - [M-H -] - m / z 949; steviol tetra-glucoside, i.e. rebaudioside D - [M-H -] - m / z 965; steviol tetra-glucoside, i.e. rebaudioside F - [M-H -] - m / z 935; tri-glucoside steviol, i.e. Dulcid A - [M-H -] - m / z 787;8 phenolic compounds: mono-caidoyl quina chlorogen acid - [M-H -] - m / z 353; mono-caidoyl quina acid - [M-H -] - m / z 353; 3,5-di-capoyl-quina acid - [M-H -] - m / z 515; 4,5-di-capoyl-quina acid - [M-H -] - m / z 515; quercetin-galactoside - [M-H -] - m / z 463; rutin - [M-H -] - m / z 609; Quercetin-rhamnoside - [M-H -] - m / z 447; Quercetin-Pentoside - m / z 433; Quercetin-galactoside - m / z 463;

2. The oil composition of Stevia leaf has been studied and the dominance of C18 carboxylic acid has been determined; it accounted for more than 50% of total fat content. The following acids have been identified from the oil:C 18- Linolenic acid (C18:2n6c), Cis-Linolic Acid (ω-6), gamma-Linolenic acid (C18:3n6) γ-cis-Linolenic acid (ω -6), α-Linolenic acid C18:3n3) α –Linolenic acid (ω -3)
3. The quantitative content of steviol-glycosides ofStevia leavesofdifferentvarieties, as well asthe preparations,obtained fromthem, have been studied. It has been established that a dominant compound of sweet glycosides of Stevia rebaudiana leaves is stevioside, which is up to 6-7% in leaves.
4. The essential oils have been obtained from Stevia leaves; among the found 65 components there have been identified 19 and 6 of them were defined as dominant ones: Thymol methyl(3.891%), Silphinene(11.685%), a-Longipinene(30.730%), Modheph-2-ene(5.757%), a-Isocomene(2.366%), E-Caryophyllen(1.694%), a-Thujene, a-Pinene, y-Terpinene, Nonanal, 1,8-eucalyptol, Perilaldehyde, Undecanal, 2.6-Dodecadien, a-Humulene, a-Sellnene, (E,E)-a-Farnes, b-Cadinene, Z-Caryophyllen.
5. The antioxidant activity of Stevia leaves and the products, obtained from them, was determined by the DPPH method. It has been established that the antioxidant activity of

Stevia leaves is almost the same for different varieties, however, it varies significantly during processing. The preparation, which is 100 times sweeter than sucrose, is the most active (only 0.015 mg exhibits DPPH inhibition); the antioxidant activity of the preparation, which is 200 times sweeter, is reduced by almost 7 times (0.107 mg), and in a completely purified preparation (300 times sweeter) antioxidant activity is 45 times less than at the beginning.

6. There has been developed a method of supercritical pressure fluid extraction (SFE) treatment of Stevia leaves. It became possible to fractionate the leaves of biologically active compounds of different composition.
7. A study, using the conductometric detector of cationic chromatography of Stevia leaves, has shown that the total amount of basic cations of Stevia leaves is about 5%, and in the preparation, which is 100 times sweeter than sugar, their amount is slightly more than 5%. The subsequent refining of the preparation at the first stage causes a sharp increase in the number of cations; their number is 8% higher in the preparation, which is 200 times sweeter than sugar; and in the preparation of Stevia, which is 300 times sweeter than sugar, the total amount of cations is up to 0.3%. The dominant cation is potassium, the content of which is 80% more than all cations.
8. Studies of infrared spectroscopy of various preparations, obtained from Stevia leaves, have shown that Stevia 100 and 200 are actually similar in composition, while Stevia 300 has an excellent absorption spectrum, which indicates that it is the most purified of impurities. In particular, 2350-3200 cm^{-1}, 1150-1800 cm^{-1}, 950-700 cm^{-1}, the intensity of the absorption spectrum decreases by almost 2 times. In addition, in Stevia 300 the absorption intensity increases on waves: 1075.3-1036.2 cm^{-1}, which corresponds to the group of complex esters of C-O-C, the group of complex esters of 1735.1 cm^{-1} C = O and 3377.0-3388.2 cm^{-1}, which corresponds to the OH group, this characteristic is directly proportional to the content of diterpenoid glycosides.
9. Technological modes of tabletting the obtained products have been developed. There has been carried out chemical analysis of preparations.

The works published on the basis of Dissertation:

1. M. Muradashvili, N. Jabnidze, L. Koiava, R. Dumbadze, K. Memarne, L. Gorgiladze, G. Meparishvili, A. Kalandia and **R. Davitadze** Antibacterial and Antifungal Activity of Stevia

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5. **R. Davitadze**, A. Kalandia// Stevia - safe sweetener. International scientific-practical conference. Kutaisi. 2014
6. **R. Davitadze**, M. Vanidze, A. Kalandia// Sweet tea. Association of Professional Chemists. Third International Conference of Young Chemists ICYC-2012. Tbilisi. 2013
7. **R.Davitadze**, A.Kalandia, M.Vanidze.// Stevia - the future of the sugar. The Technical University of Professional Chemists Association. Second International Conference of Young Chemists ICYC-2012. Tbilisi, 2012

Participation in International Scientific Conferences:

1. **R. Davitadze**, A. Kalandia// Antioxidant activity of stevia products. IX International Conference ,,Bioantioksidant''. Moscow 2015
2. **R. Davitadze**, A. Kalandia// Stevia (Stevia Rebaudiana) antioxidant activity of leaf. International scientific-practical conference. Kutaisi 2014
3. **R. Davitadze**, A. Kalandia// Stevia - safe sweetener. International scientific-practical conference. Kutaisi. 2014
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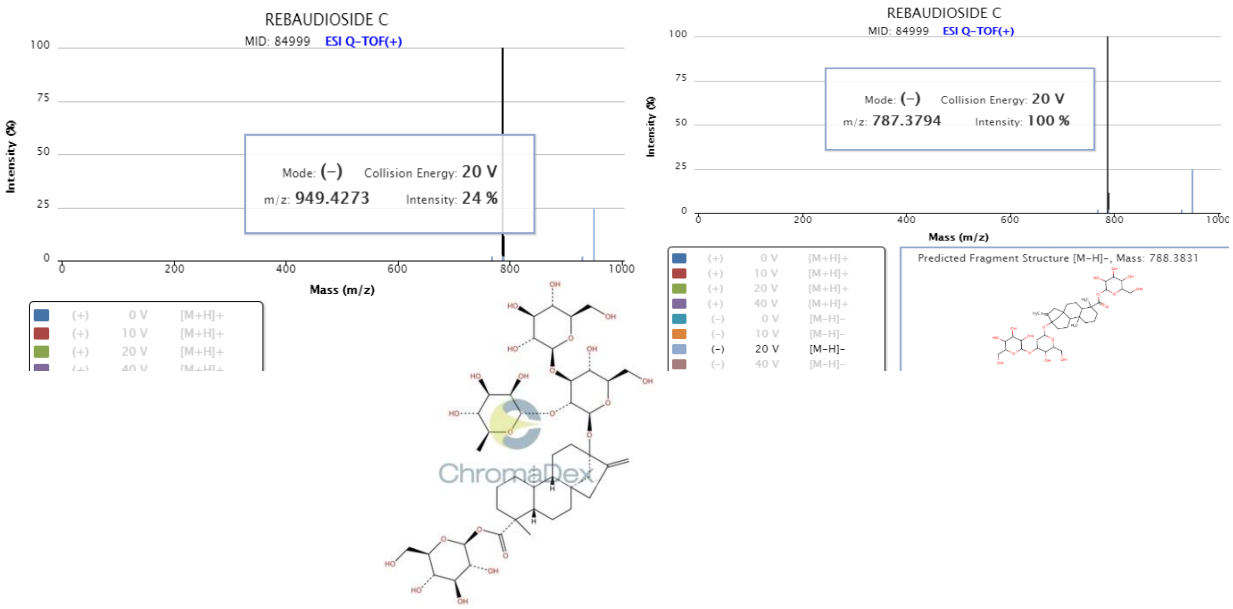
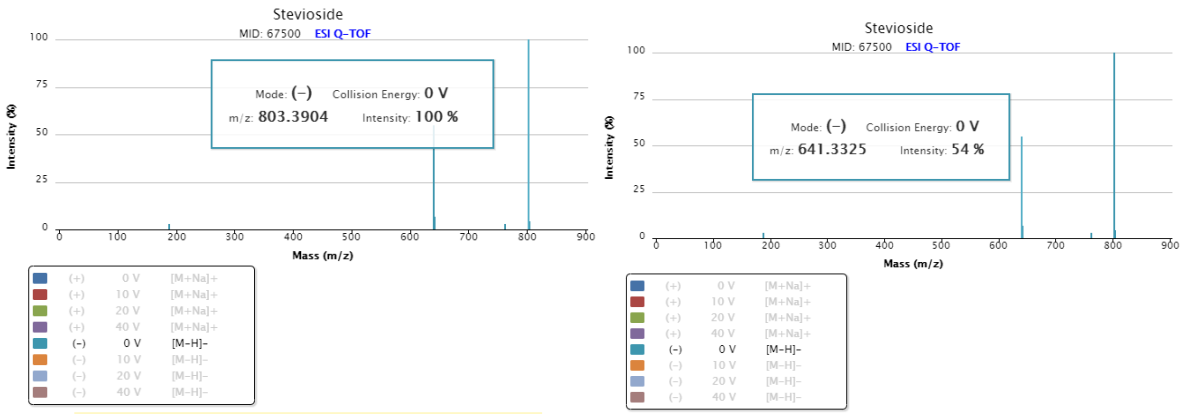
Illustrative material. Appendix 1
Mass base of compounds

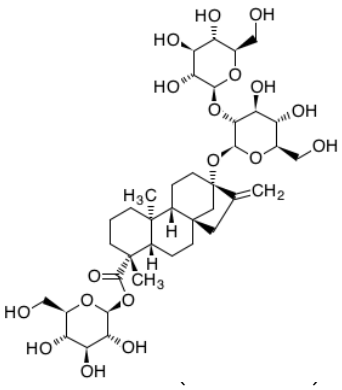
Steviol di-glucoside or rebaudioside C ($C_{32}H_{52}O_{14}$).

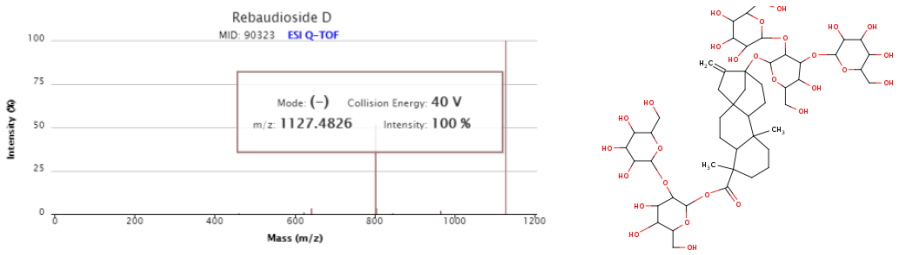


Steviol tri-glucoside or stevioside (Stevioside$C_{38}H_{60}O_{18}$)

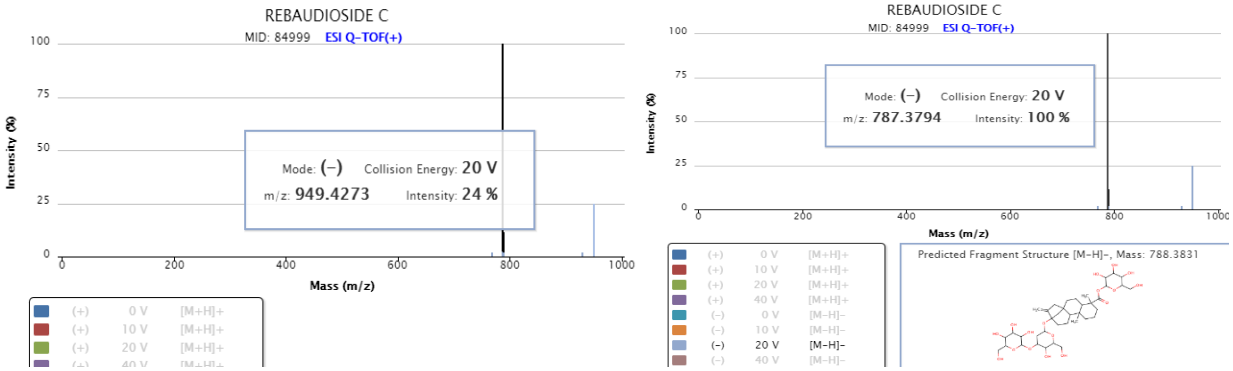


Steviol tri-glucoside-mono ramnoside or re

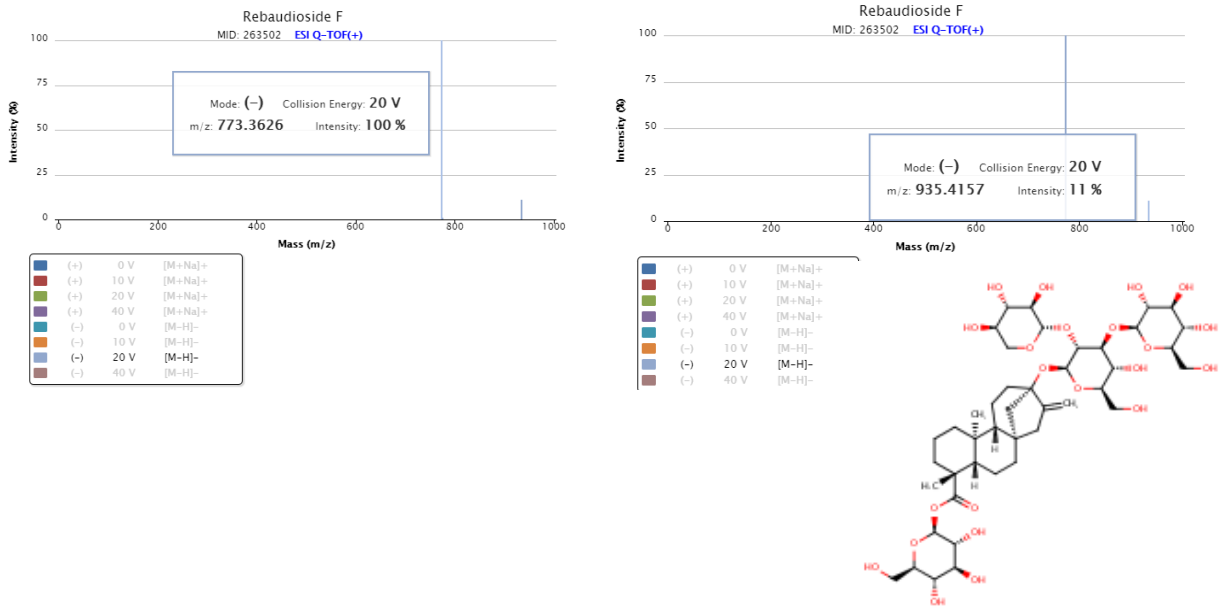




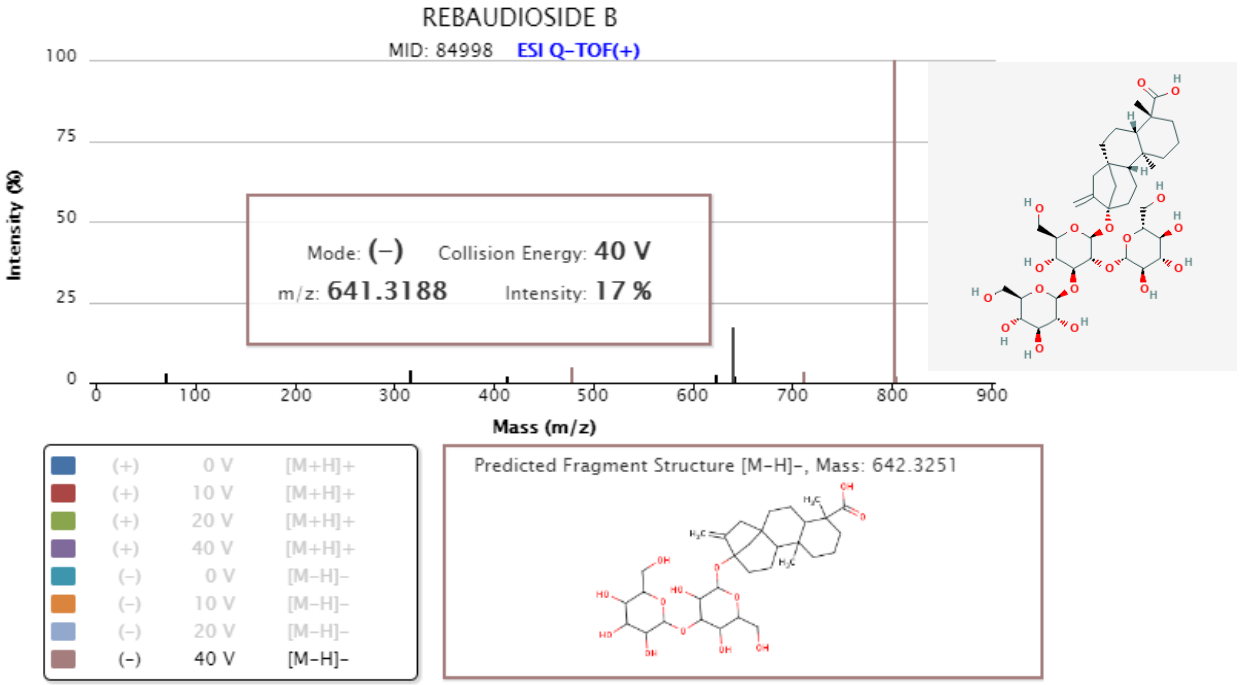
Steviol tetra-glucoside-mono ramnoside or rebaudioside C ($C_{44}H_{70}O_{23}$).



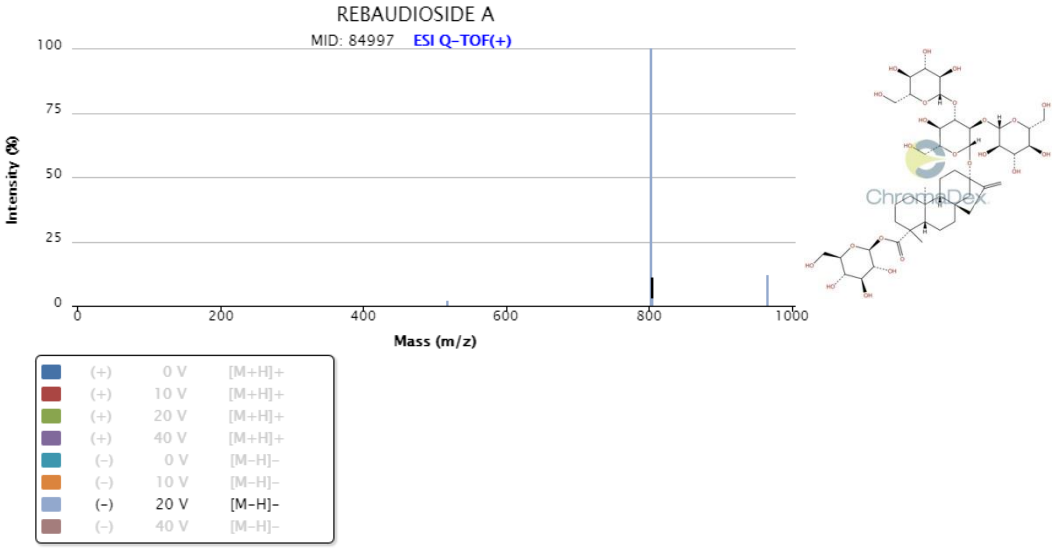
Steviol tetra-glucoside or rebaudioside F($C_{43}H_{69}O_{23}$).



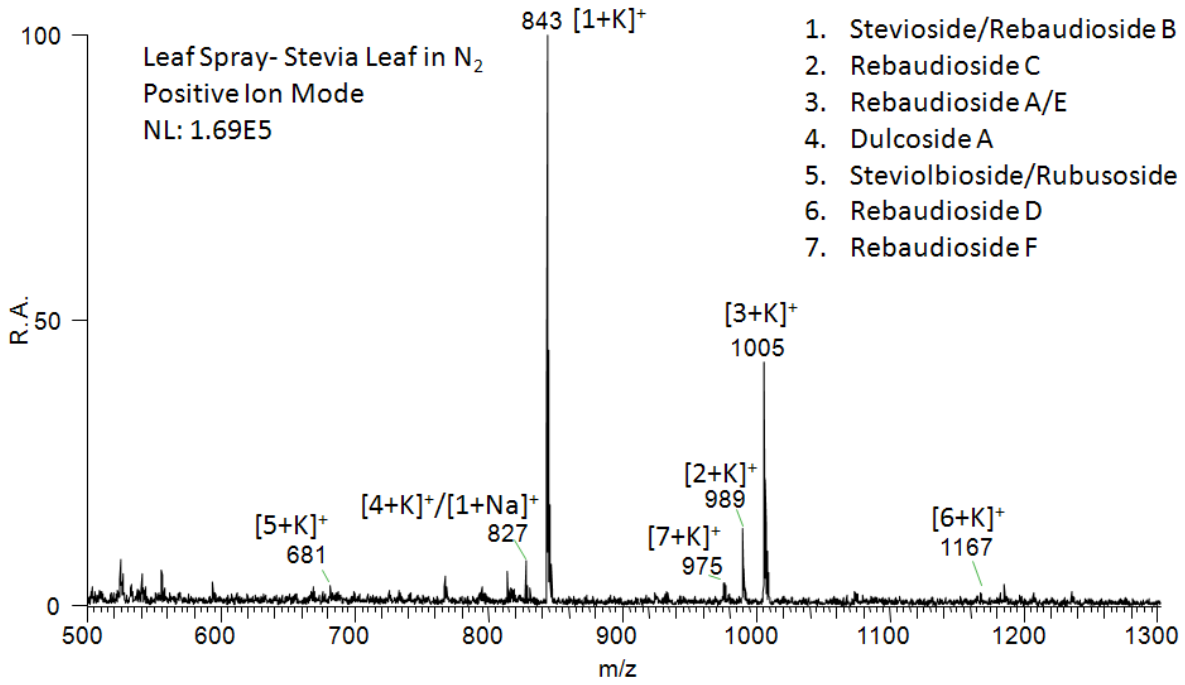
Steviol tri-glucoside or rebaudioside B

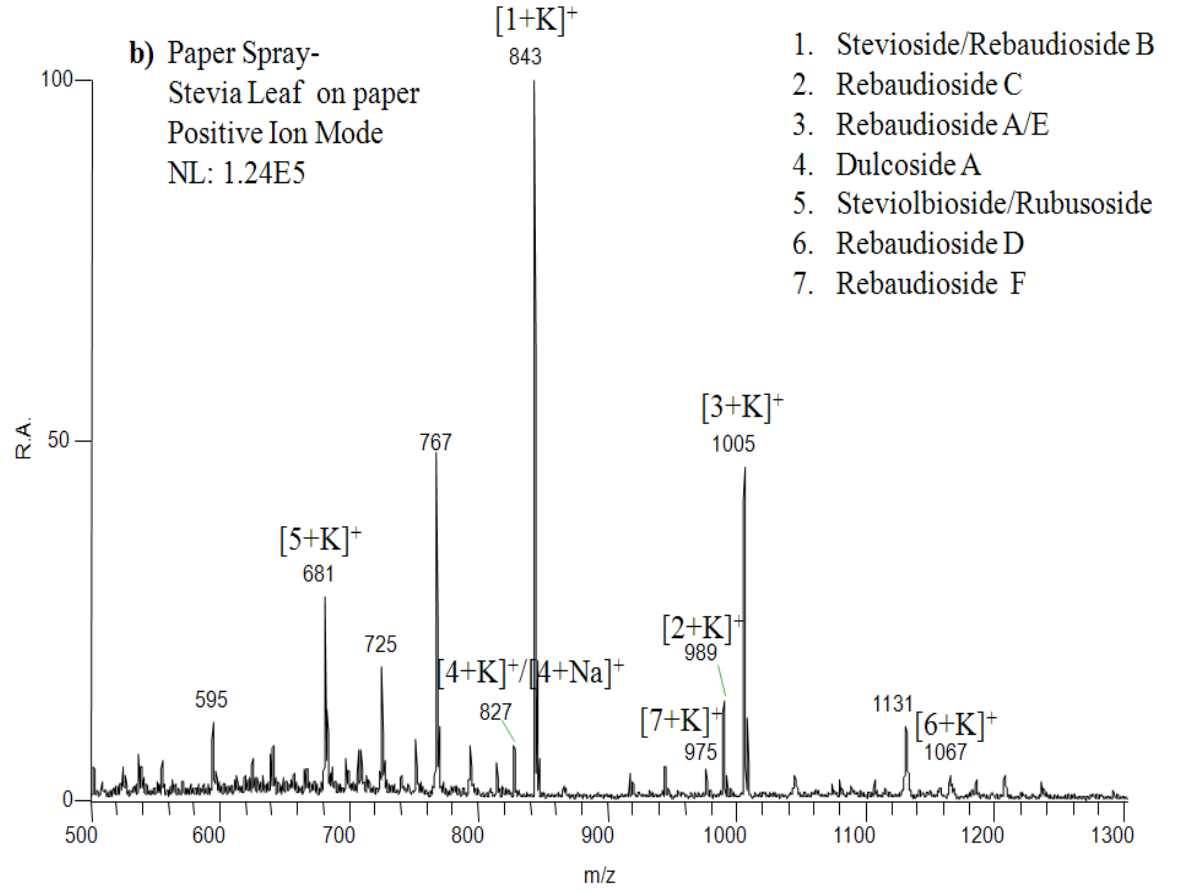


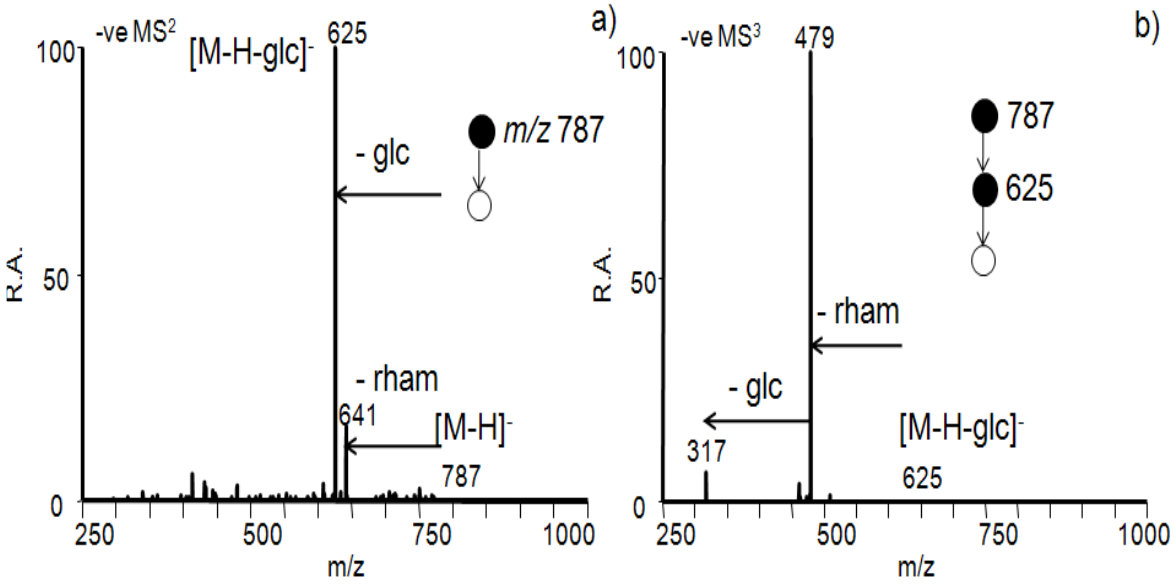
Steviol tetra-glucoside or rebaudioside A ($C_{44}H_{70}O_{23}$).

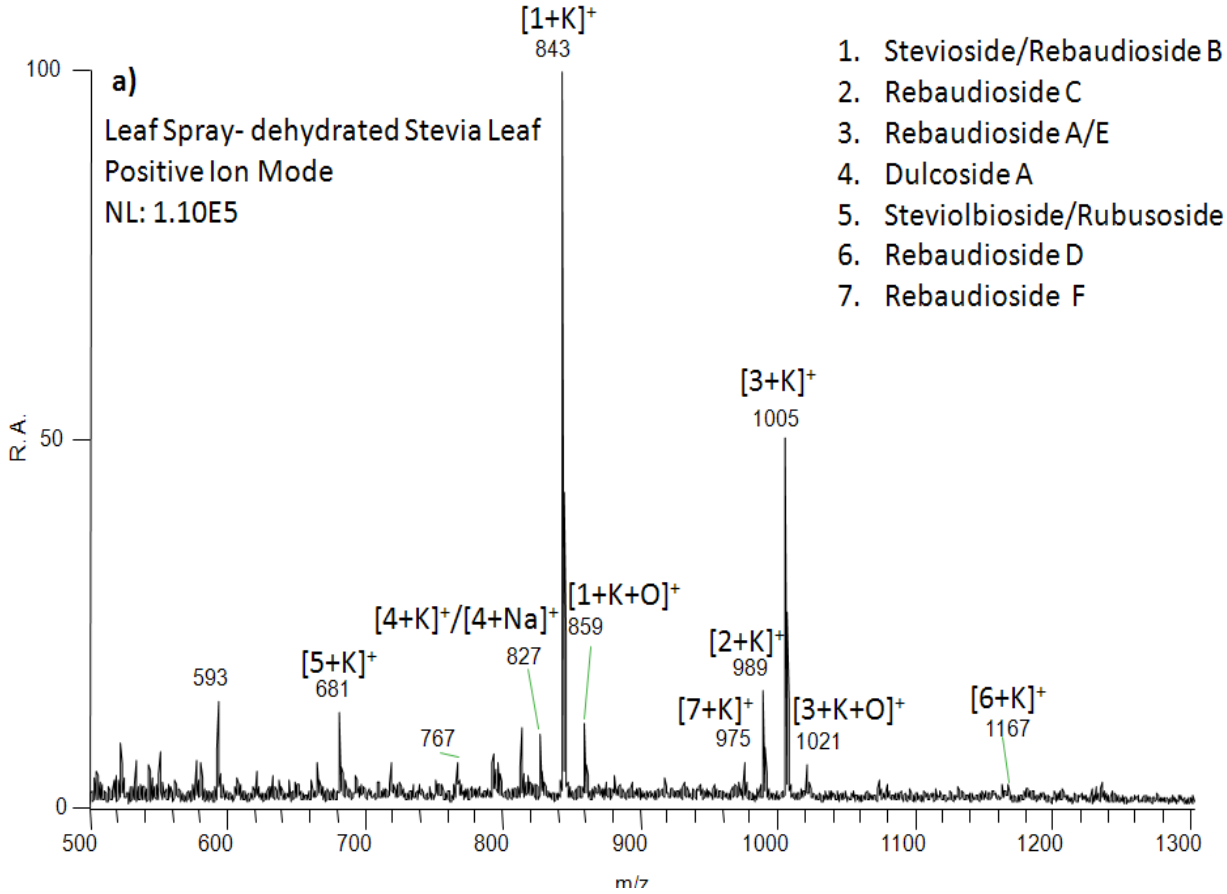


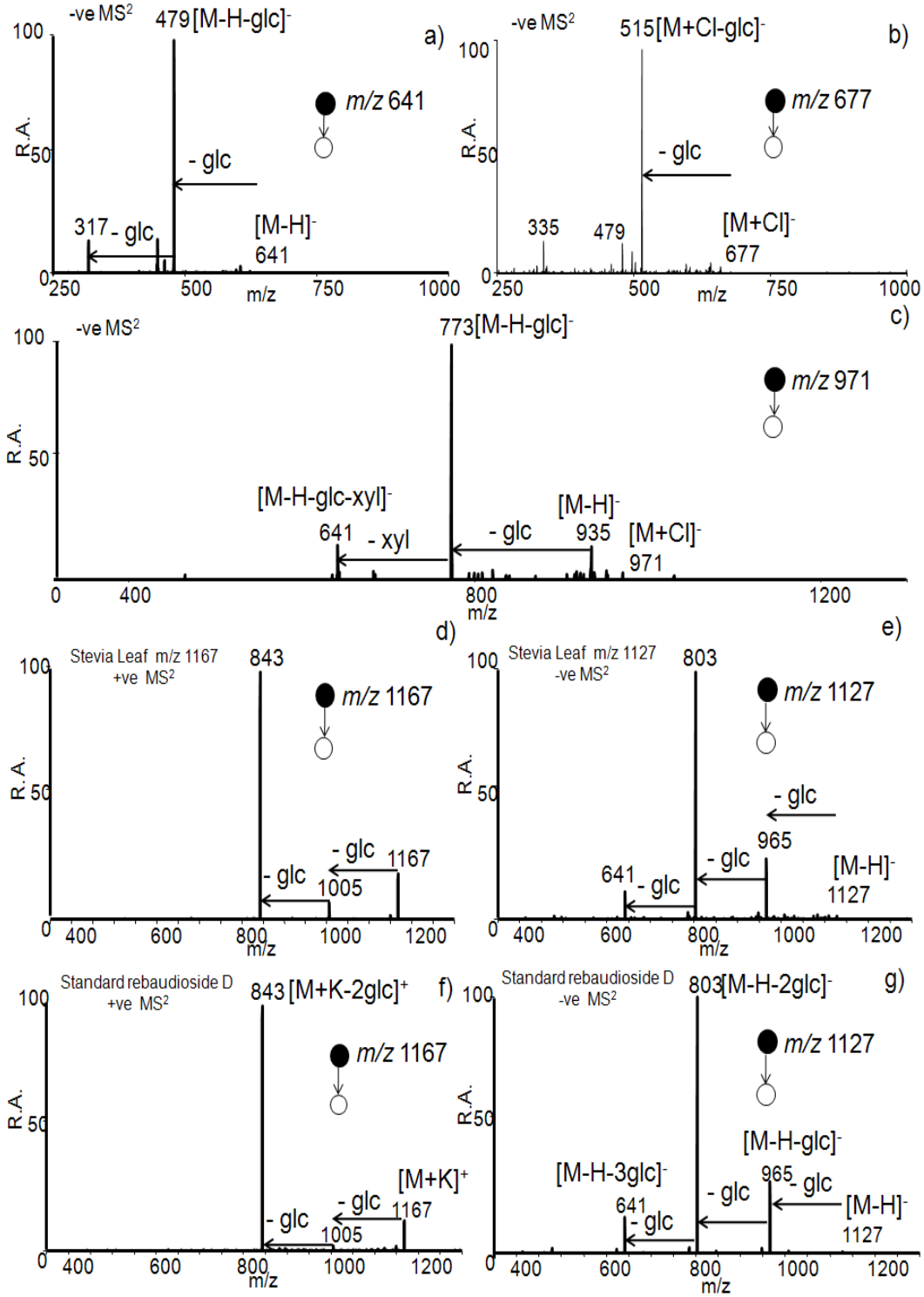
Influence of ions on mass

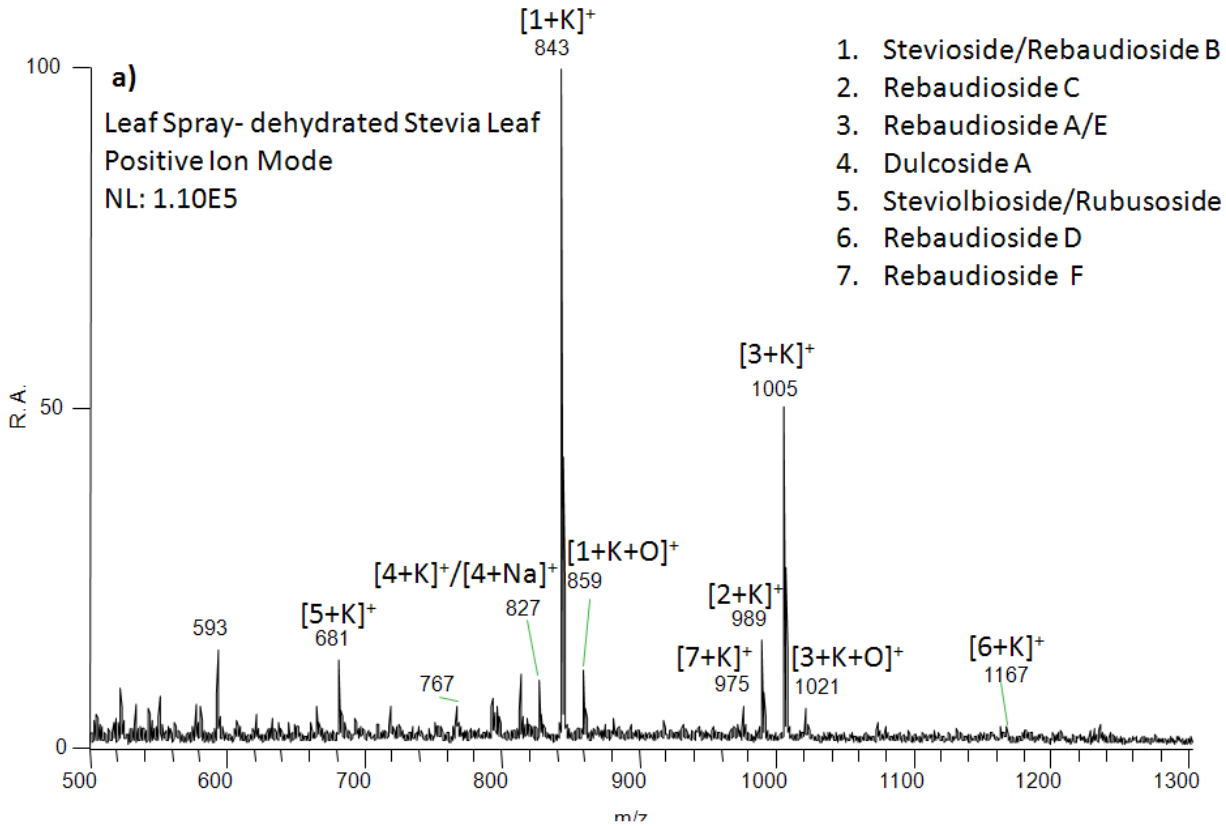

Leaf Spray- Stevia Leaf in N_2
Positive Ion Mode
NL: 1.69E5
1. Stevioside/Rebaudioside B
2. Rebaudioside C
3. Rebaudioside A/E
4. Dulcoside A
5. Steviolbioside/Rubusoside
6. Rebaudioside D
7. Rebaudioside F
843 [1+K]+
[3+K]+ 1005
[2+K]+ 989
[4+K]+/[1+Na]+ 827
[5+K]+ 681
[7+K]+ 975
[6+K]+ 1167
R.A.
m/z

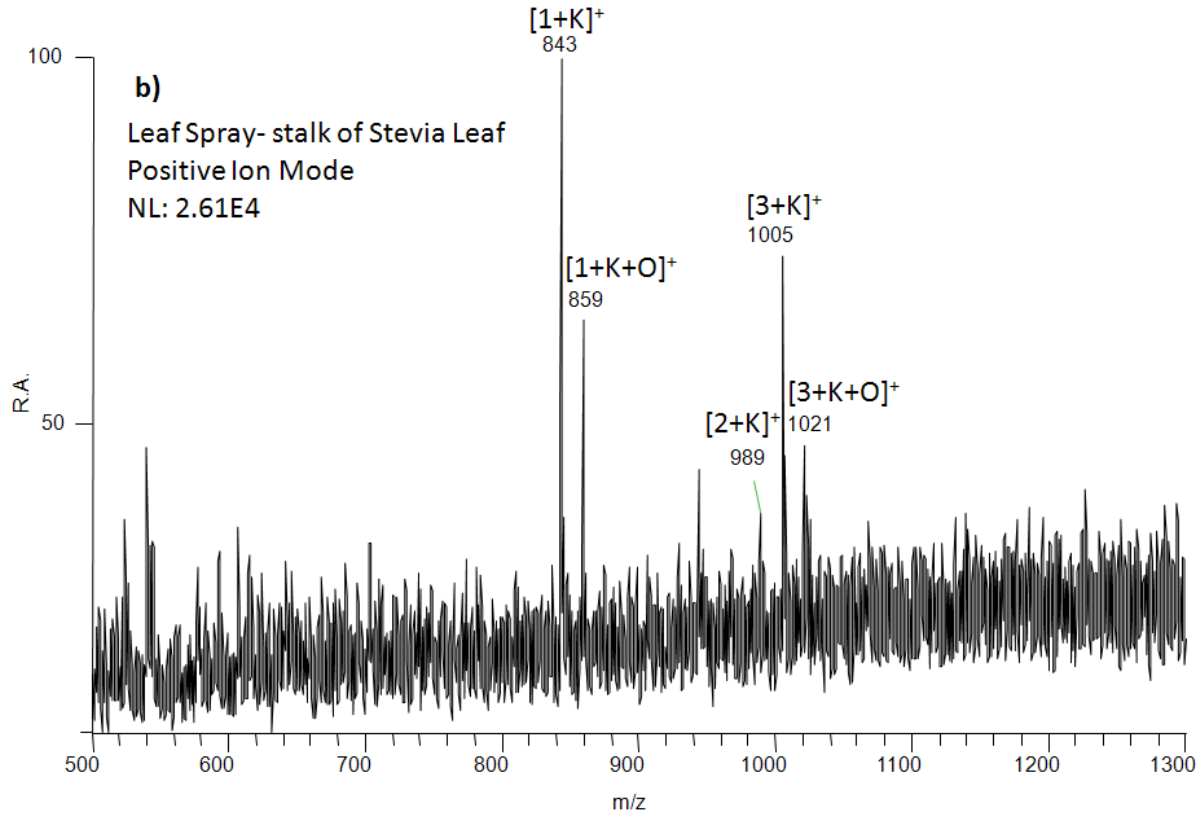

b) Paper Spray-
Stevia Leaf on paper
Positive Ion Mode
NL: 1.24E5
1. Stevioside/Rebaudioside B
2. Rebaudioside C
3. Rebaudioside A/E
4. Dulcoside A
5. Steviolbioside/Rubusoside
6. Rebaudioside D
7. Rebaudioside F
[1+K]+ 843
[3+K]+ 1005
767
[5+K]+ 681
725
595
[4+K]+/[4+Na]+ 827
[2+K]+ 989
[7+K]+ 975
1131
[6+K]+ 1067
R.A.
m/z


a)
-ve MS2
[M-H-glc]-
625
m/z 787
- glc
- rham
641
[M-H]-
787
R.A.
m/z
b)
-ve MS3
479
787
625
- rham
- glc
317
[M-H-glc]-
625
R.A.
m/z


a)
Leaf Spray- dehydrated Stevia Leaf
Positive Ion Mode
NL: 1.10E5
[1+K]+ 843
[3+K]+ 1005
[4+K]+/[4+Na]+ 827
[1+K+O]+ 859
[5+K]+ 681
593
767
[2+K]+ 989
[7+K]+ 975
[3+K+O]+ 1021
[6+K]+ 1167
R.A.
m/z
1. Stevioside/Rebaudioside B
2. Rebaudioside C
3. Rebaudioside A/E
4. Dulcoside A
5. Steviolbioside/Rubusoside
6. Rebaudioside D
7. Rebaudioside F


a)
-ve MS2
479 [M-H-glc]-
m/z 641
- glc
317
- glc
[M-H]-
641
R.A.
m/z
b)
-ve MS2
515 [M+Cl-glc]-
m/z 677
- glc
335
479
[M+Cl]-
677
c)
-ve MS2
773 [M-H-glc]-
m/z 971
[M-H-glc-xyl]-
641
- xyl
- glc
[M-H]-
935
[M+Cl]-
971
d)
Stevia Leaf m/z 1167
+ve MS2
843
m/z 1167
- glc
1167
- glc
1005
e)
Stevia Leaf m/z 1127
-ve MS2
803
m/z 1127
- glc
965
- glc
641
- glc
[M-H]-
1127
f)
Standard rebaudioside D
+ve MS2
843 [M+K-2glc]+
m/z 1167
[M+K]+
- glc
1167
- glc
1005
g)
Standard rebaudioside D
-ve MS2
803 [M-H-2glc]-
m/z 1127
[M-H-glc]-
[M-H-3glc]-
965
- glc
641
- glc
[M-H]-
1127


a)
Leaf Spray- dehydrated Stevia Leaf
Positive Ion Mode
NL: 1.10E5
1. Stevioside/Rebaudioside B
2. Rebaudioside C
3. Rebaudioside A/E
4. Dulcoside A
5. Steviolbioside/Rubusoside
6. Rebaudioside D
7. Rebaudioside F
[1+K]+ 843
[3+K]+ 1005
[1+K+O]+ 859
[4+K]+/[4+Na]+ 827
[2+K]+ 989
[5+K]+ 681
593
767
[7+K]+ 975
[3+K+O]+ 1021
[6+K]+ 1167
R.A.
m/z


b)
Leaf Spray- stalk of Stevia Leaf
Positive Ion Mode
NL: 2.61E4
[1+K]+ 843
[3+K]+ 1005
[1+K+O]+ 859
[3+K+O]+ 1021
[2+K]+ 989
R.A.
m/z