

3rd Young AGErs symposium on Maillard reaction in food and in vivo

July 12-13, 2018

Wageningen University and Research, Netherlands

Short presentation (15 minutes)
Flash presentation (5 minutes)

Thursday 12th of July Location: Room C213, Forum (building 102, Wageningen Campus)

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	Maillard reaction in food and plants
10.15 am	Registration
10.30 am	Opening
10.45 am	Prof. Dr. Vincenzo Fogliano, Wageningen/NL Maillard reaction products and mankind evolution: are AGEs so bad for human body?
11.15 am	Sandra Grebenteuch, Berlin/DE Oxidative stability of ω -6 and ω -3 fatty acids under food processing conditions
11.25 am	Carmen Diez, Wageningen/NL Un-targeted metabolomics for the characterization of Maillard reaction products in process flavors
11.45 pm	Clemens Kanzler, Berlin/ DE Formation and structure of colorants derived from pentoses and their heterocyclic degradation products
12.05 pm	Lunch
1.30 pm	Stephanie Treibmann, Dresden/ DE Creatin as a scavenger for 1,2-diarbonyl compounds in meat
1.50 pm	Hao Zhang, Wageningen/NL The role of melanoidins in trapping dicarbonyl compounds: effect and mechanism
2.00 pm	Ahsen Yüksel, Ankara /TR Investigation of the effect of green tea treatment on in vitro casein glycation
2.20 pm	Mahesha M. Poojary, Copenhagen/DK Green Tea Polyphenols decrease the formation of advanced glycation end products in UHT milk
2.30 pm	Coffee break

2.50 pm	Ezgi Doğan Cömert, Ankara/TR Mitigation of ovalbumin glycation in vitro by its treatment with green tea polyphenols
3.10 pm	Jiahao Yu, Avignon/FR & Wuxi/China Amadori compound determination and bioactive (antioxidant and angiotensin-converting enzyme inhibitory activities) evaluation and their effects on relevant bioactivities of black garlic and bell pepper
3.30 pm	Coffee break
3.50 pm	Yuxi Deng, Wageningen/NL Effect of Maillard induced glycation on protein hydrolysis
4.10 pm	Thomas Hofmann, Dresden/ DE Metabolic Transit of Maillard Reaction Products in Cattle
4.30 pm	Nam Bui, Wageningen/NL Intestinimonas, a fructoselysine degrader as potential health promoting bacterium
4.50 pm	closing
7.00 pm	Evening event

Maillard reaction in vivo		
9.30 am	Opening	
9.40 am	Prof. Dr. Harry Wichers Wageningen/NL AGEs and Immunity: still a lot to be learnt!	
10.10 am	Ying Deng, Wageningen/NL Effects of Structural Modifications on Immunogenicity of Food Proteins	
10.30 am	Gosia Teodorowicz, Wageningen/NL Interaction of Maillard reaction products from bovine milk with human macrophages	
10.50 am	Coffee break	
11.10 am	Thibault Teissier, Lille/ FR Knock-out of receptor for advanced glycation end-products (RAGE) attenuates AGE-related renal lesions	
11.30 am	Tatenda Chimhanda, Maastricht/NL N. Hanssen Maastricht/NL, O. Brouwers, Maastricht/NL, P.A.J. Krijnen, Amsterdam/NL α -Dicarbonyls are increased in the left ventricle during myocardial infarction in humans and overexpression of glyoxylase-1 reduces infarct size in a rat model of myocardial infarction	
11.50	Coffee break	
12.10 am	Mathias van den Eynde, Maastricht/NL Quercetin but not epicatechin decreases plasma levels of methylglyoxal in (pre)hypertensive adults; a randomized double-blind, placebo-controlled, crossover trial with pure flavonoids	
12.30 am	Axel Guilbaud, Lille/ FR Effects of a probiotic on glycation in a type 2 diabetes mouse model	
12.50 am	Kim Maasen, Maastricht/NL High dietary glycaemic load is associated with increased levels of plasma and urinary methylglyoxal-hydroimidazolone (MG-H1) in Type 2 Diabetes: The CODAM Study	
1.10 pm	Closing	