



Maillard reaction in food and plants

10.15 am	Registration (Room C213, Forum, building 102)
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-dicarbonyl compounds in meat
1.40 pm 	Hao Zhang, Wageningen/NL The role of melanoidins in trapping dicarbonyl compounds: effect and mechanism
1.50 pm 	Ahsen Yüksel, Ankara /TR Investigation of the effect of green tea treatment on in vitro casein glycation
2.10 pm 	Mahesha M. Poojary, Copenhagen/DK Green Tea Polyphenols decrease the formation of advanced glycation end products in UHT milk
2.20 pm	Coffee break
2.40 pm 	Ezgi Doğan Cömert, Ankara/TR Mitigation of ovalbumin glycation in vitro by its treatment with green tea polyphenols
3.00 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
3.20 pm	Coffee break
3.40 pm 	Yuxi Deng, Wageningen/NL Effect of Maillard induced glycation on protein hydrolysis
4.00 pm 	Thomas Hofmann, Dresden/ DE Metabolic Transit of Maillard Reaction Products in Cattle
4.20 pm 	Nam Bui, Wageningen/NL Intestinimonas, a fructoselysine degrader as potential health promoting bacterium
7.00 pm	Evening event (joined dinner at Sa Lolla, Molenstraat 6, Wageningen)



Short presentation (15 minutes)

Flash presentation (5 minutes)



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 	Axel Guilbaud, Lille/ FR Sample preparation for measuring early and advanced products of glycation
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 	Tatenda Chimhanda, Maastricht/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
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



Short presentation (15 minutes)

Flash presentation (5 minutes)