

Thursday 11th April 2019

<u>Time</u>		<u>Program</u>
9:30	- 10:00	Registration + coffee
10:00	- 10:30	Meet and greet
10:30	- 10:55	Invited speaker - Prof. Casper Schalkwijk - AGEs in health and disease
		<u>Food Chemistry</u>
10:55	- 11:15	Slim Blidi - Investigating the Chemistry of a Cold Smoking Process and its Impacts on the Maillard Reaction
11:15	- 11:35	Neslihan Göncüoğlu Taş - Progress of Maillard Reaction during Roasting and Storage of Hazelnut: A Lipid-Rich Low-Moisture Food
11:35	- 11:50	Coffee break
11:50	- 12:00	Wendelin Boehm - Formation of protein-bound Maillard reaction products during the wort boiling process
12:00	- 12:10	Marcus Thierig - Maillard reaction products as potential marker substances for Manuka honey
12:10	- 12:30	Hao Zhang - Modulation of dicarbonyls trapping through Maillard reaction and melanoidins bound polyphenols
12:30	- 12:50	Raheleh Ghassem Zadeh - Indole: an efficient tridentate scavenging agent for methylglyoxal and related carbonyls in tryptophan containing model systems
12:50	- 13:50	Lunch
13:50	- 14:10	Hannah Zenker - Processing conditions affect sRAGE binding to heated and glycated β -lactoglobulin
14:10	- 14:30	Daniel Dittrich - Development of a sensitive sMRM method for the targeted analysis of heat induced β -lactoglobulin modifications in milk products
		<u>Nutrition</u>
14:30	- 14:50	Thomas Hofmann - From Feed to Egg – Metabolic Transit of Maillard Reaction Products in King Quail
14:50	- 15:05	Coffee break
15:05	- 15:25	Timme van der Lugt - The effect of small intestinal digestion on dietary advanced glycation endproducts
		<u>Immunology</u>
15:25	- 15:45	Prof. Huub Savekoul - Dietary immunomodulation and allergy
15:45	- 16:05	Dr. Gosia Teodorowicz - How antigen presenting cells recognize bovine milk derived Maillard reaction products (MRPs)
16:05	- 16:25	Invited speaker - Dr. Kristiaan Wouters – Immunology
16:25	- 16:40	Coffee break
16:40	- 17:00	Invited speaker - Dr. Jean Scheijen - Analytical techniques
17:00	- 17:30	Lab tour
17:30	- -	Tour + dinner + drinks city centre

Friday 12th April 2019

<u>Time</u>			<u>Program</u>
			<u>Nutrition</u>
9:00	-	9:20	Stephanie Treibmann - A Search for the Origins of Urinary MG-HCr
9:20	-	9:40	Kim Maasen - Presentation of a dietary dicarbonyl database
9:40	-	10:00	Armand Linkens - Restriction of dietary AGEs in overweight individuals to prevent diabetes
			<u>Medicine</u>
10:00	-	10:20	Mathias van den Eynde - Weight loss reduces postprandial dicarbonyl stress but not AGEs in abdominally obese men
10:20	-	10:40	Coffee break
10:40	-	11:00	Laura Buisman - Arterial stiffness and skin autofluorescence in patients with occluding and diverging vascular disease and the role of diabetes mellitus
11:00	-	11:20	Tate Chimhanda - Glyoxylase-1 overexpression reduces infarct size in a rat model of myocardial infarct
11:20	-	11:40	Rene Svensson - Effects of advanced glycation and aging on collagen fibril mechanics
11:40	-	12:00	Coffee break
12:00	-	12:20	Eric Wurm - Modification of peptides and proteins by 3,4-dideoxyglucosone-3-ene
12:20	-	12:40	Jana Rückriemen - Proteasomal degradation of glycated proteins
12:40	-	13:00	Andrea Auditore - The influence of metal cations and DTPA on the GDP formation in PD fluids
13:00	-	14:00	Lunch