

Online Young AGErs Symposium – Agenda

Tuesday, 5th October

| Time (CEST) | | |
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| 09:30 – 10:00 | Welcome – Marcus Thierig, Prof. Thomas Henle | |
| 10:00 – 10:20 Meet and Greet | | |

| Session 1 | Chair: Marcus Thierig | |
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| 10:20 – 10:40 | Leon Bork | Studies on the Interaction of Phenolic Compounds in Non-Enzymatic Browning Reactions |
| 10:40 – 11:00 | Clemens Kanzler | The Structure of Melanoidins Formed in the Maillard Reaction of Methylglyoxal |
| 11:00 – 11:20 | Break | |
| 11:20 – 11:40 | Slim Blidi | Antiglycation Effects of Roasted Brewer's Spent Grains |
| 11:40 – 12:00 | Francesca Bruno | Mitigation of acrylamide formation in industrial potato crisp manufacturing |

| 12:00 – 13:00 | Lunch |
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| Session 2 | Chair: Clemens Kanzler | |
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| 13:00 – 13:20 | Ecem Berk | Investigation on the Maillard Reactiion in Sesame (sesamum indicum L.) Seeds Induced by Roasting |
| 13:20 – 13:40 | Isil Gürsul Aktag | Investigations on the formation of α -dicarbonyl compounds and 5-hydromethylfurfural in fruit juice concentrates during storage |
| 13:40 – 14:00 | Break | |
| 14:00 – 14:20 | Marcus Thierig | Assay for the characterization of the bacteriostatic effect caused by Manuka Honey |
| 14:20 – 14:40 | Anna-Lena Kertsch | Transformation of Maillard Reaction Products by Saccharomyces-strains: Influence of Domestication |

| 14:40 – open end | Discussion IMARS, Meetings |
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Wednesday, 6th October

| Time (CEST) | |
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| 09:30 – 10:00 | Invited Speaker: Uwe Schwarzenbolz – Maillard Reaction under high pressure |

| Session 3 | Chair: Kim Maasen | |
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| 10:00 – 10:20 | Ezgi Dogan Cömert | A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions |
| 10:20 – 10:40 | Friederike Manig | Simulated digestion of dicarbonyls with amino compounds |
| 10:40 - 11:00 | Break | |
| 11:00 – 11:20 | Stephan Müller | The impact of selected dietary glycation compounds on inflammation |
| 11:20 – 11:40 | Cresci-Anne Croes | The impact of (dietary) AGEs on immune and energy metabolism parameters and muscle health |

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| Session 4 | Chair: Friederike Manig | |
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| 12:40 – 13:00 | Marialena Chrysanthou | In vitro models to Advanced Glycation End products- mediated neuroinflammation/neorodegeneration |
| 13:00 – 13:20 | Armand Linkens | The effect of a 4-week low diet and high in AGEs on insulin sensitivity, secretion and clearance, vascular function, and markers of low-grade inflammation and endothelial dysfunction of abdominally obese individuals - the deAGEing trial |
| 13:20 – 13:40 | Break | |
| 13:40 – 14:00 | Kim Maasen | Higher habitual intake of dietary methylglyoxal is associated with less low-grade inflammation, but also with impaired retinal microvascular function: the Maastricht Study |
| 14:00 – 14:20 | Eline Berends | Supplementation of methylglyoxal in drinking water does not affect the cerebral microvasculature and cognitive function in non-diabetic mice |