



6th Young AGERs Symposium – 27th & 28th of September 2022 – Agenda



Day 1- Tuesday 27th of September 2022:

Time (GMT)	
9:00 – 9:10	Welcome – Slim Blidi, Francesca Bruno and Prof. Alberto Fiore
9:10 – 9:30	Prof. Alberto Fiore – The Glycation Database.
9:30 – 10:00	Meet and Greet

Session 1	Chair: Slim Blidi	
10:00 – 10:20	Anna-Lena Kertsch (TU Dresden)	Metabolization of the Glycation Compounds 3-Deoxyglucosone and 5-Hydroxymethylfurfural by <i>Saccharomyces</i> Yeasts.
10:20 – 10:40	Lisa Filipp (TU Dresden)	Metabolization of Maillard Reaction Products by Food-Relevant Lactic Acid Bacteria.
10:40 – 11:00	Break	
11:00 – 11:20	Francesca Bruno (Abertay University)	Mitigation of Acrylamide Formation in Industrial Potato Crisp Manufacturing.
11:20 – 11:40	Mairi Gardner (Abertay University)	Is our Desire for Refined Sugar an Addiction or just an Unhealthy Appetite? A Multi-Method Systematic Review Investigating Contemporary and Obesogenic Eating Behaviour.
11:40 – 12:00	Jiaying Tang (WUR)	Glycation of Soy and Pea Proteins and their <i>in vitro</i> Infant Digestion.
12:00 – 13:00	Lunch Break	



Session 2	Chair: Francesca Bruno	
13:00 – 13:20	Fleur Jansen (WUR)	Aggregation of β -Lactoglobulin is Accelerated by Dry Glycation and Increases its Binding Affinity for sRAGE.
13:20 – 13:40	Eline Berends (Maastricht University)	Effect of Dietary and Endogenously Formed Methylglyoxal on Brain Microcirculation.
13:40 – 14:00	Break	
14:00 – 14:20	Kangni Chen (WUR)	Exploring the Potential of All-Aqueous Emulsions for Accomplishing the Maillard Reaction.
14:20 – 14:40	Marialena Chrysanthou (WUR)	Advanced Glycation End Products in Neurodegeneration: An <i>in vitro</i> Investigation.
14:40 – 15:00	Open Discussion	
15:00 – 15:20	Visit to the Food Processing Laboratory	



Day 2- Tuesday 28th of September 2022:

Time (GMT)	
9:30 – 10:00	Invited Speaker: Dr. Antonio Dario Troise - Tackling the Fate of Glycation Compounds.

Session 3	Chair: Slim Blidi	
10:00 – 10:20	Ezgi Doğan Cömert (Hacettepe University)	Interactions Between Potent Dicarbonyl Scavengers During their Reaction with Methylglyoxal under Simulated Physiological Conditions. (<i>Online presentation</i>).
10:20 – 10:40	Işıl Gürsul Aktağ (Hacettepe University)	Investigations on the Formation of α -Dicarbonyl Compounds and 5-Hydroxymethylfurfural in Fruit Juices Under Industrial Processing. (<i>Online presentation</i>).
10:40 – 11:00	Break	
11:00 – 11:20	Dilara Bozkurt Şen (Hacettepe University)	Effect of Roasting Parameters on Formation of Maillard Reaction and Sugar Degradation Products in Seeds. (<i>Online presentation</i>).
11:20 – 11:40	Jiaying Xie (WUR)	Occurrence of Dietary Advanced Glycation End-products in Cow, Goat and Soy Protein-based Infant Formulas.
11:40 – 13:00	Lunch Break	



Session 4	Chair: Francesca Bruno	
13:00 – 13:20	Marcus Thierig (TU Dresden)	Influences on the Antibacterial Activity of Manuka Honey.
13:20 – 13:40	Wendelin Böhm (TU Dresden)	Investigations on the Formation and Structure of Hot Trub.
13:40 – 14:00	Break	
14:00 – 14:20	Slim Blidi (Abertay University)	Effect of High-Molecular-Weight Brewer's Spent Grains Melanoidins on Maillard Reaction Products During Storage of Whey Protein model systems.
14:20 – 14:40	Qing Ren (WUR)	Dry Heating (72 hr) Induced Glycation Changes in Goat Milk Protein Solubility and Digestibility.
14:40 – Open End	Open Discussion & Organisational Matters	