

Programme 10th Young AGers Symposium 2026

1st and 2nd of October in Dresden



Address:

Chemistry Building
University of Technology Dresden
Bergstraße 66
01069 Dresden

Thursday 1st October 2026

Time (CEST)	
08:30 – 09:00	Registration in the Foyer
09:00 – 09:15	Opening Talk by Prof. Thomas Henle

09:15 – 09:45	Introducing the 3 Chairs of Food Chemistry
09:45 – 10:15	Plenary Talk by Prof. Michael Hellwig
10:15 – 10:45	Meet & Greet with <i>coffee break</i>

Session 1	Food 1	Chair: Jessica Flade
10:45 – 11:00	Cara Nieslony (Braunschweig)	Maillard Reaction products in plant based milk alternatives
11:00 – 11:15	Natalia Casas Mesa (Dresden)	Quantification of Maillard reaction products in Dulce de leche and their effect on physicochemical and technological properties
11:15 – 11:30	Charlotte Burock (Dresden)	Study on the significance of maltulosyllysine and maltulose in food
11:30 – 11:45	Anna Průšová (Prague)	Comprehensive Profiling of α -Dicarbonyl Compounds in Lactose-Containing and Lactose-Free Dairy Products
11:45 – 12:00	Julia Miedl (Dresden)	3-Deoxyglucosone and 3-deoxymaltosone in malt and beer influenced by different yeast strains
12:00 – 12:15	General Discussion	

Lunch break

13:15 – 14:00	Lab Tour
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Coffee break

Session 2	Food 2	Chair: Jan Horneck
14:15 – 14:30	Marco Krohn (Berlin)	2-Deoxyglucosone: A novel α -dicarbonyl compound in caramelization reactions
14:30 – 14:45	Tatjana Rüger (Berlin)	The role of proline for color formation in processed honey
14:45 – 15:00	Jessica Flade (Großbeeren)	Reactivity of Glucosinolate-derived Amines in the Maillard Reaction

15:00 – 15:15	General Discussion
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17:00	Social Event Address: Lohrmanns Brewery, Kraftwerk Mitte 6, 01067 Dresden
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Friday 2nd October 2026

Time (CEST)	
08:30 – 09:00	Walk In
09:00 – 09:30	Welcome and The Future of Young AGERs

Coffee break

09:45 – 10:30	Plenary Talk by Julia Degen, PhD and Jun. Prof. Jana Raupbach
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Session 3	Analytics <i>Chair: Tatjana Rüger</i>	
10:30 – 10:45	Erik Pielert (Erlangen)	LC-MS/MS peptide profiling of differently extracted pea protein isolates reveal non-enzymatical post-translational protein modification
10:45 – 11:00	Yipei Yang (Erlangen)	Untargeted profiling of Protein Pharmaceuticals: Simultaneous determination of Identity, Post Translational Modifications, and Protein Impurity
11:00 – 11:15	Elisa Gardill (Erlangen)	Analytical evaluation of colored structures in peritoneal dialysis fluids
11:15 – 11:30	Jan Horneck (Braunschweig)	Analytics of Glycation Products in Comparison: Antibodies vs. Mass Spectrometry
11:30 – 11:45	General Discussion	

Lunch break

Session 4	Physiology <i>Chair: Yipei Yang</i>	
12:45 – 13:00	Sarah Knoll (Leipzig)	Recombinant Expression and Characterization of Monoclonal Antibodies Targeting Specific Glycation Sites of Human Serum Albumin
13:00 – 13:15	Paula Klügel (Dresden)	Quantification of 1,2-Dicarbonyl compounds in physiological samples – a method comparison
13:15 – 13:30	Xiaona Tian (Gent)	Glycation of meat during processing and gastrointestinal digestion modulates digestibility, and gut microbial composition, fermentation, and immune responses
13:30 – 13:45	Erica Flora Aveta (Munich)	Unveiling the degradation of Advanced Glycation End-Products by bacteria: metabolism of N _ε -carboxymethyllysine in <i>Escherichia coli</i>
13:45 – 14:00	General Discussion	

14:00 – 14:15	Closing
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