

Young AGERs Symposium 2025

Agenda – Thursday, October 16



09.00 Registration
09.15 Welcome note

09.30 Jana Raupbach, Braunschweig/DE

10.00 Meet and Greet

Session 1 – Health and Clinical Effects of AGEs

11.30 Heleen van der Hout, Maastricht/NL
Maillard Reaction Products and Inflammatory Bowel Disease: Effects of Dietary AGEs on Intestinal Permeability

11.45 Mengyuan Cai, Rotterdam/NL
Plasma Metabolomics identifies Systemic Biomarkers of Skin Advanced Glycation End Products (AGEs) not explained by Dietary Intake: a Population-based Study

12.00 Yipei Yang, Erlangen/DE
Untargeted profiling of Protein Pharmaceutical: Simultaneous determination of Identity and PTM

12.15 Lunch break

Session 2 – Acrylamide and Contaminants in Food Systems

13.15 Mitar Delevic, Podgorica/ME
Optimization of extraction for the determination of acrylamide in coffee products

13.30 Sara Rysha, Padua/IT
Integrating Field and Molecular Approaches to Low-Asparagine Wheat: Outcomes of an ACRYRED Short-Term Scientific Mission

13.45 Monika Benešová, Prague/CZ
From Field to Oven: Asparagine as a Precursor of Acrylamide Formation in Cereals

14.00 Rozarta Nezaj, Tirana/AL
Promoting youth food safety: an educational approach based on knowledge, attitudes, and practices

14.15 Diego García-Ríos, Valparaíso/CL
Vertical farming meets novel processing techniques for reducing thermal process induced contaminants in native Chilean potatoes

14.30 Coffee break

Session 3 – Health and Clinical Effects of AGEs (part 2)

15.00 Luisa Wensky, Maastricht/NL
Targeting Methylglyoxal: a Novel Approach to Improve Vascular Function in Diabetes

15.15 Büşra Yusufoglu, Istanbul/TR
Unveiling AMPK Pathways by AGEs and ALEs Reactions: A Frame of Carbohydrate and Lipid Metabolism in Human Digestive System

15.30 Sayuri Kato, Aurora/Colorado (US)
Non-invasive Measurement of Hair AGEs Levels in Diabetic Rats

15.45 Discussion

16.00 End

18.00 Evening Event

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Session 4 – Maillard Reaction in Plant-Based and Fermented Foods

09.00 Anne-Sofie Gottschalck-Rehlund, Copenhagen/DK
Maillard Reaction Compounds in Fermented Pea

09.15 Cara Nieslony, Braunschweig/DE
Investigating Maillard Reaction Pathways in Plant-Based Foods

09.30 Selin Çakmak, Ankara/TR
Monitoring of Thermal Process Contaminants in Soy-Based Milk Alternatives During Storage

09.45 Parkash Meghwar, Karachi/PK
Functional Food Development through Maillard Reaction: Electrolyzed Watermelon Rind in Wheat-Based Flatbread

10.00 Coffee break

Session 5 – Browning Reactions, Caramelisation, and Color Formation

10.30 Leon Bork, Berlin/DE
Mechanistical Insights into Browning Reactions of Hydroxycinnamic Acids in the Maillard Reaction

10.45 Elisa Gardill, Erlangen/DE
Formation of Color and Glucose Degradation Products in Peritoneal Dialysis Fluids Depending on Sterilization Time

11.00 Tatjana Rüger, Berlin/DE
Influence of Amino Acid and Sugar Composition on Intermediates and Colorants during Non-Enzymatic Browning

11.15 Naz Erdem, Ankara/TR
The Effects of Maillard and Caramelisation Reactions on the Sweetness Perception of Biscuits

11.30 Lunch break

Session 6 – Analytical Advances

12.30 Erik Pielert, Erlangen/DE
LC-MS/MS Peptide Profiling of Differently Extracted Pea Protein Isolates to Reveal Non-Enzymatical Post-Translational Protein Modification

12.45 Maria-Anna Kolovou, Wageningen/NL
Unveiling the Complexity of Advanced Glycation End products (AGEs): A new HILIC MS/MS Method for Simultaneous Analysis of 19 AGEs and their Coeluting Isomers in Food Model Systems

13.00 Kai Scholten, Berlin/DE
Failure of a Gold Standard: Uncovering the Critical Blind Spots of the LOW Method for Fruit Juice Adulteration

13.15 Discussion

14.00 Clemens Kanzler, Berlin/DE

14.30 End