Training School Program

Building Skills on the Evaluation of Acrylamide Mitigation Measures in Cereal-based Products with a Risk-Benefit Balance Approach Considering Industry Perspectives and Regulations

Date : 01-03 Oct 2024
Venue : Department of Food Engineering, Beytepe Campus, Hacettepe University, Ankara

1st Day: 01.10.2024 (Lectures)*

09:00 – 09:30	Registration	
09:30 – 09:45	Opening Remarks	Vural Gökmen (TR)
09:45 – 10:30	Reaction mechanisms involved in the formation of acrylamide, other Maillard reaction products, flavor and color during thermal processing	Jane Parker (UK)
10:30 – 11:00	Coffee break	
11:00 – 11:45	Occurrence levels of acrylamide in cereal-based products	Marta Mesias (ES)
11:45 – 13:15	Lunch break	
13:15 – 14:00	Critical appraisal of acrylamide toolbox for cereal-based products	Vincenzo Fogliano (NL)
14:00 – 14:45	Use of asparaginase for the mitigation of acrylamide in cereal-based products	Zuzana Ciesarová (SK)
14:45 – 15:15	Coffee break	
15:15 – 16:00	Engineering aspects of baking process affecting acrylamide formation in cereal-based products	T. Koray Palazoğlu (TR)
16:00 – 16:30	Food industry perspectives on acrylamide mitigation and legislation	Michele Suman (IT)
17:00 – 18:30	Visit to Museum of Anatolian Civilizations	
19:00 – 21:30	Dinner	

* *The 1st day program can be adjusted according to the availability of trainers.*

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2nd Day: 02.10.2024 (Lectures + Practices)

09:00 – 10:30	Technical and analytical skills required in implementing acrylamide mitigation measures considering risk and benefits • Analysis of acrylamide • Analysis of free amino acids • Analysis of sugars and sugar decomposition products (dicarbonyl compounds and HMF) • Analysis of advanced glycation end products • Analysis of flavor profile • Color measurement • Sensory analysis	Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş Naz Erdem
10:30 – 11:00	Coffee break	
11:00 – 12:00	Discussion on possible scenarios for acrylamide mitigation in different cereal-based products considering potential risks and benefits • Trainees break into 4-5 groups (5-6 trainees/group) for practical sessions. • The groups have a specific discussed scenario for applying mitigation tools to selected cereal-based products.	Vural Gökmen Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş
12:00 – 13:30	Lunch break	
13:30 – 15:00	Practical session: Lab-scale production of cereal-based products using the discussed acrylamide mitigation scenarios	Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş Naz Erdem
15:00 – 15:30	Coffee break	
15:30 – 17:00	Practical session: Preparation of the produced cereal-based products for the determination of acrylamide, other Maillard reaction products, sugar decomposition products, flavor profile and color.	Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş Naz Erdem
19:00 – 21:30	Dinner	

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3rd Day: 03.10.2024 (Practices)

09:00 – 10:30	Practical session: Collection of experimental data on acrylamide, other Maillard reaction products, flavor profiling and color for the produced cereal-based products.	Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş Naz Erdem
10:30 – 11:00	Coffee break	
11:00 – 12:00	Practical session: Collection of experimental data ... (Continue)	Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş Naz Erdem
12:00 – 13:30	Lunch break	
13:30 – 15:00	Discussion on the experimental data on acrylamide, other Maillard reaction products, flavor profile and color for the produced cereal-based products.	Vural Gökmen Burçe Ataç Mogol Tolgahan Kocadağlı Aytül Hamzalıoğlu Neslihan Taş
15:00 – 15:30	Certificates	Vural Gökmen (TR)
15:30 – 16:00	Closing remarks	Vural Gökmen (TR)

For more information please contact:
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