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Advanced Glycation End-products (AGEs) in Foods and Their Detecting Techniques and Methods: A Review

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Abstract

Background: Advanced glycation end-products (AGEs) are a sort of complex products formed by the Maillard reaction between the carbonyls of reducing sugars and the free amino groups of amino acids. Some of AGEs ingested through foods accumulate in human body, causing a series of chronic diseases. However, due to the complex and varied structures, there is lack of systematic reviews on dietary AGEs.

Scope and approach: This paper summarizes the aspects of AGE formation, influencing factors and

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