



POLISH-SLOVENIAN EDITION

1st International Seminar on Soft Matter & Food
 Physico-Chemical Models and Socio-Economic Parallels
 November 22-23, 2021
 Celestynów, Poland

Monday, 22.11.2021

	OPENING CEREMONY
09:00-10:00	Distinguished Guests Speeches <i>High Pressures – The New Philosopher’s Stone</i> Sylwester J. Rzoska, Aleksandra Drozd-Rzoska
	PLENARY LECTURE
10:00-10:45	<i>Topological defects in liquid crystals and photonics</i> Samo Kralj
10:45-11:00	COFFEE BREAK
11:00-11:30	<i>Disorder in confined liquid crystals</i> Aleksander Zidanšek
11:30-12:00	<i>Soft materials as plasmonic systems</i> Brigita Rožič
12:00-12:30	<i>Electrocaloric Effect in Liquid Crystals: Theory and Simulations</i> Eva Klemenčič, Zdravko Kutnjak, Samo Kralj
12:00-12:30	COFFEE BREAK
12:30-13:00	<i>Recent progress in studies of alcohols</i> Sebastian Pawlus
13:30-14:00	<i>Disorder and hydrostatic pressure influence on electrical conductivity relaxation in bismuth manganate based ceramics</i> Andrzej Molak
14:00-15:15	LUNCH
15:15-15:45	<i>Nonthermal processing of foods and Industry 4.0</i> Anet Režek Jambrak
15:45-16:15	<i>Edible lipid based soft matter systems</i> Maya Davidovich-Pinhas
16:15-16:45	<i>Membrane curvature – ancient language of crosstalk between life domains</i> Veronika Kralj-Iglič
16:45-17:15	<i>Membrane tunneling nanotubes</i> Aleš Iglič
17:15-17:30	COFFEE BREAK
17:30-18:30	Poster session



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08:30-09:00	<i>Dielectric properties of inverted micelles</i> Kazimierz Orzechowski
09:00-09:30	<i>Modulated structures of topological defects stabilized by adaptive targeting nanoparticles dispersed in soft matter</i> George Cordoyiannis
09:30-10:00	<i>Topological defects in biological membranes and liquid crystalline shells</i> Luka Mesarec
10:00-10:30	<i>Under Pressure: Towards Damage-Resistant and Damage-Tolerant Glasses</i> Morten Mattrup Smedskjær
10:30-10:45	COFFEE BREAK
10:45-11:15	<i>Aspherical liquid crystal lenses based on a variable transmission electrode</i> Noureddine Bennis
11:15-11:45	<i>High pressure effects on various biological molecules, like proteins and nucleic acids</i> László Smeller
11:45-12:15	<i>Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides</i> Saleem Akhtar
12:15-13:00	COFFEE BREAK
13:00-13:30	<i>Machine learning in engineering thermodynamics: Application to soft matters physics and sustainable food engineering</i> Sergiy Artemenko
13:30-14:00	Marek Dietl
14:00-15:30	LUNCH
15:30-16:00	<i>Food As Complex Soft Matter Physics Systems</i> Laurence Ramos
16:00-16:30	<i>Application of high pressures for preservation of fruit and vegetable products</i> Krystian Marszałek
16:30-17:00	<i>Food under high pressure – microbiological quality and safety</i> Justyna Nasiłowska, Izabela Porębska, Barbara Sokołowska
17:00-17:15	COFFEE BREAK
17:15-18:15	BRAINSTORMING CLOSING DISCUSSION