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PERSONAL INFORMATION

Name: R.P.N.P. Rajapakse

Date of birth: 17.08.1972

Nationality: Sri Lankan

Marital status: Married

ACADEMIC PROFILES



Google Scholar



ResearchGate



ORCID



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1. EDUCATION

PhD in Chemistry (Major- Biochemistry & Molecular Biology)- 2007

Department of Chemistry, Graduate School of Natural Sciences, Pukyong National University, South Korea

Thesis: *Anti-inflammatory effects of carboxybutyrylated derivatives of glucosamine and chitooligosaccharides via NF-κB and AP-1 signaling pathways*

MSc in Chemistry (Major- Biochemistry & Molecular Biology)- 2004

Department of Chemistry, Graduate School of Natural Sciences, Pukyong National University, South Korea

Thesis: *Purification and characterization of an anticoagulant from Yellowfin Sole fish frame protein hydrolysate*

MSc in Agriculture-2002

Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka

BSc in Agriculture (Major- Plant Physiology)-1999

Faculty of Agriculture, University of Peradeniya, Sri Lanka

Thesis: *Effect of source-sink manipulation on photosynthesis in young tea, Camelia sinensis*

Collegiate & Secondary Education - 1984 ~ 1991

Ananda College, Colombo-10, Sri Lanka

2. PROFESSIONAL EXPERIENCES

Head of Department (2022-to date/ 2016-2019)

Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, Sri Lanka

Professor (2021-to date)

Senior lecturer (2007-2020)

Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, Sri Lanka

Visiting lecturer in food safety & hygiene (2015-to date)

Central Province Regional Health Training Center, Ministry of Health, Sri Lanka

Visiting lecturer (2008-to date)

Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka

Senior research scientist (2007)

Marine Bioprocess Research Center, Pukyong National University, S. Korea

Research & development officer (2001)

Serendib Horticulture Technologies (Pvt) Ltd., Sri Lanka

Demonstrator (2000)

Department of Agric. Biology, Faculty of Agriculture, Univ. of Peradeniya, Sri Lanka

3. TEACHING

Courses: Biochemistry, Biochemistry & Human Nutrition, Food Microbiology, Food Biotechnology, Seafood Processing, Scientific Writing

4. RESEARCH INTERESTS

Identification of bioactive molecules from food sources; Development of value-added products from food waste; Development of fish-based products and evaluation of their quality & safety.

5. RESEARCH RECOGNITION

Global level

World's top 2% research scientist in 2019, 2020, 2021 & 2022 (last assessed in 2023), based on Stanford University-USA Science-Matrix Scheme, published in PLOS Biology Journal of Elsevier Publishers.

National Level

Tier-4* research scientist for achieving the highest research excellence, based on the performance scheme of the University Grants Commission of Sri Lanka (in 2020).

6. SCHOLARLY PUBLICATIONS

Refereed Journals

31. Herath L., **Rajapakse N.**, Senarathne K., Senanayake J. (2023), Effect of Storage Period on Physicochemical Properties of Selected Improved and Traditional Rice (*Oryza sativa* L.) Varieties in Sri Lanka, Tropical Agricultural Research and Extension, 26(3); 189-206.
30. Santhiravel S., Bekhit A.E.A., Mendis E, Jacobs J.L., Dunshea F.R., **Rajapakse N.**, Ponnampalam E.N. (2022), The impact of plant phytochemicals on the gut microbiota of humans for a balanced life, International Journal of Molecular Sciences, 15(8124); 1-41.
29. Daundasekara D.M.C.P., **Rajapakse R.P.N.P.** (2021), Comparative analysis of antioxidant and antimicrobial properties of banana and lime fruit peel extracts, Tropical Agricultural Research 32(2); 146-154.
28. Wijesinghe S.K.D., Abeyrathne E.D.N.S., Vidanarachchi J.K., **Rajapakse R.P.N.P.** (2021), Bioactive properties of fish protein hydrolysates from Amazon Sailfin Catfish (*Pterygoplichthys pardalis*) from the Victoria Reservoir in Sri Lanka, Tropical Agricultural Research, 32(2); 219-228.
27. Perera W.P.D.S., Tharanga K.A.D., **Rajapakse R.P.N.P.**, Himali S.M.C., Jayasinghe G.D.T.M., Jinadasa B.K.K.K. (2020), Chemical, microbiological and sensory evaluation of spotted sardinella (*Amblygaster sirm*) stored in ice, Ceylon Journal of Science, 49(2); 217-221.
26. Ariyaratna D.S., Kariyawasam K.M.G.R.M., **Rajapakse N.**, Illeperuma C.K. (2018), Effect of salt and storage temperature on physico-chemical and sensory properties of salt fermented herring (*Amblygaster sirm*), Journal of the National Aquatic Resources Research & Development Agency of Sri Lanka, 26-37.
25. Kim M.M., Mendis E., **Rajapakse N.**, Lee S.H., Kim S.K. (2009), Effect of spongin derived from *Hymeniacidon sinapium* on bone mineralization, Journal of Biomedical Materials Research. (Part B, Applied Biomaterials) 90(2); 540-546.
24. Kim M.M., **Rajapakse N.**, Kim S.K. (2009), Anti-inflammatory effect of *Ishige okamurae* ethanolic extract via inhibition of NF- κ B transcription factor in RAW 264.7 cells, Phytotherapy Research, 23(5); 628-634.
23. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2009), The inhibitory mechanism of a novel cationic glucosamine derivative against MMP-2 and MMP-9 expressions, Bioorganic & Medicinal Chemistry Letters, 19(10); 2755-2759.
22. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2008), Suppression of cytokine production in lipopolysaccharide-stimulated mouse macrophages by novel cationic glucosamine derivative involves down-regulation of NF- κ B and MAPK expressions, Bioorganic & Medicinal Chemistry, 16 (18); 8390-8396.
21. **Rajapakse N.**, Kim M.M., Mendis E., Kim S.K. (2008), Inhibition of iNOS and COX-2 in LPS-stimulated RAW264.7 cells by carboxybutyrylated glucosamine takes place via down-regulation of MAPKs-mediated NF- κ B signaling. Immunology, 123; 348-357.
20. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2008), Sulfated glucosamine inhibits oxidation of biomolecules in cells via a mechanism involving intracellular free radical scavenging, European Journal of Pharmacology, 579; 74-85.
19. **Rajapakse N.**, Mendis E., Kim M.M., Kim S.K. (2007), Sulfated glucosamine inhibits MMP-2 and MMP-9 expressions in human fibrosarcoma cells, Bioorganic & Medicinal Chemistry, 15; 4891-4896.

18. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2007), An in vitro cellular analysis of the radical scavenging efficacy of chitooligosaccharides, *Life Sciences*, 80; 2118-2127.
17. Kim M.M., Mendis E., **Rajapakse N.**, Kim S.K. (2007), Glucosamine sulfate promotes osteoblastic differentiation of MG-63 cells via anti-inflammatory effect, *Bioorganic & Medicinal Chemistry Letters*, 17; 1938-1942.
16. **Rapakse N.**, Kim M.M., Mendis E., Kim S.K. (2007), Inhibition of free radical-mediated oxidation of cellular biomolecules by carboxylated chitooligosaccharides, *Bioorganic & Medicinal Chemistry*, 15; 997-1003.
15. **Rajapakse N.**, Kim M.M., Mendis E., Kim S.K. (2006), Carboxylated chitooligosaccharides (CCOS) inhibit MMP-9 expression in human fibrosarcoma cells via down-regulation of AP-1, *Biochemica et Biophysica Acta (General Subjects)*, 1760; 1780-1788.
14. Kim M.M., Ta V.Q., Mendis E., **Rajapakse N.**, Jung W.K., Byun H.G., Jeon Y.G., Kim S.K. (2006), Phlorotannins in *Ecklonia cava* inhibits matrix metalloproteinases activity, *Life Sciences*, 79; 1436-1443.
13. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2006), Carboxy derivatized glucosamine is a potent inhibitor of matrix metalloproteinase-9 in HT1080 cells, *Bioorganic & Medicinal Chemistry Letters*, 16; 3105-3110.
12. Kim M.M., **Rajapakse N.**, Kim S.K. (2006), Inhibition of oxidative damage by phlorotannins from *Ecklonia cava* in normal human dermal fibroblasts, *Journal of Marine Bioscience and Biotechnology*, 01; 126-135.
11. Huang R., Mendis E., **Rajapakse N.**, Kim S.K. (2006), Strong electronic charge as an important factor for anticancer activity of chitooligosaccharides (COS), *Life Sciences*, 78; 2399-2408.
10. Ranathunga S., **Rajapakse N.**, Kim S.K. (2006), Purification and characterization of antioxidative peptide derived from muscle of conger eel (*Conger myriaster*), *European Food Research and Technology*, 222; 310-315.
9. Huang R., **Rajapakse N.**, Kim S.K. (2006), Structural factors affecting radical scavenging activity of chitosan oligosaccharides (COS) and its derivatives, *Carbohydrate Polymers*, 63; 122-129.
8. Kim S.K., Nghiep N.D., **Rajapakse N.** (2006), Therapeutic potential of chitin, chitosan and their derivatives- Review, *Journal of Chitin and Chitosan*, 11; 1-10.
7. Kim S.K., **Rajapakse N.** (2005), Enzymatic production and biological activities of chitosan oligosaccharides (COS): A review, *Carbohydrate Polymers*, 62; 357-368.
6. Mendis E., **Rajapakse N.**, Byun H.G., Kim S.K. (2005), Investigation of jumbo squid (*Dosidicus gigas*) skin gelatin peptides for their in vitro antioxidant effects, *Life Sciences*, 77; 2166-
5. **Rajapakse N.**, Mendis E., Byun H.G., Kim S.K. (2005), Purification and in vitro antioxidative effects of giant squid muscle peptides on free radical mediated oxidative systems, *Journal of Nutritional Biochemistry*, 16; 562-569.
4. **Rajapakse N.**, Jung W.K., Mendis E., Moon S.H., Kim S.K. (2005), A novel anticoagulant purified from fish protein hydrolysate inhibits factor XIIa and platelet aggregation, *Life Sciences*, 76; 2607-2619.
3. **Rajapakse N.**, Mendis E., Jung W.K., Je J.Y., Kim S.K. (2005), Purification of a radical scavenging peptide from fermented mussel sauce and its antioxidant properties, *Food Research International*, 38; 175-182.
2. Mendis E., **Rajapakse N.**, Kim S.K. (2005), Antioxidant properties of a radical- scavenging peptide purified from enzymatically prepared fish skin gelatin hydrolysate, *Journal of Agricultural and Food Chemistry*, 53; 581-587.
1. Jung W.K., **Rajapakse N.**, Kim S.K. (2005), Antioxidative activity of a low molecular weight peptide derived from the sauce of fermented blue mussel, *Mytilus edulis*, *European Food Research and Technology*, 220; 535-539.

Conference Proceedings

63. Herath L., **Rajapakse N.**, Senarathne K., Senanayake J. (2023), Effect of storage period on physicochemical properties of selected improved and traditional rice (*Oryza sativa* L.) varieties in Sri Lanka, Conference: International Symposium on Agriculture and Environment (ISAE) 2023, Faculty of Agriculture, University of Ruhuna, Sri Lanka.
62. Daundasekara D.M.C.P., **Rajapakse R.P.N.P.** (2020), Comparative analysis of antioxidant and antimicrobial properties of banana and lime fruit peel extracts, Proceedings of the 32nd Annual Congress of the PGIA, (19-20th November, Peradeniya), University of Peradeniya, Sri Lanka, 23 p.
61. Wijesinghe S.K.D., Abeyrathne E.D.N.S., Vidanarachchi J.K., **Rajapakse R.P.N.P.** (2020), Bioactive properties of fish protein hydrolysates from Amazon Sailfin Catfish

- (*Pterygoplichthys pardalis*) from Victoria Reservoir in Sri Lanka, Proceedings of the 32nd Annual Congress of the PGIA, (19-20th November, Peradeniya), University of Peradeniya, Sri Lanka, 20 p.
60. Sarusha S., **Rajapakse R.P.N.P.** (2019), Comparison of oxidative stability and quality of bulk coconut oil following repeated deep frying, Proceedings of the 22nd Peradeniya University International Research Sessions (iPURSE), (11-12th September, Peradeniya), University of Peradeniya, Sri Lanka, Vol: 22, 127 p.
59. Madushani N.H.G.T., Pinnaduwa A.U., Mendis B.E.P., **Rajapakse R.P.N.P.** (2018), Determination of total aflatoxin levels in coconut oil produced in Sri Lanka and compliance to specifications, Proceedings of the 2nd International Conference on Food Quality, Safety and Security (FOOD QUALSS) (26-27th October, Colombo), The International Institute of Knowledge Management, Sri Lanka, 21 p.
58. Madusanka G.D., **Rajapakse R.P.N.P.**, Pathirage A.C. (2018), Extension of shelf-life of fresh-cut tomato and lettuce using chemical treatments, Extended Abstracts of the FoodTechno-2018, 4th IFSTSL Annual Research Session (4th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 6-10 pp.
57. Hemachandra T.P., Jayewardena W.J.C.M., Somasundaram T., Ganegama Arachchi G.J., **Rajapakse R.P.N.P.** (2018), Determination of proximate and mineral composition of *Ulva reticulata*, *Caulerpa Racemosa* and *Sargassum wightii* in Southern coast of Sri Lanka. Proceedings of the National Aquatic Resources Research & Development Agency (NARA) Scientific Sessions, (25th July), National Aquatic Resources Research & Development Agency, Sri Lanka, 67 p.
56. Seneviratne R.A.C.H., Gunawardana M., **Rajapakse R.P.N.P.** (2016), Development of a rice fortification technique using vacuum assisted rapid diffusion for low cost encapsulation of Fe and Zn, 18th International Conference on Nutrition and Food Sciences, (08-09th September, Singapore) [Abstract available at] World Academy of Science-Engineering and Technology, International Journal of Nutrition and Food Engineering, Vol: 10, No: 9, Abstract: 54199, (doi:10.1999/1307-6892/50789).
55. Tharmy S., **Rajapakse R.P.N.P.** (2016), Effect of H₂O₂ in reducing coliform contamination of ingredients used to prepare unroasted curry powder, Extended Abstracts of the FoodTechno-2016, 2nd IFSTSL Annual Research Session (13th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 43-47 pp.
54. Seneviratne R.A.C.H., Gunawardana M., **Rajapakse R.P.N.P.** (2016), Modification of parboiling process of paddy to develop a rice type with raw and parboiled quality characteristics, Extended Abstracts of the FoodTechno-2016, 2nd IFSTSL Annual Research Session (13th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 9-13 pp.
53. Karunarathne P.U.H.S., **Rajapakse R.P.N.P.**, Weerakkody N.S. (2016), Comparative study of antimicrobial activity of Sri Lankan grown galangal and ginger against food-borne pathogens, Extended Abstracts of the FoodTechno-2016, 2nd IFSTSL Annual Research Session (13th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 1-5 pp.
52. Hettiarachchi S.I., Wadasinghe A., **Rajapakse R.P.N.P.** (2015), Improvement of texture and flavor of a deep-fried dried fish product by modifying salt and frying conditions, Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 41-45 pp.
51. Gunasena B.V.A.P., **Rajapakse R.P.N.P.** (2015), Effect of cooking time and cooking temperature on antioxidant activity and antimicrobial activity of cinnamon, garlic, ginger and turmeric, Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 26-30 pp.
50. Bollegala B.A.N.T., **Rajapakse R.P.N.P.** (2015), Development of a method to remove beany flavor in ready-to-serve soya drink, Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 21-25 pp.
49. Athauda A.M.S.C., Ariyaratna D.S., **Rajapakse R.P.N.P.** (2015), Development of hot smoked fish product by herrings (*Amblygaster sirm*), Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 9-13 pp.
48. Pathirage K.P.D.A., **Rajapakse R.P.N.P.**, Chandrasekara A. (2014), Identification of microorganisms responsible for bulging of plastic containers used for storing tomato sauce. Proceedings of the 18th Peradeniya

- University International Research Sessions (iPURSE), (4-5th July, Peradeniya), University of Peradeniya, Sri Lanka, Vol. 18, 183 p.
47. Wijerathne T.D., **Rajapakse N.** (2013), Methods to improve the nutritive value and safety of food given to primary school children by altering the parents' choice of food for their children, Proceeding and Abstracts of the 8th Asia Pacific Conference on Clinical Nutrition, (9-12th June, Tokyo, Japan), 89 p.
 46. Ariyaratna D.S., Athauda A.M.S.C., Ariyawansa S., **Rajapakse N.** (2012), Evaluation of shelf life of hot smoked herrings (*Amblygaster sirm*) under different packaging and storage conditions, Proceedings of the National Aquatic Resources Research & Development Agency (NARA) Scientific Sessions, (04th December), National Aquatic Resources Research & Development Agency, Sri Lanka, 43 p.
 45. Wijerathne T., **Rajapakse N.** (2012), Factors Influencing the parents' choice of meal for their children, studying in primary section of schools in Galle sub-educational region, Proceedings of the 17th Peradeniya University Research Sessions (PURSE), (4th July 2013, Peradeniya), University of Peradeniya, Sri Lanka, Vol. 17, 89 p.
 44. Kariyawasam K.M.G.R.M., Ariyaratna D.S., **Rajapakse R.P.N.P.**, Illeperuma C.K. (2011), Optimization of processing conditions to develop salt fermented herring (*Amblygaster sirm*) by preserving its sensory qualities, Proceedings of the 16th Peradeniya University Research Sessions (PURSE), (24th November, Peradeniya), University of Peradeniya, Sri Lanka, Vol. 16, 41 p.
 43. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2007), Anti-inflammatory effects of carboxybutyrylated glucosamine via inhibiting iNOS and COX-2 expressions in mouse macrophages. 8th International Conference of the European Chitin Society, 2007 Sep 08-11, Antalya, Turkey. .
 42. Kim M.M., **Rajapakse N.**, Mendis E., Lee S.H. and Kim S.K. (2007), Anti-inflammatory effect of brown algae extracts via inhibition of NF- κ B in macrophages. 19th Conference of Korean Society for Biochemistry and Molecular Biology, 2007 May 27-30, Seoul, S. Korea. .
 41. **Rajapakse N.**, Mendis E., Kim M.M. and Kim S.K. (2007), Effects of extracts from marine organisms on differentiation of osteoblastic cells involving anti-inflammation. 10th Conference of Japanese Society of Marine Biotechnology, 2007 May 26-27, Yamagata, Japan. .
 40. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2007), Carboxylated glucosamine inhibits iNOS and COX-2 in LPS-stimulated RAW264.7 cells by down-regulating MAPKs-mediated NF- κ B signaling. Spring Meeting of the Korean Society for Biotechnology and Bioengineering, 2007 Apr. 26-28, Seoul, South Korea.
 39. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2007), Carboxylated glucosamine inhibits iNOS and COX-2 in LPS-stimulated RAW264.7 cells by down-regulating MAPKs-mediated NF- κ B signaling. The Korean Society for Applied Biological Chemistry, 2007 Apr. 20, Seoul, South Korea.
 38. Kim S.K., **Rajapakse N.**, Mendis E. and Kim M.M. (2007), Effect of marine algae extracts on induction of apoptosis through p53 activation. 12th International Symposium on Marine Natural Products, 2007 Feb. 4-9, Queenstown, New Zealand.
 37. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Anti-inflammatory effects of carboxybutyrylated glucosamine and carboxybutyrylated chitooligosaccharides via NF- κ B and AP-1 signaling pathways. The 15th Annual Convention and Scientific Meeting of the Korean Society for Chitin and Chitosan, 2006 Nov. 23-24, Sun-Cheon, S. Korea.
 36. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Inhibition of free radical-mediated oxidation of cellular biomolecules by carboxylated chitooligosaccharides. 2nd International Conference on Marine Biotechnology, 2006 Nov. 17, Busan, S. Korea.
 35. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Carboxylated chitooligosaccharides inhibit MMP-9 expression in human fibrosarcoma cells. 2nd International Conference on Marine Biotechnology, 2006 Nov. 17, Busan, S. Korea.
 34. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Chitooligosaccharides inhibited inflammatory gene expression in RAW264.7 cells. 2nd International Conference on Marine Biotechnology, 2006 Nov. 17, Busan, S. Korea.
 33. Kim M.M., **Rajapakse N.**, Mendis E. and Kim S.K. (2006), Anti-inflammatory effects and cancer prevention of marine algal extracts. Worldnutra-2006, 7th International Conference on Nutraceuticals and Functional Foods, 2006 Nov. 5-8, San Francisco, CA, USA.
 32. Ranathunga S., **Rajapakse N.** and Kim S.K. (2006), Tyrosinase inhibitory flavonoid glycoside derived from an edible brown alga, *Hizikia fusiformis* and its structure-activity relationships. 7th Asia Pacific Marine

- Biotechnology Conference, 2006 Nov 2-5, Kochi, India.
31. **Rajapakse N.**, Mendis E., Kim M.M. and Kim S.K. (2006), Inhibition of free radical-mediated oxidation of cellular biomolecules by carboxylate chitooligosaccharides. Korean Society of Medical Biochemistry and Molecular Biology, 2006 Oct. 26-27, Kyon-Ju, S. Korea.
 30. Kim M.M., Mendis E., **Rajapakse N.** and Kim S.K. (2006), Glucosamine sulfate promotes osteoblastic differentiation of MG-63 cells via anti-inflammatory effect. Korean Society of Medical Biochemistry and Molecular Biology, 2006 Oct. 26-27, Kyon-Ju, S. Korea.
 29. **Rajapakse N.**, Kim M.M. and Kim S.K. (2006), Chitooligosaccharides regulate nitric oxide production via inflammatory mediators. 232nd American Chemical Society's National Meeting & Exposition, 2006 Sep. 10-14, San Francisco, CA, USA.
 28. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Carboxylated chitooligosaccharides inhibit MMP-9 expression in human fibrosarcoma cells. Korean Society for Biotechnology & Bioengineering, 2006 Sep. 7-8, Seoul, S. Korea.
 27. Kim M.M., **Rajapakse N.**, Mendis E. and Kim S.K. (2006), Phlorotannins from *Ecklonia cava* inhibit oxidative damage in normal human dermal fibroblasts. Korean Society for Biotechnology & Bioengineering, 2006 Sep. 7-8, Seoul, S. Korea.
 26. Ranathunga S., **Rajapakse N.**, Kim M.M. and Kim S.K. (2006), Tyrosinase inhibitory flavonoid glycoside derived from an edible brown alga, *Hizikia fusiformis* and its structure-activity relationships. 9th Conference of Japanese Society of Marine Biotechnology, 2006 May 27-28, Tokyo, Japan.
 25. **Rajapakse N.**, Ranathunga S. and Kim S.K. (2006), Tyrosinase inhibitory flavonoid glycoside derived from an edible brown alga, *Hizikia fusiformis* and its structure-activity relationships. 63rd Korean Society for Biochemistry and Molecular Biology, 2006 May 25-26, Seoul, S. Korea.
 24. **Rajapakse N.**, Kim M.M. and Kim S.K. (2006), Chitosan oligosaccharides inhibit iNOS gene expression in RAW264.7 cells. Korean Society for Biotechnology and Bioengineering Annual Meeting and International Symposium, 2006 May 10-12, Dae-Jon, S. Korea.
 23. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Carboxylated chitooligosaccharides inhibit MMP-9 expression in human fibrosarcoma cells. 7th Asia Pacific Chitin & Chitosan Symposium, 2006 Apr. 23-26, Busan, S. Korea.
 22. **Rajapakse N.**, Kim M.M. and Kim S.K. (2006), Suppression of nitric oxide production in mouse macrophages by chitosan oligosaccharides (COS). 7th Asia Pacific Chitin & Chitosan Symposium, 2006 Apr. 23-26, Busan, S. Korea.
 21. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Suppression of nitric oxide production in mouse macrophages by chitosan oligosaccharides (COS). Pacific Rim Summit on Industrial Biotechnology, 2006 Jan. 11-13, Honolulu, Hawaii.
 20. Huang R., **Rajapakse N.** and Kim S.K. (2005), Structural factors affecting radical scavenging activity of chitooligosaccharides (COS) and its derivatives. The 14th Annual Convention & Scientific Meeting of the Korean Society for Chitin & Chitosan, 2005 Nov 4-5, Busan, S. Korea.
 19. Kim M.M., Ta V.Q., Mendis E., **Rajapakse N.**, Byun H.G. and Kim S.K. (2005), Chitooligosaccharides inhibit the gene expression of matrix metalloproteinases in primary human dermal fibroblasts. The 14th Annual Convention & Scientific Meeting of the Korean Society for Chitin & Chitosan, 2005 Nov 4-5, Busan, S. Korea.
 18. Mendis E., Kim M.M., **Rajapakse N.** and Kim S.K. (2005), Quaternized amino glucosamine exerts anticancer effects on murine melanoma (B16F1) cells. The 14th Annual Convention & Scientific Meeting of the Korean Society for Chitin & Chitosan, 2005 Nov 4-5, Busan, S. Korea.
 17. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2005), Suppression of nitric oxide production in mouse macrophages by chitosan oligosaccharides (COS). 2005 International Symposium and Annual Meeting of the Korean Society for Applied Biological Chemistry, 2005 Nov. 3-5, Jeju, S. Korea.
 16. Mendis E., Kim M.M., **Rajapakse N.** and Kim S.K. (2005), Anticancer effects of quaternized amino glucosamine on murine melanoma (B16F1) cells. International Symposium and Annual Meeting of the Korean Society for Applied Biological Chemistry, 2005 Nov 3-5, Jeju, S. Korea.
 15. Mendis E., Kim M.M., **Rajapakse N.** and Kim S.K. (2005), Anticancer effect of quaternized amino glucosamine on murine melanoma (B16F1) cells. 12th Korean Society of Medical Biochemistry and Molecular Biology, 2005 Oct 26-27, Seoul, S. Korea.

14. Kim M.M., Ta V.Q., Mendis E., **Rajapakse N.**, Byun H.G. and Kim S.K. (2005), Effects of chitoooligosaccharides on expression of matrix metalloproteinases in primary human dermal fibroblasts. 12th Korean Society of Medical Biochemistry and Molecular Biology, 2005 Oct 26-27, Seoul, S. Korea.
13. **Rajapakse N.** and Kim S.K. (2005), Marine processing byproducts as a source for bioactive compounds. Worldnutra-2005, 6th International Conference, on Nutraceuticals and Functional Foods, 2005 Oct. 16-19, Anaheim, CA, USA.
12. **Rajapakse N.**, Mendis E. and Kim S.K. (2005), Antiproliferative effects of antioxidative peptides derived from Hoki skin gelatin. Worldnutra-2005, 6th International Conference, on Nutraceuticals and Functional Foods, 2005 Oct. 16-19, Anaheim, CA, USA.
11. **Rajapakse N.** and Kim S.K. (2005), A novel anticoagulant derived from marine fish protein hydrolysate inhibits factor XIIa and platelet aggregation. 7th International Marine Biotechnology Conference, 2005 Jun 7-12, St. John's, NF, Canada.
10. **Rajapakse N.** and Kim S.K. (2005), Antioxidant activities of extracts from different marine algal species. 8th Conference of Japanese Society of Marine Biotechnology, 2005 May 28-29, Kumamoto, Japan.
9. Huang R., **Rajapakse N.** and Kim S.K. (2005), Identification of radical scavenging mechanism of chitoooligosaccharides (COS) and its derivatives by structure-activity relationships. 62nd Annual Meeting of the Korean Society for Biochemistry and Molecular Biology, 2005 May 19-20, Seoul, S. Korea.
8. **Rajapakse N.** and Kim S.K. (2004), Continuous enzymatic production of chitoooligosaccharides and their bioactivities. Worldnutra-2004, 5th International Conference on Nutraceuticals and Functional Foods, 2004 Nov. 7-10, San Francisco, CA, USA.
7. **Rajapakse N.**, Jung W.K. and Kim S.K. (2004), Anticoagulant properties of a novel fish protein isolated from Yellowfin Sole, *Limanda aspera*. Worldnutra-2004, 5th International Conference on Nutraceuticals and Functional Foods, 2004 Nov. 7-10, San Francisco, CA, USA.
6. **Rajapakse N.**, Mendis E. and Kim S.K. (2004), In vitro activity assessment of antioxidative peptide derived from enzymatically hydrolyzed Hoki (*Johnius belengerri*) skin gelatin. Worldnutra-2004, 5th International Conference on Nutraceuticals and Functional Foods, 2004 Nov. 7-10, San Francisco, CA, USA.
5. **Rajapakse N.**, Jung W.K. and Kim S.K. (2003), An anticoagulant peptide isolated from Yellowfin Sole (*Limanda aspera*) frame protein hydrolysate. The Korean Society of Food Science and Nutrition, 2003 Nov 29, Seoul, S. Korea.
4. **Rajapakse N.**, Jung W.K. and Kim S.K. (2003), Purification and characterization of antioxidative peptides from autolyzed mussel (*Mytilus edulis*). 6th International Marine Biotechnology Conference, 2003 Sep 21-27, Chiba, Japan.
3. **Rajapakse N.**, Jung W.K., Je J.Y. and Kim S.K. (2003), Purification and characterization of antioxidative peptides from autolyzed mussel (*Mytilus edulis*). Korean Society for Biochemistry and Molecular Biology, 2003 May 14-16, Seoul, S. Korea.
2. **Rajapakse N.**, Jung W.K. and Kim S.K. (2003), Isolation and characterization of an antioxidative peptide from autolyzed mussel, *Mytilus edulis*. 94th American Oil Chemists' Society Annual Meeting & Expo, 2003 May 4-7, Kansas City, MO, USA.
1. **Rajapakse R.P.N.P.**, Bandara D.C. and Mohotti A.J. (2000), Changes in photosynthesis and some related processes during source/sink manipulation in young tea (*Camellia sinensis* L.). 56th Annual Session of Sri Lanka Association of the Advancement of Sciences, 2000 Nov. 27-Dec. 01, University of Peradeniya, Sri Lanka.

Book Chapters

4. Nadeeshani H., **Rajapakse N.**, Kim S.K. (2020), Traditional and novel seafood processing techniques targeting human health promotion, In: Kim S.K. (Ed.), Encyclopedia of Marine Biotechnology, John Wiley & Sons, 3041-3084 pp. (ISBN-10: 1119143772)
3. Perera U.M.S.P., **Rajapakse N.** (2014), Chitosan nanoparticles: preparation, characterization, and applications, In: Kim S.K. (Ed.), Seafood Processing By-Products, Springer New York, 371-387 pp. (ISBN: 978-1-4614-9590-1)
2. **Rajapakse N.**, Kim S.K. (2011), Nutritional and digestive health benefits of seaweeds, In: Kim S.K. (Ed.), Advances in Food and Nutrition Research, Vol. 64, (Marine Medicinal Foods: Implications and Applications, Macro and Microalgae), Academic Press, USA, 17-28 pp. (ISBN: 978-0-12-387669-0)
1. Kim S.K., **Rajapakse N.**, Shahidi F. (2008), Production of bioactive chitosan oligosaccharides and their potential use as nutraceuticals, In: Barrow C. Shahidi F. (Eds.), Marine Nutraceuticals and Functional Foods,

Taylor and Francis, Boca Raton, USA, 183-196 pp. (ISBN: 978-157-444-487-2)

Books

1. Mendis E. and **Rajapakse N.** (2009). GMP and HACCP handbook for small and medium scale food processing enterprises, The Ceylon Chamber of Commerce, Colombo 2, Sri Lanka. (ISBN: 978-955-604-037-1)

7. SUPERVISION OF UNDERGRADUATE RESEARCH PROJECTS

- Fernando H.D.A.P. (2022). Determination and Validation of Optimum Time and Temperature Combination for a Processed Sweet Corn Product.
- Jayalath I.H. (2022). Development of a Fish Powder Incorporated Instant Noodles
- Kithulgoda H.K. (2022). Development of a Gelatin Free Set Yoghurt Incorporating Kithul Flour
- Chandradasa B.A.R.I.S. (2022). Development of an Instant Fried Rice and Suitable Seasoning Powder Mix, Incorporated with Powdered Leaves of *Moringa oleifera*
- Jayasooriya D.R.G.S.M. (2022). Development of a Cost Effective Chocolate Spread and Evaluation of its Physico-Chemical, Microbiological and Sensory Properties
- Abeysinghe D.V.S. (2022). Process Optimization to Extract Oleoresin and Essential Oil from the Leaves of Allspice [*Pimenta dioica* (L.) Merrill.] and Screening of Its Essential Oil Composition, Antioxidant Capacity and Potential to Develop New Products
- Senevirathne N.H.M.V.N. (2022). Antiglication Properties of Aqueous Extracts from Selected Plant Species: An *In vitro* Study
- Herath H.M.L.P. (2022). Effects of Storage Time Period on Grain Quality Characteristics of Selected Improved and Traditional Rice (*Oryza sativa* L.) Varieties in Sri Lanka
- Rajapaksha R.M.M.M.P. (2022). Development of an Avocado Pulp Based Spread
- Waraketiya W.M.A.S. (2022). Development of a Spice Oleoresin Mixture as a Substitute for Commercial Raw Spice Mixture, in the Processed Meat Industry
- Fernando S.R.T. (2020). Comparative Study on Quality and Safety Aspects of Marine Fishery Chain of Selected Fishery Harbours in Sri Lanka.
- Mallawaarachchi M.N.S. (2020). Development of a Chicken Drumstick Vegetarian Analogue and Determination of It's Physico-Chemical Properties.
- Sushane C.A.N. (2020). A Novel Chemical Free Device to Decompose Ethylene and Inactivate Airborne Bacteria in Postharvest Supply Chain of Fruits and Vegetables.
- Hasna S.H.F. (2020). The effects of Osmotic Pre-Treatment and Freezing Method on Quality of Frozen Mango (*Mangifera indica* L.) Slices.
- Jayani P.S. (2020). Stability of Oil-In-Water Emulsion Performed by Ultrasonication and Homogenization.
- Swarnamali B.P.G. (2019). Process Modelling for Glucosamine Hydrochloride Synthesis from Chitosan Using Response Surface Method.
- Dayarathna W.H.K. (2019). Screening of Antioxidant and Antimicrobial Activity of Selected Seaweed Species from Sri Lanka.
- Sarusha S. (2019). Comparison of Oxidative Stability and Quality of Bulk Coconut Oil Following Repeated Deep Frying.
- Danthanarayana A.C. (2019). Determination of the Factors Affecting Microbial Quality of Moringa Leaf Powder Production Process and Development of a Procedure with Good Manufacturing Practices to improve Microbial Quality of Industrial Moringa Leaf Powder Production Process.
- Gamage K.G.W.H. (2019). Mapping Requirements and Development of Documents to Obtain a Good Manufacturing Practices (GMP) Standard Certification for a Deep Fried Snack Processing Factory.
- Karunathilaka G.R.M.S. (2019). Screening of Fatty Acid Profiles, Protein Composition, Heavy Metals and Texture Analysis in Selected Reef Fish Species in Sri Lanka.
- Madushani W.A.S. (2018). Determination of Selected Preservative Levels of Processed Fruit Products of Small and Medium Food Processing Sector.
- Satharasinghe O.S.A.W.P. (2018). Microwave Heating as a Potential Method to Control Lipid Oxidation of Red Rice Bran During Storage.
- Madusanka G.D. (2018). Extension of Shelf-life of Fresh-cut Lettuce and Tomato Using Chemical Treatments.

- Maddumage M.M.K.M. (2018). Development of a Gherkin Based Flavoured Spice Mixture as a Single Sachet for Instant Noodles.
- Jayawardena W.J.C.M. (2018). Determination of Nutritional Composition & Microbiological Safety of Selected Seaweeds Collected from South & West Coastal Areas of Sri Lanka.
- Weerasinghe W.S.H. (2016). Root Cause Analysis of Mold Growth in Virgin Coconut Oil.
- A.M.R.N. Arawgoda, (2016). Introduction of a New Bacterial Starter Culture to Improve the Flavor and Aroma of CIC Buffalo Curd.
- Mahaliyana A.N. (2016). Root Cause Analysis for the Fungal Growth in Tomato Sauce during Storage: A Case Study.
- Jayathilake J.M.C.D. (2016). Gap Analysis Study to Implement ISO 17025:2005 Standard Requirements to a Microbiology Laboratory of a Food Processing Company.
- Perera W.P.D.S. (2016). Determination of a Total Volatile Basic Nitrogen Cut-Off Limit for Fresh Herrings (*Amblygaster sirm*) as a Spoilage Indicator.
- Fonseka H.F.M.H. (2016). Development of a Canned Fish Product using Cured Indian Oil Sardine (*Sardinella longiceps*).
- Konara K.M.S. (2015). Comparison Among ISO, AOAC, BAM Microbial Test Methods in Determining Coliform Bacteria in Desiccated Coconut, Coconut Milk & Coconut Water.
- Seneviratne R.A.C.H. (2015). Development of a Novel Vacuum-Assisted Efficient Diffusion Technique to Fortify Rice with Iron and Zinc.
- Maduwage T.A. (2015). Comparison of ISO, BAM and AOAC Microbiological Test Methods in Detection of Salmonella in Desiccated Coconut.
- Hettiarachchi S.I. (2014). Improvement of Texture and Flavour of a Deep-Fried Keeramin badum Fish Product by Modifying Salting and Frying Conditions.
- Duminda M.M.I. (2014). Investigation of Formaldehyde Content in Selected Fish Species from Fish Markets of Kandy and Kegalle Districts by Using Acetylceton Derivitization Method
- Thajin Nisha J. (2014). Development of Suitable Processing Conditions to Hot-Smoke Marine and Determination of Physico-Chemical Properties and Sensory Qualities of Smoked Fish.
- Infas A.J.M. (2013). Overall Microbiological Survey at the Processing Environment of Biscuit at Orient Lanka Confectionary Private Limited.
- Pathirage K.P.D.A. (2013). Identification of Microorganisms Responsible for Bulging of Plastic Containers Used for Storing Tomato Sauce.
- Samarakoon E.R.J. (2013). Impact of Dough Fermentation Conditions on Quality of Cream Cracker Biscuit.
- Gunasena B.V.A.P. (2013). Effect of Cooking Time and Temperature on Antioxidant Activity and Antimicrobial Activity of Garlic Ginger, Cinnamon and Turmeric.
- Daundasekara D.M.S.S. (2012). A Study on the Herring Pickling with Acid and Salt Under Tropical Conditions.
- Hemachandra M.D.P.R. (2012). The Potential of Using Dehumidifying Technique to Dehydrate Fruits.
- Tharmy T. (2012). Effect of H₂O₂ in Reducing Coliform Contamination of Ingredients Used for Preparing Unroasted Curry Powder.
- Chinthaka E.R.H.S. (2012). Awareness on Selecting Food for Preparing Main Meals by the Undergraduate Students of University of Peradeniya.
- Wijerathne T.D. (2012). Factors influencing the Parents' Choice of Meal for their Children, Studying in Primary Section of Schools in Galle Sub-educational Region.
- Kariyawasam K.M.G.R.M. (2011). Optimization of Processing Conditions to Develop Salt Fermented Herring (*Amblygaster sirm*) to Preserve its Sensory Qualities.
- Chandrasekara B.S.G. (2011). Extraction of Alginates and Carrageenan from Selected Seaweeds in Sri Lanka and Their Application in Development in Ice Cream.
- Athauda A.M.S.C. (2011). Development of Hot Smoked Fish Product by Herrings (*Amblygaster sirm*).
- Bollegala B.A.N.T. (2011). Development of a Method to Remove Beany Flavour in Ready-to-Serve Soya Drink.
- Madusith W.G.H. (2011). Development of a Sport Drink Using Underutilized Mature Coconut Water.
- Jayasinghe P. (2010). Development of a Method to Reduce Postharvest Losses of

Asparagus (*Asparagus officinalis*) During Storage.

- Senevirathne N.M. (2010). Evaluation of the Generator Process as a Rapid Method in Developing Kithul (*Caryota urens*) Vinegar.
- Maaran S. (2010). Development of a Method to Control Growth of Yeast in Fermenting Gherkin.
- Nagarajah T. (2010). Development of a Method to Preserve Young Coconut (*Cocos nucifera* Linn.) Water.
- Jayasinghe M.G.S.M. (2009). Development of a Hazard Analysis and Critical Control Point (HACCP) Plan for the Sterilized Milk Production Line at MILCO Company Ltd, Digana.
- Amaradasa K.P.A.U. (2009). Identification of Consumer Insight on Set Yoghurt for Developing Marketing Strategies.
- Uddika, N.P.C. (2009). Utilization of Gherkin and Pineapple Waste for the Production of Methane by a Continuous Type Digester and Identification of Methanogenic Bacteria Involved in the Process.
- Sanjeewani A.D.R. (2009). Production of High Strength Vinegar from Sugarcane (*Saccharum officinarum*).
- Rajapakse U.A. (2009). Development of Good Manufacturing Practices Guidelines for Chocolates to Improve Quality of the Product and to Reduce Production Cost.
- Manawasekara R.B.R. (2008). A Study on Possibility of Using Papaya Juice and Watermelon Juice as a Medium for Jarred Papaya Chunks.
- Gunarathna K.H.D. (2008). Identification of Optimum Enzyme Conditions of Microbial Transglutaminase to Improve the Hardness of Catering Chicken Sausages.
- Ranasinghe D. (2008). Factors Affecting Oil Absorption of Instant Fried Noodles During Deep Fat Frying.

8. SUPERVISION OF POSTGRADUATE RESEARCH

PhD

- Omalka K.G.A. (ongoing). Compliance and a comparative study of food control system in the Sri Lankan hospitality sector and proposing standard practices to improve food safety.

- Fawmiya M.S.S. (ongoing). Evaluation of the therapeutic and nutritional potential of dry leaves of *Moringa olifera* with special reference to its usage in the management of premenstrual syndrome in an urban sample population.

MSc

- Hemantha S.A.K.D. (2019). Colloidal milling as an alternative for homogenization of canned high fat coconut milk to comply with Demeter processing requirements.
- Karunarathne P.U.H.S. (2017). Antimicrobial property, antioxidant activity and toxicity level of galangal (*Alpinia galanga*) grown in Sri Lanka and its potential to be used in functional foods.

Research Projects (selected)

- Fonseka H.F.M.H. (2023), Study on Nutritional Composition of Organically Grown Traditional Rice Varieties at Jetwing Kaduruketha Agro-Eco Luxury Resort, Wellawaya, Sri Lanka.
- Gunawardana H.P.G.P.S. (2023), Implementation of BRCGS Food Safety Management System for the Desiccated Coconut Production Line.
- Dissanayake K.S.M. (2022), Development of an edible coating for tomatoes (*Solanum lycopersicum* var. Padma) with collagen, extracted from chicken egg shell membrane.
- Dasanayaka D.L.C. (2022), Assessment of physicochemical, microbiological and sensory qualities of salted butter at different salt levels and assessment of the influence of salt content to the shelf life of salted butter.
- Daundasekara D.M.C.P. (2020), Comparative Analysis of Antioxidant and Antimicrobial Properties of Banana and Lime Fruit Peel Extracts.
- Illippangama I.P.A.U.N.K. (2020), Determination of Functional Properties of Enzyme extracted *Lepidocybium flavobrunneum* Muscle Protein Hydrolysates
- Sathsarni W.A.P.C. (2019). Factors Affecting on Meat Consumption by Advanced Level Students in Uva Province of Sri Lanka.
- Wijesinghe S.K.D. (2019). Analysis of Bioactive Properties of Fish Protein Hydrolysates from Amazon Sailfin Catfish (Scavenger fish; *Pterygoplichthys pardalis*) from Victoria Reservoir, Sri Lanka.

- Vithana P.H. (2019). Food Safety Knowledge, Attitudes and Practices of Street Food Vendors in Kelaniya Division in Sri Lanka.
 - Wijesinghe E.P.R.R. (2018). Evaluation of Consumer Preference on Different Verities of Spiny Lobster.
 - Rajapakshe M.N.S. (2017). Study on Consumption Pattern of Instant Noodles by the Supermarket Customers in Colombo District.
 - Aruppala A.L.Y.H (2017). Determining the Functional Properties of Hydrolyzed Ovalbumin Incorporated Fish Cake Produced from Catla (*Catla catla*).
 - Jayasinghe W.L. (2017). Determination of Relationship between Histamine Rormation with Microbial Content and Temperature of Tuna Fish (*Thunnus albacares*).
 - Kariyawasam K.M.G.M.M. (2016). Development of Pineapple (*Ananas comosus* var. *comosus* L.) Flavored Coconut (*Cocos nucifera* L.) Drink and Determination of its Quality Parameters.
 - Lakmini G.W.A.S. (2015). Development of Yoghurt by Incorporating Cow and Soy Milk.
 - Hettige K.D.T. (2015). Prevalence of Obesity, Dislipidemia and Diabetic Mellitus of Kidney Transplanted Patients in Sri Lanka.
 - Rasakanthan K. (2015). Dairy Market Trends in Kilinochchi District of Sri Lanka: A Post-Conflict Study.
 - Kumara R.M.A.J.M. (2015). Comparison of ISO 3720 Parameters of Orthodox and CTC Tea from Different Tea Growing Areas in Sri Lanka.
 - Jayathilake R.M.G.C.S.K. (2015). Determinants of Total Phenolic Content and Antioxidant Activity of *Tricosanthes cucumerina* Areal Parts.
 - Swarnalatha M.G.L. (2014). Relationship between maternal employment and anthropometric measurements of their young children in Anuradhapura area: A Survey.
 - Lakmali E.M.M. (2014). Assessment of Knowledge, Attitudes and Practices related to Diet and Nutrition among Patients on Maintenance Hemodialysis.
 - Firouse F.A.Z (2014). Development of a Software System for Sri Lankan Dieticians to Assess Nutritional Status and Prepare Diet Plans for Patients.
 - Tharmy T. (2014). Effect of Pickling and Deep-Fat-Frying on Proximate Composition of Cuttlefish and Shrimp.
 - Herath R.A.D.P.K. (2014). GAP Analysis Based on SLS: 143 Code of Practices for General Principles of Food Hygiene at Southern Fresh Foods (Pvt) LTD.
- ## 9. CONTRIBUTIONS FOR OTHER RESEARCH ACTIVITIES
- ### Symposium Coordinator
- Annual Research Session of the Institute of Food Science & Technology Sri Lanka [FoodTechno] in 2015, 2016 & 2017.
- ### Session Chair
- Twelfth Annual Conference & Scientific Sessions of the Sri Lankan Society for Microbiology in 2023.
 - Peradeniya University Research Session [PURSE] in 2015 & 2016.
 - Annual Research Session of the Institute of Food Science & Technology Sri Lanka [FoodTechno] in 2018.
 - Annual Symposium of the Department of Agriculture [ASDA] in 2017.
 - Annual Research Symposium, Faculty of Agriculture, Rajarata University of Sri Lanka in 2017, 2018 & 2019.
- ### Editorial Board Member
- Tropical Agricultural Research Journal of the Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka since 2022.
 - Faculty of Agriculture University Research Symposium (FAuRS) in 2018, 2019
 - Annual Research Session of the Institute of Food Science & Technology Sri Lanka [FoodTechno] in 2015, 2016 & 2017.
- ### Paper Reviewer (selected)
- Peradeniya University Research Session [PURSE] in 2017 & 2022.
 - Annual Symposium of the Department of Agriculture [ASDA] in 2019.
 - Research symposia conducted by the National Science & Technology Commission in 2015, 2017 & 2018.
 - Iranian Journal of Immunology in 2011.

- Asian Journal of Research in Medicinal and Pharmaceutical Sciences in 2020

Examiner of MSc Theses

- Pilapitiya O.H. (2020, University of Ruhuna), Assessment of food safety, sanitary and food hygienic practices of household units in different socio-economic segments.
- Karunarathna K.A.P.N. (2020, University of Ruhuna), Characterization of kithul (*Caryota urenus* L.) starch as a functional food ingredient.
- Wijewardhana R.M.N.A. (2016, University of Sri Jayewardenepura), Fortification of selected food product with natural antioxidants extracted from dehydrated fruits and vegetables.

10. RESOURCE PERSON AT WORKSHOPS, TRAINING PROGRAMS & SYMPOSIA

26. **Resource person:** Two-day in-service training on Food Safety for Medical Officers of Health and Public Health Inspectors in the Central Province, 01-03rd October 2020 at the Regional Health Training Center, Kadugannawa, Sri Lanka
25. **Resource person:** Two educational TV programs conducted for the G.C.E. (A/L) students (Agricultural Science) by the NIE at national level targeting the students who could not attend school due to COVID-19 pandemic, September 2020.
24. **Resource person:** Two 2-day residential training programs on Food Safety for Public Health Inspectors, 23-24th November & 30th November - 01st December 2019 at In-Service Training Institute, Gannoruwa, Peradeniya.
23. **Resource person:** Full-day conference on Food Safety Hot Topics in Sri Lanka: What's Done and What's to be Done, 5th April 2019 at Global Towers Hotel, Colombo.
22. **Symposium Lecturer:** Annual Scientific Sessions of the Nutrition Society of Sri Lanka, 12th January 2019 in Mirihana
21. **Resource person:** Two 2-day residential training programs on Food Safety for Public Health Inspectors & Food Inspectors, 5-6th & 12-13th January 2019 at In-Service Training Institute, Gannoruwa, Peradeniya.
20. **Resource person:** Two-day in-service training on Food Safety for Medical Officers of Health and Public Health Inspectors in the Central Province, 29-30th August 2018 at the Regional Health Training Center, Kadugannawa.

19. **Resource person:** G.C.E. (A/L) teacher training program (Agricultural Science) conducted by the NIE at national level, 18-20th June 2018 & 12-15th September 2018 at NIE.
18. **Plenary lecture:** Application of Biotechnology in Nutrition, at Scientific Sessions of the Nutrition Society of Sri Lanka-2008, 25-26th January, in Colombo
17. **Resource person:** Study Abroad Internship Offered for the Students of the Sultan Qaboos University, Oman, 10th July - 04th August 2017 at the Faculty of Agriculture, University of Peradeniya.
16. **Resource person:** Food industry training seminar on Addressing Contamination Problems in the Food Industry: Technical Guidance, Organized by the Institute of Food Science & Technology Sri Lanka in collaboration with Sri Lanka Food Processors' Association, 08th August 2015 at BMICH, Colombo
15. **Resource person:** Training Program for GCE A/L Teachers of the Central Province, 30th March - 04th April 2015 at the Faculty of Agriculture, University of Peradeniya
14. **Resource person:** Seminar on Strategies to Arrest the Occurrence and Spread of Chronic Kidney Disease of Unknown Etiology (CKDU), 28th March 2015 at OPA Auditorium, Colombo.
13. **Resource person:** Undergraduate seminar on Beyond the Classroom, 11th March 2015 at the Faculty of Agriculture, University of Ruhuna.
12. **Resource person:** Public seminar on Is Milk Safe for Human Consumption, 27th September 2013 at OPA Auditorium, Colombo
11. **Resource person:** Expert Consultation Process on Biosafety Education and Training in Sri Lanka, 27th March 2012 at Hotel Taj Samudra, Colombo.
10. **Resource person:** Workshop on Biosafety: Risk Assessment and Management of Genetically Modified Organisms, Food, Feed and Processed Products, 11-12th August 2011 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya.
9. **Resource person:** Workshop on University-Industry Relationships in Agricultural Biotechnology, 10th March 2011 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya.
8. **Resource person:** Training Programme for G.C.E. (O/L) School Teachers, 27-29th October 2010 at the Faculty of Agriculture, University of Peradeniya.

7. **Resource person:** Workshop on Biosafety: Risk Assessment and Management of Genetically Modified Organisms, Food, Feed and Processed Products, 7-9th September 2010, at the Postgraduate Institute of Agriculture, University of Peradeniya.
6. **Resource person:** Awareness Program for the Food Processing Industry (North Western Province), 19th June 2009 at Bravo-2 Hotel, Kurunegala.
5. **Resource person:** Food Safety & Hygiene Trainer (Resource person): Certificate Course for Public Health Inspectors, Food Inspectors and Medical Officers of Health in the Colombo Municipal Council, 15th July to 15th November 2009 (during weekends).
4. **Resource person:** Awareness Program for the Food Processing Industry (North Central Province), 05th June 2009 at the Institute of Postharvest Technology, Anuradhapura
3. **Resource person:** SLAAS Awareness Programme: Seminar and Panel Discussion on GMO, GM Crops, Feed, Food and Processed Products, 04th November 2008 at Plant Genetic Resource Center, Gannoruwa.
2. **Resource person:** Training Program on Risk Assessment and Risk Management on Genetically Modified Organisms/ Food Feed and Processed Products (GMO/FFPs) and Use of Clearing House Mechanism of Cartagena Protocol on Biosafety, 18-20th August 2008 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya.
1. **Resource person:** Workshop on Risk Assessment and Management and GMO Detection, 13th December 2007 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya

11. CONTRIBUTIONS AT THE FACULTY AND UNIVERSITY LEVEL

Member: Board of Study in Food Science & Technology, Postgraduate Institute of Agriculture, University of Peradeniya, 2013-to date.

Head of Department: Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, 2022-to date/ 2016-2019.

Project Coordinator: Quality & Innovation Grant (QIG) of the B.Sc. in Food Science & Technology Study Program of the Faculty of Agriculture, University of Peradeniya, 2013-2016.

Program Coordinator: M.Sc. in Food Science & Technology degree program of the Board of Study in Food Science & Technology, Postgraduate Institute of Agriculture, University of Peradeniya, 2022-to date/ 2013-2016.

Secretary: Board of Study in Food Science & Technology, Postgraduate Institute of Agriculture, University of Peradeniya, 2022- to date/ 2013-2016.

Chairperson: Timetable Committee, Faculty of Agriculture, University of Peradeniya in 2023, 2022, 2017.

Chairperson: Computer Management Committee, Faculty of Agriculture, University of Peradeniya in 2012

Chairperson: Student Welfare & Advisory Committee, Faculty of Agriculture, University of Peradeniya in 2011

Secretary: Publication & Public Relations Committee, Faculty of Agriculture, University of Peradeniya in 2011

Secretary: Student Welfare & Advisory Committee, Faculty of Agriculture, University of Peradeniya in 2010

Senior Treasurer: Society of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, academic year 2012/2013.

Senior Student Counsellor: University of Peradeniya, 2010.

12. CONTRIBUTIONS AT NATIONAL LEVEL

Food safety trainer: to train Public Health Inspectors and Food Inspectors on food safety at national level, at the trainings organized by the Ministry of Health and UNIDO (since 2009).

Group leader: working group on Guidelines and Training Manuals for Risk Assessment, Risk Management and Risk Communication of GM Food & Feed, Under the National Biosafety Project of Ministry of Mahaweli Development & Environment and FAO (2019-2020)

National consultant: on Risk Assessment, Risk Management & Risk Communication of Genetically Modified (GM) Food & Feed, component 02 of the Implementation of the National Biosafety Framework in accordance with the Cartagena Protocol on Biosafety (National Biosafety Project) of Ministry of Mahaweli Development & Environment and FAO (2019-2020)

National food safety consultant: in developing a national situation report on

Current Approaches for Imported Food Control in Sri Lanka under the project of FAO, Strengthening National Capacity for Risk-Based Food Import Control within One Health Framework, (2017-2018).

National consultant: of the project, Planning for the Implementation of the National Biosafety Framework in accordance with the Cartagena Protocol on Biosafety (National Biosafety Project) funded by the FAO and managed by the Ministry of Environment (in 2015).

Founder president: The Institute of Food Science & Technology Sri Lanka, (IFSTSL), (2011-2012)

13. PROFESSIONAL AND MANAGERIAL TRAINING OBTAINED

- Training seminar on “Micro-Chemical Laboratory Accreditation ISO 17025:2005”, Colombo, Sri Lanka, organized by the Institute of Food Science & Technology Sri Lanka (IFSTSL) on 25th May 2016.
- Training seminar on “Microbiology Laboratory Accreditation ISO 17025:2005”, Colombo, Sri Lanka, organized by the Institute of Food Science & Technology Sri Lanka (IFSTSL) on 24th Feb. 2016.
- Conference on “Food Safety Science, Evidence & Regulations”, Colombo, Sri Lanka organized by the International Life Sciences Institute- India (ILSI) in collaboration with the Health Ministry of Sri Lanka (May 20-21, 2011)
- Capacity building training program on cleaner production for university academics, conducted by National Cleaner Production Center, Sri Lanka (22-26th of June 2009)
- Internal auditor certificate training on ISO 22000:2005 -food safety management system (11th & 12th Mar. 2009 at Global Towers Hotel, Wellawatta) Conducted by Det Norske Veritas, Colombo 06, Sri Lanka
- Workshop on enhancement of management capabilities, (21st & 22nd Dec. 2008 at Agric. Biotechnology Center, University of Peradeniya, Sri Lanka) organized by IRQUE Project & Faculty of Agriculture, University of Peradeniya, Sri Lanka
- Induction program in teaching methodology for university academic staff (March - May

2008, Staff Development Center, University of Peradeniya, Sri Lanka)

- Workshop on human resource development, (04th & 05th Dec. 2007 at Gal-Bungalow, Mahakanda, Peradeniya, Sri Lanka) organized by IRQUE Project & Faculty of Agriculture, University of Peradeniya, Sri Lanka
- Workshop on curriculum development in higher education, (19th - 21st Sep. 2007 at Hotel Tourmaline, Kandy, Sri Lanka) organized by IRQUE Project & Faculty of Agriculture, University of Peradeniya, Sri Lanka

14. FELLOWSHIPS AND AWARDS

- President’s award for scientific publications in international scientific journals cited in the scientific citation index in 2008 and 2009.
- KOTEF (Korea Industrial Technology Foundation) Fellowship for development of biological active substances from fisheries processing wastes (Dec 2003 - Aug 2005).
- MOMAF (Ministry of Maritime Affairs & Fisheries) Fellowship for development of functional fish sauce from Alaska Pollack fish processing wastes (Nov 2002 - Nov 2003).
- Brain Korea 21 Fellowship for graduate studies awarded by Korean Research Foundation (Mar 2002 - Feb 2004).

15. MEMBERSHIPS IN PROFESSIONAL ORGANIZATIONS

- The Sri Lankan Society for Microbiology: Executive committee member (since 2023).
- Institute of Food Science & Technology Sri Lanka (IFSTSL): Founder president (2011 and 2012), Executive committee member (since 2013) & a member of Board of Governors (2024).
- Sri Lanka Institute of Agricultural Professionals: Executive committee member (2009) & member (since 2010)
- National Agricultural Society of Sri Lanka: Member (since 2008)
- Nutrition Society of Sri Lanka: Member (since 2008)

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