



M.K. RANASINGHE

SENIOR LECTURER
BASC (UWU), MSC IN FST (CCS HAU, INDIA)



PERSONAL

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FIND ME ON



EVENTS/ UPDATES

AREAS OF EXPERTISE

- Food Science and Technology
- Animal Science

RESEARCH INTEREST

- Food Packaging Technology; edible films and coatings
- Postharvest Technology
- New Product Development

MEMBERSHIPS

Professional Bodies

- A Member of the Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBES)
- A Member of The Sensometric Society
- A Member of International Society for Horticultural Science
- A Member of Poultry Science Association (PSA)

PUBLICATIONS

Full papers

- Ranasinghe, M.K., Siddiqui, S., 2018. 'Assessment of Total Colony Count in Mungbean (*Vigna radiata*) Sprouts Preserved Using Crude Extract of Biopreservatives During Storage', *Journal of Agriculture and Crops* 4 (9): 99-104.
- J.M.P Jayasinghe, M.K. Ranasinghe, G. Tharshini, 2016. 'Botanicals as Biopreservatives in Foods- A Mini Review'. *Journal of Agricultural Engineering and Food Technology (JAEFT)*. 03(1):4-7.
- Dilrukshi, N.A.A., Ranasinghe, M.K., 2014. 'Influence of Stabilizers on Whey Separation and Sensory Attributes of Papaya (*Carica Papaya* L.) Based Drinking Yoghurt'. *International Journal of Basic and Applied Biology (IJBAB)*. 02(03):150-151.

- Ranasinghe, M. K., Mudannayake, D. C., Abesinghe, A. M. N. L., Rupasinghe, L., 2013. 'Development of a stirred yoghurt rippled with cooking chocolate syrup', *Proceeding of the Annual Symposium on Minor Export Crops (ASMEC)*, Department of Export Agriculture Sri Lanka. pp 150-157.

Abstracts (recent)

- Edirisinghe, K.E.A.N., Bogahawaththa, B.R.S., Abeyrathne, E.D.N.S. and Ranasinghe, M.K.. 2019. Comparative study on Antioxidant Activity and Antimicrobial Activity of *Sargassum ilicifolium* crude extract using different solvent extractions, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 62
- Chandanee, M.R., Bogahawaththa, B.R.S., Ranasinghe, M.K., Abeyrathne, E.D.N.S. and Guruge, K.P.G.K.P., 2019. Development of and Edible coating using crude sodium alginate from *Sargassum ilicifolium* incorporated with ascorbic acid for minimally processed *Artocarpus heterophyllus* lam, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 230
- Gunasekara, B.G.D.S., Ranasinghe, M.K. and Jayawardana, J.M.D.R., 2019. Consumer awareness towards the labeling aspects on beverage products; A case study on the beverage products at supermarkets-chain in Matara urban area, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 236
- Ranasinghe, H.D.P., Joseph, R., Dharmarathna, E.K.G.P.U., Ranasinghe, M.K., and Abeyrathne, E.D.N.S., 2019. Identification of Critical Control Points (CCPs) of a commercially established pasteurized milk factory in Colombo, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 267
- Bandara, A.R.S., Ranasinghe, M.K. and Mudannayake, D.C., 2019. Effect of Microbiological and Chemical factors on flavor of spray dried full cream Milk Powder, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 282
- Uduwerella, H.M.I.A., Ranasinghe, M.K. and Amarasinghe, A.R.P.C.C.J. 2018, 'A Comparative Study on Water vapour permeability of surface treated paperboards with Keratin and Gammalu (*Pterocarpus marsupium*) latex, IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 231
- Thilakarathne, W.M.M.H., Ranasinghe, M.K., Priyadarshani, B.M.P. and Madushanka, R.M.T. 2018, 'Assessment of Sensory acceptability of beetroot (*Beta vulgaris*) incorporated buttermilk wine during storage', IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 310
- Priyadarshani, B.M.P., Ranasinghe, M.K., Thilakarathne, W.M.M.H. and Madushanka, R.M.T. 2018, 'Assessment of physio-chemical and sensory properties of a value added buttermilk based beverage incorporated with finger millet (*Eleusine coracana*)', IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 311
- Madushika Ranasinghe and Oshadi Bandara, 2017. 'Assessment on shelf life and physicochemical parameters of Ginger (*Zingiber officinale*) incorporated value added buttermilk drink. VI Postharvest Unlimited 2017. Madrid. Pp 42.

Posters

- The 2019 PSA Annual Meeting held on July 15-18, 2019 in Quebec, Canada; "A study on sensory attributes of meat from three Sri Lankan indigenous chicken strains reared under semi-intensive systems"
- VI Postharvest Unlimited, ISHS International Conference, held 17-20th October 2017 in Madrid, Spain; "Assessment on shelf life and physicochemical parameters of Ginger (*Zingiber officinale*) incorporated value added buttermilk drink"
- Seventh European Conference on Sensory and Consumer Research –"Eurosense 2016", held on 11th to 14th September, 2016 in Dijon, France; "Effect of biopreservatives on sensory attributes of sprouted mung bean"

Newspaper articles

Published Date	Title	Newspaper
13 th April of 2011	Nutritional Value of Sweetmeats	Lakbima
12 th May of 2011	Nutritional Value of Milk	Lakbima
02 nd June of 2011	Nutritional Value of Meat, Fish and Eggs	Lakbima

RESEARCH PROJECTS

Ongoing

Comparison of carcass and meat quality traits and histological morphometry of three Sri Lankan indigenous chicken strains reared under semi-intensive systems

ADMINISTRATIVE RESPONSIBILITIES

Duration		Capacity	Institute
From	To		
2011	2013	Academic subwarden	Uva Wellassa University
2016	2018	Secretary to UWU Welfare society	Uva Wellassa University
2016	2017	Secretary to Department Meeting	Dpt. of Animal Science, Uva Wellassa University
2016		Academic coordinator- "AURORA"	Dpt. of Animal Science, Uva Wellassa University
2019	2020	Secretary to IRCUWU 2020	Uva Wellassa University

AWARDS AND SCHOLARSHIPS

Awarded with Maulana Azad Scholarship for the Nationals of Sri Lanka for the session 2013-14

CAREER HISTORY

Duration		Capacity	Institute
From	To		
Jan 2011	Feb 2012	Temporary Demonstrator	Uva Wellass University
Mar 2012	Mar 2017	Lecturer	Uva Wellass University
Mar 2017	Up to date	Senior Lecturer (GII)	Uva Wellass University

TEACHING

Uva Wellassa University;

- ***Principles of Food Preservation and Processing***
- ***Food Packaging Technology***
- ***Agricultural Food Processing***
- ***Postharvest Technology***
- ***Sensory Evaluation***
- ***Laboratory Techniques***

SUPERVISION

Undergraduate research supervised (Selected)

- Edirisinghe, K.E.A.N., Bogahawaththa, B.R.S., Abeyrathne, E.D.N.S. and Ranasinghe, M.K. 2019. Comparative study on Antioxidant Activity and Antimicrobial Activity of *Sargassum ilicifolium* crude extract using different solvent extractions, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 62
- Chandanee, M.R., Bogahawaththa, B.R.S., Ranasinghe, M.K., Abeyrathne, E.D.N.S. and Guruge, K.P.G.K.P., 2019. Development of and Edible coating using crude sodium alginate from *Sargassum ilicifolium* incorporated with ascorbic acid for minimally processed *Artocarpus heterophyllus* lam, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 230
- Gunasekara, B.G.D.S., Ranasinghe, M.K. and Jayawardana, J.M.D.R., 2019. Consumer awareness towards the labeling aspects on beverage products; A case study on the beverage products at supermarkets-chain in Matara urban area, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 236
- Bandara, A.R.S., Ranasinghe, M.K. and Mudannayake, D.C., 2019. Effect of Microbiological and Chemical factors on flavor of spray dried full cream Milk Powder, IRCUWU2019, Uva Wellassa University, Sri Lanka. Pp 282
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- Thilakarathne, W.M.M.H., Ranasinghe, M.K., Priyadarshani, B.M.P. and Madushanka, R.M.T. 2018, 'Assessment of Sensory acceptability of beetroot (*Beta vulgaris*) incorporated buttermilk wine during storage', IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 310