



A.M.N.L ABESINGHE

LECTURER

BSc (UOP), MSc (UOP), PhD (Reading)



PERSONAL

Email: nishani@uwu.ac.lk

Tel (office):

Fax:

Skype:

FIND ME ON



EVENTS/ UPDATES

AREAS OF EXPERTISE

- Dairy Science & Dairy Product Technology

RESEARCH INTEREST

- Fermentation, Dairy processing, Ultrasound in processing foods, spray drying, milk proteins and fats

MEMBERSHIPS

- Life time member of Sri Lanka Association for the Advancement of Science (SLASS) since 2013
- Life time member of The Association of Animal Production (SLAAP), Sri Lanka
- Member of Young Scientists Forum (YSF), Sri Lanka
- Registered Scientist in Science & Technology Management Information System (STMIS), National Science Foundation (NSF) , Sri Lanka

PUBLICATIONS

Full papers

Abesinghe, A.M.N.L., Vidanarachchi, J.K., Islam, N., Prakash, S., Silva, K.F.S.T. and Karim, M.A. (2019). Effects of ultrasonication on the physicochemical properties of milk fat globules of *Bubalus bubalis* (water buffalo) under processing conditions: a comparison with shear-homogenization. *Innovative Food Science and Emerging Technologies* (Accepted)

Abesinghe, A.M.N.L., Islam, N., Vidanarachchi, J.K., Prakash, S., Silva, K.F.S.T., & Karim, M.A. (2019). Effects of ultrasound on the fermentation profile of fermented milk products incorporated with lactic acid bacteria. *International Dairy Journal*, 90, 1-14

Duc Pham, N., Khan, M.I.H., Joardder, M.U.H., Rahman, M.M., Mahiuddin, M., Abesinghe, A.M.N.L. and Karim, M.A., 2017. Quality of plant-based food materials and its prediction during intermittent drying. *Critical reviews in food science and nutrition*, pp.1-15

Wijayasekara, K.N., **Abesinghe A.M.N.L.** and Samarasekara, C.P. (2013). Effect of incorporating Kithul (*Caryota urens*) flour on stabilizing ability and sensory properties of set-type yoghurt. Annual Symposium of Minor Export Crops (B. Marambe, Editor), Volume 2, pp 167, 12-13 September. Peradeniya, Sri Lanka.

Wickramasuriya, S.S., **Abesinghe A.M.N.L.**, Pathirana, N. and Weerakoon, A. (2013). Development of novelty water ice using locally available spices. Annual Symposium of Minor Export Crops (B. Marambe, Editor), Volume 2, pp 181, 12-13 September. Peradeniya, Sri Lanka.

Ranasinghe, M. K., Mudannayake, D. C., **Abesinghe, A. M. N. L.**, Rupasinghe, L. (2013). Development of a stirred yoghurt rippled with cooking chocolate syrup. Annual Symposium of Minor Export Crops (B. Marambe, Editor), Volume 2, pp 150, 12-1 September, Peradeniya, Sri Lanka.

Abstracts (recent)

Abesinghe, A.M.N.L., Vidanarachchi, J.K., Islam, N., Prakash, S., Silva, K.F.S.T. and Karim, M.A., 2018. Effects of ultrasound on the emulsion stability and gel properties of buffalo (*Bubalus bubalis*) milk gels. An abstract presented at the 32nd EFFoST International Conference, Nantes, France, 6-8 Nov. 2018

Books/ Book chapters

Pham, Nghia Duc, Ghnimi, Abesinghe, A.M.N.L, Joardder, Mohammad U.H., Petley, Tony, Muller, Scott, et al. (2017) Effects of process conditions of intermittent drying on quality of food materials. In Karim, Azharul & Chung-Lim, Law (Eds.) Intermittent and Nonstationary Drying Technologies: Principles and Applications. CRC Press, Boca Raton, pp. 97-121

RESEARCH PROJECTS

Ongoing

Effects of ultrasound on homogenization and fermentation kinetics of acidified bubaline (*Bubalus bubalis*) milk gels (Funded by UGC, Sri Lanka)

Completed

Development of a Synbiotic Dairy product by Incorporating *Dioscorea alata* (Raja ala) and *Lactobacillus acidophilus* (Funded by CARRP, Sri Lanka)

AWARDS AND SCHOLARSHIPS

A.S.B. Rajaguru Memorial Gold Medal for “Best performances in Animal Science majoring module”, Faculty of Agriculture, University of Peradeniya, Sri Lanka

CAREER HISTORY

Duration		Capacity	Institute
From	To		
March 2012	to date	Lecturer (Probationary)	Department of Animal Science, Faculty of Animal Science and Export Agriculture, Uva Wellassa University of Sri Lanka
December 2010	February 2012	Temporary Lecturer	Department of Animal Science, Faculty of Animal Science and Export Agriculture, Uva Wellassa University of Sri Lanka
November 2009	November 2010	Temporary Demonstrator	
May 2009	October 2009	Temporary Lecturer	Department of Animal Science, University of Peradeniya, Sri Lanka

TEACHING

Uva Wellassa University

- Nov. 2009 –to date

University of Peradeniya

- May 2009- October 2009

SUPERVISION

Undergraduate research supervised (Selected)

2013-2015:

Development of Avocado (*Persea americana*) Incorporated Set Yoghurt.

Development of drinking yoghurt by incorporating corn (*Zea mays*) milk and corn seeds.

Development of Finger millet (*Eleusine coracana*) incorporated symbiotic drinking yoghurt.

Development of Soursop pulp (*Annona muricata*) incorporated fermented sweet cream buttermilk beverage.

Development of fruit (*Musa spp.*) puree incorporated synbiotic stirred yoghurt.

Determination of optimum citric acid concentration and pressing weight for marinated ready to cook paneer

Selecting low cost freeze dried culture for curd to replace existing starter culture development of Dates (*Phoenix dactylifera*) incorporated probiotic ice cream.

Enhancing the Survival of *Lactobacillus acidophilus* in Acidophilus Milk by Incorporating *Maranta arundinacea*.

Development of a sugar free two bar ice palam by incorporating ‘kothala himbutu’ (*Salacia reticulata*) stem extract.

Development of a Coconut Water and Coconut Milk Based Beverage Incorporated with Skim Milk Powder.

Effect of Different Preservatives on the Shelf-life of Flavored *Lassi* .

Development of calcium fortified flavoured pasteurized milk for pregnant and breast feeding women.