



DR. E.D.N.S. ABEYRATHNE

SENIOR LECTURER

BSc (Agri- Pera), Msc (Dairy and Meat Product Technology- PGIA,
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EVENTS/ UPDATES

AREAS OF EXPERTISE

- Isolation of bioactive compounds from poultry egg and aquatic species
- Food Safety in processing factories
- Aquatic Product Technology
- Egg Product Technology

RESEARCH INTEREST

- Isolation and separation of value-added components from poultry eggs and fresh water fish
- Identification and production of bioactive peptide production from poultry eggs and fresh water fish and their application in food and pharmaceutical industries
- Development of functional foods to control type II diabetics and obesity
- New product development from fresh water fish and poultry eggs
- Identifying the hazard points in commercial food processing plants and minimizing the hazard occurrence with cost effective methods

MEMBERSHIPS

- *Life member in SLAAP*
- *Member of IFSTSL*
- *Member of WPSA-SL (23299)*

PUBLICATIONS

Full papers

1. Dilhani, E.H.P.U., Dissanayake, K.S.M., Alakolanga, A.G.A.W., **Abeyrathne, E.D.N.S.** Extraction of Crude collagen from *Pterygoplichthys pardalis* skin and determine the functional properties of its hydrolysates. *Journal of Technology and Value Addition*. 02 (01):01-20
2. Ediriweera, T.K., Aruppala, A.L.Y.H. and **Abeyrathne, E. D. N. S.** 2019. Analysis of bioactive properties of Fish Protein Hydrolysates from *Scomber japonicas* Canned Fish Processing Waste. *Journal of Technology and Value Addition*.01 (01):31-45
3. K.G.P.U. Dharmarathna, T.R. Liyanawickramasinghe, A.L.Y.H. Aruppala, **E.D.N.S. Abeyrathne.** 2018. A Study on level of Microbiological contamination in made tea as a raw material in commercial tea bagging factory and its workers hand hygiene. *Journal of Agriculture and Value Addition*. 1(02):49-59
4. Wirasagoda, W.A S.M., Surige D., Jayasena, D.K.D.D. and **Abeyrathne, E.D.N.S.** 2018. A feasibility plan for implementing FSSC 22000 standard, by gap analyzing of existing HACCP system and FSSC 22000 standard. *Journal of Agriculture and Value Addition*. 1(01):15-24
5. **Abeyrathne, E.D.N.S.**, Huang, X. and Ahn, D.U. 2018. Antioxidant, Angiotensin-converting enzyme inhibitory activity and other functional properties of egg white proteins and their derived peptides. *Poultry Sci.* 97 (4):1462-1468 <https://doi.org/10.3382/ps/pex399>
6. Martyn, A.M.L.K., Aruppala, A.L.Y.H. and **Abeyrathne, E.D.N.S.** 2017. Development of Low Cost Prawn Flavored Spicy Cracker with Prawn Waste and Drumstick Leaves. *International Journal of Research in Agricultural Science (IJRAS)*. 4 (02): 102-105 <http://ijras.org/index.php/issue?view=publication&task=show&id=232>
7. Edirisinghe, E.D.M.T., Jayasinghe, J.M.P., Himali, S.M.C. and **Abeyrathne, E.D.N.S.** 2017. Effect of beeswax and Gammalu (*Pterocarpus marsupium*) latex coating on internal and sensory attributes of chicken eggs stored at room temperature. *International Journal of Research in Agricultural Science (IJRAS)*. 4 (02): 76-81 <http://ijras.org/index.php/issue?view=publication&task=show&id=225> .
8. Randeniya, R.D.I.P, Jayasinghe, J.M.P. and **Abeyrathne, E.D.N.S.** 2016. Development of a Ready to Eat Breakfast Cereal with Incorporating Ovalbumin from Chicken Egg White. *International Journal of Research in Agricultural Science (IJRAS)*. 3 (05): 255-258 <http://ijras.org/index.php/issue?view=publication&task=show&id=190>
9. Kumarathunga, N.C., Jayasinghe, J.M.P. and **Abeyrathne, E.D.N.S.** 2016. Development of a sea lettuce (*Ulva lactuca*) and catla (*Catla catla*) incorporated protein and fiber rich fish burger. *International Journal of Research in Agricultural Science (IJRAS)*. 3(04): 229-233 <http://ijras.org/index.php/issue?view=publication&task=show&id=185>
10. Tharaka, T.H.S., Aruppala, A.L.Y.H., Jayasighe J.M.P. and **Abeyrathne, E.D.N.S.** 2016. Development of a bread spread using mature flower buds of *Rhizophora apiculata*. *Sri Lanka Journal of food and Agriculture*. 2(2): 29-38 <http://slcarp.lk/jvolume2.2.php>
11. **Abeyrathne E.D.N.S.**, Lee, H.Y., Jo, C., Suh, J.W. and Ahn, D.U. 2016. Enzymatic hydrolysis of ovomucin and the functional and structural characteristics of peptides in the hydrolysates. *Food Chemistry*. 192: 107-113 <http://www.sciencedirect.com/science/article/pii/S0308814615009474>
12. Jeewantha, P.D.A. and **Abeyrathne, E.D.N.S.** 2015. Incorporation of Salt Extracted Compounds from Yellow Fin Tuna (*Thunnus albacares*) to produce a Fish Flavored Vegetable Burger. *Sri Lanka Journal of Animal Production*. 04:12-27
13. Silva, K.A.H. and **Abeyrathne, E.D.N.S.** 2015. Development of high protein drink using poultry eggs. *Sri Lanka Journal of Animal Production*. 04:38-51
14. Ishani A.H.M.E. Herath, Jayasinghe J.M. Priyanath, Dong U Ahn, E.D. **Nalaka S. Abeyrathne.** 2015. Use of lysozyme from chicken egg white as a nitrite replacer in an Italian-type chicken sausage.

Functional Food in Health and Diseases. 5(9): 320-330

<http://ffhdj.com/index.php/ffhd/article/view/217>

15. **Abeyrathne E.D.N.S.**, Lee, H.Y. Jo, C., Suh, J. W. and Ahn, D.U. 2015. Enzymatic hydrolysis of ovomucoid and the functional properties of its hydrolysates. Poultry Sci. 94 (9) :2880-2287
<http://ps.oxfordjournals.org/content/early/2015/07/19/ps.pev196.full>
16. **Abeyrathne E.D.N.S.**, Lee, H.Y. Jo, C., Nam, K.C. and Ahn, D.U. 2014. Enzymatic hydrolysis of ovalbumin and functional properties of the hydrolysates. Poultry Sci. 93 (10) 2678-2686
<http://www.ncbi.nlm.nih.gov/pubmed/26195809>
17. Lee, H. Y., **Abeyrathne, E.D.N.S.** Choi, I., Suh, J.W. and Ahn, D.U. 2014. Sequential separation of IgY and Phosvitin from chicken egg yolk without using organic solvents. Poultry Sci.93(10):2668-2677 <http://www.ncbi.nlm.nih.gov/pubmed/25085938>
18. **Abeyrathne E.D.N.S.**, Lee, H.Y. and Ahn, D.U. 2014. Separation of ovotransferrin and ovomucoid from chicken egg white. Poultry Sci. 94:1010-1017
<http://ps.oxfordjournals.org/content/93/4/1010.full>
19. **Abeyrathne E.D.N.S.**, Lee, H.Y. and Ahn, D.U. 2014. Sequential separation of lysozyme, ovomucin, ovotransferrin and ovalbumin from egg white. Poultry Sci. 94:1001-1009
<http://ps.oxfordjournals.org/content/93/4/1001.full>
20. **Abeyrathne E.D.N.S.**, Lee, H.Y. and Ahn, D.U. 2013. Egg white proteins and their potential use in food processing or as nutraceutical and pharmaceutical agents- A review. Poultry Sci. 92:3292-3299. <http://www.ncbi.nlm.nih.gov/pubmed/24235241>
21. **Abeyrathne E.D.N.S.**, Lee, H.Y. and Ahn, D.U. 2013. Sequential separation of lysozyme and ovalbumin from chicken egg white. Korean J. Food Sci. Anim. Res. 33(4): 501-507.
<http://www.ncbi.nlm.nih.gov/pubmed/24706978>
22. **Abeyrathne E.D.N.S.**, Lee, H.Y., Ham, J.S. and Ahn, D.U. 2013. Separation of ovotransferrin from chicken egg white without using organic solvents. Poultry Sci. 92:1091-1097.
<http://ps.oxfordjournals.org/content/92/4/1091.long>
23. **Abeyrathne E.D.N.S.**, Jayasena D.K.D.D. and Silva K.F.S.T. 2009. Development of fruit yoghurt by incorporation pineapple (*Ananas comosus*) preserved in sugar syrup with preservatives and oven dried under vacuum. Sri Lanka Journal of Animal Production. Vol 05, Issue 01, August 2009. Sri Lanka. 79-88 pp.
24. Jayasena D.K.D.D., **Abeyrathne E.D.N.S.** and H.W. Cyril. 2009. Development of a pork based white sausage. Sri Lanka Journal of Animal Production. Vol 05, Issue 01, August 2009. Sri Lanka. 45-54 pp.

Abstracts (extended)

1. K.G.P.U. Dharmarathna, T.R. Liyanawickramasinghe, A.L.Y.H. Aruppala, **E.D.N.S. Abeyrathne.** Isolation and Identification of possible Microbes Associated with Black Tea in a Commercial Tea Blending Process Factory. Conference Proceeding id International Conference in Food Quality, Safety and Security (FOODQualSS 2018), 24-25 October, 2018, 55-61
2. Madushani, M.A.A., Aruppala, A.L.Y.M, **Abeyrathne, E.D.N.S.** Determination of antimicrobial and metal chelating properties of peptides derived from ovalbumin using protease enzyme under different conditions. 4th Annual Research Session, IFSTSL, 05th August, 2017. Pp11-15
3. Jayasiri, W.T.P, Aruppala A.L.Y.H, **Abeyrathne E.D.N.S.** 2017. The effect of Beeswax and rubber seed extract (*Hevea brasiliensis*) on internal and sensory attributes of chicken eggs stored under room temperature. XVIth Annual Scientific sessions, World Poultry Science- Sri Lanka Branch. September 15th, 2017. Pp 5-8
4. Aruppala A.L.Y.H, **Abeyrathne E.D.N.S.** 2017. Determining the Functional properties of hydrolyzed Ovomucin incorporated Fish burger Produced from Catla (*Catla catla*). 3rd Annual Research Session, IFSTSL, 05th August, 2017. Pp 06-09
5. Sandalanka, H.G.A.D.K., Jayasinghe, J.M.P. and **Abeyrathne, E.D.N.S.** 2016. Development of a simple food safety model for sustainable food security of university cafeteria. AFTEC-2016, New

Delhi, India, 17th January, 2016. 03 (01): 01-03

[http://www.krishisanskriti.org/vol_image/10Jun201605063517%20%20%20%20%20%20%20%20%20%20%20%20E%20D%20N%20S%20Abeyrathne\(Srilanka\)%20%20%20%20%20%20%20%201-3.pdf](http://www.krishisanskriti.org/vol_image/10Jun201605063517%20%20%20%20%20%20%20%20%20%20%20%20E%20D%20N%20S%20Abeyrathne(Srilanka)%20%20%20%20%20%20%20%201-3.pdf)

6. Ganegoda, G.V.N.K., **Abeyrathne, E.D.N.S.** and Ahn, D.U. 2015. Enhancing texture stability and gel formation of fish SURIMI produce from swordfish (*Xiphias gladius*) with replacing existent cryoprotectants from ovomucoid. IFSTSL Research Session. 15th December 2015. Pp37-40.
7. Illangakoon, I.M.I.V. and **Abeyrathne, E.D.N.S.** 2015. Development of a Fish Paste with *Oreochromis mossambicus* and *Coccina grandis* as a natural blood glucose reduction food. IICBEE, Penang, Malaysia 10-11, February 2015. 5-10. <http://iicbe.org/upload/9812C0215114.pdf>

Abstracts (recent)

1. Sandipani H.A.D.C.L., Dharmarathna E.K.G.P.U., Wimaladharmasiri S.T.C.I., **Abeyrathne E.D.N.S.** A risk-based food safety inspection programme for small restaurant. International Conference on Agriculture and Food Security 2019 (AFROFOOD 2019), 08-09, May, 2019, Colombo Sri Lanka (Accepted)
2. Basuru G.M.V.T., Kariyawasam M.G.T.R., Alakolanga A.G.A.W., **Abeyrathne E.D.N.S.** Development of a simple nontoxic method to extract crude fish oil from yellowfin tuna (*Thunnus albacares*) offal. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 63
3. Chandanee M.R., Bogawaththa B.R.S., Ranasingha M.K., Guruge K.P.G.K.P., **Abeyrathne E.D.N.S.** Development of an edible coating using crude sodium alginate from *Sargassum ilicifolium* incorporated with ascorbic acid for minimally processed *Artocarpus heterophyllus* Lam. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 230
4. Chinthaka A.D.G., Bogawaththa B.R.S., Mahindaratne M.G.P.P. **Abeyrathne E.D.N.S.** Household egg consumption in Kalutara district. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 525
5. Dilhani E.H.P.U., Dissanayake K.S.M., **Abeyrathne E.D.N.S.** Extraction of crude skin collagen from *Pterygoplichthys pardalis* and determination of antioxidant and metal chelation activities of its hydrolysates. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 60
6. Dissanayake K.S.M., Ediriweera T.K., **Abeyrathne E.D.N.S.** Determine the effect of functional properties on chicken patty incorporated with salt extracted bioactive compounds from *Pterygoplichthys pardalis* (Scavenger fish). International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 273
7. Edirisinghe K.E.A.N., Bogawaththa B.R.S., **Abeyrathne E.D.N.S.**, Ranasinghe M.K. Comparative study on antioxidant activity and antimicrobial activity of *Sargassum ilicifolium* crude extract using different solvent extractions. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 62
8. Ediriweera T.K., Dissanayake K.S.M., **Abeyrathne E.D.N.S.** Evaluation of antioxidative and antimicrobial activities of a prawn based dipping incorporated with fish protein hydrolysates from *Pterygoplichthys pardalis*. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 269
9. Fernando I.H.L., Ediriweera T.K., Alakolanga A.G.A.W. **Abeyrathne E.D.N.S.** Determination of antioxidant and metal chelation activities of *Sepioteuthis lessoniana* (Squid) ink hydrolysates. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 47
10. Fernando P.I.L., Alakolanga A.G.A.W. **Abeyrathne E.D.N.S.** Evaluation of oxalate chelating properties of selected egg white proteins. International Research Conference Uva Wellassa University (IRC UWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 46
11. Karunaratne U.H.D.A., Alakolanga A.G.A.W., **Abeyrathne E.D.N.S.** Extraction of crude coconut oil from industrial coconut waste and determination of its chemical properties. International

- Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 48
12. Kumarasinghe A.S.U., Ediriweera T.K., **Abeyrathne E.D.N.S.** Development of antioxidant and metal chelating activities of water extracted *Lepidocybium flavobrunnem* muscle protein hydrolysates. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 61
 13. Lelwala G.K.T.N., Wijesinghe S.K.D., Himali S.M.C., **Abeyrathne E.D.N.S.** Effect of selected wood smoke on physiochemical and sensory qualities of tilapia (*Oreochromis niloticus*). International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 268
 14. Madushika D.K.L., Kurukulasuriya M.S., **Abeyrathne, E.D.N.S.**, Silva G.L.L.P. Antimicrobial effect of immunoglobulin Y (IgY) extracted from village chiecken eggs and farm chicken eggs against *Salmonella*. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 514
 15. Pushpakumara P.M.U., Pitawala H.M.J.C., **Abeyrathne E.D.N.S.** Effect of hik tree (*Lannea coromandelica*) wax on internal and sensory attributed of chicken eggs stored under room temperature. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 213
 16. Ranasinghe H.D.P., Joshph R., Dharmarathna E.K.G.P.U., Ranasinghe M.K., **Abeyrathne E.D.N.S.** Identification of the critical control points (CCPs) of a commercially established pasteurized milk factory in Colombo. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 267
 17. Ranchagoda B.S., Udayangani J.T.C., Sandaruwan T.H.S.S., Wickramarathne S.D.H.S., **Abeyrathne E.D.N.S.** Developing simple and economical prototype to measure the internal and external quality parameters on poultry eggs. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 82
 18. Rathnayaka R.M.M.P., Dharmarathna E.K.G.P.U., **Abeyrathne E.D.N.S.** Identification of possible contamination points in Bolla fish (*Selar crumenophthalmus*) during storage and transportation form Kudawella fish harbor to Badulla fish market. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 265
 19. Sandipani H.A.D.C.L., Dharmarathna E.K.G.P.U., Wimaladharma S.T.C.I., **Abeyrathne E.D.N.S.** Smart food safety management framework for small scale restaurants. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2018. Pp 266
 20. Sathsarani D.W.N., Udayathilaka K.E., Herath T.N.B., **Abeyrathne E.D.N.S.** Development of a ready to eat canned fish using underutilized fish with different filling materials. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 271
 21. Thilanja G.P.D.D.S., Disanayake K.S.M. **Abeyrathne, E.D.N.S.** Extraction of crude collagen from *Thunnus albacares* (Yellowfin tuna) skin and determination of antioxidant and metal chelation activities of its hydrolysates. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 45
 22. Uyangoda D.N.M., Madage S.S.K., Gunasekara M.M.N.P., Mendis W.U.D., **Abeyrathne E.D.N.S.** Jayawardana J.M.D.R. Study of accumulation of polycyclic aromatic hydrocarbons (PAHs) in smoked fish (*Thunnus alacares*) under different storage conditions. International Research Conference Uva Wellassa University (IRCUWU2019), Badulla Sri Lanka, February 07-08, 2019. Pp 275
 23. Dharmarathna K.G.P.U., Liyanawickramasinghe T.R., Aruppala A.L.Y.H., Jinadasa H.R.N., **Abeyrathne E.D.N.S.** Isolation and identification of possible microbes associated with black tea in a commercial tea blending processing factory. 2nd International Conference in food Quality, Safety and Security- FOOD QUALSS2018, Colombo Sri Lanka, October 25-26. Pp 08

24. Eregama, G.R.S.R., Aruppala, A.L.Y.H., and **Abeyrathne E.D.N.S.** Effect of storing temperature on the structural changes of the hard boiled eggs. 18th Asian-Australian Animal Production Congress, 1-5 August, 2018, Sarawak, Malaysia. Pp216
25. Ediriweera T.K., Aruppala A.L.Y.H and **Abeyrathne E.D.N.S.**, Antibacterial activities of Fish Protein Hydrolysates produced from *Scomber japonicus* canned fish processing fin wastage. Wayamba International Conference (WinC) 2018. August 24-25, 2018. Pp 227
26. Dharmarathna, K.K.G.P.U, Liyanawickramasinghe, T.R., Aruppala, A.L.Y.H. and **Abeyrathne, E.D.N.S.** Microbiological Investigation of Efficacy of hand hygiene practices and made tea used as raw material in Tea bagging in a commercial tea export company. Wayamba International Conference (WinC) 2018. August 24-25, 2018. Pp 253
27. Perera, B.B.A.N.S., Aruppala A.L.Y.H. and **Abeyrathne, E.D.N.S.** Functional properties of Salt Extracted Compounds from *Pterygoplichthys pardalis* (Amazon sailfin catfish). Wayamba International Conference (WinC) 2018. August 24-25, 2018. Pp 24
28. Edirisinghe, E.D.M.T., Himali, S.M.C. and **Abeyrathne, E.D.N.S.** 2016. Effect of beeswax coating on internal and sensory qualities of chicken eggs stored at room temperature. XXV World Poultry Congress, Beijing, China. 5-9, September, 2016. Pp522
29. Dewapriya, M., Herath, I, Ahn, D.U. and **Abeyrathne E.D.N.S.** 2014. Use of ovotransferrin as antimicrobial and anti-oxidative supplement in communicated meat processing. ISNFF, Istanbul, Turkey, 14-17 October, 2014 pp 197
30. Watowita, P.S.M.S.L., Mahindaratne, M.G.P.P. and **Abeyrathne, E.D.N.S.** 2014. Egg consumption pattern in Sri Lanka. APPC, Jeju, Korea. 19-23, October 2014 Pp 211
31. **Abeyrathne, E.D.N.S.**, Lee, H.Y. and Dong UK Ahn, 2012. Separation of Lysozyme and ovalbumin from chicken egg white. 2013 PSA Annual Meeting. San Diego, California, USA. July 22-25, 2013
32. **Abeyrathne, E.D.N.S.**, Lee, H.Y. Sunwoo, H. and Ahn, D.U. 2012. Enzymatic hydrolysis of ovalbumin and functional properties of its hydrolytes. ISNFF 2012 Conference, Hawaii, USA. December 02-07, 2012
33. **Abeyrathne, E.D.N.S.**, Lee, H.Y. and Dong UK Ahn, 2012. Sequential separation of value-added proteins from egg white. International Biotechnology Symposium and Exhibition (IBS 2012), Daegu, Korea, September 16-21, 2012
34. Lee, H. Y., **E.D.N.S. Abeyrathne** and Ahn, D.U. 2012. Sequential separation of IgY and phosvitin from egg yolk. International Biotechnology Symposium and Exhibition (IBS 2012), Daegu, Korea, September 16-21, 2012
35. **Abeyrathne, E.D.N.S.**, Lee, H.Y. and Ahn, D.U. 2012. Separation of ovotransferrin from chicken egg white without using solvents. KoFoST2012, Daejeon
36. Lee, H.Y., **Abeyrathne, E.D.N.S.** and Ahn, D.U. 2012. Separation of Phosvitin from Chicken Egg Yolk without Using Solvent. KoFoST2012, Daejeon.

Books/ Book chapters

1. **Abeyrathne, E.D.N.S.** Huang, X and Ahn, D.U. Advances in the Separation of Functional Egg Proteins- Egg white Proteins. Eggs as Functional Food and Nutraceuticals for Human Health. (eds: Wu, J.). Pp. 329-347. Royal Society of Chemistry. (In press)
2. Huang, X, **Abeyrathne, E.D.N.S.** and Ahn, D.U. Advances in the Separation of Functional Egg Proteins- Egg Yolk Proteins. Eggs as Functional Food and Nutraceuticals for Human Health. (eds: Wu, J.). pp. 348-358. Royal Society of Chemistry. (In press)
3. **Abeyrathne, E.D.N.S.** and Ahn, D.U. (2017). Function and Separation of Ovotransferrin from chicken Egg. In: Egg Innovation and Strategies for Improvement. Egg Innovations and Strategies for Improvements. (eds: Hester, P.Y.) Pp. 243-250. Academic Press, Oxford, UK.
4. **Abeyrathne, E.D.N.S.**, Himali, S.M.C. and Ahn, D.U. (2016). Egg yolk cholesterol and its function in human health. In: Handbook of Cholesterol. (eds: Watson, R.R. and Meester, F.D.). Pp399-412. Wageningen Academic Publishers, Netherlands

5. **Abeyrathne, E.D.N.S.** and Ahn, D.U. (2015). Isolation of value-added components from egg white and their potential uses in food, nutraceuticals and pharmaceutical industries. In: Handbook of eggs in human function. (eds: Watson, R.R. and Meester, F.D.). Pp35-52. Wageningen Academic Publishers, Netherlands

Patents

1. Inventors: Rathnayake, R.M.T.S., Ranasinghe, M.K. and **Abeyrathne, E.D.N.S.**
Title: A method to form an antimicrobial, biodegradable and edible casing/ film from ovalbumin obtained from poultry eggs
Ref. Number: LK/P/20595
2. Inventors: Sathsarani, D.W.N., Udayathilaka, K.E., Herath H. M.T.N. B. and **Abeyrathne, E.D.N.S.**
Title: Development of a ready to eat canned fish using underutilized fish with different filling materials
Ref. Number: LK/P/20591
3. Inventors: **Abeyrathne, E.D.N.S.**, Tharaka, T.H.S. and Aruppala, A.L.Y.H.
Title: Production of Bread-spread using Catla (*Catla catla*) and mature flower buds of *Rhizophora apiculata*
Ref. Number: LK/P/19923
4. Inventors: Illangakoon, I.M.I.V. and **Abeyrathne, E.D.N.S.**
Title: Manufacture of Fish Paste from Tilapia and Kovakka Leaves as a Natural Blood Glucose Reduction Food
Patent Number: LK/P/1/18759
5. Inventors: Dong Uk Ahn, **Sandun Abeyrathne**, H.Y. Lee.
Title: Separation of ovotransferrin from chicken egg white using environmental friendly techniques
Patent number: 10-2012-0143234
6. Inventors: Dong Uk Ahn, **Sandun Abeyrathne**, H.Y. Lee
Title: Sequential separation of lysozyme and ovalbumin from chicken egg white
Patent number: 10-2013-0003215

RESEARCH PROJECTS

Ongoing

1. Evaluation of physicochemical changes in smoked Catla (*Catla catla*) with different combustion materials **UWU/R/G/ 2019/009**

Completed

1. Isolation and Separation of Bioactive peptides from underutilized freshwater fish species *Pterygoplichthys pardalis*
UWU/R/G-2018/039
2. Production of Bioactive peptides from egg white proteins to use as anti-oxidative, anti-microbial and metal chelating agent in processed food industry, **UWU/R/G/2015/24**
3. Separation of value-added lipid components from fresh water and marine water fish byproducts
UWU/R/G-2015/22
4. Use of Ovomuroid as a protease inhibitor in Surimi production., **UWU/R/G-2015/01**
5. Factors determining the egg consumption behavior in local market, **UWU/R/G-2014-07**

6. Use of value-added components of egg white as antimicrobial and anti-oxidative supplements in formed meat product processing. **UWU/R/G/- 2014-03**
7. Evaluation of the impact of environmental enrichment on behavior and growth performance of laboratory rabbits, **UWU/R/G/- 2013/11**

AWARDS AND SCHOLARSHIPS

- Presidential awards for the publications in the year 2016
- Presidential awards for the publications in the year 2015
- Presidential awards for the publications in the year 2014
- UWU Research Award for Scientific Publication in an Indexed Journal (2014, 2015, 2016)
- Certificate of Recognition based on Hirsch Index (h-index) as reported by the google Scholar under the Tire 3. Offered by the Uva Wellassa University, Sri Lanka
- Young Scientist research award in WCU Biomodulation, 2013
- Second place awarded in the poster retreat of WCU Biomodulation Major 2012 under PhD category in WCU Biomodulation Major, Seoul National University, Korea
- Third place awarded in the poster retreat of WCU Biomodulation Major 2011 under PhD category, 4th International Biomodulation Symposium, Seoul National University, Korea
- Second best presentation award at the 14th annual students' research session, Dept. of Animal Science, University of Peradeniya, Sri Lanka in 2005

CAREER HISTORY

Duration		Capacity	Institute
From	To		
May, 05	Nov, 05	Demonstrator (Temporary)	University of Peradeniya
Nov, 05	Nov, 07	Production Executive	Ceylon Colds Stores
Nov, 07	July, 08	Demonstrator (Temporary)	Uva Wellassa University
July, 07	Sep, 13	Lecturer	Uva Wellassa University
Sep, 13	Up to now	Senior Lecturer	Uva Wellassa University

TEACHING

Uva Wellassa University

- Egg Product Technology
- Aquatic Product Technology
- Food Safety and Quality Management