



**MADUSHIKA
KESHANI
RANASINGHE**
Senior Lecturer

PROFILE

Being dynamic, self motivated and hard working character, able to work on own initiative and as part of a team, to render professional skills specially in the field of food science and add value to industrial goals and objectives. Take pride in my work, seeing any task till to a successful conclusion and have an excellent record for time keeping attendance.

CONTACT

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Find me on;



MEMBERSHIPS

Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBEEES)

The Sensometric Society

International Society for Horticultural Science

Poultry Science Association (PSA)

A Regional Director of PSA Hatchery 2020-21

EDUCATION

Chaudhary Charan Singh Haryana Agricultural University, India 2013 - 2015

Master of Science in Food Science & Technology (MSc.) with First Class [8.16/10 GPA] (English Medium)

Uva Wellassa University, Sri Lanka 2006-2010

Bachelor of Animal Science (BAsc.) with First Class Honours [3.7/4 GPA] (English Medium)

PROFESSIONAL AND RESEARCH EXPERIENCE

Uva Wellassa University, Sri Lanka [2017 - Up to date]
Senior Lecturer in Food Science

Uva Wellassa University, Sri Lanka [2012 - 2017]
Lecturer in Food Science

Uva Wellassa University, Sri Lanka [2011-2012]
Temporary Demonstrator

Uva Wellassa University, Sri Lanka [MPhil. research 2017-2020/ Reading]

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

Chaudhary Charan Singh Haryana Agricultural University, India [Master's Research 2014-2015]

Study on the use of biopreservatives to enhance shelf life of mung bean sprouts

Uva Wellassa University, Sri Lanka [CARP funded Project 2011]

Development of a synbiotic yoghurt by incorporating cold water extract of *Dioscorea alata* (Raja ala) with combination of probiotic bacteria

MILCO (Pvt) Ltd, Narahenpita, Sri Lanka [Undergraduate research 2010]

Development of a value added stirred yoghurt rippled with cooking chocolate syrup

Meghraj International, Hisar [From 01st July -31st July 2014]

As a Trainee (Production)

Nestle Lanka PLC, Pannala, Sri Lanka [From September 2009 to November 2009]

As an In-plant Trainee (Production and Quality Assurance)

Skills

Communications skills
IT Skills
Analytical skills
Team worker
Leadership skills

Professional Qualifications

2015: Successfully completed the Training programme on "Post Harvest Technology of Horticultural Crops", organized by CCS Haryana Agricultural University, Hisar, Haryana, India.

2012: Successfully completed the Certificate Course in Fundamentals in Food Packaging Technology at National Packaging Technology of Export Development Board, Sri Lanka.

Scholarships

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

Presentations

The 2020 PSA 109th Annual Meeting (Virtual Meeting) held on July 20-22, 2020; "A Comparative study on carcass and meat quality traits of three Sri Lankan indigenous chicken strains reared under semi-intensive system"

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 system"

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*"

National Conference on Bioactive Compounds and Functional Foods in Health and Disease Management (BFHDM-2013), on 15th -16th November 2013, organized by National Institute of Food Technology Entrepreneurship and Management (NIFTEM), India;
"*Development of a yoghurt sherbet*"

Research Symposium 2010, held on 16th – 17th September 2010, organized by Uva Wellassa University, Sri Lanka; "*Development of a value added stirred yoghurt rippled with cooking chocolate syrup*"

List of Publications

Manuscripts in International Journals

- Ranasinghe, M.K., Siddiqui, S., 2020. 'A Study on Effect of Cold Water Extracts of Biopreservatives on Germination, Plumule and Radicle Length of Mung Bean Sprouts', *Journal of Technology and Value Addition* 1 (2): 48-59.
- 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.

Manuscripts in National Symposium

- 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.

Communication in International Conferences

- Madushika K. Ranasinghe and D. D. Jayasena, 2020. A Comparative study on carcass and meat quality traits of three Sri Lankan indigenous chicken strains reared under semi-intensive system. Poultry Science Association 109th Annual Meeting. pp 145-146.
- Madushika Ranasinghe and D. D. Jayasena, 2019. A study on sensory attributes of meat from three Sri Lankan indigenous chicken strains reared under semi-intensive system. Poultry Science 98 (E-Suppl. 1). Poultry Science Association. pp 218.
- 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
- Lakchani, H.P.M., Ransinghe M.K., Abeyrathne, E.D.N.S. and Manjula, U.D.P., 2018. Application of Crude Extract of Gelatin from *Thilapia (Oreochromis mossambicus)* Skin as an Edible Coat for Tomatoes, IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 286
- Lakmina, D.L.L., Ransinghe, M.K., Abeyrathne, E.D.N.S. and D.K.D.D. Jayasena., 2018. Antimicrobial Activity of Turmeric (*Curcuma longa*) against *Salmonella* spp and *E. coli* spp.. IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 313
- Rathnayake, R.M.T.S., Ransinghe, M.K., and Abeyrathne, E.D.N.S., 2018., Formation of Edible Casings from Hydrolyzed Ovalbumin. IRSUWU2018, Uva Wellassa University, Sri Lanka. Pp 318
- 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.
- Karthiga, A., Ranasinghe, M.K., 2017. Comparative Study on Sensory Attributes of a Stirred Yoghurt Incorporated with Watermelon (*Citrullus lanatus*) Seed Powder. IRSUWU2017, Uva Wellassa University, Sri Lanka. Pp 170
- Bangamuwage, R.J., Viswanathan, R., Jayathilaka, C., Ranasinghe, M.K., Liyanage, R., 2017. Comparison of Hydrolyzing Rates and Granule Morphology of Starches Available in Sri Lanka, IRSUWU2017, Uva Wellassa University, Sri Lanka. Pp 179
- Thushya, B., Kumar, S.A., Ranasinghe, M.K., Awanthika, H.K.T., Jayasena, D.D., 2017. Study on Sensory Attributes of Value Added Ready to Serve Canned Chicken Soup. IRSUWU2017, Uva Wellassa University, Sri Lanka. Pp 166

- J.A.S.S. Jayakody, Ranasinghe, M.K., Dissanayake, P.D.C., 2015. Development of a Canned Chicken Product. Journal of Agricultural Engineering and Food Technology (JAEFT), 02(1):67
- Abesinghe, A.M.N.L., Mudannayake, D.C and Ranasinghe, M.K., 2014. Effect of prebiotics in *Dioscorea alata* (raja ala) on the survival of *Lactobacillus acidophilus* in a fermented beverage during refrigerated storage. WinC 2014, Wayamba University of Sri Lanka

Communication in National Conferences

- Dissanayake, M.S.D., Ranasinghe, M.K., Danasekara, D.M.J.N., 2013. Development of a yoghurt sherbet. National Conference on Bioactive Compounds and Functional Foods in Health and Disease Management (BFHDM-2013), National Institute of Food Technology Entrepreneurship and Management (NIFTEM), India. pp 94

Communications in Symposia – Abstracts

- Karunasena, K. T. S., Ranasinghe, M. K., Rathnayake, R.M.S.D., 2013. Consumer attitude on fresh and processed meat quality; A case study from Badulla district. Proceedings of Research Symposium 2013, Uva Wellassa University, Sri Lanka. pp 8
- Pathmasiri, G.K.M.M., Ranasinghe, M. K., Gunawardena, L.K.A., 2013. Assessment of sensory profile and shelf life of milk-based rice flour biscuits. Proceedings of Research Symposium 2013, Uva Wellassa University, Sri Lanka. pp11
- Ranasinghe, R.A.D.W., Ranasinghe, M.K., Jayarathna, S.H., Boteju W.L.G., 2013. Designing of a proper package to minimize trade-non vacuum condition in vacuum packed sausages. Proceedings of Research Symposium 2013, Uva Wellassa University, Sri Lanka. pp 34
- Warnakula, N.T., Ariyaratna, D.S., Jinadasa, B.K.K.K., Perera, M.R., Liyanage, N.P.P. and Ranasinghe, M.K., 2013. Development of a salted mince product using Catla (*Catla catla*) fish mince. Proceedings of the NARA Scientific Sessions 2013, National Aquatic Resources, Research and Development Agency. pp. 54.
- Dissanayake, K.D.K.K., Ranasinghe, M. K., Liyanage, A., 2012. Development of curry leaf extraction incorporated low fat herbal sausage with jackfruit (*Artocarpus heterophyllus*) seeds flour binder. Proceedings of Research Symposium 2012, Uva Wellassa University, Sri Lanka
- Liyanaarachchi, L. A. H. S., Ranasinghe, M. K., Dayananda, A. R., 2012. Selection of a Suitable Stabilizer Percentage that Contributes to the Maximum Organoleptic Properties of the Pelwatte Set Yoghurt. Proceedings of Research Symposium 2012, Uva Wellassa University, Sri Lanka
- Sooriyapperuma, S. M. C. P., Ranasinghe, M. K., Saman, G.Y.G., 2012. Development of Nutraceutical yoghurt by incorporating Amla (*Phyllanthus emblica*) and Iramusu (*Hemidesmus indicus*). Proceedings of Research Symposium 2012, Uva Wellassa University, Sri Lanka
- Ishanka H.G.I., Ranasinghe M.K., Jayarathne M.P.K., 2012. Development of value added yoghurt with rice (*Oryza sativa*) flour and sesame (*Sesamum indicum*). Proceedings of Research Symposium 2012, Uva Wellassa University, Sri Lanka

Patent Filed

- Madumadavi, G.D., Ranasinghe, M.K. and Uva Wellassa University, 2020, *A method for manufacturing an alcoholic beverage from Jackfruit (Artocarpus heterophyllus) seed with incorporation of bitter gourd (Mamodica charania L.) and Ceylon cinnamon (Cinnamomum zeylanicum) powder*, LK/P/21243.
- Widanadurage, U.S., Ranasinghe, M.K., Bambaranda, B.V.A.S.M. and Uva Wellassa University, 2020, *A method to manufacture an edible dessert cup using Jackfruit seed powder and Kohila (Lasia spinosa) rhizome powder*, LK/P/20963.
- Kanchanamala, A.M.O., Ranasinghe, M.K., Kulasinghe, W.M.A.A. and Uva Wellassa University, 2020, *A method of manufacturing a backed food incorporated with Rathu Heenati rice flour (Oryza sativa L.) Chickpea flour (Cicer arietinum) and Mungbean flour (Vigna radiata L.) for toddlers*. LK/P/20962.
- Uduwerella, H.M.I.A., Ranasinghe, M.K., and Uva Wellassa University, 2019, *A method to produce improved moisture barrier properties of paperboards treated with keratin extracted from bird feathers*, LK/P/20594.
- Rathnayake, R.M.T.S., Ransinghe, M.K., Abeyrathne, E.D.N.S. and Uva Wellassa University, 2019, *A method to form an antimicrobial, biodegradable and edible casing/film from Ovalbumin obtained from poultry eggs*, LK/P/20595.
- Siriwardana K.M., Ranasinghe, M.K., Kulasinghe, W.M.A.A. and Uva Wellassa University, 2019, *A method for manufacturing a low cost cheese substitute for catering purpose*, LK/P/20916.