



NISHANI ABESINGHE

LECTURER (PROBATIONARY)
PHD (QUT, AUS/UOP, SL), MSC (PGIA), BSC (UOP)

PERSONAL

Email: nishani@uwu.ac.lk
Tel (office): +94762245330
Fax: +94552226580
Skype: nishani.abesinghe

FIND ME ON



EVENTS/ UPDATES

AREAS OF EXPERTISE

- Dairy Science & 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., Bhandari, B., & Karim, M. A. (2020). 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 & Emerging Technologies*, 59, 102237.

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 *Caryotaurens* 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 *Dioscoreaalata* (Raja ala) and *Lactobacillus acidophilus* (Funded by CARP, 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, UvaWellassa University of Sri Lanka
December 2010	February 2012	Temporary Lecturer	Department of Animal Science, Faculty of Animal Science and Export Agriculture, UvaWellassa 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

UvaWellassa University

- Nov. 2009 –to date

University of Peradeniya

- May 2009- October 2009

SUPERVISION

Undergraduate research supervised (Selected)

2013-2015:

Development of Avocado (*Perseaamericana*) Incorporated Set Yoghurt.

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

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

Development of Soursop pulp (*Annonamuricata*) 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 *Marantaarundinacea*.

Development of a sugar free two bar ice palam by incorporating 'Kothalahimbutu' (*Salciareticulata*) 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.

The screenshot displays the website interface for Uva Wellassa University. It features a dark blue header with white text for navigation. The main content area is divided into several columns:

- Vacancies:** A section with a white background and blue text, stating the university is setting new trends in undergraduate, postgraduate, specialty, corporate, and continuing education. It includes a "Read More" link.
- Find us on Google:** A section containing a Google Maps embed showing the university's location. The map includes labels for "Map", "Satellite", "A5", and "Uva Wellassa University".
- Notice to the Public:** A section with a white background and blue text, listing "Procurement Notices", "Bi – annual report", and "UGC Circulars".
- Short Term Courses:** A section with a white background and blue text, listing "Certificate Courses in Information Technology" and "Certificate Course in English For School Leavers & Junior Executives".
- Student Statistics:** A section with a white background and blue text, stating "Our university enjoys a rich and thriving student experience. Here are some quick statistics and student numbers:". It features two yellow buttons labeled "Grad Students" and "Employability".
- Collaboration:** A section with a white background and blue text, featuring logos for the Ministry of Higher Education, UGC, HETC, and LEARN.

At the bottom of the page, there is a dark blue footer with white text: "Copyright 2018, Uva Wellassa University." and a small orange RSS icon on the right.