

Dr. G.A.A.R. Perera
Senior Lecturer

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1. PROFILE

Food Technologist holding a Ph.D degree in the field of Food Science and Technology and having a proven track record in the same field. Dedicated to contribute towards the development of food industry.

2. EDUCATIONAL QUALIFICATIONS

Ph.D degree in the field of Food Science and Technology -Postgraduate Institute of Agriculture, University of Peradeniya-2016

M.Sc in Food Science and Technology -University of Sri Jayawardenapura-2005

Post-Graduate Diploma in Tea Tasting and Quality Control-Kothari Agricultural Management Centre, Coonoor, Nilgiris, India-1999

B.Sc in Agriculture (Majoring in Food Science and Technology)-University of Peradeniya-1997

3. ACADEMIC HONOURS (AWARDS, RECOGNITIONS AND SCHOLARSHIPS)

- I. National Research Council Merit Awards for Scientific Publication in 2015
- II. Silver medal- The best paper and presentation in the tea sector- (Third Symposium on Plantation Crop Research held at the Cinnamon Grand Hotel Colombo on 30th September-1st October, 2010).
- III. Silver medal – The best paper and presentation in the tea sector – (Second Symposium on Plantation Crop Research held at the BMICH, Sri Lanka on 16-17 October, 2008)

4. PUBLICATIONS

4.1 Peer Reviewed Journal Articles

- I. Perera, G.A.A.R., Amarakoon, A. M. T., Illeperuma, D. C. K. and Muthukumarana, P. K. P. (2015). Effects of raw material on the chemical composition, organoleptic properties, antioxidant activity, physical properties and the yield of instant black tea. *LWT - Food Science and Technology*, 63, 745-750.

- II. Perera, G.A.A.R., Abeysighe, I.S.B. and Jayaweera, C.D. 2007. Optimization of conditions for preparing leaf protein concentrate from refuse tea. *Journal of Food Science and Technology*, 44(4), 413-416.

- III. Perera, G.A.A.R., Abeysinghe, I. S. B., Hettiarachchi, L. S. K. and Wijayawardhana, R. G. A. 2007. Mineral composition of leaf protein concentrate prepared from refuse tea. *Sri Lanka Journal of Tea Science*, 72(1), 1-8.

- IV. Navaratne, D.M.S., Perera, G.A.A.R. and De Costa, W.A.J.M. 2013. Effect from time from pruning on the chemical composition of flush and black tea of physiologically and morphologically different cultivars grown in Dimbula region of *Sri Lanka Journal of Tea Science*, 78, 29-41.

4.2 Books/Book Chapters

4.3 Abstracts/Extended Abstracts

- I. Rathnasuriya, M.D.D., Perera, G.A.A.R. and Herath, H.M.S.K. (2019). Investigation on the Possibility of Harnessing Biogas from Spent Tea Leaf. Proceedings of the Uva Wellassa University International Research Conference, Sri Lanka-2019, pp 65

- II. Jayaweera, J.A.S.S., Wijewardhane, R.M.N.A. and Perera, G.A.A.R. (2019).
Formulation of Nutritionally Superior Energy Drink Using Locally Available Fruits
and Vegetables. Proceedings of the Uva Wellassa University International Research
Conference, Sri Lanka-2019, pp 229
- III. Shashini, H.D.I., Perera, G.A.A.R., Piyasena, K.G.N.P. and Edirisingha, E.N.U.
(2019). Effects of Protease and Viscozyme Enzymes on Physicochemical Properties
of Cold-Water-Soluble Instant Black Tea. Proceedings of the Uva Wellassa University
International Research Conference, Sri Lanka-2019, pp 232
- IV. Somarathna, A.P.H., Perera, G.A.A.R., Piyasena, K.G.N.P. and Edirisingha, E.N.U.
(2019). Effects of Tannase in Comparison to Viscozyme on Physicochemical
Properties of Cold-Water-Soluble Instant Tea. Proceedings of the Uva Wellassa
University International Research Conference, Sri Lanka-2019, pp 235
- V. Rangala, R.D.A., Ranpatabendi, T., Perera, G.A.A.R. and De Silva, P.D.P.M. (2019).
Development of Rapid Dye Reduction (Resazurin): Test for Determination of
Microbiological Quality of Coconut (*Cocos nucifera*) Water. Proceedings of the Uva
Wellassa University International Research Conference, Sri Lanka-2019, pp 237
- VI. Basnayake, C.C., Perera, G.A.A.R. and Ekanayake, E.M.U.W.J.B. (2019).
Developing a Computer Software for Blending Black Tea. Proceedings of the Uva
Wellassa University International Research Conference, Sri Lanka-2019, pp 283

- VII. Ranawaka, R.A.N.R., Gamage, K.J., Perera, G.A.A.R., Jeewanthi P.W. and Madugalle, M.D. (2019). Identification of Solid Losing Points and Quantification of Total Solid Loss in Coconut Milk Powder Production. Proceedings of the Uva Wellassa University International Research Conference, Sri Lanka-2019, pp 285.
- VIII. Perera, G.A.A.R., Amarakoon, A.M.T., Illeperuma, D.C.K. and Edirisinghe, E.N.U. (2014). Evaluating the possibility of improving the quality of instant black tea by membrane pre-concentration of tea extract. Proceedings of the Peradeniya University International Research Sessions-2014, Sri Lanka, Vol. 18, pp 192
- IX. De Silva, D.H.D.C., Perera, G.A.A.R. and Wimalasiri, K.M.S. (2015). Evaluation of methods in determination of sugar content of black tea to detect adulterations. Proceedings of the Peradeniya University International Research Sessions-2015, Sri Lanka, Vol. 19, pp 165

4.4 Scientific Presentations

- I. Perera, G.A.A.R., Amarakoon, A.M.T., Illeperuma, D.C.K. and Muthukumarana, P.K.P. 2008. A New Processing technique to improve the quality and antioxidant property of instant black tea. *In : Proceedings of the second Symposium on Plantation Crop Research* (Eds. N.P.A.D. Nainanayake and J.M.D.T.Everad). pp. 1-9
- II. Perera, G.A.A.R., Amarakoon, A.M.T., Illeperuma, D.C.K., Mammaperuma, J.D., Muthukumarana, P.K.P and Bandara, H.M.S. 2010. Application of membrane filtration technique in the preparation of protein rich feed from spent tea. *In : Proceedings of the*

third Symposium on Plantation Crop Research (Eds. R.S. Dharmakeerthi and A.M.W.K. Senevirathna). pp. 35-44.

III. Perera, G.A.A.R., Amarakoon, A.M.T., Illeperuma, D.C.K., and Edirisinghe, E.N.U. 2014. Pre-concentration of tea extract using membrane technology and its effects quality of instant black tea. *Proceedings of the fifth Symposium on Plantation Crop Research*. (Ed. A.P. Keerthipala). pp. 333-344.

4.5 Theses/Dissertations

5. PATENTS

Abeyasinghe, I.S.B., Perera, G.A.A.R., Silva, M.W., Muthukumarana, P.K.P and Chandradasa, P.B. 2006. Process for the preparation of tea wine. SI patent No: 13621

6. RECENT RESEARCH PROJECTS INVOLVED

7. GRANTS RECEIVED

Research proposal written on 'Application of membrane filtration techniques in the preparation of leaf protein concentrate from refuse tea' was granted five million rupees by the Plantation Development Project.

8. THESIS SUPERVISION

No	Reg. No	Student Name	Title
01	UWU/TEA/14/0001	Basnayake. C.C	Development of computer program for tea blending
02	UWU/TEA/14/0003	Gamarachchi. C	Chemical analysis of black tea samples available for local consumers to investigate possible adulteration
03	UWU/TEA/14/0005	Gunarathna. N.P.D.A	Designing and evaluation of a selective tea harvester
04	UWU/TEA/14/0010	Kolabage. J.M	Investigating the possibility homogenizing the bulk density of Broken Mixed Fannings using tea cutters
05	UWU/TEA/14/0020	Ranasinghe.H.G.L.H	Estimation of benefits of using automated fluid bed dryer for drying orthodox-rotorvane tea
06	UWU/TEA/14/0021	Rathnasuriya. M.D.D	Investigation on the possibility of harnessing biogas from spent tea leaf
07	UWU/TEA/14/0025	Shashini. H.D.I	Effect of protease enzyme on the physical and sensory properties of cold-water-soluble instant tea
08	UWU/TEA/14/0026	Somarathna. A.P.H	Effect of protease enzyme on the chemical properties of cold-water-soluble instant tea
09	UWU/TEA/14/0035	Weerasinghe.W.K.S	Determination of the effect of chemical reaction on shelflife of tea
10	UWU/EAG/14/0047	Nithiyanthan. S	Development of corn milk incorporated coconut milk yoghurt
11	UWU/EAG/14/0042	Rangala. R.D.A	Development of rapid dye reduction test (Resazurin) for the determination of microbiological quality of coconut (<i>Cocos nucifera</i>) water
12	UWU/EAG/14/0013	Jayaweera. J.A.S.S	Formulation of nutritionally superior energy drinks using locally available fruits and vegetables
13	UWU/EAG/14/0023	Premarathna. R.I.U	Development of Sauce Using Creamed Coconut (<i>Cocos nucifera</i>)
14	UWU/PLT/14/0032	Ranawaka. R.A.N.R	Identification of Solid Losing Points and Quantification of Total Solid Loss in Coconut Milk Powder Production
15	UWU/PLT/14/0016	Harshana. S.N.S	Development of Prototype Automotive Machine for Glove Dipping

16		De Silva. D.H.D.C	Evaluation of methods in determination of sugar content of black tea to detect adulterations
17	UWU/SCT/06/0023	Mathivathani.G	Effects of extraction temperature, duration, and pH on extractability of constituents of black tea and chemical composition of extract

9. TEACHING CONTRIBUTION

Conducting lectures on following subjects

New Product Development (TEA 421-1)

Tea Packaging and Value Addition (TEA 461-2)

Tea Chemistry (TEA 263-2)

Introductory Food Chemistry (TEA 161-1)

Conducted visiting lectures on Plant Based Food Process Technology (SCT 338-2) –

Faculty of Science and Technology, UWU-2018

10. WORK EXPERIENCE

Senior Lecturer – Uva Wellassa University – 05th December, 2017 to date.

Research and Development Manager – Hayleys Global Beverages Pvt. Ltd, Sri Lanka- 12th January, 2015 to 04th December, 2017

Research Officer - Biochemistry Division, Tea Research Institute of Sri Lanka- 03rd March, 2009 March to 11th January, 2015.

Experimental Officer - Biochemistry Division, Tea Research Institute of Sri Lanka-11th November, 1998 to 02nd March, 2009.

Demonstrator – Department of Food Science and technology, University of Peradeniya, Sri Lanka – March to September, 1998.

Enumerator of Dairy Development Project - Department of Animal Science, University of Peradeniya, Sri Lanka – March to Aril, 1998.

Management Trainee - CIC Fertilizer (Pvt) Limited, Sri Lanka –October to November,1998.

11. OTHER POSITIONS HELD

Worked as the Safety Officer of the Tea Research Institute of Sri Lanka from 14th October 2011 to 11th January 2015.

Represented the Tea research Institute of Sri Lanka as a member of the Sri Lanka Association of Testing Laboratories (SLATL) from 30th May 2013 to 11th January 2015.

12. RESOURCE PERSON

I. Resource person - Tea Technology Workshop - organized by the Ceytea Agarapatana, Sri Lanka - October, 2012.

II. Resource person - Technology Transfer Program on Flavored and Herbal Tea- organized by the Industrial Development Board, Sri Lanka - 22nd December, 2011.

III. Resource person - Training Seminar on Sustainable Development in Quality and Health Aspects of Tea - Organized by the Institute of Chemistry Ceylon - 2nd December 2011.

IV. Participated in technical evaluation committees appointed by the Director Tea Research Institute of Sri Lanka and the Chairman Tea Research Board of Sri Lanka at the capacity of a member and the chairman.

V. Inspection and commissioning of production facilities of the 4Ever Skin Natural (Pvt) Ltd, Sri Lanka.

VI. Resource Person –Training programs conducted by the National Institute Plantation Management, Sri Lanka (29th May 2009, 27th November 2010, 30th March 2011, 17th March 2012, 11th October 2013).

13. CONSULTANCIES

14. TRAININGS AND WORKSHOPS ATTENDED

I. Certificate Course in Teaching in Higher Education Institutions –UWU-2018

II. Hands on Training for Advance Scientific Instruments for Material Characterization-
Conducted by the Industrial Technology Institute, Sri Lanka -25th -26th March 2014.

III. Chromatography Techniques & Sample Preparation Seminar - Conducted by the
Agilent Technologies, Sri Lanka - 19th March 2014.

IV. Multivariate Data Analysis - conducted by the Postgraduate Institute of Agriculture,
University of Peradeniya, Sri Lanka - 24th- 26th February 2014.

V. Valid Analytical measurements and Consumer Protection - Conducted by the Sri
Lanka Association for Testing laboratories -24th July 2013.

VI. Presenting Research Work at the Scientific Forum - Conducted by the National
Science and Technology Commission, Sri Lanka - 27th June 2013.

VII. Transforming the Organization Through Team Building - Conducted by the Skills
Development Fund Ltd, Sri Lanka - 29th April 2013.

- VIII. Occupational Safety & Health & Fire Safety Towards Enhancing labour
Productivity - Conducted by the National Institute of labour Studies, Sri Lanka - 07th
-09th November 2012.
- IX. Chemical Safety and Disposal of Chemical Waste - conducted by the Institute of
Industrial Techno-Management (Pvt) Ltd, Sri Lanka - 20th November 2011.
- X. Supporting the Work of Regulators through Accreditation - Organized by the Sri
Lanka Accreditation Board - 9th June 2011
- XI. Training Seminar on Packaging for Food, Pharmaceutical & Cosmetic Industries -
Organized by the Institute of Chemistry Ceylon - 06th May 2011
- XII. Workshop on Radiation Safety in Using Radioisotopes for Research & Industrial
Application - Conducted by the Atomic Energy Authority, Sri Lanka - 24th – 27th
November, 2009.
- XIII. Operator training on the Membrane Filtration Pilot Plant and Practical Membrane
Technology short course - Hudson, Wisconsin and Minneapolis, Minnesota United
State of America - 08th -12th June, 2009.
- XIV. Designing and Development of Functional Foods - Organized by the Institute of
Chemistry Ceylon - 7th January-11th February, 2009.

XV. International Symposium on Innovation in Food Science and Technology and Health-care for Social Well-being - Organized by the Institute of Chemistry Ceylon - 12th -14th June, 2008.

XVI. Fundamental, Operation and Maintenance of UFLC Systems - Organized by the LBMASTERS (PVT) LTD Sri Lanka - 22nd May, 2008.

XVII. Proper use and Management of High End Analytical Instruments - Organized by the Industrial Technology Institute of Sri Lanka - 24th to 28th September, 2007.

Area Covered:

Quality Assurance/Quality Control measures in an analytical laboratory with emphasis to ISO 17025.

Principles and practical aspects of high end analytical instruments; GC, GC/MS, HPLC, AAS, FTIR including sample preparation.

Principles and practical aspects of basic instruments; pH, EC, Turbidity, UV/Visible spectrophotometer.

Data handling and Interpretation, Model Proficiency Testing.

XVIII. Industrial Application of Biotechnology - Organized by the Institute of Chemistry Ceylon - 29th March, 2007.

XIX. Hazard Analysis & Critical Control Point - Organized by the Sri Lanka Council for Agricultural Research Policy - 28th November, 2005.

XX. Quality and Safety Management in the Food Industry to Meet Global Challenges - Organized by the Department of Food Science and Technology, Faculty of Agriculture University of Peradeniya, Sri Lanka - 21st October, 2005.

- XXI. Food Safety - Organized by the Sri Lanka Association for the Advancement of Science - 15th July, 2005.
- XXII. Use of Spectroscopy in Food Analysis - Organized by the Institute of Chemistry Ceylon and University of Peradeniya - 9th -10th January, 2004.
- XXIII. Food Safety for Food Processing Industry - Organized by the Institute of Chemistry Ceylon - 14th November, 2003.
- XXIV. Experimental Designing - Organized by the Tea Research Institute of Sri Lanka - 2001.
- XXV. ECM Miniature Black Tea Manufacture – Conducted by Teacraft (Pvt) Ltd - 26th - 29th November, 2000.
- XXVI. New Frontiers for the Spices and Essential oil Industry in the New Millennium - Organized by the Sri Lanka Association for the Advancement of Science - 5th July 2000.
- XXVII. Accessing Information for the Advancement of Science - Organized by the Sri Lanka Association for the Advancement of Science - 24th April, 1999.
- XXVIII. Statistical Analysis with GENSTAT - Organized by the Tea Research Institute of Sri Lanka - 15th – 18 March, 1999.
- XXIX. Training on in milk processing - MILCo factory Narahenpita, Sri Lanka - August, 1997.

15. EDITOR/REVIEWER ASSIGNMENTS

- I. Reviewer – Journal of Agricultural Value Addition – 2018-2019
- II. Reviewer – Young Scientist Forum Symposium -2019 – National Science
Technology Commission
- III. Served as a member of Evaluation Panel- Young Scientist Forum Symposium -
2019 – National Science Technology Commission
- IV. Reviewer – International Research Conference- UWU-2019
- V. Reviewer - International symposium on Agriculture and Environment -Faculty of
Agriculture, University of Ruhuna – 2019.
- VI. Served as a member of Evaluation Panel (Plantation Sector)-SLCARP Awards for
Excellence in Agriculture Research-2017
- VII. Reviewer- Technology Grant Application on Production of Tea Tablets Using
Broken Mixed Fannings -2012-National Science Foundation
- VIII. Reviewer - Journal of Food Science and Technology -2007-2009

16. SCIENTIFIC SOCIETIES MEMBERED

17. PERSONAL INFORMATION

Surname : Gardhi Arachchilage
Name : Aruna Ranjith Perera
Sex : Male
Date of Birth : 07th December, 1969
Marital Status : Married
Nationality : Sri Lankan
Contact : 071 8062855