



Curriculum Vitae

Deshani C. Mudannayake (BSc, MSc, PhD)

1. Personal information

Full Name : Deshani Chirajeevi Mudannayake
E mail Address : deshani@uwu.ac.lk
Contact Details : Mobile; +94 71-8169273/ +94 77-0569273 , Official; +94 552226580
Permanent Address : 338/8, Abeysekara Mawatha, Kandy Road, Kurunegala, Sri Lanka
Official Address : Department of Food Science and Technology, Faculty of Animal Science
and Export Agriculture, Uva Wellassa University, Badulla, Sri Lanka.
Nationality : Sri Lankan
Relationship Status : Married
Current Employment : Professor in Food Science and Technology

2. Education

Doctor of Philosophy (Food Science)- 2016- The University of Melbourne, Australia
Thesis title- “Synbiotic dairy beverage incorporating Sri Lankan plant derived inulin-type fructans”
Principal Supervisor: A/Prof. Said Ajlouni

Masters in Food Science- 2007- The University of Melbourne, Australia
Thesis title- “Effect of yeast extract on bulk cheese starter culture growth efficiency using *Lactococcus lactis* ssp. *lactis* and *Lactococcus lactis* ssp. *cremoris*” at Culture Division, Dairy Innovation Australia, Werribee, Australia
Principal Supervisor: Dr. Malcolm Broome, Advisors: Ms. Nicole Ong, Dr. Hubert Roginski.

Bachelor of Science (Honours) in Agriculture- 2005- University of Peradeniya, Sri Lanka
(Second class upper division-Final GPA 3.67 out of 4.00)

3. Employment / Work History

- i) **Professor in Food Science and Technology**- Department of Food Science and Technology, Faculty of Animal Science and Export Agriculture Uva Wellassa University (UWU) of Sri Lanka (05/03/2024–to date).
- ii) **Senior Lecturer (Grade I)**- Department of Animal Science, Faculty of Animal Science and Export Agriculture Uva Wellassa University (UWU) of Sri Lanka (22/10/2018–04/03/2024)

Serving as the course coordinator for Principles of Food Science (ANS 141-2), Food Chemistry (ANS 242-2), Food Microbiology (ANS 301-3), General Microbiology (ANS 103-1), Food Analysis (ANS 401-2), and Animal Product Processing Technology (ANS 371-3) courses for undergraduate students of the BSc (Animal Science) Honours, BSc (Animal Production and Food Technology) Honours, and BSc (Aquatic Resources Technology) Honours degree programmes conducted by the Faculty of Animal Science and Export Agriculture. Preparing and delivering lectures, setting, and marking examination papers in the courses for which I act as course coordinator. Supervising undergraduate research projects and industrial training programs in fields of Food Science & Technology and Dairy Science. Securing research grants and conducting research and publishing in scientific journals.

iii) Senior Lecturer (Gr II) Department of Animal Science, Faculty of Animal Science and Export Agriculture Uva Wellassa University (UWU) of Sri Lanka (09/10/2015 –22/10/2018)

Serving as the course coordinator for Principles of Food Science (ANS 141-2), Food Chemistry (ANS 242-2), Food Microbiology (ANS 301-3), General Microbiology (ANS 103-1), Food Analysis (ANS 401-2), and Animal Product Processing Technology (ANS 371-3) courses for undergraduate students of the BSc (Animal Science) Honours, BSc (Animal Production and Food Technology) Honours, and BSc (Aquatic Resources Technology) Honours degree programmes conducted by the Faculty of Animal Science and Export Agriculture. Preparing and delivering lectures, setting, and marking examination papers in the courses for which I act as course coordinator. Supervising undergraduate research projects and industrial training programs in fields of Food Science & Technology and Dairy Science. Securing research grants and conducting research and publishing in scientific journals.

iv) Lecturer, Department of Animal Science, Faculty of Animal Science and Export Agriculture Uva Wellassa University (UWU) of Sri Lanka (22/10/2007-09/10/2015)

Serving as the course coordinator, preparing and delivering lectures, setting, and marking examination papers for Dairy Product Technology and Value addition (ANS 343-3), Principles of Food Science and Animal Product Technology (ANS 102-2), Food Chemistry (ANS 242-2), Food Microbiology (ANS 301-3), Food Preservation & Processing (ANS 352-2) and Food Packaging Technology (ANS 358-1) courses for undergraduate students of BSc (Animal Science) Honours and BSc (Aquatic Resources Technology) Honours degree programmes. Supervised undergraduate research projects in Dairy Science and Food Science & Technology.

v) Postgraduate teaching as a Lecturer/Visiting Lecturer

- Postgraduate Institute of Agriculture, University of Peradeniya Sri Lanka- course: Dairy Chemistry (AS 5109 -2), Maser of Science in Dairy and Meat Product Technology students, year 2022, 2023.
- Member of postgraduate teaching panel of Faculty Higher Degree Committee, Faculty of Animal Science and Export Agriculture, Uva Wellassa University, Sri Lanka for the Research Methodology and Scientific Writing (GRD 602-3) course of MPhil Programme since year 2020

vi) Research Project Assistant, at Culture Division, Dairy Innovation Australia, 180 Princess Highway, Werribee, Victoria 3030, Australia

- Conducted Bulk Cheese Starter Culture Fermentation Simulation trials under supervision of Dr. Malcolm Broome, Senior Research Scientist, Culture Division, Dairy Innovation Australia, 180 Princess Highway, Werribee, Victoria 3030, Australia (2/2007-7/2007).

- vii) **Temporary Demonstrator**, Faculty of Veterinary and Agricultural Sciences, The University of Melbourne Australia (5/2014 - 11/2014).
- Conducted lab practical for Food Microbiology course (FOOD 90023), for the students of MSc in Food Science, under supervision of Prof. Said Ajlouni.

4. Other positions held/ duties conducted

- Serving as the Director, Quality Assurance, Uva Wellassa University of Sri Lanka, (from 01/02/2024 – to date)
- Served as the Head of the Department, Department of Food Science and Technology, Faculty of Animal Science and Export Agriculture, Uva Wellassa University, SL (from 01/02/2026 to 01/06/2026)
- Served as the Head of the Department, Department of Animal Science, Faculty of Animal Science and Export Agriculture, Uva Wellassa University, SL (from 01/01/2021 to 01/01/2024)
- Member of the Senate, Uva Wellassa University, SL (from 11/2019 to date)
- Member of the Faculty Board, Faculty of Animal Science and Export Agriculture, Uva Wellassa University, SL (Since 2015 to date)
- Member of the VC advisory Committee, Uva Wellassa University, (Since 2021 to 01/01/2024)
- Member of Leave Awards Committee, Uva Wellassa University, (Since 2021 to 01/01/2024)
- Member of the Research Committee, Uva Wellassa University, (Since 2021 to 01/01/2024)
- Coordinator for Dairy Processing and Research Laboratory, Department of Animal Science, Uva Wellassa University (from year 2015 to date).
- Coordinator-Industrial linkages and MoU's for the Animal Science Degree Program, Uva Wellassa University.
- Chairman and Member for more than 30 Technical Evaluation Committees, in procuring of lab equipment, chemicals, and consumables for Department of Animal Science, Uva Wellassa University.

Curriculum Revision

- Committee Member of Curriculum Revision- Bachelor of Animal Science (Honours) / BScHons (Animal Production and Food Technology) Degree Program, Uva Wellassa University (2007, 2017, curriculum)
- Committee Member of Curriculum Revision – BScHons (Aquatic Resources Technology) degree programme, Uva Wellassa University (2007, 2019 curriculum).

Faculty Higher Degree Committee, FASEA

- Chairperson to the Faculty Higher Degree Committee, Faculty of Animal Science and Export Agriculture, Uva Wellassa University (UWU) (From 10/01/2019- 10/01/2021)
- Secretary to the Faculty Higher Degree Committee, Faculty of Animal Science and Export Agriculture, Uva Wellassa University. (From 12/10/2017-10/01/2019)
- Member of the Committee of Preparation of By-Laws of the Postgraduate Unit, UWU.
- Chairperson, Board of study: Food Science and Technology, Postgraduate Unit, Uva Wellassa University.
- Member of the Board of Management, Postgraduate Unit, UWU
- Member of the Board of Management, External Degree Programs, UWU

Other

- Serving as the member of Subject Bench Mark Panel, to prepare Subject Bench Mark Statement of Food Science and Technology, Nominated by University Grants Commission, Sri Lanka (December 2022).
- Served as the Co-ordinator for Establishment of New Department “Department of Food Science and Technology”, Faculty of Animal Science and Export Agriculture, Uva Wellassa University, 2022.

- Senior treasurer- Society of Animal Science, Department of Animal Science, Uva Wellassa University (from 2015 to 2019).
- Member- External Degree Program, BSc in Animal and Crop Production Technology, Faculty of Animal Science and Export Agriculture, Uva Wellassa University.
- An editor for- Uva Agriculture Development Forum (UADF) Newsletter, UWU
- Member Institutional Review, Uva Wellassa University 2017- Criteria 2-curriculum revision and Criteria 4. Learning and resources
- Team leader on “Course/ Module Design and Development (Criteria 4:)” on preparation of Self Evaluation Report (SER) for the Programme Review, 2019, Animal Science Degree Program, Uva Wellassa University.
- Committee member on “Learning Environment, Student Support and Progression” (Criteria 4:)” on preparation of Self Evaluation Report (SER) for the Programme Review, 2019, Animal Science Degree Program, Uva Wellassa University.
- Committee member on “Innovative and Healthy Practices” (Criteria 4:)” on preparation of Self Evaluation Report (SER) for the Programme Review, 2019, Animal Science Degree Program, Uva Wellassa University.
- Committee member on “Student Assessment and Awards” (Criteria 4:)” on preparation of Self Evaluation Report (SER) for the Programme Review, 2019, Animal Science Degree Program, Uva Wellassa University.
- Industrial Training Co-ordinator, Animal Science Degree Programme, UWU, year 2009 and 2018
- Representative of Animal Science Degree programme of Internal Quality Assurance Cell (IQAC) of Faculty of Animal Science & Export Agriculture, Uva Wellassa University.

Student Counsellor

- Served as Student Counsellor- Health & Safety (02.10.2015- 02.10.2016)

Academic Mentor

- Provide academic mentoring and assistance to for Undergraduate students of BSc (Animal Science) Honours, BSc (Animal Production and Food Technology) Honours and BSc (Aquatic Resources Technology) Honours Degree programmes UWU since year 2010

Reviewer in National/International Peer Reviewed Journals

- Reviewer for “Food Frontiers” Wiley, 2026
- Reviewer for “Applied Food Research”, Elsevier 2026
- Reviewer for “Food Microbiology Australia” CSIRO publications. 2026
- Reviewer for “Hydrocolloids” Elsevier, 2026
- Reviewer for “Food Science and Nutrition” Wiley, 2026
- Reviewer for ‘World Journal of Microbiology and Biotechnology’ Springer Nature 2026
- Reviewer for Journal “Food Science and Preservation” 2024, 2025, 2026
- Reviewer for journal “Carbohydrate Polymers”, Elsevier, 2023
- Reviewer for “International Journal of Food Science and Technology”, IFST, 2023
- Reviewer for “Food Research International”, Elsevier, 2 reviews during the period 2020 and 2021
- Reviewer for “International Journal of Dairy Technology”, Wiley, 2020
- Reviewer for Journal “Critical Reviews in Food Science and Nutrition”. Taylor & Francis, 2019
- Reviewer for “Journal of Functional Foods” Elsevier, 3 reviews during the period of 2018 and 2019
- Reviewer for journal “Food Science of Animal Resources”, KOSFA 2020
- Reviewer for journal “Sri Lanka Journal of Food and Agriculture”, Wayamba University of Sri Lanka, 2021

- Reviewer and Editorial board member for “Journal of Agriculture and Value Addition”, Uva Wellassa University of Sri Lanka
- Reviewer and Editorial board member for “Journal of Technology and Value addition”, Uva Wellassa University of Sri Lanka

Reviewer in Symposiums/conferences

- Reviewer and Editorial Board Member for International Research Conference of UWU, 2024
- Reviewer and Editorial Board Member for International Research Conference of UWU, 2022
- Reviewer and editorial Board member 10th international conference on Fermented Foods, Health Status and Social Well-being, University of Peradeniya Sri Lanka, 2021
- Reviewer and Editorial Board Member for International Research Conference of UWU, 2019
- Reviewer and Editorial Board Member for 2nd International Research Symposium of UWU, 2018
- Reviewer and Editorial Board member for 1st International Research Symposium of UWU, 2017
- Reviewer for 6th Research Symposium of UWU, 2016
- Reviewer International Conference on Dry Zone Agriculture (ICDA) 2018, University of Jaffna, Sri Lanka
- Reviewer, Biological Sciences theme, International Research Symposium on Pure and Applied Sciences 2018 (IRSPAS 2018), Faculty of Science, University of Kelaniya, Sri Lanka- 2018

Other activities

- Served as the Chairperson for, National Symposium of Agriculture and Life Sciences 2026 (NSALS 2026), Uva Wellassa University of Sri Lanka.
- Served as a Chair for “Food Science and Bioprocesses Technical session” of International Research Conference of Uva Wellassa University of Sri Lanka, held on 24 and 25 June 2024.
- Served as the Chairperson and moderator for “Dairy Forum 2021” organized by Uva Wellassa University of Sri Lanka, with the participation of Dairy Industry, academia and undergraduate students, held on 28 September 2021
- Served as an Activity Coordinator of Organizing Souvenirs for the 6th Research Symposium of UWU which held on 28-29 January 2016.
- Served as a Track Coordinator of Food Science and Technology Technical Session of the 2nd International Research Symposium of UWU 2018, held on 1-2 February 2018.
- Served as the Coordinator of Poster session of 1st International Research Symposium of UWU 2017, held on 19-20 January 2017.
- Served as a Panel Member on the “Technical Session of Food Science and Technology” at the 6th Research Symposium of Uva Wellassa University held on 28-29 January 2016.
- Served as a Panel Member on the “Technical Session of Food Science and Technology” at the International Research Conference of Uva Wellassa University (IRC UWU) 2019, held on 7-9 February 2019.
- Delivered a Scientific Speech on “Use of Sri Lankan Plant derived Inulin-type Fructans as prebiotic sources for the Food Industry” at the Scientific Session, International Research Symposium of UWU 2017 held from 19-20, January 2017.

5. Research:

Research Interests:

- Inulin type fructans present in Sri Lankan plants and their utilization as prebiotic ingredients
- *In-vitro* colonic fermentation of prebiotics
- Effect of inulin fructans on *in-vitro* growth of gut microbiota
- Functional dairy and meat products
- Bioactive compounds and Gut Microbiome

Recent Research Highlights:

- Utilization of Fucoxanthin (Brown seaweed derived carotenoid) in dairy products
- *Sargassum crassifolium* (brown seaweed) incorporated functional noodles
- Extraction, purification and *in-vitro* fermentation of Inulin type fructans from different plant sources (Asparagus, Garlic and Dahlia spp) and development of dairy and meat products
- Tomato lycopene incorporated functional products
- *Ulva lactuca* (green sea weed) incorporated cracker.
- Extraction of carrageenan from different methods from *Kappaphycus alvarezii* seaweed
- Microencapsulation of probiotic bacteria, using chitosan and inulin

6. External Research Grants Obtained, as the Principal Investigator/ Investigator:

(i) Uva Wellassa University MPhil Grant- 2024

(This was a competitive MPhil research grant which awarded for only one academic member of the Faculty of Animal Science and export Agriculture of Uva Wellassa University, in 2024)

Title: Enhancing the viability of *Lactobacillus rhamnosus* GG through microencapsulation of ultrasound treated wall materials (soy protein isolate and inulin) and developing a probiotic beverage.

Funding institute: Uva Wellassa University, Sri Lanka
Grant number: UWU/RG/MPhil/2024/12
Duration: 2 years
Amount: LKR 2,060,000.00
Principle Investigator: Dr. D.C. Mudannayake,
Co-Investigator/s: Dr. A.M. Nishani Abesinghe
Research Assistant: Ms. B.V.S. Baalasooriya
Status: Ongoing

(ii) Uva Wellassa University Capital grant- 2022

Title: Phytochemistry of selected Sri Lankan brown seaweeds (*Sargassum* and *Padina* sp) and development of a nutraceutical product

Funding institute: University Grants Commission, Sri Lanka
Grant number: UWU/RG/2018/038
Duration: 2 years
Amount: LKR 300, 000.00
Principle Investigator: Dr. B.V.A.S. Bambaranda, Uva Wellassa University
Co-Investigator/s: Dr. D.C. Mudannayake,
Research Assistant: Ms. Dayani Imansa Egodavitharana
Status: Completed.

(iii) National Research Council grant- 2018

Title: Extraction, purification and chemical characterization of inulin-type fructans from different *Asparagus* species grown in Sri Lanka, and their utilization as potential prebiotic ingredients in dairy products.

Funding institute: National Research Council, Sri Lanka

Grant type: Investigator Driven grant (3 year)

Grant number: NRC 18-094

Duration: 3 years

Amount: LKR 5,000,000.00 (5 million)

Principal Investigator: Dr. D.C. Mudannayake

Co-Investigator/s: Prof. K.M.S. Wimalasiri, Department of Food Science and Technology, Faculty of Agriculture, University of Peradeniya,
Dr. K.F.S.T. Silva, Department of Animal Science, Faculty of Agriculture, University of Peradeniya.

Research Assistant: Ms. Gayathree Jayarathne (MPhil degree- completed)

Status: Completed in 2022.

(iv) Uva Wellassa University Capital grant- 2018

Title: Development of Functional Chicken sausage incorporating inulin derived from Garlic (*Allium sativum*) and Dahlia (*Dahlia pinnata*) and Probiotic bacteria.

Funding institute: University Grants Commission, Sri Lanka

Grant number: UWU/RG/2018/038

Duration: 3 years

Amount: LKR 2,000,000.00 (2 million)

Principal Investigator: Dr. D.C. Mudannayake

Co-Investigator/s: Prof. D.K.D.D. Jayasena, Uva Wellassa University

Research Assistant: Ms. I.P.A.U.N.K. Illippangama (MPhil degree- Completed)

Status: Completed in 2022.

(v) Higher Education for Twenty First Century (HETC) Project grant-2011

Title: Synbiotic dairy Beverage incorporating Sri Lankan plant-derived inulin-type fructans.

Funding institute: HETC Project/ Ministry of Higher Education, Sri Lanka

Grant number: UWU/O-A&S/N4

Duration: 3 years

Amount: LKR. 3,600,000.00 (3.6 Million)

Principal Investigator: Dr. D.C. Mudannayake

Co-investigator/s: N/A

Research: Carried out in collaboration with University of Peradeniya, Sri Lanka and The University of Melbourne Australia

Status: Completed in 2015.

(vi) CARP grant- 2011

Title: Development of Synbiotic Yoghurt by Incorporating Cold Water Extract of *Dioscorea alata* (*Raja ala*) With Combination of Probiotic Bacteria.

Funding institute: Sri Lanka Council for Agriculture Research Policy (CARP)

Grant number: NARP/11/UWU/ASEA/02

Duration: 1 year

Amount: LKR. 150,000.00

Principal Investigator: Dr. D. C. Mudannayake

Co-investigator/s: Dr. A.M.N.L. Abeysinghe, Ms. M.K. Ranasinghe, Uva Wellassa University

Status: Completed in 2012.

7. Research outreach/ community projects

- Served as the Team Leader and a Dairy Scientist of the project grant “Development of a Case Study on Drought Resilient Dairy Farming in Monaragala District” Sri Lanka, which was funded by OXFAM Sri Lanka. This was a short-term project (12-15 months), which was principally funded by EU under the project “Enhancing Gender Inclusive Socio-Economic Development (EGSD) in Uva and Central Provinces” in Sri Lanka. The project was completed successfully with outstanding deliverables.
- Served as the Team Leader in project grant “Improving the Livelihood of Dairy Entrepreneurs (MSME’s) in selected DS divisions in Badulla District, SL”. This is a short term 5-6 months project, which was funded by the European Union under the project “Integrated Economic Development of Central and Uva Provinces of Sri Lanka”, in collaboration with Humanity & Inclusion (H & I), which is an INGO (Formerly named Handicap International Federation).
- Coordinated and served as a resource person for workshop of “Introduction to Good Agricultural Practices (GAPs) for Livestock Development Instructors’ (LDI’s) in Uva Province SL, in collaboration with Department of Animal Production and Health Sri Lanka (DAPH) and OXFAM Sri Lanka, on 23rd March 2021
- Coordinated and served as a resource person for workshop of “Training of Trainers on Good Dairy Management Practices” for Livestock Development Instructors’ (LDI’s) in Central and Uva Province of Sri Lanka, organized by Uva Agriculture Development Forum (UADF), Uva Wellassa University and Department of Animal Production and Health Sri Lanka (DAPH), funded by OXFAM in Sri Lanka from 22nd July 2021 to 6th August 2021.
- Served as a Resource Person in the 100-Hour Short Course on “Selected Topics of Agriculture and Bio System Technology” organized by CODL of Uva Wellassa University in Collaboration with Department of Education-Uva Province- from 13th November to 18th December 2016, at Uva Wellassa University.
- Served as a Resource Person for two- day workshop on “Bio System Technology for A/L Teachers in Uva Province” organized by Uva Agriculture Forum of Uva Wellassa University in Collaboration with Department of Education- Uva Province, on 5th and 6th December 2015.

8. List of Publications

Books

1. **Deshani C. Mudannayake**, "Carbohydrates in foods. A simple and comprehensive guide". 2023. ISBN 9786249872943.
2. A.M.N.L. Abesinghe, **D.C. Mudannayake**, K.K.T.N. Ranaweera, 'Farmer Manual on Drought Resilient Dairy farming in Dry Zones of Sri Lanka'. K.F.S.T. Silva ed. Publisher: DevPro Guarantee limited. 2023. ISBN 9786249872905.

Full Papers:

1. L. Panapitiya, D.C. Mudannayake. *Saccharomyces boulardii*: a probiotic yeast for gut health and food innovation. Microbiology Australia. (2026), Vol 47 (2): 134–140. <https://doi.org/10.1071/MA26129>
2. D.C. Mudannayake, W. K. Meegahawaththa, A.U. Illippangama, H.M.J.C. Pitawala, K.M.S. Wimalasiri, K. F.S.T. Silva. Extraction, purification and structural characterization of inulin-type fructans from different selected *Asparagus* species. Bioactive Carbohydrates and Dietary Fibre. (2025), 34:100486. <https://doi.org/10.1016/j.bcdf.2025.100486>.
3. N.V.P Anjali , **D.C. Mudannayake**, Egg-Based Mousse Ice Cream Incorporated with Lavulu [*Pouteria campechiana* (Kunth) Baehni] Flour as a Colorant and an Antioxidant, Journal of Agriculture and Value Addition, (2024), Vol.7(2):1-19, <https://doi.org/10.4038/java.v7i2.135>.
4. **D.C. Mudannayake**, D.D. Jayasena, K.M.S. Wimalasiri, C.S. Ranadheera and S. Ajlouni. Inulin fructans: Fermentability in the human colon, health benefits and quantification, Food Science and Preservation (2024). 2024; 31(6):896-911 DOI: <https://doi.org/10.11002/fsp.2024.31.6.896>
5. **D.C. Mudannayake**, K.G.B.B.H. Balasooriya, T.H.K.U. Ananda, B.V.A.S.M. Bambaranda. *Kappaphycus alvarezii* Seaweed Powder Incorporated Dairy Ice Cream as a Potential Functional Food. Sri Lankan Journal of Applied Sciences. (2024), 3.1, 14-20
6. D.I. Egodavitharana, S. Manikkrama, B.V.A.S.M. Bambaranda, **D.C. Mudannayake** Utilization of *Sargassum crassifolium* seaweed powder as a functional ingredient in wheat noodles, Journal of Applied Phycology, (2024). (Publisher: Springer nature) <https://doi.org/10.1007/s10811-024-03290-2>.
7. S.S. Fernando, C. Jo, **D. C. Mudannayake** and D.D. Jayasena. An overview of the potential application of chitosan in meat and meat products, Carbohydrate Polymers 324 (2024) 121477. (Publisher: Elsevier). <https://doi.org/10.1016/j.carbpol.2023.121477>.
8. H.I.U. Thilakarathna, G.N. Jayarathna, **D.C. Mudannayake**. Probiotic ice cream incorporated with Blue Pea flower (*Clitoria ternatea*) as a natural colorant and dehydrated Banana flour as a potential prebiotic ingredient, Food and life, (2023), 2: 67-75. <https://doi.org/10.5851/fl.2023.e7>
9. D.I. Egodavitharana, B.V.A.S.M. Bambaranda and **D.C. Mudannayake**, Phytochemical composition of two green seaweeds (*Ulva lactuca* and *Ulva fasciata*) and their utilization as a functional ingredient in crackers, Journal of Aquatic Food Product Technology (2023), (Publisher: Taylor & Francis). Manuscript DOI: 10.1080/10498850.2023.2174394
10. A.U. Illippangama, D.D. Jayasena, C. Jo and **D. C. Mudannayake**. Inulin as a Functional ingredient and their application in meat products. Carbohydrate Polymers. 275 (2022) 118706. (Publisher: Elsevier) <https://doi.org/10.1016/j.carbpol.2021.118706>
11. **D.C. Mudannayake**, D.D. Jayasena, K.M.S. Wimalasiri, C.S. Ranadheera and S. Ajlouni, Inulin fructans-food applications and alternative plant sources: a review, International Journal of Food Science and Technology (2022) <https://doi.org/10.1111/ijfs.15947> (2022).
12. G.N. Jayarathna, D.D. Jayasena and **D.C. Mudannayake**. Garlic Inulin as a Fat Replacer in Vegetable Fat Incorporated Low-Fat Chicken Sausages. Journal of Food Science of Animal Resources (2022) 42 (2): 295-312. <https://doi.org/10.5851/kosfa.2022.e5>

13. S. H. D. K Silva, **D. C. Mudannayake** and B. V. A. S. M. Bambaranda, Bioactive, Microbiological, and Sensory Properties of *Sargassum cristaeifolium* and *Sargassum crassifolium* Herbal Tea, *Advances in Technology*. (2022), 2 (1), 38-49. <https://doi.org/10.31357/ait.v2i1.5456>
14. D.L.D.A.S. Premasiri, D.U. Rajawardana, **D.C. Mudannayake** and I.G.N. Hewajulige, Isolation, Characterization and Identification of Industrially Beneficial Probiotic Lactic Acid Bacteria from Goat Milk, *The Journal of Agricultural Sciences- Sri Lanka*. (2021) Vol. 16 (2): 369-382. <http://doi.org/10.4038/jas.v16i2.9341>
15. H.M.I.A. Uduwerella, P.C. Arampath and **D.C. Mudannayake**. Physicochemical and Functional Properties of Pumpkin Seed Flour of *Cucurbita maxima* and *Cucurbita moschata* Species. *Tropical Agricultural Research* (2021) 32(2):201-211. <http://doi.org/10.4038/tar.v32i2.8467>
16. W. K. Meegahawaththa, I. D. Singhalage, **D. C. Mudannayake**, Tomato (*Lycopersicon esculentum* L.) peel powder as a source of natural antioxidant and a colorant in stirred yoghurt, *Journal of Food and Life* (2020). 2: 87-97. <https://doi.org/10.5851/fl.2020.e10>
17. **D.C. Mudannayake**, N. Ong, M. Broome. Effect of yeast extract on cell growth of three *Lactococcus lactis* ssp. cremoris strains in cheese bulk starter. *Journal of Agriculture and Value addition* (2019). Vol 2 (2): 44-59
18. **D.C. Mudannayake**, N. Ong, M. Broome. The effect of yeast extract supplementation on activity of bulk starter in cheese manufacturing: A laboratory simulation. *Journal of Agriculture and Value addition* (2018). Vol 1 (2): 19-32.
19. **D.C. Mudannayake**, K.F.S.T. Silva, K.M.S. Wimalasiri, S. Ajlouni. In-vitro prebiotic properties of partially purified *Asparagus falcatus* and *Taraxacum javanicum* Inulins. *Journal of Food and Nutritional Disorders*. (2016). Vol 5 (6). doi: 10.4172/2324-9323.1000213
20. **D.C. Mudannayake**, K.M.S. Wimalasiri , K.F.S.T. Silva, S. Ajlouni. Effect of *Asparagus falcatus* and *Taraxacum javanicum* Inulins on growth of *L. acidophilus* La-5 and *B. animalis* subsp lactis Bb-12, co-cultured in skim milk. *Tropical Agricultural Research*. (2016). Vol 27(2), 171-181.
21. **D.C. Mudannayake**, K.M.S. Wimalasiri, K.F.S.T. Silva, S. Ajlouni, (2015). Comparison of properties of new sources of partially purified inulin to those of commercially pure Chicory inulin. *Journal of Food Science*, 80 (5), 950-960. doi: 10.1111/1750-3841.12857
22. **D.C. Mudannayake**, K.M.S. Wimalasiri, K.F.S.T. Silva, S. Ajlouni, (2015). Selected Sri Lankan food plants and herbs as potential sources of inulin-type fructans, *Journal of National Science foundation of Sri Lanka*, 43 (1), 33-41. doi:<http://dx.doi.org/10.4038/jnsf.v43i1.7913>
23. U. S. Alwis, **D.C. Mudannayake**, D.D. Jayasena, K.J.H. Ubeyarathna. (2014). Evaluation of Salmonella cross contamination at retail chicken meat outlets in Kandy, Sri Lanka. *CNU journal of Agricultural Science* (41), pp 35-40.
24. D. R Jayawickrama, P.B Weerasinghe, D. D. Jayasena, **D.C. Mudannayake** (2013) Effects of supplementation of urea-molasses multinutrient block (UMMB) on the performance of dairy cows fed with good quality forage-based diets with rice straw as night feeding. *CNU journal of Agricultural Science*. (40), pp 123-129. <http://dx.doi.org/10.7744/cnujas.2013.40.2.123>

Conference Papers (International and local):

1. Kaushalya G, Neelawala, S.N.S.L.H.P., Mudannayake, D.C. (2022). A study on household buffalo curd consumption pattern in dry and intermediate zone of Sri Lanka. The paper presented in the Annual Research Sessions in the Faculty of Applied Sciences, University of Vavuniya, Sri Lanka, 3rd November, 2022.

2. P.P.W. Anurudhdhi, B.V.A.S.M. Bambaranda, D.I. Egodavitharana, M. Yesna, **D.C. Mudannayake** (2024). Development of butter incorporating brown sea weed powder as a source of fucoxanthine. Annual Scientific Sessions of the Nutrition Society of Sri Lanka 27th and 28th January 2024. pp 40. (oral)
3. Balasooriya, K.G.B.B.H., D.M.K.S. Dissanayake, **D.C. Mudannayake**, A.M.N.L. Abesinghe (2024). Viability of microencapsulated *Streptococcus thermophilus* STI-15 in stressed conditions with ultrasound treated soy protein isolate as wall material. National Symposium of Agriculture and Life Sciences, Uva Wellassa University, 5th January 2024. pp. 44 (oral)
4. Pamarathna, W.K.M.H.S., K.M.N.T.K. Bandara, K.G.W.K. Katukurunda, **D.C. Mudannayake**, D.K.D.D. Jayasena (2024). Asparagus (*Asparagus falcatus* L) inulin as a fat replacer in chicken nuggets. National Symposium of Agriculture and Life Sciences, Uva Wellassa University, 5th January 2024. pp.54. (Oral)
5. Yesna, M., B.V.A.S.M. Bambaranda, **D.C. Mudannayake**, C.S. Hamit, P.P.W. Anuruddhi (2024). Effect of extraction methods on the yield and quality of carrageenan from *Kappaphycus alvarezii*. National Symposium of Agriculture and Life Sciences, Uva Wellassa University, 5th January 2024 pp.74 (Oral)
6. Jayasinghe, J.M.U.G., U.G.A.M.A.R.K. Athapaththu, K.W.D.M.J.C. Wickremasinghe, **D.C. Mudannayake** (2024). Development of value-added spicy butter through the addition of hot pepper (*Capsicum chinense*) powder. National Symposium of Agriculture and Life Sciences, Uva Wellassa University, January 2024. pp. 108 (Oral)
7. Keshani, K.H.L., A.M.N.L. Abesinghe, **D.C. Mudannayake** (2024). Development of probiotic ice cream; Viability of probiotic bacteria (*Lactobacillus acidophilus*, *Bifidobacterium* spp. and *Streptococcus thermophilus*) during frozen storage. National Symposium of Agriculture and Life Sciences, Uva Wellassa University, 5th January 2024. pp.110 (Oral).
8. W.A.S. Chaturangika, D.M.K.S. Dissanayake, A.M.N.L. Abesinghe, **D.C. Mudannayake** (2023). Effect of microencapsulation of *Streptococcus thermophilus* STI-15 in soy protein isolate-inulin matrix on their viability. IRCUWU 2023, 17-18 August 2023 (oral).
9. K.G.B.B.H. Balasooriya, **D.C. Mudannayake**, A.M.N.L. Abesinghe (2023). Effect of power ultrasound on soy protein isolate as wall material in microencapsulation of *Streptococcus thermophilus* STI-15. IRCUWU 2023, 17-18 August 2023 (oral).
10. D.M.K.S. Dissanayake, S.N.S.L.H.P. Neelawala, **D.C. Mudannayake** (2022), Utilization of Lycopene as a natural antioxidant and colorant in butter. 6th International Research Conference of Uva Wellassa University, IRCUWU 2022, 28-29 July 2022 (oral)
11. A.D.S.M. Dharmasena, B.V.A.S.M. Bambaranda, **D.C. Mudannayake** (2022), Evaluation of bioactive properties of herbal tea developed using pink and white colour *Nelumbo nucifera* petals. 6th International Research Conference of Uva Wellassa University, IRCUWU 2022, 28-29 July 2022 (oral)
12. W.M.M.S. Wanninayake, **D.C. Mudannayake**, K.N. Wijayasekara, W.A.S.B. Aththanayake (2022), Implementation of a Hazard Analysis and Critical Control Point (HACCP) plan for the yoghurt production line at MILCO (Pvt) Ltd, Polonnaruwa. 6th International Research Conference of Uva Wellassa University, IRCUWU 2022, 28-29 July 2022 (oral)
13. T.H.K.U. Ananda, B.V.A.S.M. Bambaranda, **D.C. Mudannayake** (2022), Evaluation of quality parameters on seaweed powder (*Kappaphycus alvarezii*) incorporated ice cream. 6th International Research Conference of Uva Wellassa University, IRCUWU 2022, 28-29 July 2022 (oral)
14. G. G. N. Jayarathna, W. K. Meegahawaththa, K. M. S. Wimalasiri, K. F. S. T. Silva, **D. C. Mudannayake** (2021), Utilization of Inulin Derived from Asparagus Species as Potential Prebiotic Ingredients in Synbiotic Processed Cheese. 10th International Conference on Fermented Foods, Health Status and Social Well-being, 17-18 December 2021 (oral).
15. M. A. A. Dileeka, G. G. N. Jayarathne, B. V. A. S. M. Bambaranda, **D. C. Mudannayake**, Effect of *Kappaphycus alvarezii* Seaweed Powder Incorporation on Development of Potentially Functional

- Processed Cheese (2021). 10th International Conference on Fermented Foods, Health Status and Social Well-being, 17-18 December 2021 (oral).
16. D.I. Egodavitharana, B.V.A.S.M. Bambaranda, **D.C. Mudannayake** (2021), Development of potentially functional Seaweed cracker incorporating Sea Lettuce (*Ulva lactuca* and *Ulva fasciata*), International Conference on Innovation and Emerging Technologies ICIET 2021, 25-26 November 2021 (oral)
 17. S.Manikkrama, B.V.A.S.M. Bambaranda, **D.C. Mudannayake** (2021), Development of a noodle product incorporating dehydrated *Sargassum crassifolium* seaweed powder
International Conference on Innovation and Emerging Technologies ICIET 2021, 25-26, November 2021 (oral)
 18. S.H.D.K Silva, B.V.A.S.M. Bambaranda, **D.C. Mudannayake** (2021), Herbal tea utilizing two brown seaweeds; *Sargassum cristaefolium* and *Sargassum crassifolium*, International Conference on Innovation and Emerging Technologies ICIET 2021, 25-26, November 2021 (oral)
 19. K.P.Dilshani, H.M.G.S.Bandara, **D.C. Mudannayake** (2021), Physicochemical, textural and sensory evaluation of no sugar prebiotic biscuit prepared with inulin and stevia (2021)
International Conference on Innovation and Emerging Technologies ICIET 2021, 25-26, November 2021 (oral)
 20. H.I.U. Thilakarathna, G.G.N. Jayarathna, **D.C. Mudannayake**, (2021) Probiotic Ice Cream incorporated with Blue Pea Flower (*Clitoria ternatea*) and Dehydrated Banana Flour, International Research Conference IRCUWU 2021, 1-2 July 2021 (oral).
 21. D.M. Priyankara, K.F.S.T. Silva, **D.C. Mudannayake**, A.M.N.L. Abesinghe, R.M.C.L. Rajapakshe, A. Epa, K.K.T.N. Ranaweera (2021), Effect of feeding silage incorporated ration on production performances of temperate crossbred dairy cows in Dry Zone of Sri Lanka. International Research Conference IRCUWU 2021, 1-2 July 2021 (oral).
 22. **D.C. Mudannayake**, K.M.S. Wimalasiri, Kahandage F.S.T Silva, S. Ajlouni (2020). Synbiotic dairy beverage fortified with inulin fructans derived from *Asparagus falcatus* and *Taraxacum javanicum*. EFFoST online Conference (Elsevier). 10-12 November 2020, (Poster).
 23. A.M.H.S. Alweera, R.M.S. Gunathilaka, **D.C. Mudannayake** (2020), Extension of Shelf Life in Set Yoghurt by Altering the Starter Culture, International Research Conference IRCUWU 2020, July 29-30, 2020 (Poster).
 24. D.V.C.B. Kularathne, **D.C. Mudannayake**, M.K. Ranasinghe, G.G.N. Jayarathne, Quality Characteristics of Probiotic Milk Incorporated with Stevia (*Stevia rebaudiana*) Leaf Extract Powder as Natural Sweetener, International Research Conference IRCUWU 2020, July 29-30, 2020 (Poster).
 25. H.M.G.S. Bandara, W.M.A.A. Kulasinghe, **D.C. Mudannayake**, Development of Fruit Incorporated Paneer Based Dairy Snack Bar, International Research Conference IRCUWU 2020, July 29-30, 2020 (Oral).
 26. M.A.A. Dileeka, **D.C. Mudannayake**, B.V.A.S.M. Bambaranda, G.G.N. Jayarathna, Evaluation of Chemical and Sensory Acceptability of *Kappaphycus alvarezii* Powder Incorporated Functional Processed Cheese, International Research Conference IRCUWU 2020, July 29-30, 2020 (Oral).
 27. N.V.P. Anjali, E.D.N.S. Abeyrathne, **D.C. Mudannayake**, A.A.D.I. Adhikari, Egg Based Mouse Ice Cream Incorporated with Lavulu [*Pouteria campechiana* (kunth) Baehni] Flour as a Colorant and an Antioxidant, International Research Conference IRCUWU 2020, July 29-30, 2020 (Oral).
 28. R.S. Hapuarachchi, **D.C. Mudannayake**, R.M.S. Gunathilake, Determination of Viability of Probiotic Bacteria in Garlic (*Allium sativum* L.) and Red Onion (*Allium cepa* L.) Incorporated Prebiotic Butter, International Research Conference IRCUWU 2020, July 29-30, 2020 (Poster).
 29. T.M.N.D. Thennakoon, S.S.K. Madage, M.D. Jayasinghe, W.U.D. Medis, **D.C. Mudannayake**, Effect of Guar Gum and Carboxymethyl Cellulose on Heating Behaviour of Coconut (*Cocos nucifera*) Milk, International Research Conference IRCUWU 2020, July 29-30, 2020 (Oral).

30. U.G.R.P. Wijerathne, D.C.S. Gunasekara, **D.C. Mudannayake**, Evaluation of Probiotic Activity of Drinking Yoghurt in the Presence of Two Natural Fruit Pulps, International Research Conference IRCUWU 2020, July 29-30, 2020 (Poster).
31. A.D.R. Karunarathne, S.K.D. Wijesinghe, **D.C. Mudannayake**, A.G.A.W. Alakolanga, D.D. Jayasena, Development of Low-fat Chicken Meat Paste with Dried Bitter Gourd (*Momordica charantia*) Powder, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Oral).
32. A.G.R.L. Aluthwaththa, N. Perera, **D.C. Mudannayake**, Probiotic Viability of Cow Milk Kefir during Storage, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Oral).
33. G.G.N. Jayarathna, I.P.A.U. N.K. Illippangama, S. Anand Kumar, **D.C. Mudannayake**, D.D. Jayasena, Effect of Inulin as a Fat Replacer on quality Traits of Chicken Sausages, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Oral).
34. G.P.S. Pathirana, **D.C. Mudannayake**, Development of Ginger (*Zingiber officinale*) Incorporated Functional Milk Dessert, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Oral).
35. W.M.N.S. Wasala, **D.C. Mudannayake**, Development of a Functional Butter Incorporated with Red Onion (*Allium sepa*) or Garlic (*Allium sativum*) Powder, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Oral).
36. R.M.S.K. Rathnayake, S.M.A.B. Samarasinghe, **D.C. Mudannayake**, Effect of Different Coagulants and Fat Content on the Quality of Ricotta Cheese, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Oral).
37. A.W.T.D. Seneviratne, A. Weerakoon, **D.C. Mudannayake**, Variation of Mesophilic and Thermophilic Spore Counts in UHT Processing of Full Cream Milk, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Poster).
38. A.R.S. Bandara, M.K. Ranasinghe, **D.C. Mudannayake**, Effect of Microbiological and Chemical Factors on Flavour of Spray Dried Full Cream Milk Powder, International Research Conference IRCUWU 2019, Feb 7-9, 2019 (Poster).
39. W.K. Meegahawaththa, **D.C. Mudannayake**, I.D. Singhalage. Utilization of Lycopene from Tomato (*Lycopersicon esculentum* L.) Peel as Natural Antioxidant and Colorant in Stirred Yoghurt, 2 nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (Oral)
40. M.P.I. Priyadarshani, **D.C. Mudannayake**, Development of Reduced Fat, Inulin Incorporated Prebiotic Butter, 2 nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (Oral)
41. J.M.N.H. Premerathne, **D.C. Mudannayake**, Development of Garlic (*Allium sativum* L.) Incorporated Synbiotic Butter. 2 nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (Oral)
42. D.L.D.A.S. Premasiri, D.U. Rajawaradana, **D.C. Mudannayake**, Characterization of Potentially Industrial, Important Lactic Acid Bacteria (LAB) Isolated from Goat Milk, 2nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (Oral)
43. W.M.N.N. Walisinghe, **D.C. Mudannayake**, G.Y.G.S. Yatinuwara, M.W.C.D. Palliyaguru. Effect of Starter Culture and Type of Milk on Textural and Functional Properties of Mozzarella Cheese. 2 nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (Oral)
44. S.K. Balasuriya, **D.C. Mudannayake**. Effect of Cow Milk and Goat Milk on Growth and Survival of *Bifidobacterium animalis* in Presence of Bee Honey, 2 nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (oral).
45. T. Dishwarathani, **D.C. Mudannayake**, U.L.P. Mangalika, J.M.D.R. Jayawardana. Effect of Coagulation Temperature on Yield, Chemical, Sensory and Textural Properties of Buffalo Milk Paneer, 2 nd International Research Symposium IRSUWU 2018 February 1-2, 2018 (oral).
46. K. Kemasinhuja, **D.C. Mudannayake**, W.A.S.B. Aththanayaka. Effect of two packaging materials on shelf life of UHT milk. International research symposium 2017, Uva Wellassa University of Sri Lanka, 19-20 January 2017. (poster)

47. M.T. Shereen, A.M.N.L. Abeysinghe, **D.C. Mudannayake**. Development of Soursop (*Anona muricata* L.) incorporated probiotic Drinking yoghurt. International research symposium 2017, Uva Wellassa University of Sri Lanka, 19-20 January 2017. (poster)
48. H.H.S. Prabodika, **D.C. Mudannayake**, S.C. Gamage. Study of Increment of the cooling efficiency of raw milk using standard deep freezers. International research symposium 2017, Uva Wellassa University of Sri Lanka, 19-20 January 2017. (poster)
49. A.G.T.K. Sanjeewanee, **D.C. Mudannayake**, A.M.N.L. Abeysinghe. Antibacterial effect of *Lantana Camera* L. flowers on keeping quality of raw milk. Proceedings International Conference of Wayamba University of Sri Lanka 2016, 19-20 August 2016 (oral).
50. **D.C. Mudannayake**, K.M.S. Wimalasiri , K.F.S.T. Silva, S. Ajlouni. Inulin powder from *Asparagus falcatus* and *Taraxacum javanicum* as potential alternative inulin sources for the food industry, 11th Graduate Research Conference 2013, Dookie campus, The University of Melbourne, Australia (oral)
51. H.M.G.K.C. Uduwerella, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, C.V. Jayasinghe. Microbiological quality assessment of raw milk to identify sources of contamination. Research Symposium 2011: Uva Wellassa University. pp 89.
52. P.D.A.I. Karunarathne. **D.C. Mudannayake**, K. Jayarathne. Development of HACCP plan for ice cream manufacturing process at MILCO (pvt) Ltd. . Research Symposium 2011: Uva Wellassa University. pp 93.
53. M.W.I.R. Weerasena, **D.C. Mudannayake**, C. Samarasekara. Development of chocolate -malted whey beverage using liquid cheese whey. Research Symposium 2011: Uva Wellassa University. pp 96.
54. K.A.H.S. Keenavinna, **D.C. Muannayake**, A.M.N.L. Abeysinghe, K. Jayarathne. Identification of best pasteurization-time combination for retarding microorganism counts in raw cream as ingredient of butter: Approach to improve microbiological quality of butter. Research Symposium 2011: Uva Wellassa University. pp 98.
55. N.M.P.K. Upananda, A.M.N.L. Abeysinghe, **D.C. Mudannayake**. Development of Ginger flavoured pasteurized milk with incorporation of Ginger (*Zingiber officinale*) extract and sugar. Research Symposium 2011: Uva Wellassa University. pp 104
56. S.V.G.A. Samaranayake, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, W.U.S. Alwis. Application of green supply chain management approach for a community based dairy factory. Research Symposium 2011: Uva Wellassa University. pp 107
57. T.B. Karunarathne, A.M.N.L. Abeysinghe, **D.C. Mudannayake**, D.M.J.N. Danasekara. Development of Egg less cake incorporating yoghurt. Research Symposium 2011: Uva Wellassa University. pp 110
58. S.A.V. Padmaraja, A.M.N.L. Abeysinghe, **D.C. Mudannayake**, M.N.P. Perera. Evaluation of different culture types and development of a set yoghurt with cost optimized culture option. Research Symposium 2011: Uva Wellassa University. pp 112
59. C.N.P. Gunawardana, **D.C. Mudannayake**, M.N.P. Perera. Effect of different pasteurization temperature-time combinations on shelf life of raw cream in relation to it microbiological, chemical and physical properties. Research Symposium 2011: Uva Wellassa University. pp 134.
60. D.R. Jayawickrama, **D.C. Mudannayake**, D.K.D.D. Jayasena, W.M.P.B. Weerasinghe. Effect of supplementation of nitrogen through urea molasses mutltinutrient block (UMMB) on the performance of dairy cows fed with good quality forage based diets while using rice straw as night feeding. Research Symposium 2011: Uva Wellassa University. pp 137.
61. U.S. Alwis, **D.C. Mudannayake**, D.K.D.D. Jayasena, J.K.H. Ubeyrathne. Evaluation of salmonella cross contamination at retail chicken meat outlets in Kandy area. Research Symposium 2011: Uva Wellassa University. pp 140.

62. D.C. Karunarathne, A.M.N.L. Abeysinghe, **D.C. Mudannayake**, K.F.S.T. Silva. Determination of optimum Citric acid concentration and pressing weight for marinated ready to cook paneer with maximum organoleptic properties. Research Symposium 2010: Uva Wellassa University. pp 13.
63. Y.G.C. Indika, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, J. K. Vidanaarachchi, D.A.M. Arsecularatne, Development of molded sherbet bar on a stick with frozen yoghurt core and lime (*Citrus aurantifolia*) shell. Research Symposium 2010: Uva Wellassa University. pp 14.
64. I.M.V.E Illankoon, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, M.P.K. Jayarathne, K.F.S.T. Silva, Development of buttermilk pudding incorporating skim milk powder, condensed Coconut (*Cocos nucifera*) milk and Kitul (*Caryota urens*) treacle. Research Symposium 2010: Uva Wellassa University. pp 15.
65. B.M.U. Basnayake, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, C.P. Samarasekara, K.F.S.T. Silva, The effect of overrun and storage temperature on melting resistance of ice cream. Research Symposium 2010: Uva Wellassa University. pp 16
66. M.K. Ranasinghe, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, L. Rupasinghe, J.K. Vidanarachchi. Development of value-added stirred yoghurt rippled with cooking chocolate syrup, Research Symposium 2010: Uva Wellassa University. pp 17.
67. S.M.A.B. Samarasinghe, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, K.F.S.T. Silva, K.E. Udayathilake. Development of a hazard analysis and critical control point (HACCP) plan for the yoghurt production line at MILCO company (pvt) ltd, digana. Research Symposium 2010: Uva Wellassa University. pp 18.
68. T.G.A.S. Sanjeewa, **D.C. Mudannayake**, A.M.N.L. Abeysinghe, J.N. Danasekara, J.K. Vidanarachchi. Development of ready to serve layered jelly custard packed in polystyrene cup. Research Symposium 2010: Uva Wellassa University, pp 19.
69. E.D.N.S. Abeyrathne, **D.C. Mudannayake**, H.W. Cyril (2010). Development of a crispy snack by incorporation of chicken gizzard and liver with rice flour. Research Symposium 2010: Uva Wellassa University. pp 165.

9. Postgraduate Research supervision:

- Ms. I.P.A.U.N.K. Illippangama, **MPhil**. A study on “Development of Functional Chicken sausage incorporating inulin derived from Garlic (*Allium sativum*) and Dahlia (*Dahlia pinnata*) and Probiotic bacteria., Postgraduate Unit, Uva Wellassa University of Sri Lanka”: As Principal Supervisor. Completed in 2024.
- Ms. G.G.N. Jayarathne, **MPhil**. A study on “Evaluation of In-vitro prebiotic properties of Inulin type Fructans derived from three Asparagus species (*A. falcatus*, *A. racemosus* and *A. officinalis*) grown in Sri Lanka. Postgraduate Unit Uva Wellassa University of Sri Lanka”: As Principal Supervisor. Completed in 2023.
- Ms. W.K. Meegahawaththa, **MPhil**. A study on “Extraction, purification and chemical characterization of inulin-type fructans from three Asparagus species (*A. falcatus*, *A. racemosus* and *A. officinalis*) grown in Sri Lanka, and their utilization as potential prebiotic ingredients in dairy products, Postgraduate Unit, Uva Wellassa University of Sri Lanka”: As Principal supervisor. Research work completed.
- Ms. Bawanthi Balasooriya, **MPhil**. Enhancing the viability of *Lactobacillus rhamnosus* GG through microencapsulation of ultrasound treated wall materials (soy protein isolate and inulin) and developing a probiotic beverage. Postgraduate Unit, Uva Wellassa University of Sri Lanka: As Principal supervisor. Research work ongoing

- Ms. D.M. Kavindi Dissanayake, **MPhil.** Effect of double coat microencapsulation on viability of *Lactobacillus rhamnosus* and *Bifidobacterium* spp.in Dairy products (Drinking yoghurt and Ice cream)". Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka, As Co-supervisor. Research work ongoing.

10. Awards and Scholarships:

- Awarded four (04) awards at the **UWU Research Awards 2023 and 2024**, for Scientific Publications in 2 Indexed and 2 non-indexed Journals, at The Research Award Ceremony of Uva Wellassa University, held on 21st May 2026.
- Awarded the **Best Paper Award** Food Science and Bioprocesses technical session, at the 7th International Research Conference of Uva Wellassa University held on 17-10th August 2023, for the research paper titled Effect of power ultrasound on soy protein isolate as wall material in microencapsulation of *Streptococcus thermophilus* STI-15.
- Awarded the **Best Paper Award** Aquatic Sciences technical session, at the National Symposium of Agriculture and Life sciences, Uva Wellassa University of Sri Lanka held on 5th January 2024, for the research paper titled Effect of extraction methods on the yield and quality of carrageenan from *Kappaphycus alvarezii*.
- Awarded the **UWU Research Awards 2021**, for Scientific Publication in an Indexed Journal, at The Research Award Ceremony of Uva Wellassa University, which was be held on 18th October 2023.
- Awarded the **UWU Research Awards 2020**, for Scientific Publication in a Refereed, Non-Indexed Journal, at The Research Award Ceremony of Uva Wellassa University, held on 16th November 2022.
- Awarded the **UWU Research Awards 2015**, for Scientific Publication in an Indexed Journal, at The International Research Symposium of Uva Wellassa University, held on 20th January 2017.
- Awarded a **Scholarship for PhD programme** by Higher Education for Twenty first Century (HETC) project, Ministry of Higher Education Sri Lanka, (2011).
- Awarded the **Gold medal** for the best performance in Agricultural Economics and Business Management in the core program of the BSc Agriculture degree (Convocation 2005).
- Awarded the **Gold medal** for the best performance in the subject "Principles of Agribusiness Management" in the core program of the BSc Agriculture degree (Convocation 2005).
- Obtained the **highest GPA** in examination of first year- second semester (2001) among 130 students in The Faculty of Agriculture, The University of Peradeniya, Sri Lanka (GPA 3.70 out of 4.00)
- Obtained the **highest GPA** in examinations of third year- first semester (2004) among 20 students in the Department of Food Science and Technology, Faculty of Agriculture, The University of Peradeniya, Sri Lanka. (GPA of 3.79 out of 4.00)

- Obtained the **highest GPA** in examinations of third year- second semester (2004) among 20 students in the Department of Food Science and Technology, Faculty of Agriculture, The University of Peradeniya, Sri Lanka. (GPA of 3.86 out of 4.00)

11. Recent Trainings/ Workshops Undertaken

International

- Participated the workshop on “Strategy for Conservation and Utilization of Animal Genetic Resources in Asia” Jointly organized by Japan Science and Technology Agency (JST) and National Science Foundation (NSF) Sri Lanka held at Tokyo, Japan, 10th October 2018.
- Successfully achieved the Course of Japan-Asia Youth Exchange Programme in Science (Sakura Exchange Programme in Science), administered by Japan Science and Technology Agency from 9 - 13 October 2018.
- Completed one-day workshop on “Producing Excellent Graphics Simply” conducted by Statistical consultation centre, The University of Melbourne (2013).
- One-day work shop on “Using Word for Your Thesis” conducted by The University of Melbourne (2013).
- One-day workshop on “End Note for Thesis” conducted by The University of Melbourne (2013).
- One-day work shop on “Human Research Ethics” conducted by Graduate research Centre, The University of Melbourne (2013).
- Two-day workshop on “Writing Scientific Journals and Getting Published in Scientific Journals” conducted by Graduate Research Center, The University of Melbourne, Australia (2013).
- One-day work shop on ‘Writing the Literature Review’ conducted by MSGR, The University of Melbourne (2014)
- One-day work shop “Using Word for Your Thesis” conducted by MSGR, The University of Melbourne (2014).
- One-day work shop on ‘Bio Safety Policies and Procedures’ for students who handle biological material, conducted by Office of Research Ethics and Integrity (OREI), The University of Melbourne (2014).
- Work shop on “Statistical Software and Your Thesis”, conducted by MSGR, The University of Melbourne (2013).

Local

- Workshop on Climate Smart Agriculture-Strategies for Sustainability and Resilience, conducted by Prof. Raju Pokharel, Assistant Professor, Michigan State University, on 2nd July 2024 held at Uva Wellassa University of Sri Lanka.
- Workshop on “Leave to University staff and Disciplinary Procedures in the University System” conducted by the Registrar, UWU. July 2022.
- Stakeholder Consultation workshop on “Preparation of Provincial Adaptation Plans and Establishment of Provincial Climatic Cells and Provincial Climate Units- Uva Province”, held at Riverside Hotel, Badulla, on 14th and 15th September 2022
- Stakeholder Consultation workshop on the draft “National Agriculture Policy” held at PGRC Gannoruwa, on 6th April 2021
- One-day Workshop on “Self-Evaluation Report Writing” for Programme Review 2019, Faculty of Animal Science and Export Agriculture, organized by IQAC, FASEA, Uva Wellassa University (20th June 2018).
- One-day workshop on “Research Management Tools and Techniques”, conducted by Staff Development Centre, Uva Wellassa University of Sri Lanka (2017).

- One-day Workshop on “Technology Transfer Workshop on Cheese Technology”, jointly organized by Technical Services Division, Industrial Development Board, and “PUM” Netherlands, by Mr. Thom Rijen, at Kingsburry Hotel (29th February 2016)
- One-day Workshop on “Essential oil extraction by Microwave Assisted Methods” conducted by Milestone Italy and Hemsons, by Mr. Stefano Paggio, at Taj Samudra Hotel (20th September 2017)
- Two-day Workshop “SLAYS Open Forum 2017- Research for Impact: March of the Sri Lankan Young Scientists” organized by SLAYS in Collaboration with COSTI on 28th February and 1st March 2017.
- Successfully completed five-day “Training program on Research Competencies” conducted by HETC project, Ministry of Higher education, Sri Lanka (2011).
- Successfully completed “Certificate Course on Teaching in Higher education” conducted by Staff Development Centre, Uva Wellassa University of Sri Lanka (2010).
- One-day workshop on “Improving Teaching to Make Our Undergraduates more Effective”, conducted by Staff Development Centre, University of Colombo, Sri Lanka (2010).
- Successfully completed the three-day training program on “Methods of Survey Research and Survey data analysis using SPSS” conducted by Department of Demography, The University of Colombo, Sri Lanka (2007)

12. National Contribution

- Served as the Moderator for Word Milk Day 2026 webinar - AGRITECH -The use of wearables in dairy farming to close the feedback loop. Speaker Dr Ryan Luckman Veterinarian, Agvisory, New Zealand, held on 1st June 2026.
- Served as a resource person in Working Group meeting – Draft Sri Lanka Standard Specification for Raw and processed milk (DSL 181:)After public comments period- on held on (Sri Lanka Standards Institution) 26th October 2022.
- Served as a Jury member for “DASIS AWARD” evaluation 2020, Sri Lanka Inventors commission, held on 30th and 31st March 2021 at Borella, Sri Lanka
- Served as a member of Panel of Judges “Sahasak Nimawum 2020” International Inventions & Innovations competition conducted by Sri Lanka inventors Commission
- Served as a Jury Member for evaluation of Inventions, in Uva Province, 02nd June 2018, Sri Lanka Inventors Commission.
- Participated as an expert in the Academic Stakeholder meeting in “Introduction of new Degree Programme on Food Science and Technology” by Department of Food Science and Technology, Wayamba University of Sri Lanka held on 19th February 2016, at Hotel Tamarind Tree, Katunayake.
- Served as a Panel member for Uva Province School Inventions Exhibition held on 20th – 21st November 2008, at Haliela M.M. Vidyalaya, conducted by Sri Lanka Inventors Commission.
- Served as a Resource Person in “Animal Science Practical Workshop for A/L Agriculture stream students in Uva Province” held on 29th to 30th Feb 2008, 1st May 2008, 11th and 17th June 2008, in Badulla and Monaragala Districts, organized by Uva Wellassa University in Collaboration with Department of Education, Uva Province.

13. Memberships in Professional Organizations

- Life Member of Sri Lanka Association of Advancement of Science (SLAAS) -10598/E2.
- Life Member Sakura Science Club, JAPAN
- Member of Institute of Food Science and Technology Sri Lanka (IFTSL)

14. Professional/ Research social media

Research gate: <https://www.researchgate.net/profile/Deshani-Mudannayake>

Google scholar: <https://scholar.google.com/citations?user=5cRNNDAAAAJ&hl=en>

16. Referees

A/Prof. Said Ajlouni
Associate Professor
School of Agriculture, Food and Ecosystem Sciences
Faculty of Science
The University of Melbourne
Vic 3010, Australia
said@unimelb.edu.au
+61-3-8344-8620
+61-42 1 808 786

Prof. D.K.D.D. Jayasena
Dean
Faculty of Animal Science and Export
Agriculture
Uva Wellassa University, Sri Lanka
dinesh@uwu.ac.lk
+94 553559114