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**Professor in Food Science & Technology**

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## **1. PROFILE**

A Food Scientist doctored in the field of biological activities of natural products having graduated in Food Science & Technology and mastered in Postharvest Technology with research interests on New product developments, Biological activities of natural products, Functional foods, Food packaging and Postharvest technology of fresh commodities. The objective is to full utilization of my abilities, while making a significant contribution to the success of the organization.

## **2. EDUCATIONAL QUALIFICATIONS**

PhD

MSc – Postharvest Technology

BSc – Food Science & Technology

## **3. ACADEMIC HONOURS (AWARDS, RECOGNITIONS AND SCHOLARSHIPS)**

1. Recognized as a Tire 4\* Researcher (Agriculture) as per the UGC Circular No.05/2018 based on *h-index*.
2. The researcher having highest citations of the Department of Export Agriculture at UWU Research Awards for 9 consecutive years since 2014.
3. President's Awards for Scientific Publication in 2014.
4. Business Solution Awards 2015 - 3<sup>rd</sup> place.
5. Awarded the Best Paper/Presenter Award at the 4<sup>th</sup> International Conference on Nutrition and Food Science (ICNFS – 2015), Bangkok, Thailand (2015).
6. Recipient of the Brain Korea 21 Scholarship for the Doctor of Philosophy studies (2009 –2012) from the Government of Republic of Korea.
7. Awarded the Best Presenter Award at the Green and Personalized Foods, International symposium and annual meeting, Daegu, South Korea (2010).
8. Awarded the Merit Award from the Postgraduate Institute of Science, University of Peradeniya, Sri Lanka for the excellent achievement in Master of Science studies (2008).

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**Google Scholar** As at October, 2024

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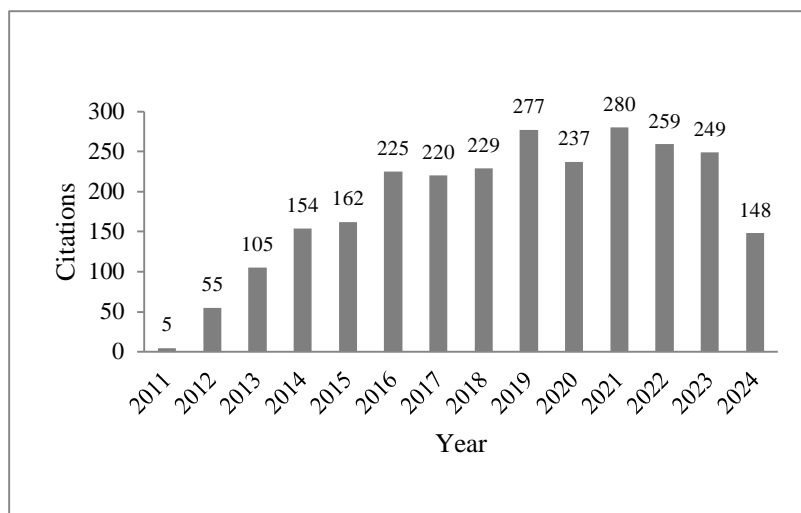
**Citations** 2633

**h-index** 21

**i10-index** 27

*Recognized as a Tire 4\* Researcher  
(Agriculture) as per the UGC  
Circular No.05/2018 based on  
h-index since 2018*

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## 4. PUBLICATIONS

### 4.1 Peer Reviewed Journal Articles

1. Peris, M., Navaratne, S., Abeysekara, K., Coorey, R., Henagamage, A., **Wijesinghe, J.** (2024). Exploration of antidiabetic and antioxidant properties of fresh and freeze-dried *Hellenia speciosa*, *Coccinia grandis* and *Gymnema sylvestre* leaves. *Journal of Herbal Medicine*, 43, 100838.
2. Kahandage, K.P.M., Wickramasinghe, I., Navaratne, S.B., **Wijesinghe, W.A.J.P.** (2023). Evaluation of knowledge, attitudes and practice of estate managers on food safety of black tea manufacturing in the Uva region of Sri Lanka. *Journal of Agriculture and Value Addition*, 6, 58-84.
3. Amarakoon, A.M.C., Rathnayake, R.M.S.D., **Wijesinghe, W.A.J.P.**, Herath, H.M.S.K. (2023). Assessing the impacts of COVID-19 pandemic on agricultural and food systems in Badulla District, Sri Lanka. *Agrieast*, 17, 14-24.
4. Wijerama, H.J.S.S., Shanika, M.K.A., Wedamulla, N.E., **Wijesinghe, W.A.J.P.** (2023). Evaluation of the antioxidant potential of soursop (*Annona muricata* L.) fruit at different maturity stages. *The Journal of Agricultural Sciences Sri Lanka*, 18, 424-431.
5. Peries, C.M., Nawarathne, S., **Wijesinghe, J.**, Henagamage, A.P., Coorey, R. (2022). Effect of different drying methods on antioxidant activity and availability of phytochemicals in leaves of *Costus speciosus*, *Coccinia grandis* and *Gymnema sylvestre*. *Asian Journal of Engineering and Applied Technology*, 11, 29-35.
6. Rasangika, A.H.B.G., **Wijesinghe, W.A.J.P.**, Ariyasena, J.A.T.C. (2022). Nitrate and nitrite concentrations in commercially available sausage products from small-scale retailers in Sri Lanka. *International Journal of Environmental Issues*, 01, 16-23.
7. Sobini, N., Datchian, S.A., **Wijesinghe, W.A.J.P.**, Mathumai, S., Srivijendran, S. (2022). Effect of xanthan gum and homogenization on the stability of palmyrah (*Borassus flabellifer* L) ready-to-serve drink. *Journal of Food and Agriculture*, 15, 1-9.
8. Jayamali, N.A.I., **Wijesinghe, W.A.J.P.**, Silva, P.A.P.M.D. (2022). Green tea incorporated edible coating extends the postharvest life of strawberry fruits (*Fragaria ananassa*). *Advances in Technology*, 2, 382-393.

9. Aheeshan, B., Maathumai, S., Subajini, M., **Wijesinghe, W.A.J.P.**, Sriwijendran, S. (2022). Antioxidant activity and physicochemical analysis of coconut, kithul and palmyrah palm treacle. *Journal of Science*, 13: 23-30.
10. Wedamulla, N.E., **Wijesinghe, W.A.J.P.** (2021). Application of polysaccharides in food technology: A review. *Trends in Carbohydrate Research*, 13: 35-49.
11. Wedamulla, N.E., **Wijesinghe, W.A.J.P.** (2021). Batoko plum (*Flacourtia inermis*) peel extract attenuates deteriorative oxidation of selected edible oils. *Grasas Aceites*72 (3), e416. <https://doi.org/10.3989/gya.0450201>
12. Peris, C.M., Nawarathne, S.B., **Wijesinghe, W.A.J.P.**, Henagamage, A.P., Cooray, R. (2021). Effect of drying methods and extraction solvents on anti-amylase activity of selected medicinal plants. *Journal of Ayurvedic and Herbal Medicine*, 7: 24-29.
13. Ambikaipahan, M., **Wijesinghe, J.**, Dharmarathna, T., Balasubramaniam, A., Arunraj, K., Srithayalan, S. (2020). Develop a value added noodles recipe incorporating boiled palmyrah tuber flour to enhance health benefits. *IEEE*.
14. Chandrasiri, M.H.T.K., Hettiarachchi, D.N., Ellepola, V.P., **Wijesinghe, W.A.J.P.**, Hitigedara, D.L.C.N. (2020). Evaluation of nutritional, physicochemical and sensory properties of vacuum dehydrated *seeni* banana (*Musa acuminata* AAB) snacks. *IOSR Journal of Environmental Sciences, Toxicology and Food Technology*, 14: 31-36.
15. Chandrasiri, M.H.T.K., Hettiarachchi, D.N., **Wijesinghe, W.A.J.P.**, Ellepola, V.P., Hitigedara, D.L.C.N. (2020). Development of banana snack using vacuum dehydration and evaluation of its nutritional, physicochemical and sensory properties. *International Journal of Research Publication*, 63.
16. Nanayakkara, S.U.G., Wedamulla, N.E., **Wijesinghe, W.A.J.P.** (2020). Effect of *Flacourtia inermis* peel extract on oxidative stability of sunflower oil and virgin coconut oil. *Journal of Technology and Value Addition*, 2: 81-92.
17. Rathnayake, R.M.D.S., Hettiarachchi, D.N., Jeewanthi, P.W., **Wijesinghe, W.A.J.P.** (2019). Development of a vegetable salad dressing and evaluation of its nutritional, physicochemical and sensory properties. *Journal of Agriculture and Value Addition*, 2: 71-78.
18. Maathumai, S., Anuluxshy, B., **Wijesinghe, W.A.J.P.**, Bandara, S.M.I.P.G., Sriwijendran, S. (2018). Effect of sodium metabisulphite on the nutritional characteristics of Palmyrah fruit pulp. *IOSR Journal of Environmental Science, Toxicology and Food Technology*, 12: 59-62.
19. Senarathne, S.M.A.C.U., Peduruhewa, P.S., Jeewanthi, P.W., **Wijesinghe, W.A.J.P.**, Wijerathne, D.K., Karandawala, K.W.P.D., Fernando, H.R.P., Hettiarachchi, D.N. (2017). Effect of cooking on ascorbic acid and total polyphenol content and antioxidant activity of selected vegetables. *Annals of Sri Lanka Department of Agriculture*, 19: 16-26.
20. Srishankar, S., Subajini, M., **Wijesinghe, W.A.J.P.**, Bandara, S.M.I.P.G., SriVijendran, S. (2017). Comparative analysis of the proximate composition of palmyrah pinnatu and flours (Odiyal, boiledodiyal). *International Journal of Environmental & Agriculture Research*, 3: 57-60.
21. Liyanage, T., Jayasundara, K.K.I., **Wijesinghe, W.A.J.P.**, Aththanayake, A.M.C.I.M., Edirisinghe, E.D.K., Bandara, W.M.S.R. (2017). A comparative analysis of

- phytochemical, proximate and mineral composition of four different selections of dried goraka (*Garcinia quaesita*) fruit rind in Sri Lanka. *Proceedings of the Symposium on Minor Export Crops* (Ed: B. Marambe), 122-136.
22. Liyanage, T., Jayasundara, K.K.I., **Wijesinghe, W.A.J.P.**, Aththanayake, A.M.C.I.M., Edirisinghe, E.D.K., Bandara, W.M.S.R. (2017). Qualitative screening of phytochemicals from fruit and rind of five selections of *Garcinia quaesita* in Sri Lanka. *Proceedings of the Symposium on Minor Export Crops* (Ed: B. Marambe), 116-121.
  23. Srishankar, S., Mahilrajan, S., **Wijesinghe, W.A.J.P.**, Srivijeindran, S. (2016). Comparative study on phytochemical and antimicrobial activity of different solvent extracts of pinatu. *International Journal of Scientific Research in Agricultural Sciences*, 3:62-72.
  24. **Wijesinghe, W.A.J.P.**, Vairappan, C.S., Jeon, Y.J. (2015). Exploitation of health promoting potentials of edible sea cucumber (*Holothuria edulis*): Search of new bioactive components as functional ingredients. *International Proceedings of Chemical, Biological and Environmental Engineering, Nutrition and Food Science IV*, 86: 36-41.
  25. **Wijesinghe, W.A.J.P.**, Kang, M.C., Lee, W.W., Lee, H.Y., Kamada, T., Vairappan, C.S., Jeon, Y.J. (2014). 5 $\beta$ -Hydroxypalisadin B isolated from red alga *Laurencia snackeyi* attenuates inflammatory response in lipopolysaccharide-stimulated RAW 264.7 macrophages. *Algae*, 29: 333-341.
  26. **Wijesinghe, W.A.J.P.**, Kim, E.A., Kang, M.C., Lee, W.W., Lee, H.S., Vairappan, C.S., Jeon, Y.J. (2014). Assessment of anti-inflammatory effect of 5 $\beta$ -hydroxypalisadin B isolated from red seaweed *Laurencia snackeyi* in zebrafish embryo *in vivo* model. *Environmental Toxicology and Pharmacology*. 37: 110-117.
  27. Kang, M.C., Kim, K.N., Lakmal, H.H.C., Kim, E.A., **Wijesinghe, W.A.J.P.**, Yang, X., Heo, S.J., Jeon, Y.J. (2014). Octaphlorethol A isolated from *Ishige foliacea* prevents and protects against high glucose-induced oxidative damage *in vitro* and *in vivo*. *Environmental Toxicology and Pharmacology*. 38: 607-615.
  28. Kang, M.C., Kim, K.N., **Wijesinghe, W.A.J.P.**, Yang, X., Ahn, G., Jeon, Y.J. (2014). Protective effect of polyphenol extract from *Ecklonia cava* against ethanol induced oxidative damage *in vitro* and in zebrafish model. *Journal of Functional Foods*. 6: 339-347.
  29. Kang, M.C., Kim, S.Y., Kim, Y.T., Kim, E.A., Lee, S.H., Ko, S.C., **Wijesinghe, W.A.J.P.**, Samarakoon, K.W., Kim, Y.S., Cho, J.H., Jang, H.S., Jeon, Y.J. (2014). *In vitro* and *in vivo* antioxidant activities of polysaccharide purifies from aloe vera (*Aloe barbadensis*) gel. *Carbohydrate Polymers*. 99: 365-371.
  30. **Wijesinghe, W.A.J.P.**, Jeon, Y.J. Ramasamy, P., Wahid, M.E.A., Vairappan, C.S. (2013). Anticancer activity and mediation of apoptosis in human HL-60 leukemia cells by edible sea cucumber (*Holothuria edulis*) extract. *Food Chemistry*. 139: 326-331.
  31. **Wijesinghe, W.A.J.P.**, Ahn, G., Lee, W.W., Kang, M.C., Kim, E.A. Jeon, Y.J. (2013). Anti-inflammatory activity of phlorotannin rich fermented *Ecklonia cava* processing by-product extract in lipopolysaccharide-stimulated RAW 264.7 macrophages. *Journal of Applied Phycology*. 25: 1207-1213.
  32. Kang, M.C., **Wijesinghe, W.A.J.P.**, Lee, S.H., Kang, S.M., Ko, S.C., Yang, X., Kang, N., Jeon, B.T., Kim, J., Lee, D.H., Jeon, Y.J. (2013). Dieckol isolated from brown

- seaweed *Ecklonia cava* attenuates type II diabetes in *db/db* mouse model. *Food and Chemical Toxicology*. 53:294-298.
33. Lee, W.W., Ahn, G., **Wijesinghe, W.A.J.P.**, Kim, D., Yang, H., Kim, Y.M., Park, S.J., Jee, Y., Jeon, Y.J. (2013). Radio-protective effect of polysaccharides isolated from *Lactobacillus brevis*-fermented *Ecklonia cava*. *International Journal of Biological Macromolecules*. 52: 260-266.
  34. Kang, M.C., Cha, S.H., **Wijesinghe, W.A.J.P.**, Kang, S.Y., Lee, S.H., Kim, E.A., Song, C.B., Jeon, Y.J. (2013). Protective effect of marine algae phlorotannins against AAPH-induced oxidative stress in zebrafish embryo. *Food Chemistry*. 138: 950-955.
  35. Kang, M.C., Kim, E.A., Kang, S.M., **Wijesinghe, W.A.J.P.**, Yang, X., Kang, N., Jeon, Y.J. (2012). Thermostability of marine polyphenolic antioxidant dieckol, derived from the brown seaweed *Ecklonia cava*. *Algae*. 27: 205-213.
  36. Ham, Y.M., Yoon, W.J., Park, S.Y., Jung, Y.H., Kim, D., Jeon, Y.J., **Wijesinghe, W.A.J.P.**, Kang, S.M., Kim, K.N. (2012). Investigation of the component of *Lycopodium serratum* extract that inhibits proliferation and mediates apoptosis of human HL-60 leukemia cells. *Food and Chemical Toxicology*. 50: 2629-2634.
  37. **Wijesinghe, W.A.J.P.**, Lee, W.W., Kim, Y. M., Kim, Y.T., Kim, S.K., Jeon, B.T., Kim, J.S., Heu, M.S., Jung, W.K., Ahn, G., Lee, K.W., Jeon, Y. J. (2012). Value-added fermentation of *Ecklonia cava* processing by-product and its antioxidant effect. *Journal of Applied Phycology*. 24: 201-209.
  38. **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2012). Biological activities and industrial applications of fucose rich sulfated polysaccharides and fucoidans isolated from brown seaweeds: A review. *Carbohydrate Polymers*. 88: 13-20.
  39. **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2012). Enzyme-assistant extraction (EAE) of bioactive components: a useful approach for recovery of industrially important metabolites from seaweeds: A review. *Fitoterapia*. 83: 6-12.
  40. **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2011). Exploiting biological activities of brown seaweed *Ecklonia cava* for potential industrial applications: a review. *International Journal of Food Sciences and Nutrition*. 63: 225-235.
  41. Lee, W.W., Ahn, G., **Wijesinghe, W.A.J.P.**, Kim, Y.M., Kim, S.K., Lee, B.J., Jeon, Y.J. (2011). A polysaccharide isolated from *Ecklonia cava* fermented by *Lactobacillus brevis* inhibits the inflammatory response by suppressing the activation of nuclear factor- $\kappa$ B in lipopolysaccharide-induced RAW 264.7 macrophages. *Journal of Medicinal Food*. 14: 1546-1553.
  42. Lee, W.W., Ahn, G., **Wijesinghe, W.A.J.P.**, Yang, X., Ko, C.I., Kang, M.C., Lee, B.J., Jeon, Y.J. (2011). Enzyme-assisted extraction of *Ecklonia cava* fermented with *Lactobacillus brevis* and isolation of an anti-inflammatory polysaccharide. *Algae*. 26: 343-350.
  43. **Wijesinghe, W.A.J.P.**, Senevirathne, M., Jeon, Y.J. (2011). Protective effect of methanol extract from citrus press cakes prepared by far-infrared radiation drying on H<sub>2</sub>O<sub>2</sub> mediated oxidative damage in Vero cells. *Nutrition Research and Practice*. 5: 389-395.
  44. **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2011). Biological activities and potential cosmeceutical applications of bioactive components from brown seaweeds: a review. *Phytochemistry Reviews*. 10: 431-443.

45. **Wijesinghe, W.A.J.P.**, Athokorala, Y., Jeon, Y.J. (2011). Effect of anticoagulative sulfated polysaccharide purified from enzyme-assistant extract of a brown seaweed *Ecklonia cava* on Wistar rats. *Carbohydrate Polymers*. 86: 917-921.
46. **Wijesinghe, W.A.J.P.**, Ko, S.C., Jeon, Y.J. (2011). Effect of phlorotannins isolated from *Ecklonia cava* on Angiotensin I-converting enzyme (ACE) inhibitory activity. *Nutrition Research and Practice*. 5: 93-100. ISSN 2005-6168.
47. **Wijesinghe, W.A.J.P.**, Sarananda, K.H. (2008). Utilization of cassava through freezing. *Journal of Food and Agriculture*. 1: 17-29. ISSN 1800-4288.
48. Dharmabandu, P.T.S., De Silva, S.M., Wimalasena, S., **Wijesinghe, W.A.J.P.**, Sarananda, K.H. (2007). Effect of pre-treatments on extending the shelf-life of minimally processed 'Elabatu' (*Solanum surattense*). *Tropical Agricultural Research and Extension*. 10: 61-66. ISSN 1391-3646.
49. Sarananda, K.H., Kumari, S., **Wijesinghe, W.A.J.P.** (2006). Stem-end-rot of 'Karuthacolomban' mango. *Krusha*. 24: 37-42. ISSN 1391-1376.
50. Sarananda, K.H., Gunawardana, I.P., **Wijesinghe, W.A.J.P.** (2005). Effect of pre-treatment and packaging film for minimally processed carrots stored at low temperature. *Tropical Agricultural Research and Extension*. 8: 13-21. ISSN 1391-3646.
51. Sarananda, K.H., **Wijesinghe, W.A.J.P.**, Wijesundara, M.W.M.A.G. (2004). Hot ethral dip to reduce postharvest losses of 'Karuthacolomban' mangoes. *Krusha*. 22: 15-19. ISSN 1391-1376.
52. Sarananda, K H., **Wijesinghe, W.A.J.P.**, Dulani, H.N. Peris, C.N. (2004). Effect of hot ethral dip treatment for improving peel colour development and reducing stem-end-rot of 'Karuthacolomban' mango. *Annals of the Sri Lanka Department of Agriculture*. 6: 187-194.
53. **Wijesinghe, W.A.J.P.**, Sarananda, K.H. (2002). Postharvest quality of 'Mauritius' pineapple and reasons for reduced quality. *Tropical Agricultural Research and Extension*. 5: 53-56. ISSN 1391-3646.

## 4.2 Books/Book Chapters

1. **Wijesinghe, W.A.J.P.**, Wedamulla, N.E. (2020). Chapter 15 – Exploring the potential of using micro and macroalgae in cosmetics. *Handbook of Algal Technologies and Phytochemicals*. Ravishankar, G.A and Rao, A.R. (Ed)., 1<sup>st</sup> ed. CRC Press. Taylor & Francis Group. pp 149-159. ISBN13: 978-0-367-14979-6.
2. **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2013). Chapter 15 – Enzymatic extraction of bioactives from algae. *Functional Ingredients from Algae for Food and Nutraceuticals*. Domingues, H. (Ed)., 1<sup>st</sup>ed. Woodhead Publishing Limited. pp 517-533. ISBN 9780857095121.
3. Jeon, Y.J., **Wijesinghe, W.A.J.P.**, Kim, S.K. (2012). Chapter 10 - Enzyme-assisted extraction and recovery of bioactive components from seaweeds. *HandBook of Marine Macroalgae: Biotechnology and Applied Phycology*. Kim, S. K. (Ed.), 1<sup>st</sup> ed. John Willy & Sons, Ltd. pp 221-228. ISBN 9780470979181.
4. Jeon, Y.J., **Wijesinghe, W.A.J.P.**, Kim, S.K. (2011). Chapter 23 - Cosmeceutical properties of brown algae and its industrial applications. *Marine Cosmeceuticals: Trends*

and Prospects. Kim, S. K. (Ed.), 1<sup>st</sup> ed. CRC Press. Taylor & Francis Group. pp 305-315. ISBN 9781439860281.

5. Jeon, Y.J., **Wijesinghe, W.A.J.P.**, Kim, S.K. (2011). Chapter 12 - Functional properties of brown algal sulfated polysaccharides, fucoidans. *Advances in Food and Nutrition Research, Vol. 64: Marine Medicinal Foods Implications and Applications, Macro and Microalgae*. Kim, S. K. (Ed.), 1<sup>st</sup> ed. Elsevier Inc. pp 163-178. ISBN 9780123876690.

### 4.3 Abstracts/Extended Abstracts

1. Piyasena, M.P., **Wijesinghe, W.A.J.P.** (2023). Potential use of jackfruit (*Artocarpus heterophyllus* L.) peel powder in gluten-free biscuit formulation. *International Conference on Innovation and Emerging Technologies, University of Sri Jayawardenepura, Sri Lanka*, pp 156.
2. Costa, P.S.A, Senarathna, S.M.A.C.U., **Wijesinghe, W.A.J.P.** (2023). Screening of banana varieties in Sri Lanka at two maturity stages to formulate banana (*Musa* spp.) flour incorporated biscuit and evaluation of its physicochemical, sensory and microbial properties. *9<sup>th</sup> International Conference of Sabaragamuwa University of Sri Lanka*, pp 30.
3. Herath, H.M.Y.L., Pavithrani, Y.L.B., **Wijesinghe, W.A.J.P.**, Perera, G.Y.A.D.D. (2023). Effects of maturity at harvest on fruit quality characteristics of four mandarin (*Citrus reticulata* L.) varieties grown in up country intermediate zone of Sri Lanka. *9<sup>th</sup> International Conference of Sabaragamuwa University of Sri Lanka*, pp 11.
4. Vithanage, M.D., Madurakanthi, A.A.G., **Wijesinghe, W.A.J.P.** (2023). Effect of gamma irradiation on quality of indian sarsaparilla (*Hemidesmus indicus*) powder. *International Symposium on Postharvest Technology*, pp 88.
5. Silva, B.N.N., Hettige, K.D.T., **Wijesinghe, W.A.J.P.** (2023). Physicochemical, nutritional and microbial properties of soursop (*Annona muricata* L.) incorporated frozen yoghurt fermented by *Lactobacillus acidophilus*, *Lactobacillus bulgaricus* and *Streptococcus thermophiles*. *International Symposium on Postharvest Technology*, pp 154.
6. Kaushalya, S.D.N., Withanage, M.D., **Wijesinghe, W.A.J.P.** (2023). Assessment of functional properties of jackfruit (*Artocarpus heterophyllus* L.) seed flour: A comparison of hot-air drying and freeze-drying methods. *7<sup>th</sup> International Research Conference of Uva Wellassa University*, pp 162.
7. Nirmani, E.A.T., **Wijesinghe, W.A.J.P.** (2023). Formulation of freeze-dried instant guava (*Psidium guajava*) powder mix and evaluation of its sensory and nutritional properties. *7<sup>th</sup> International Research Conference of Uva Wellassa University*, pp 170.
8. Maneesha, S.H.P.K., Ranasinghe, R.D.R., Madurakanthi, A.A.G., **Wijesinghe, W.A.J.P.** (2023). Impact of gamma irradiation on microbiological and physical properties of butterfly pea tea (*Clitoria ternatea*). *International Symposium on Agriculture and Environment*, University of Ruhuna, Sri Lanka, pp 105.
9. **Wijesinghe, W.A.J.P.**, Imesha, B.P.A., Ellepola, V.P., Dharmasena, R.M. (2023). Development of concentrated herbal tea based on three different tea grades incorporated with *Pimenta dioica* L. (Allspice), *Mentha spicata* L. (Mint) and *Zingiber officinale* Rosc.

- (Ginger). *International Symposium on Agriculture and Environment*, University of Ruhuna, Sri Lanka, pp 152.
10. Kaushalya, S.D.N., **Wijesinghe, W.A.J.P.** (2022). Formulation of gluten-free biscuit using jackfruit seed flour (*Artocarpus heterophyllus* L.) and evaluation of its physicochemical, microbial and sensory properties. *International Conference on Innovation and Emerging Technologies, University of Sri Jayardenapura*, pp 140.
  11. Sivarathan, S., Subajini, M., **Wijesinghe, W.A.J.P.**, Maathumai, S., Srivijendran, S. (2022). Effect of clarification on quality of palmyrah toddy. *Annual Research Session, Faculty of Technology, Eastern University of Sri Lanka*, pp 19.
  12. Wijerama, S.S., Shanika, M.K.A., Wedamulla, N.E., **W.A.J.P. Wijesinghe**. Evaluation of antioxidants at different maturity stages of soursop (*Annona muricata*) fruit. *International Symposium on Agriculture and Environment, University of Ruhuna*, pp 71.
  13. Ranasinghe, R.A.D.A., Senarathne, S.M.A.C.U., **Wijesinghe, W.A.J.P.** (2022). Extraction of natural food colourant from canistel fruit (*Pouteria campechiana*) and its possible food applications. *6<sup>th</sup> International Research Conference of Uva Wellassa University*, pp 176.
  14. Withanage, M.D., Madurakanthi, A.A.G., Ranasinghe, R.D.R., **Wijesinghe, W.A.J.P.** (2022). Effect of gamma irradiation on physicochemical and microbiological properties of curry leaves (*Murraya koenigii*) powder. *6<sup>th</sup> International Research Conference of Uva Wellassa University*, pp 175.
  15. Sandamini, A.P.H., Mahindarathna, M.G.P.P., **Wijesinghe, W.A.J.P.**, Aarakoon, A.M.C. (2022). Factors affecting consumer choice of edible oils in Badulla region. *15<sup>th</sup> Annual Research Forum of Sri Lanka Agricultural Economics Association*, pp 29.
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99. Ko, S.C., Oh, J.Y., Kang, S.M., Lee, W., **Wijesinghe, W.A.J.P.**, Lee, K.W., Jeon Y.J. (2011). In vitro antioxidant activity of a peptide isolated from gastrointestinal digest of marine microalgae, *Chlorella ellipsoidea* in free radical-mediated oxidative stress. *The 6<sup>th</sup> Asian Pacific Phycological Forum*, Yeosu, South Korea. pp 217.
100. Ko, S.C., Oh, J.Y., Kang, S.M., Lee, W., **Wijesinghe, W.A.J.P.**, Kang, N.L., Kim, E.A., Lee, K.W., Jeon Y.J. (2011). Purification and characterization of Angiotensin I-converting enzyme (ACE) inhibitory peptide from the marine microalgae, *Chlorella ellipsoidea*. *The 6<sup>th</sup> Asian Pacific Phycological Forum*, Yeosu, South Korea. pp 219.
101. **Wijesinghe, W.A.J.P.**, Kang, S.M., Ko, S.C., Lee, W.W., Lee, K.W., Jeon, Y.J. (2010). Angiotensin 1-converting enzyme (ACE) inhibitory activity of phlorotannins isolated from brown seaweed *Ecklonia cava*. *Annual meeting of the Korean Society of Phycology*, Wando, South Korea. pp 146.
102. Yang, X., Kang, S.M. Han, S.W., Lee, S.H., Ko, S.C., **Wijesinghe, W.A.J.P.**, Lee, K.W., Jeon, Y.J. (2010). Antioxidant activity of organic extracts from two brown seaweeds. *Annual meeting of the Korean Society of Phycology*, Wando, South Korea. pp 127.
103. Knag, M.C., Lee, W.W., **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2010). Antioxidant activity of brown seaweed *Ecklonia cava* residue/by-product fermented by *Candida utilis*. *International conference and exhibition on nutraceuticals and functional foods*, Bali, Indonesia. pp 151.
104. **Wijesinghe, W.A.J.P.**, Kang, M.C., Yang, H.M., Ko, C.I., Yang, X., Lee, J.H., Ko, J.Y., Oh, J.Y., Kang, N.L., Kim, E.A., Jeon, Y.J. (2010). Value added fermentation of *Ecklonia*

- cava* processing by-product and its antioxidant effect. *The 6<sup>th</sup> Korean Symposium of Marine Biotechnology*, Jeju, South Korea. pp 66.
105. Yang, X., Kang, S.M., Ko, S.C., Kang, M.C., Yang, H.M., **Wijesinghe, W.A.J.P.**, Jeon, Y.J. (2010). A monoterpene, Loliolide isolated from *Sargassum ringoldianum* subsp. *Coreanum* and evaluate its antioxidant activities. *The 6<sup>th</sup> Korean Symposium of Marine Biotechnology*, Jeju, South Korea. pp 62.
106. Kang, M.C., Ahn, G., Yang, H.M., Lee, S.H., Ko, S.C., Lee, W.W., Kang, S.M., Ko, C.I., **Wijesinghe, W.A.J.P.**, Xiudon, Y., Jeon, Y.J. (2010). Isolation of a sulfate polysaccharide from *Ecklonia cava* by-product and evaluate its antioxidant and immune activation activities. *The 6<sup>th</sup> Korean Symposium of Marine Biotechnology*, Jeju, South Korea. pp 57.

#### **4.4 Scientific Presentations**

1. **Wijesinghe, W.A.J.P.**, Jayamali, N.A.I., Silva, P.A.P.M.D. (2017). Effect of green tea incorporated edible coating spray on the quality of fresh strawberries. *Proceedings of the VI Postharvest Unlimited, ISHS International Conference, Madrid, Spain.*
2. **Wijesinghe, W.A.J.P.**, Weerasinghe, T.M.A.N., Arachchi, M.P.M., Sarananda, K.H. (2016). Bio-processing of tomato (*Lycopersicon esculentum*) into value added-product. *Journal of Food Processing & Technology, Proceedings of 15<sup>th</sup> International Conference on Food Processing & Technology, Rome, Italy.*
3. **Wijesinghe, W.A.J.P.**, Vairappan, C.S., Jeon, Y.J. (2015). Exploitation of health promoting potentials of edible sea cucumber (*Holothuria edulis*): Search of new bioactive components as functional ingredients. *4<sup>th</sup> International Conference on Nutrition and Food Science (ICNFS – 2015), Bangkok, Thailand.*
4. **Wijesinghe, W.A.J.P.**, Kang, M.C., Lee, W.W., Jeon, Y.J. (2010). Natural antioxidants from fermented *Ecklonia cava* residue. *Green and Personalized Foods, International Symposium and Annual Meeting, Daegu, Korea.*

#### **4.5 Theses/Dissertations**

- PhD - Search of new bioactive components and exploitation of their health promoting potentials as functional ingredients from brown seaweed *Ecklonia cava* and edible sea cucumber *Holothuria edulis*.
- MSc - Utilization of cassava through freezing.
- BSc - Farmer practices of postharvest handling on quality of 'Mauritius' pineapple.

#### **4.6 Articles in Newspapers and Magazines**

1. Processing nature gifted resources around us as food ingredients, why don't we use them? Agri-Food Quarterly (AFQ), Department of Agribusiness management, Faculty of Agricultural Sciences, Sabaragamuwa University of Sri Lanka. September, 2022. (2: pp 122-123).
2. Gluten-free biscuit from jackfruit seed flour: A useful approach to explore the underutilized local food source. Sunday Observer (16<sup>th</sup> October, 2022).



3. ආහාර හිඟයක එළිපත්තේ සිටින අප උගත භාවිත අමුද්‍රව්‍යය ප්‍රචලිත කළයුතු ම කාලයයි මේ විද්‍යා (2022 ජූලි 01).
4. Impacts of Covid-19 pandemic on agricultural and food systems: A view point based on Badulla District. Sunday Observer, October, 17, 2021.
5. Do you know what you eat? It is worthy to know. (2021). FoodTech Insights, The Official Magazine of Sabaragamuwa University Food Science & Technology Association (1: pp7).
6. ව්‍යවස්ථාපිත වසංගත තත්ත්වය තුළ ආහාර සුරක්ෂිතතාව සඳහා පසු අස්වනු හානි අවම කිරීම. විද්‍යා (2020 ජූලි 15).
7. Post-harvest loss reduction at times of pandemic: Some guidelines for food-sector stakeholders. TheSunday Times, June 28, 2020.
8. සහල්වලින්මිලිකේශ්කේ (2018). ගොවිකම්සභාව (49: pp 4-7). (Rice Milkshake. GovikamSangarawa).ISSN 1391-5703
9. ප්‍රෝටීන්බහුල සෝයා ආහාර නිෂ්පාදන හඳුනාගන්න (2007). කමර්න්ත සභාව 28:9 (Identification of protein rich soybean products. 'Karmantha'Magazine).ISSN 1391-0361
10. විටමින්බහුල කොළ එළවලු අඩු වියදමින් (ලංකාදීප පුවත්පත-2008.08.04). (Vitamin rich leafy vegetables for low cost. 'Lankadeepa' News paper).
11. මඤ්ඤාකකා පරිභෝජනය ඉහලතංවැඩු. (ලංකාදීප පුවත්පත-2008.08.25). (Increase the consumption of cassava. 'Lankadeepa'News paper).

## 5. PATENTS

1. National Patent (22526) – A method for manufacturing a fresh Dragon fruit (*Hylocereous polyrhizus* L.) pulp incorporated novel set yoghurt (In process).
2. National Patent (22525) – A method for manufacturing a Madan fruit (*Syzygium cumini* L.) incorporated novel set yoghurt (In process).

## 6. RECENT RESEARCH PROJECTS INVOLVED

1. Development of dietary fiber-rich gluten-free functional instant noodles from jackfruit seed flour and evaluation of its physicochemical, sensory and nutritional properties
2. Formulation of jackfruit seed flour incorporated gluten-free biscuit and evaluation of its physicochemical, sensory and nutritional properties
3. Influence of pre-treatments and packaging on the quality maintenance of fruit leathers
4. Utilization of Jackfruit (*Artocarpus heterophyllus* L.) seed flour as a food additive
5. Extraction of anthocyanins from the peel of selected local fruits grown in Sri Lanka as a natural food colourant and its utilization to retard rancidity of edible oils
6. Development of tomato jam and evaluation of its physicochemical properties
7. Study of consumer preference and physicochemical properties of commercially available edible oils in Badulla district
8. Impacts of Covid-19 pandemic on agricultural and food systems

## **7. GRANTS RECEIVED**

1. Development of dietary fiber-rich gluten-free functional instant noodles from jackfruit seed flour and evaluation of its physicochemical, sensory and nutritional properties (UWU/RG/2024/26)
2. Formulation of jackfruit seed flour incorporated gluten-free biscuit and evaluation of its physicochemical, sensory and nutritional properties (UWU/RG/2022/17)
3. Study of consumer preference and physicochemical properties of commercially available edible oils in Badulla district (UWU/RG-ST/2020/001)
4. Development of tomato jam and evaluation of its physicochemical properties (UWU/RG/ST/2019/026)
5. Extraction of anthocyanins from the peel of selected fruits grown in Sri Lanka as a natural food colourant and its utilization to retard rancidity of edible oils (UWU/RG/2018/004)
6. Utilization of jackfruit (*Artocarpus heterophyllus*) seed flour as a food additive (UWU/RG/2018/017)
7. Influence of pre-treatments and packaging on the quality of fruit leathers (UWU/R/G/2015/07)

## **8. THESIS SUPERVISION**

- Hundred and twenty two (122) BSc undergraduates
- Five (05) MSc
- One (01) MPhil
- One (01) PhD

## **9. TEACHING CONTRIBUTION**

1. Principles of Food Science (EAG 261-1)
2. Principles of Postharvest Technology (EAG 262-1)
3. Advanced Postharvest Technology (EAG 361-2)
4. Postharvest Technology (ANS 348-2)
5. Food Preservation Technology (EAG 364-2)
6. Food Packaging Technology (EAG 461-2)
7. Research Methodology and Scientific Writing (EAG 491-1)
8. Introduction to Agriculture (TEA 151-2)
9. Agricultural Food Processing (ANS 342-2)

## 10. WORK EXPERIENCE

Position	Institute/Company	Duration
Professor	Uva Wellassa University, Badulla, Sri Lanka	Oct. 2019 – To date
Senior Lecturer (Gr.II)	Uva Wellassa University, Badulla, Sri Lanka	Mar. 2014 – Oct. 2019
Program Assistant (Agriculture)	Food Research Unit, Department of Agriculture, Peradeniya, Sri Lanka	Aug. 2005 – Feb. 2014
Development Assistant	Food Control Administration Unit, Ministry of Health Care, Colombo, Sri Lanka	Feb. 2005 - Jul. 2005
Postharvest Quality Management Executive	Bio-Foods Pvt., Ltd., Gampola, Sri Lanka	May 2004 – Oct. 2004
Research Assistant (ACIAR project)	Food Research Unit, Department of Agriculture, Peradeniya, Sri Lanka	Aug. 2002 – Apr. 2004

## 11. OTHER POSITIONS HELD

1. Acting Dean/Faculty of Animal Science and Export Agriculture from 8<sup>th</sup> January, 2024 to 19<sup>th</sup> February, 2024.
2. Head/Department of Food Science and Technology since 01<sup>st</sup> February, 2023.
3. Member/Board of Study of the Faculty of Applied Sciences, Centre for Open and Distance Learning, Sabaragamuwa University of Sri Lanka since 2023.
4. Director/Postgraduate Unit of Uva Wellassa University from 01<sup>st</sup> February, 2019 to 31<sup>st</sup> January, 2022.
5. Deputy Senior Student Counselor – Faculty of Animal Science & Export Agriculture, Uva Wellassa University (From 1<sup>st</sup> January, 2018 to 31<sup>st</sup> December, 2020).
6. Chairman/Sports Advisory Board – Uva Wellassa University from 9<sup>th</sup> October, 2017 to 8<sup>th</sup> October, 2022.
7. Steering Committee Member of Young Scientist Forum (YSF) for the year 2018 and year 2019.
8. Faculty Coordinator for Internal Quality Assurance Unit (IQAU) from May 2016 to October. 2017.

## **12. RESOURCE PERSON**

1. Training Workshop on Food Dehydration Techniques organized by the Department of Food Science & Technology of Uva Wellassa University in collaboration with CDLG Project of United Nations Development Programme with the funding support of European Union.
2. Training Workshop on How to Become an Exporter in Agri-food Business organized by the Department of Food Science & Technology of Uva Wellassa University in collaboration with DevPro Guarantee Ltd in Sri Lanka
3. 100-hour Short Course on Selected Topics in Agriculture and Biosystem Technology organized by Centre for Open and Distance Learning (CODL) of Uva Wellassa University with the collaboration of Uva Provincial Department of Education.
4. Six-day workshop on Bio system Technology for A/L Students in Uva Province organized by Uva Agriculture Development Forum with the collaboration of Uva Provincial Department of Education.
5. Two-day workshop on Home Economic Science for A/L Students in Uva Province organized by Uva Agriculture Development Forum with the collaboration of Uva Provincial Department of Education.
6. Two-day workshop on Bio system Technology for A/L Teachers in Uva Province organized by Uva Agriculture Development Forum with the collaboration of Uva Provincial Department of Education.
7. Served as a Resource Person for the workshop on Food Technology for Public Health Inspectors in Badulla district organized by Regional Director of Health Services, Badulla.
8. Three-day workshop on Bio system Technology for A/L Students in Uva Province organized by Uva Agriculture Development Forum with the collaboration of Uva Provincial Department of Education.
9. Two-day workshop on Bio system Technology for A/L Students in Uva Province organized by Uva Agriculture Development Forum with the collaboration of Uva Provincial Department of Education.
10. Served as a resource person for the workshop on Food Technology for Public Health Inspectors in Badulla district organized by Regional Director of Health Services, Badulla.

## **13. CONSULTANCIES**

1. Consultation on packing house operations in fresh produce exportation - Vegan Lanka (Pvt) Ltd.
2. Consultation on production of RTS beverage from *Nelli* - Jay Sea Foods Processing (Pvt) Ltd.

## **14. TRAININGS AND WORKSHOPS ATTENDED**

1. Online Training Programme: Prevention of postharvest loss in the value chain of agricultural crops 4-8 July 2022 Organized by King Mongkut's University of Technology Thonburi, Bangkok, Thailand.
2. Professional Development Training on Scientific Writing and Publishing (2022).
3. Workshop on Food Storage Models Conducted by Asian Productivity Organization (2022).

4. Australia Awards Short Course Awarded in Multisectoral Approach to Nutrition and Food Security (Sri Lanka) Conducted by Griffith University, Australia (2021).
5. Virtual event on ‘Unlock with your Research Potential with IEEE Xplore’ (2021).
6. Business Incubation Process Training Manual Workshop at Uva Wellassa University (2021)
7. Professional Development Training on Use of online tools and techniques for teaching and assessments (2020)
8. Seminar on Food Quality and Safety in Food Industry organized by the Institute of Chemistry Ceylon (2020)
9. Workshop on Counselling and Mentoring for Academic Staff (2020)
10. Professional Development Training on Effective and Innovative Assessment Methods in Outcome-Based Education (2020).
11. Professional Development Training on Curriculum Mapping for Student Centered Learning (2019).
12. Consultative Workshop on Creating Conductive Learning Environment in State Universities, Organized by University Grants Commission (2019).
13. VI Postharvest Unlimited ISHS International Conference, Madrid, Spain (2017).
14. 15<sup>th</sup> International Conference on Food Processing & Technology, Rome, Italy (2016).
15. 4<sup>th</sup> International Conference on Nutrition and Food Science (ICNFS – 2015), Bangkok, Thailand (2015).
16. International symposium and Annual Meeting, A new era of biotechnology and bioeconomy, Busan, South Korea (2012).
17. International Conference on Food Factors, Taipei, Taiwan (2011).
18. Meeting of Fisheries Science Association of Korea, Bussan, South Korea (2011).
19. The 6<sup>th</sup> Asian Pacific Phycological Forum, Yeosu, South Korea (2011).
20. Green and personalized foods, International symposium and annual meeting, Daedu, South Korea (2010).
21. Annual meeting of the Korean Society of Phycology, Wando, South Korea (2010).
22. The 6<sup>th</sup> Korean Symposium of Marine Biotechnology, Jeju, South Korea (2010).
23. Workshop on Nurturing Research Culture within universities, organized by University Grants Commission.
24. National workshop on Separation Techniques in natural Product Research held at National Institute of Fundamental Studies, Kandy, Sri Lanka.
25. Workshop on Accreditation of Good Laboratory Practices in Research & Development Laboratories, organized by Sri Lanka Accreditation Board for Conformity Assessment.
26. E-Learning course on Exporting agro-food products in major global markets (phase 2), organized by Asian Productivity Organization and National Productivity Secretariat in 2008.
27. Workshop on Scientific Writing, organized by the Postgraduate Institute of Science, University of Peradeniya, Sri Lanka in 2006.
28. Workshop on HACCP, organized by Council for Agricultural Research Policy, Sri Lanka in 2005.
29. Workshop on Biotechnology, organized by Chamber of Commerce, Colombo, Sri Lanka in 2005.

## 15. **EDITOR/REVIEWER ASSIGNMENTS**

1. 7<sup>th</sup> International Research Conference (IRCUWU-2023), Uva Wellassa University, Sri Lanka.
2. Journal of Agricultural Sciences, Sri Lanka.
3. Tropical Agricultural Research & Extension.
4. 4<sup>th</sup> International Symposium on Agriculture (NSA-2021), Eastern University, Sri Lanka.
5. Editorial Board Member for the Journal of Agriculture and Value Addition (JAVA) from 2018 to 2023.
6. International Research Conference on Dry Zone Agriculture-2018, University of Jaffana, Sri Lanka.
7. Editorial Board Member for the Journal of Nutritional Dietetics & Probiotics (JNDPS).
8. Panel Member/“Sahasak Nimavum 2020” National Inventions and Innovations Competition.
9. Jury Member for Sri Lanka Inventors Commission to evaluate inventions of Uva Province in 2017.
10. 3<sup>rd</sup> Ruhuna International Science and Technology Conference (RISTCON 2016).
11. Member of the Editorial Committee – Fisheries and Aquatic Sciences (since March, 2014).
12. Member of the Technical Committee – International Conference on Nutrition and Food Science since 2015.
13. Chairman and Session Evaluator for the session Food Science & Nutrition at 08<sup>th</sup> YSF Symposium organized by National Science and Technology Commission (NASTEC) – 2019.
14. Editorial Board Member for the Proceedings of the 8<sup>th</sup> YSF Symposium Organized by National Science and Technology Commission (NASTEC).
15. Session Evaluator for the session Food Science & Nutrition at 07<sup>th</sup> Young Scientist Forum (YSF) Symposium organized by National Science and Technology Commission (NASTEC) - 2018.
16. Jury Member for Sri Lanka Inventors Commission to evaluate inventions of Uva Province in 2017.
17. Member of UWU Research Award Committee in 2016 and 2017.
18. Act as a reviewer for several indexed journals including Journal of the Science of Food and Agriculture, Journal of Applied Phycology, International Journal of Biological Macromolecules, International Journal of Food Sciences and Nutrition and Journal of Agricultural and Food Chemistry.

## 16. **SCIENTIFIC SOCIETIES MEMBERED**

1. Member of Young Scientist Forum (YSF) Steering Committee since 2018-2019
2. Member of Senior Scientist Forum (SSF) since 2020
3. Member of International Society for Horticultural Science (ISHS) (Since 2017)

17. **PERSONAL INFORMATION**

Surname : Wijesinghe  
Name : Janaka  
Gender : Male  
Date of Birth : 07<sup>th</sup> May 1976  
Marital Status : Married  
Nationality : Sri Lankan