

**Dr. V. G. G. Chandrajith**  
**Lecturer**

Department of Food Science and Technology  
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## **1. PROFILE**

I am an experienced, hardworking, independent, and confident researcher with demonstrated proficiency in qualitative and quantitative techniques in food science and technology. Expertise in natural pigments, bioactive compounds, food processing technologies, antioxidant activity, and functional foods.

## **2. EDUCATIONAL QUALIFICATIONS**

PhD in Food Science and Technology (2019 -2023) – Monash University Malaysia  
BSc (Hons.) in Food Science and Technology (2014-2017) – University of Sri Jayewardenepura, Sri Lanka

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

- Silver award, International Invention, Innovation and Technology (ITEX) 2023, Kuala Lumpur, Malaysia.
- Best oral presentation, Monash Science Symposium 2022, Monash University, Malaysia.
- Winner, Conceptia 2021, University of Sri Jayewardenepura, Sri Lanka.
- Monash University Graduate Research Excellence Scholarship for Ph. D.- tuition waiver and stipend.
- Winner of the most innovative product and the most commercially viable food product (Team member), Pro-food Pro-pack exhibition held at Bandaranaike Memorial, Sri Lanka.
- Winner of the most innovative product and the most commercially viable food product (Team member), Pro-food Pro-pack exhibition held at Bandaranaike Memorial, Sri Lanka.

## 4. PUBLICATIONS

### 4.1. Peer Reviewed Journal Articles

- **Vidana Gamage, G. C., Goh, J. K., & Choo, W. S. (2024).** Application of anthocyanins from black goji berry in fermented dairy model food systems: An alternate natural purple colour. *LWT*, 198: 115957. <https://doi.org/10.1016/j.lwt.2024.115975>.
- **Vidana Gamage, G. C., Goh, J. K., & Choo, W. S. (2023).** Application of anthocyanins from blue pea flower in yoghurt and fermented milk: An alternate natural blue colour to spirulina. *International Journal of Gastronomy and Food Science*, 37: 100957. <https://doi.org/10.1016/j.ijgfs.2024.100957>.
- **Vidana Gamage, G. C., Goh, J. K., & Choo, W. S. (2023).** Natural blue colourant preparations from blue pea flower and spirulina: A comparison stability study. *Food Chemistry Advances*, 3: 100457. <https://doi.org/10.1016/j.focha.2023.100457>.
- **Vidana Gamage, G. C., & Choo, W. S. (2023).** Thermal and pH stability of natural anthocyanin colourant preparations from black goji berry. *Food Chemistry Advances*, 2:100236. <https://doi.org/10.1016/j.focha.2023.100236>.
- **Vidana Gamage G. C., & Choo W. S. (2023).** Effect of hot water, ultrasound, microwave, and pectinase-assisted extraction of anthocyanins from black goji berry for food application. *Heliyon*, 9(3):e14426. <https://doi.org/10.1016/j.heliyon.2023.e14426>.
- **Vidana Gamage, G. C., & Choo, W. S. (2023).** Hot water extraction, ultrasound, microwave and pectinase-assisted extraction of anthocyanins from blue pea flower. *Food Chemistry Advances*, 2: 100209. <https://doi.org/10.1016/j.focha.2023.100209>.
- **Vidana Gamage, G. C., Lim, Y. Y., & Choo, W. S. (2022).** Sources and relative stabilities of acylated and nonacylated anthocyanins in beverage systems. *Journal of Food Science and Technology*, 59(3), 831-845. <https://doi.org/10.1007/s13197-021-05054-z>.
- **Vidana Gamage, G. C., Lim, Y. Y., & Choo, W. S. (2021).** Anthocyanins from *Clitoria ternatea* flower: Biosynthesis, extraction, stability, antioxidant activity, and applications. *Frontiers in Plant Science*, 12, 792303. <https://doi.org/10.3389/fpls.2021.792303>.

- **Vidana Gamage, G. C.,** Lim, Y. Y., & Choo, W. S. (2021). Black goji berry anthocyanins: Extraction, stability, health benefits, and applications. *ACS Food Science & Technology*, 1(8), 1360-1370. <https://doi.org/10.1021/acsfoodscitech.1c00203>.
- Jeyaraj, E. J., **Vidana Gamage, G. C.,** Cintrat, J. C., & Choo, W. S. (2023). Acylated and non-acylated anthocyanins as antibacterial and antibiofilm agents. *Discover Food*, 3(1), 21. <https://doi.org/10.1007/s44187-023-00062-8>.

### ***Articles in Non-Refereed Journals***

- **Chandrajith, V.,** Karunasena, D. V., & Vithanage, R. (2019). Applications of microfluidization and high-pressure processing in the food industry and the effect of them on food products. *Food and Nutrition Sciences*, 10(4), 403-411. <https://doi.org/10.4236/fns.2019.104030>.
- **Chandrajith, V.,** Karunasena, G., & Vithanage, R. (2018). Effect of non-thermal processing techniques on milk components and dairy products: Mini review. *International Journal of Food Science and Nutrition*, 3, 157-159.
- Wijerathne, P., **Chandrajith, V.,** & Navaratne, S. (2018). Controlling of post-harvest losses of selected leafy vegetables and green chillies by coating with plant mucilages. *Agricultural Research & Technology*, 6(5). <https://doi.org/10.19080/ARTOAJ.2018.16.556005>.
- Wijerathne, P., **Chandrajith, V.,** Navaratne, S., & Kodagoda, K. (2018). Analysis of chlorophyll degradation of leafy vegetables and green chillies by coating with *Terminalia arjuna* (Kumbuk) plant mucilages. *Journal of Pharmacognosy and Phytochemistry*, (7)3, 2048-2050.
- Kannangara, A., **Chandrajith, V.,** & Ranaweera, K. (2018). Comparative analysis of coconut water in four different maturity stages. *Journal of Pharmacognosy and Phytochemistry*, (7)3, 1814-1817.
- Herath, H., **Chandrajith, V.,** & Ranaweera, K. (2018). Evaluation and comparison of the physicochemical properties of different varieties of citrus species, *International Journal of Food Science and Nutrition*, 3, 29-34.
- Karunasena, G., **Chandrajith, V.,** & Navaratne, S. (2018). Antioxidant capacity and total phenol content of peanut butter fruit (*Bunchosia armenica*). *Journal of Pharmacognosy and Phytochemistry* E-ISSN: 2278-4136, 7, 343-346

- Manokaran, S., Jayasinghe, M., Senadheera, A., Gunathilaka, S., Kalina, S., **Chandrajith, V.** (2018). Determination of glycaemic responses of low fat milk incorporated with whey proteins and oats powder. *Journal of Clinical Nutrition and Dietetics*, 4, 2-8. <https://doi.org/10.4172/2472-1921.100070>.

#### 4.2. Abstracts/Extended Abstracts

- **V G G Chandrajith**, R A U J Marapana. (2018), Physicochemical characters of stem exudates of *Lannea coromandelica* and *Mangifera indica* and its application as a natural fruit coating, International Research Symposium Uva Wellassa University, Pg 307.
- R. Uthayakumar, M.P.M. Arachchige, **V.G.G. Chandrajith\***, development of nectar from bael (*Aegle marmelos* L.) fruit and evaluation of its physicochemical, nutritional, and quality parameters, presented at National Symposium of Agriculture and Life Sciences'25 on 23<sup>rd</sup> January 2025 @ Uva Wellassa University, Badulla, Sri Lanka, pp 168.
- U.G.K. Chethana, T.M.S.B. Thennakoon\*, **V.G.G. Chandrajith**, Effect of different drying conditions on phytochemical content and antioxidant activity of curry leaves (*Murraya keonigii*) collected from dry and wet zone areas of Sri Lanka, presented at National Symposium of Agriculture and Life Sciences'25 on 23<sup>rd</sup> January 2025 @ Uva Wellassa University, Badulla, Sri Lanka, pp 193.

#### 4.3. Scientific Presentations

- Monash Science Symposium, Monash University Malaysia, 2022. Oral presentation entitled "Extraction of anthocyanins from black goji berry (*Lycium ruthenicum*): Potential natural food colourant".

#### 4.4. Theses/Dissertations

- PhD dissertation: Anthocyanins from blue pea flower (*Clitoria ternatea*) and black goji berry (*Lycium ruthenicum*): Potential natural food colourants.
- BSc dissertation: Physicochemical characters of stem exudates of *Lannea coromandelica* and *Mangifera indica* and its application as a natural fruit coating.

### 5. THESES SUPERVISION

- BSc Undergraduates theses: 5 (in year 2024)

### 6. TEACHING CONTRIBUTIONS

- Functional Food and Nutraceuticals, Biochemistry, Food Chemistry, Food Packaging, Food Process Engineering, Spice Technology, Agricultural Food Processing.

## 7. WORK EXPERIENCE

Position	Institution	Duration
Lecturer	Uva Wellassa University	Since January 2024
PhD Candidate/Research Assistant/Teaching Assistant	Monash University Malaysia	December 2019-August 2023
Teaching Assistant and Temporary Demonstrator	University College Ratmalana	February 2019-September 2019
Teaching Assistant and Temporary Demonstrator	University of Sri Jayewardenepura	January 2018-December 2018

## 8. OTHER POSITIONS HELD

- Vice president of Monash University Postgraduate Association (MUPA) in 2022.
- International student representative of Monash University Postgraduate Association (MUPA) in 2021.
- Venues and facilities manager, Monash Mini Science series in 2022.
- Venues and facilities manager, Monash Science Symposium in 2022.
- Member of the Association of Food Science and Technology (AFST), Faculty of Applied Sciences, University of Sri Jayewardenepura (2014 - 2017).
- Track coordinator, Food Science and Bioprocessess track, IRCUWU-2024.
- Track coordinator, Food Science and Technology track, NSALS25.
- Co-coordinator of Explore Food Club, Uva Wellassa University.

## 9. RESOURCE PERSON

- Served as a resource person for the two-day training workshop on “Food Dehydration Techniques” for small and medium-scale enterprises in Uva province.

## 10. EDITOR/REVIEWER ASSIGNMENTS

- Reviewer of the Journal of Agriculture and Value Addition, Uva Wellassa University

## 11. PERSONAL INFORMATION

- Surname: Vidana Gamage
- Name: Gayan Chandrajith
- Gender: Male
- Date of birth: 19.03.1993
- Marital status: Married
- Nationality: Sri Lankan