



Ms. Dineshka Priyangani

Research Technologist
Food Technology Section

Qualifications	National Diploma in Technology, Institute of Technology University of Moratuwa (2008) Postgraduate Diploma in Manufacturing Management, Faculty of Graduate Studies, University of Colombo (2014)
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Specialized Fields	Chemical and Process Engineering Technology
Interest Areas	R & D related to food processing Thermal process technology Food analysis
Publications and communications	<ol style="list-style-type: none">1. R.C. Pitipanaarachchi, F.F. Mohomed, K.Aponso, D. Priyangani, D. Jayawardhana, A.A.G. Madurakanthi, P. Rathnayake, I.G.N. Hewajulige and M.A.J. Wansapala (2017). Development of Gamma Irradiated Ready to Eat Food to Use in Disaster Relief and Emergency Conditions. 3rd Biennial Symposium, Industrial Technology Institute, Sri Lanka.2. Hewajulige, I.G.N., Pitipanaarachchi, R.C., Priyangani, D., Jayawardhana, D., Gunawardhana, K.V.T., Madurakanthi, A.A.G., Rathnayake, P. (2018) Food preservation via irradiation technology to combat with climate change related food security", 2nd International conference on climate change, Pp 41.3. H.M.T. Herath, K.M. Bhagya Shanaki, Dineshka Priyangani and M.S.W. De Silva(2018). Formulation and physico-chemical properties of dietary fiber enhanced low glycemic multi-grain noodles for adults using locally available cereals and legumes. Research Journal of Chemical Science 8(4), 1-9.4. Gunawardhana K.V.T., Jayamanne J.M.N.T., Nilukshi D.A.V., Priyangani A.W.D., Samaranayake M.D.W. and Liyanage S.L. (2019). Development of Olu seed (<i>Nymphaeapubescens</i> Wild) incorporated food products and evaluation of nutritional, functional and sensory properties, <i>Proceedings of 4th Biennial Research Symposium</i>, Industrial Technology Institute, Sri Lanka.
Major Projects Undertaken	<ul style="list-style-type: none">• Development of process technology of instant rice• Development of high protein high energy cereal bar• Development of process technology of French fries using local potato varieties