

## Ms. D. A. Vajira Nilukshi

Research Scientist Food Technology Section

| Qualifications               | B.Sc.(Sp) in Food Science & Technology(University of Sri Jayewardenepura,2010)  |
|------------------------------|---|
| Contacts                     | Tel: 0776490232 Email: <u>vajira@iti.lk</u>   |
| Specialized Fields           | Food Science and Technology<br>ISO 17025:2017 Quality Management System implementation and Auditing<br>ISO 9001:2015 Quality Management System Implementation and Auditing  |
| Interest Areas               | Cereal based Products Development<br>Cereal Technology<br>Spices Processing<br>Osmotically dehydrated products processing<br>Ready to eat Bottled products processing   |
| Publications                 | <ol> <li>Abstracts</li> <li>Rajawardana D.U, Hewajulige I.G.N, Nanayakkara and D.A.V.Nilukshi (2017). Safety assessment and antibiotic susceptibility of potentially probiotic yeasts isolated from dairy sources of Sri Lanka. Extended Abstracts of FoodTechno 2017 (Innovation to Application), 03rd Annual Research Sessions of IFSTSL, BMICH, Colombo, Sri Lanka, pp 1-5.</li> <li>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 (Nymphaeapubescens Wild) incorporated food products and evaluation of nutritional, functional and sensory properties, Proceedings of 4th Biennial Research Symposium, Industrial Technology Institute, Sri Lanka.</li> </ol> |
| Major Projects<br>Undertaken | <ul> <li>Development and nutritional analysis of water lily seeds incooperated food products (Food Bar, String hopper flour)</li> <li>Development and nutritional analysis of Multigrain String Hopper flour mixture.</li> <li>Development of snack products with local potato varieties (Potato chips, French fries)</li> </ul>  |