A.M.C.U. Binduhewa

Research Scientist

food Technology Section

Qualifications	M Sc Food Science & Technology (University of Sri Jayewardenepura, 2008) B Sc Agriculture Honours (University of Peradeniya, 2005)
Contacts	Tel: 0094 112 797343 Email: udayani@iti.lk
Specialized Fields	Food Science and Technology Agriculture ISO 9001:2015 Quality Management System auditing
Interest Areas	Food product formulation including functional food, novel food processing techniques, food legislations, food quality assurance
Publications and communications	1. Kathirgamanathar S., Abeysekera W.P.K.M, Weerasinghe D.M.K.P., Ranasinghe P. and **Binduhewa A.M.C.U.** (2018). Antioxidant, anti-amylase and lipid lowering potential of leaves of *Aporosa lindleyana* Baill. (Kebella). Sri Lankan Journal of Biology 3(1): 1-10. 2. **Binduhewa U.** and Negi P.S. (2014). Efficacy of cinnamon oil to prolong the shelf-life of pasteurized acidified ambient stored papaya pulp. Acta Alimentaria, 43(3): 378-386. 3. **Binduhewa A. M. C. U.,** Ranasinghe P., Hewajulige I. G. N., Abeysekera W. K. S. M., Suwandarathne S.H.N.T., Perumpuli B. (2018). A bioactive carbonated beverage of Thebu (*Costus speciosus*) extract. Proceedings of Asian Symposium on Medicinal Plants, Spices and Other Natural Products XVI. Pp 97. 4. **Binduhewa A.M.C.U.**, Ranasinghe G.G.S. and Arampath P.C. (2018). Development of low calorie, vegan gummy candy using isomalt and gellan gum and quality evaluation. Proceedings of Sri Lanka Association for the Advancement of Science. Pp 16 5. Kathirgamanathar S., Abeysekera W.P.K.M, **Binduhewa A.M.C.U.,** Ranasinghe P. and Peiris M.D.P.M. Development of antioxidant rich ready to serve drink from *Aporosa lindleyana* Baill. (Kabella). 3rd Biennial Research Symposium 2017. 6. Kathirgamanathar S., Abeysekera W.P.K.M, **Binduhewa A.M.C.U**., Ranasinghe P. and Peiris M.D.P.M. *Aporosa lindleyana* Baill. (Kabella) tea: An alternative to Green tea. Proceedings of Annual Sessions of Sri Lanka Association for the Advancement of Science 2017. 7. Suwandarathna S.H.N.T., Ranasinghe P., **Binduhewa U.** and Perumpuli B (2015). Evaluation of antioxidant activities of thebu (*Costus speciosus*) rhizome and leaves. Ruhuna International Science and Technology Conference Research Symposium 2016, University of Ruhuna.

	8. Silva A.Y.S.L, **Binduhewa A.M.C.U** and Subodinee A.A.M (2014). A Study to Recruit and Train the Product Oriented Sensory Panel. Proceedings of International Conference for multidisciplinary Approaches (iCMA) 2014 of University of Sri Jayewardenepura. 9. Binduhewa A.M.C.U. and Hewajulige I.G.N. (2013). Application of sulphur dioxide, pasteurization and low temperature storage for shelf life extension of amla (*Phyllanthus emblica* Linn.) pulp. Proceedings of Industrial Technology Institute Annual Research Symposium 2013. 10. De Silva A.S.K., Binduhewa A.M.C.U. and Wijeratne V. (2010). Development of methods for organic processing of pulp of papaya, banana and pineapple. International Symposium 2010-Faculty of Agriculture, University of Ruhuna, Sri Lanka. pp 115-116. 11. Rathnayaka W.G.K.M.S., Binduhewa A.M.C.U. and Wansapala M.A.J. (2010). Development of a passion flavoured ready to serve chilled tea drink. Proceedings of Annual Sessions of Sri Lanka Association for the Advancement of Science. pp 132.
Major Projects Undertaken	• **Principal Investigator**-Technological optimization and shelf life studies of processed and refrigerated coffee-milk beverage. 2018-2019 • **Principal Investigator** -Formulation of ready-to-drink beverage and herbal tea with Thebu (*Costus speciosus*) and evaluation of bioactivity. 2013-2015 • **Co-Researcher-**Application of cinnamon essential oil as an antimicrobial agent to extend shelf life of pasteurized papaya (*Carica papaya* L.) pulp, 2011..Joint CSIR/CFTRI (Diamond Jubilee) - NAM S&T Centre Fellowship, CFTRI, Mysore, India • **Co-Researcher-**Development of a low calorie beverage with nelli (*Phyllanthus emblica* L.) and the best economical and protective storage method for nelli pulp 2008 • **Co-Researcher**-Development of a solar dehydrated product with *Pleurotus ostreatus* (American oyster mushroom) 2004-2005