



PROF. (Ms.) ILMI G. N. HEWAJULIGE

**Director General / CEO
(Research Professor)**

Qualifications

Educational:

BSc. Hon. - Agriculture (University of Peradeniya, 1992) - Second class upper
MPhil - Postharvest Biology and Technology (University of Colombo, 2001)
PhD - Postharvest Biology and Technology (University of Colombo, 2008)
Postdoctoral (JSPS) Research Fellow (National Food Research Institute, Japan, 2010-2012).
Research Fellow (JAICA, Japan, 2002 - 2003)
Research Fellow (Mann Lab, University of California Davis, USA, 2004)

Professional:

- Research Professor, Designation offered by ITI in 2018.
- Fellow Biologist -designations offered by the Institute of Biology (IOB), Sri Lanka.
- Chartered Biologist- designations offered by the Institute of Biology (IOB), Sri Lanka.
- Fellow member Institute of Food Science and Technology, Sri Lanka.
- Food Safety Management Systems Auditor/ Lead Auditor (ISO 22000 - 2005) trained by the Nigel Bauer & Associates, UK.
- Quality management systems expert: ISO 9000, ISO 22000, Global GAP, GMP, HACCP and GHP.
- Advance International Training on Quality infrastructure for food safety by NFA (National Food Agency) and Swedac (Swedish Board for Accreditation and Conformity Assessment), Sweden.
- Management System Certification auditor (trainee) - PAC ISO/IEC 17021-1, by Sri Lanka Accreditation Board (SLAB)
- National Marketing and Value Chain Specialist- A designation offered by FAO (Food & Agriculture Organization), Sri Lanka from 01 February to 30 May 2022.

Contacts

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Specialized Fields	<ul style="list-style-type: none"> • Postharvest Biology / Postharvest Pathology / Postharvest Physiology Postharvest Biotechnology and Postharvest Technology of fruits and Vegetables • Food Safety and Quality Management in supply chains • Food Technology, Food Microbiology
Interest Areas	<ul style="list-style-type: none"> • Minimizing postharvest loss of fresh produce including methods of biological based disease control and maintenance of quality. • Development of protocols for storage and transportation of perishables e.g., for supermarkets, hotels and export. • Food Processing and health food product development. Quality management in food industry (GMP, HACCP, ISO 22000 etc.) • Food Irradiation Technology, Food product development, Emergency food development, Dairy Technology and Probiotics.
Awards	<p>Presidential Awards Presidential award for scientific research publications in 2003 Presidential award for scientific research publications in 2005 Presidential award for scientific research publications in 2006 Presidential award for scientific research publications in 2009</p> <p>National Awards</p> <ul style="list-style-type: none"> • NASTA Award 2018 - National Science and Technology Award for "Excellence in international collaboration for advancement of S&T 2018 awarded by the NSF, Sri Lanka- IDRC project team- Ilmi Hewajulige (PI), Shanthi Wilson, Yoga Milani, Nisala Gunesekara, Shiranthi Perera, Dineth Samarawickrama, Aunura Sooriyarachchi and Manori Wijemanna. • National Inventors Awards 2018, Gold medal for ‘Bio wax’ formulation at Sahasak Nimavum Inventors exhibition/National Inventors Day– Nisala Gunesekara, Shanthi Wilson, Ilmi Hewajulige, Shiranthi Perera. • National Inventors Awards 2019, Gold medal for ‘Aloe-vera ready to serve beverage’ formulation at Sahasak Nimavum Inventors exhibition/National Inventors Competition, Commercialized product category. • National Award for Excellence in Agricultural Research 2019- 1st place in nn plantation crops category –awarded by CARP (Council for Agricultural Research Policy) - IDRC project team- Ilmi Hewajulige (PI), Shanthi Wilson, Yoga Milani, Nisala Gunesekara, Shiranthi Perera, Dineth Samarawickrama, Aunura Sooriyarachchi and Manori Wijemanna. <p>Other awards</p> <ul style="list-style-type: none"> • Best Scientific Publication Award- ITI 50th anniversary celebrations- 2005 • Best Presentation Award– 18th Annual congress of PGIA-2006- Food and Nutrition session • Presidential Scholarship Award 2001-2002 – short term training at the University of California Davis, USA • GRC Post Graduate Research Award –2008 – by the Sri Lanka Association of

	<p>the Advancement of Science (SLAAS), Sri Lanka</p> <ul style="list-style-type: none"> • JSPS Postdoctoral Fellowship Award 2010 - to conduct 2 year research in Japan • NRC merit award for scientific research publications in 2014 • Best Presentation Award 2018- 2nd International Climate Change Conference 2018- Climate Change and Technology session award • Best commercialized Technology -2019 – Aloe-vera ready ready-to-serve drink. ITI 4th Biennial Research Symposium • Best Innovative Technology -2018 – Bio wax formulation- ITI 4th Biennial Research Symposium • Best Innovative R&D project of the biennium 2018-2019 - IDRC Canada funded project team.
<p>Publications</p>	<p>Publications in indexed journals SCI and SCI expanded / High impact factor journals- 12</p> <ul style="list-style-type: none"> • Hewajulige, I.G.N, Wilson Wijeratnam, R.S., Wijesundera, R.L. C. and M. Abeysekere 2003. Fruit calcium concentration and chilling injury during low temperature storage of pineapple. <i>Journal of the Science of Food and Agriculture</i>, 83: 1451-1454, https://doi.org/10.1002/jsfa.1556 (SCI Journal) • R.S. Wilson Wijeratnam, I.G.N. Hewajulige and N. Abeyratne 2005. Postharvest hot water treatment for the control of Thielaviopsis black rot of pineapple. <i>Postharvest Biology and Technology</i>, 36:3, 323-327. DOI: 10.1016/j.postharvbio.2005.01.003. (SCI Journal) • Hewajulige, I.G.N, Wilson Wijeratnam, R.S., and Wijesundera, R.L. C. 2006. Pre- harvest application of calcium to control black heart disorder in Mauritius pineapple during low temperature storage. <i>Journal of the Science of Food and Agriculture</i>, 86 (3): 420-424 https://doi.org/10.1002/jsfa.2361 (SCI Journal) • Hewajulige, I.G.N, Sultanbawa, Y., Wilson Wijeratnam, R.S., and Wijesundera, R.L.2009. Mode of action of chitosan coating on anthracnose disease control in papaya. <i>Phytoparasitica</i> . 37(5): 437-444. DOI: 10.1007/s12600-009-0052-5. (SCI Journal) • Thammawong M, Orikasa T., Umehara H, Hewajulige I.G.N, Kaneta T, Nakamura N, Ito Y., Nakano K.& Shiina T (2014). Modling of the respiration rate and gene expression patterns of cabbage in response to mechanical impact stress using a modified Weibull distribution. <i>Postharvest Biology and Technology</i>, 96, 118-127. (SCI Journal) • Hewajulige, I.G.N, Sultanbawa, Y., Wilson Wijeratnam, R.S., and Wijesundera, R.L.C.2009. Effect of irradiated chitosan treatment on storage life of fruits of two commercially grown papaya (<i>Carica papaya</i> L.) varieties. <i>Journal of National Science Foundation Sri Lanka</i>. 37(1): 61-66 DOI: 10.4038/jnsfsr.v37i1.458. (SCI Journal – Expanded web) • W.A.H. Champa, Nisala Gunasekera, Wijeratnam S. Wilson, I.G.N. Hewajulige, W.M.S.S.K. Weerasinghe & B.A.M.S. Kumara (2019):

Postharvest Treatment of Cinnamon (*Cinnamomumzeylanicum*) Bark Oil and Hexanal Incorporated Bio-Wax Maintains Quality and Extends Marketable Life of Lime (*Citrusaurantifolia* Swingle), International Journal of Fruit Science, DOI: [10.1080/15538362.2019.1597823](https://doi.org/10.1080/15538362.2019.1597823) (SCI Journal – Expanded web).

- Deepani Upeka Rajawardana, Pasan Chinthana Fernando, Patrick J. Biggs, **Ilmi Ganga Namali Hewajulige**, Chandrika Malkanthi Nanayakkara, Saumya Wickramasinghe, Xiao Xiao Lin, Lorraine Berry (2022). An insight into tropical milk microbiome: Bacterial community composition of cattle milk produced in Sri Lanka, International Dairy Journal 126, 105266 <https://doi.org/10.1016/j.idairyj.2021.105266>.
- Maheshika Dilrukshi Jayasinghe, Samantha Sanath Kumara Madage, **Ilmi Ganga Namali Hewajulige**, Thalawatthe Muhandiramalage Dilini Ayesha Jayawardana, Anupama Prabashini Halmillawewa, and Divisekera Mudiyansele Wasundara Devanmini Divisekera (2022), Identification of Potentially Hazardous Microorganisms and Assessment of Physicochemical Deterioration of Thermally Processed King Coconut (*Cocos nucifera* var. *aurantiaca*) Water under Different Processing Conditions in Sri Lanka, Journal of Food Quality, 6752088, <https://doi.org/10.1155/2022/6752088>
- Madara Dilrukshi Wijesekera Samaranayake, Walimuni Kanchana Subhashini Mendis Abeysekera, **Ilmi Ganga Namali Hewajulige**, Hewa Pathiranage Preethi Sudarshana Somasiri, Kariyawasam Ranaweera Ranjith Mahanama, Dassanayake Mudiyansele Jayantha Bandara Senanayake, Galbada Arachchige Sirimal Premakumara (2022). Fatty acid profiles of selected traditional and new improved rice varieties of Sri Lanka. Journal of Food Composition and Analysis. 112, 104686. <https://doi.org/10.1016/j.jfca.2022.104686>
- MD Jayasinghe, MMNP Gunasekara, MGDS Perera, KDSM Karunarathna, GU Chandrasiri and **IGN Hewajulige** (2023). Study on compositional changes of king coconut (*Cocos nucifera* var. *aurantiaca*) water and kernel during maturation and evaluation of optimum quality characteristics targeting commercial applications. J.Natn.Sci.Foundation Sri Lanka 2023 51 (2): 273 – 285 DOI: <http://dx.doi.org/10.4038/jnsfsr.v51i2.11127>
- Nalin N. Wijayawardene, Shalini Rajakaruna, Dong-Qin Dai, Sandhya Jayasekara, Lakshan Warnakula, Kahandawa G.S.U. Ariyawansa, Eustace Y. Fernando, Primali Jayasekera, Samantha C. Karunarathna, Darshani Singhalage, Kanishka Ukuwela, R.G. Udeni Jayalal, R.P. Prabath K. Jayasinghe, Chaminda K. Muthumala, Sumedha Madawala, **Ilmi G.N. Hewajulige**, Deepani U. Rajawardana, Aseni Ediriweera, Surani Ediriweera, Deepani Alawathugoda, K.M. Wathsala Rajawatta, Xing-Chen Jin, EP Saman Chandana, Chandrika Nanayakkara and Siril Wijesundara (2022). Necessity of a National Fungarium and a Culture Collection for Fungi in Sri Lanka. Chiang Mai J. Sci. 49(2): 248-271. <https://doi.org/10.12982/CMJS.2022.027>

Publications in other international peer reviewed journals -16

- Wilson Wijeratnam, R. S., Abeysekere, M. and **Hewajulige, I.G.N.** 1997. Studies on the controlled atmospheric storage of Mauritius variety pineapple. *Acta Horticulture*, 425: 581-586.
- R.S. Wilson Wijeratnam, **I.G.N. Hewajulige**, R.L.C. Wijesundera, M. Abeysekere. 2006. Fruit calcium concentration and chilling injury during low temperature storage of pineapple. *Acta Horticulturae*, 702: 203-208.
- R. S. Wilson Wijeratnam, **I.G.N. Hewajulige** and M. G.D.S. Perera, 2006. The control of Black Rot disease and the application of novel wax formulation for extending storage life of pineapple. *Acta Horticulturae*, 185-189.
- R.S. Wilson Wijeratnam, V. Jeyachandran, K. Karunanithy, **I.G.N. Hewajulige** and M.G.D.S. Perera. 2006. Extending storage life of King Coconut, *Cocos nucifera var,auranta*. *Acta Horticulturae*, 712 : 407-411.
- **I. G. N. Hewajulige**, D. Sivakumar., Y. Sultanbawa , R.S. Wilson Wijeratnam and R.L.C. Wijesundera. 2007. Effect of Chitosan Coating on the control of anthracnose and overall quality retention of papaya (*Carica papaya* L.) during storage. *Acta Horticulturae*, 740, 245-250.
- **Hewajulige, I.G.N**, Perera M.G.D.S. and Wilson Wijeratnam, RS. 2009. Efficacy of irradiated chitosan in controlling papaya anthracnose relative to other recommended postharvest treatments. *Acta Horticulturae*, 837: 199-204.
- Apinya Chudhangkura, **Ilmi G.N. Hewajulige** and Takeo Shiina. 2011. Quality of minimally processed pumpkin under selected modified atmosphere packaging. *Agriculture Science Journal*, 42:1, 639-642 (in Thai language).
- Thamwong M, **Hewajulege IGN**, Kaneta T, Nakamura N, Ito Y & Shiina T (2012) The calmodulin-encoding gene *BoCam1*: A sensitive wound-responsive gene in cabbage. *Food Preservation Science*, 38:5, 277-283.
- **Hewajulige, I.G.N.**, Wilson Wijeratnam, R.S., Perera, M.G.D.S. and Fernando, S.A. (2015). Extending storage life of commercially important tropical fruits using bio- waxes. *Acta Horticulturae* , 1091:283-289.
- S.G.L.I. Nuwanthi, S.S.K. Madage, **I.G.N. Hewajulige**, R.G.S. Wijesekera (2016). Comparative study on organoleptic, microbiological and chemical qualities of dried fish, Goldstripe Sardinella (*Sardinella gibbosa*) with low salt levels and spices, *Procedia Food Science*, 6. pp 356 – 361.
- Milani, M.D.Y., Samarawickrama, D.S., Wijeratnam, R.S.W. and **Hewajulige, I.G.N.** (2020). Production and commercialization of eco friendly packaging material for transportation of fruits and vegetable. IV International Conference on Postharvest and Quality Management of Horticultural Products of Interest for Tropical Regions. *Acta Horticulturae*. 59-63.
- **I. G. N. Hewajulige**, R.S. Wilson Wijeratnam, M.M.N.P Gunesekara¹, R.M.S.I Gunethilaka, M.G.D.S. Perera, G. Paliyath and S. Jayasankar (2018). Pre-harvest 'Tree Fresh' spray treatment reduces disease incidence

and extends the harvesting season of Mango var. TJC grown in Sri Lanka, *Acta Horticulturae*. 1201. 49-54.

- R. S. Wilson Wijeratnam, K. Fernando, **I.G.N. Hewajulige** (2018). Models Adopted for Commercializing new Postharvest Technology for minimizing post-harvest loss of Fruits in Sri Lanka. *Acta Horticulturae*. 1201, 177-182.
- M.M.N.P Gunsekara, R.S. Wilson Wijeratnam, M.G.D.S. Perera, **I G N Hewajulige**. G. Paliyath and S. Jayasankar (2018). Extending storage life of Mango (*Mangifera indica* L.) using a new edible wax formulation incorporated with hexanal and cinnamon bark oil, *Tropical Agriculture*. 95, (Special Issue) 1, 97-110.
- D. S. Samarawickrama¹, M.D.Y. Milani¹, P.S.D. Perera¹, H.D. Weeratunge, R.S. Wilson Wijeratnam, D.P. Dissanayake, **I.G.N. Hewajulige**, L.T. Lim, G. Paliyath and J. Subramanian, (2018). A hexanal incorporated composite material (HICM) made of banana fibre and polymers extends storage life of mango fruit, *Tropical Agriculture*., 95, (Special Issue) 1, 111-119
- R. S. Wilson Wijeratnam, Karin Fernando, Elizabeth Finnis, M E P Ranmuthugala, **I G N Hewajulige**, Jayasankar Subramanian (2019). Reflections on Moving Agricultural Research from Laboratory to Farm. EPW, Economic & Political Weekly, 41, 36-

Invited Review papers in international / local journal: 03

- **Ilmi G.N. Hewajulige**, Shanthi Wilson Wijeratnam. 2010. Alternative Postharvest treatments to Control Anthracnose Disease in Papaya during Storage. In: Sivakumar D. (Ed.) New trends in Postharvest Management of Fresh Produce II. Fresh Produce 4 (Special Issue), 15-20.
- **I.G.N. Hewajulige** and H.D.S.R. Premaseela (2020). Fruit ripening: Importance of artificial fruit ripening in commercial agriculture and safe use of the technology for consumer health, Sri Lanka Journal of Food and Agriculture, 6(1): 57-66.
- Maheshika D. Jayasinghe and **Ilmi G. N. Hewajulige** (2021). King coconut - The golden nut of Sri Lanka, Sri Lanka Journal of Food and Agriculture, 7(1): 9-12.

Publications in local peer reviewed journals -05

- **I.G.N. Hewajulige**, D. Sivakumar, Y. Sultanbawa, R.S. Wilson Wijeratnam and R.L.C. Wijesundera. 2006. Effect of Chitosan Coating Postharvest life of Papaya (*Carica papaya* L.) var. Rathna grown in Sri Lanka. *Tropical Agricultural Research* Vol. 18, 135-142.
- D.U. Rajawardana, **I.G.N. Hewajulige**, C.M. Nanayakkara, S.K.M.R.A. Athurupana and T. Madhujith (2018). Preliminary Evaluation of Probiotic Potential of Yeasts Isolated from Bovine Milk and Curd of Sri Lanka. *Tropical Agricultural Research* Vol. 30 (3): 27– 41.
- Comestor, K.G.R.F., Rupasinghe, A.D.J., Deshapriya, A.L., **Hewajulige, I.**, Divisekera, W., Madage, S.S.K., Walliwala, S. and Binduhewa, U.

(2020). Impact of three hour power discontinuation of refrigerators on microbiological stability of food. *R & D Journal Ceylon Electricity Board*, pp. 23-26

- D.L.D.A.S. Premasiri, D.U. Rajawardana, D.C. Mudannayake and **I.G.N. Hewajulige** (2021). Isolation, Characterization and Identification of Industrially Beneficial Probiotic Lactic Acid Bacteria from Goat Milk, *The Journal of Agricultural Sciences - Sri Lanka*, 369-382.
- Chandimala, U. R., Rajawardhana, D. U., Liyanage, P. L. N., & Hewajulige, I. G. N. (2022). Isolation and Characterization of Yeasts from Locally Available Foods. *Journal of Agro-technology and Rural Sciences*, 2(2), 17–22. DOI: <http://doi.org/10.4038/atrsj.v2i2.43>

Text Books / Book Chapters / Reports published -08

- **Ilmi Hewajulige** (2012). Anthracnose and storage life of papaya using chitosan. Lab Lambert Academic Publishing, Deutschland, Germany (Book)
- **Hewajulige I.G.N.**, Wilson Wijeratnam R.S., Shiina T. (2014) Book chapter on Chitosan, a potential antifungal compound to control anthracnose disease in papaya in *Biological Controls for Preventing Food Deterioration*, Neeta Sharma (ed.). Wileys Blackwell, UK.
- **Hewajulige I. G. N.** and R.L.C. Wijesundera (2014). “*Thieviopsis paradoxa*, *Thieviopsis basicola*” in *Postharvest Decay, Control Strategies* , Silvia Bautista Banos (ed). Elsevier, USA.
- **Hewajulige I.G.N.**, Dhekney S.A. (2016) Papayas. In: Caballero, B., Finglas, P., and Toldrá, F. (eds.) *The Encyclopedia of Food and Health* vol. 4, pp. 209-212. Oxford: Academic Press.
- **Hewajulige, I.G.N.**, Samarajeewa, U., 2016. Food Regulations and Enforcement in Sri Lanka. Reference Module in Food Sciences. Elsevier, pp. 1–7. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.21161-X>
- **Hewajulige, Ilmi Ganga Namali**, Ramola Shanthi Wilson Wijeratnam and Margaret Jesang Hutchinson (2019). Papaya. In: *Postharvest Biology and Nano-Technology*, Eds: G. Paliyath, Subramanian J, Loong-Tak L., Handa A., Mattoo A. pp 199-214. John Wiley & Sons, USA.
- M.H. Tharika Dilhari and **Ilmi G. N. Hewajulige** (2021). Chitosan: An Antifungal Coating to Reduce Pre- and Postharvest Diseases of Fruits and Vegetables. In: *Bio-Management of Postharvest Diseases and Mycotoxigenic Fungi*. Eds: Neeta Sharma and Avantina S. Bhandari, pp 57-70. CRC Press, Taylor and Francis Group, LLC, USA.
- **Hewajulige I. G. N.**; Somasiri H. P. P. S.; Liyanaarachchi, G. V. V.; Rajawardana, D. U.; Madage, S. S. K.; and Jayasinghe, M. D. 2022. Postharvest Losses, Food Safety and Value Chain of Fruit and Vegetables in Sri Lanka for the Fruit and Vegetables for Sustainable Healthy Diets Initiative. Washington, DC: International Food Policy Research Institute (IFPRI). <https://hdl.handle.net/10568/128530>

Communications

More than 120 International and Local Communications

Major Projects Undertaken

Competitive International Grants:

- **Principal Investigator**, IDRC project (2014-2018) -Enhancing preservation of fruits using Nano Technology (Collaborative project with India, Canada, Kenya, Tanzania and Trinidad).
- **Co-researcher**, IDRC funded project (2012-2014)- Enhanced preservation of fruits in South Asia. (Collaborative project with India and Canada).
- **Co-researcher**, USAID Hort CRISP (2010-2011), Biological based Postharvest quality maintenance and diseases control for Mango and Papaya.
- **Co-researcher**, JSPS funded project (2010-2012)- Optimization of Chitosan coating for papaya based on Biotic and Abiotic effects (Collaborative project with Japan –Postdoc.).
- **Lead Scientist, WP4 Sri Lankan Team** – (2022-2025) FRESH – Fruits and Vegetables for Sustainable Healthy Diet, a 4 country collaborative project where as the main focal point University of Sydney, Australia.

Other International projects

- **National Project Coordinator (PI)**, IAEA Project (2014-2016) - Supporting Food Irradiation technology to ensure the safety and quality of meals for Immuno- compromised patients and other target groups.
- **National Project Coordinator (PI)**, IAEA Project (2015-2018), Strengthening adaptive climatic strategies for food security through the use of food irradiation.
- **Co- researcher**, IAEA Project (2020-2023) - Promoting Food Irradiation by Electron Beam and X Ray Technology to Enhance Food Safety, Security and Trade .
- **Project Coordinator / Co-PI**: IFC funded project (2022-2025) - Expanding Ceylon Cinnamon Exports via Research, Development & Innovation for quality improvement, funded by the International Finance Corporation (IFC) Funded Project

Competitive local Grants – from NSF, CARP, NAC funds

- **Co-researcher**, CARP project (1994-1996)- Extending the storage life while maintaining postharvest quality of pineapple and Banana with special reference to modified and controlled atmosphere storage.
- **Co-researcher**, NSF project (1997-2000)- The testing of specific pre and post harvest treatments for reducing the incidence of chilling injury in pineapples.
- **Co-researcher**, CARP project (2001-2003) - Development of low cost continues and dehydrated fruit products.
- **Co-researcher**, NAC project (2004- 2005)- Testing of new Technology for sustainable Sea Shipment of Fresh Pineapple.
- **Co-researcher**, AEA of Sri Lanka (2007 – 2008)- Irradiation Technology for Socioeconomic Development.
- **Principal Investigator**, CARP Project (2003-2004) - Effect of Chitosan (*N,O*- Chitosan) coating and salts of carbonic acids on the control of

anthracnose and retention of overall quality of papaya during storage.

- **Principal Investigator**, AEA of Sri Lanka (2009-2010)- Radiation Processed natural polymers for Agriculture and Environment.
- **Principal Investigator**, NSF Funded Project (2013-2015) - Value addition to fruits and vegetables by clarifying, concentrating and separation of bio active components using membrane filtration technology and process modeling.
- **Principal Investigator**, NSF Funded Project (2016 – 2019) - Biodiversity and technological potential of micro-flora from Selected Sri Lankan dairies.
- **Principal Investigator**, Ministry of Science and Technology funds (2019-2021). Enhancing the nutritional status of people by introducing healthy food products from Jack, Pumpkin, Banana and Fish while reducing postharvest losses of these commodities.
- **Principal Investigator**, Proper Packaging Solutions to Support the Existing Packaging Issues of Sri Lanka's Food Industry (Postharvest Loss Reduction and Food Packaging Solutions)- (October 2022 – March 2023), funded by the Ministry of Industries, Sri Lanka.

Local Grants – from ITI Treasury funds

- **Co-researcher**, ITI-Treasury Grant (2008)- Effective utilization of ginger.
- **Co-researcher**, ITI-Treasury Grant (2015- 2016) - Development of Functional bread.
- **Co-researcher**, ITI-Treasury Grant (2006- 2009) Minimizing postharvest losses of Fresh fruits via the application of non chemical procedures and generally regarded as safe compounds (GRAS).
- **Principal Investigator**, ITI-Treasury Grant (2006)-Effect of irradiated chitosan on shelf life extension of papaya.
- **Principal Investigator**, ITI-Treasury Grant (2014-2015) - Assessment of suitability of selected Sri Lankan tomato varieties for development physico-chemically and functionally sound tomato puree under different processing conditions.
- **Research Advisor**, ITI-Treasury Grant (2015- 2016)- Isolation, identification characterization of potentially probiotic lactic acid bacteria of dairy origin in Sri Lanka for future application as probiotic starters.
- **Research Advisor**, ITI-Treasury Grant (2015- 2017) - Development of shelf stable energy instant food products from locally available raw materials using gamma irradiation.
- **Principal Investigator**, ITI-Treasury Grant (2018- 2019)- Screening and Assessment of Lactic Acid Bacteria isolated from Sri Lankan Dairies as Source of Functional Ingredients for the Industry.
- **Co- researcher**, ITI- Treasury Grant (2015- 2016) Identification of information and research needs of cereal based product industry using “Critical Success Factor Approach” – ISC Project.
- **Principal Investigator, ITI-** (2018-2019) Screening and assessment of Lactic Acid Bacteria from Sri Lankan dairies as source of functional ingredients for the industry.

	<ul style="list-style-type: none"> • Principal Investigator, ITI- Treasury Grant (2018- 2020) Development of a database on nutritional, chemical, molecular and morphological characteristics of selected traditional and widely consuming improved rice varieties of Sri Lanka: suitability to use as chemical and molecular finger prints in identifying rice varieties at grain level. • Principal Investigator, ITI- Treasury Grant (2019- 2021) Chemical residues in bovine milk produced by medium and large scale dairy farms and their public health concern in Sri Lanka. • Co-researcher - ITI- Treasury Grant (2019-2021)- Development of technologies to waste whey in local dairy bio processing industries for the production of value added/functional beverages. • Co-researcher - ITI- Treasury Grant (2019-2021)-Establishment of a facility for thermal process validation of canned food and low moisture processed food operations in Sri Lanka. • Principal Investigator, ITI- Treasury Grant (2019- 2021) Development of a plant based fungicide formulation to control anthracnose disease of mango and papaya. • Principal Investigator, Ministry of Science and Technology funds (2019-2021). Enhancing the nutritional status of people by introducing healthy food products from Jak, Pumpkin, Banana and Fish while reducing postharvest losses.
<p>Services to professional bodies</p>	<ol style="list-style-type: none"> 1. Board of Directors – Mushroom development & Training centre (Pvt.) Ltd. Sri Lanka Export Development Board (EDB) with effect from May 2018. 2. Advisory Committee Member – on Processed Food and Beverages from 2018 onwards, Export Development Board, Sri Lanka. 3. Advisory Committee Member - Food Processing, Ministry of Industries and Commerce. 4. Advisory Committee Member - of B.Sc. Biosystem Technology Degree programme of the Wayamba University. 5. National Committee Member – Postharvest Technology, Value Addition and Nutrition – Sri Lanka Council for Agriculture and Research Policy (CARP). 6. Sectoral Committee member on Food products - Sri Lanka Standards Institution (SLSI). 7. Expert member – NIE A/L- Technology, Curriculum development committee – Food Quality assurance, BEd (Hon) Degree programme. 8. Member of the ISO 22000-FSMS certification approval committee of Ind-Expo Cert. Pvt. Ltd. 9. Member of the Steering Committee on Research & Development of Agriculture Sector of the Research Arm, NSF - National Science Foundation – 2021-2022. 10. Member of the Steering Committee on Food Security- National Science Foundation – 2019-2020. 11. Member of the accreditation committee for inspection bodies – Sri

Lanka Accreditation Board (SLAB) from 2019 onwards.

12. **Member of the selection committee** -Agricultural Policy Research in the areas of Food and Nutrition and Food Safety – Agriculture sector Modernization Project - Ministry– of Agriculture, Sri Lanka.
13. **Member of the steering committee.** - Project for supporting productive energy use for small islands and rural communities in Northern Islands-supporting electricity supply reliability improvement project.
14. **Member of the Steering Committee-** Establishment of BIMSTEC Technology Transfer Facility (TTF) in Colombo, Sri Lanka from 2020 onward. Appointed by the State Ministry of Skills Development, Vocational Education, Research and Innovation.
15. **Member of the Editorial Board:** Proceedings / Journal of the Council for Agricultural Research Policy (CARP), Sri Lanka , 2014.
16. **Member of the Cabinet Approved High Powered Procurement Committee-** for importation of food commodities to CWE, Ministry of Industry and Commerce, 2017 - 2018.
17. **Member of the reviewers' panel of the International Journal** of Food Science and Technology, Fruits, Horticulture, Plant Pathology etc.
18. **National Steering Committee member** –Management of Food Losses and Food waste, Central Environmental Authority, 2022- onwards.
19. **Resource Person (Session Facilitator):** Food System Summit Dialogues, the online seminar conducted on 16 June 2021 with a large number of stakeholder participation at FAO, Colombo 07.
20. **Member of the curriculum development committee** – City University- Kegalle.
21. **Member of the Panel of Judges** – Presidential Awards for Inventors, National Invention Commission, Dilmah Environment Awards 2021.
22. **Member of the Liaison Committee** of the University Curriculum, Technology Faculty, Uvawellassa University.
23. **Member of the Committee** to serve on the Cluster on "**Management of post-harvest losses and food waste**" under the National Food Security Programme conducted by Presidential Secretariat.
24. **Member of the Technical Committee** at the Ministry of Health on Establishment of Modern Laboratory to promote the field of Medical Research in the Country.
25. Pineapple GI (Geographic Indicator) **Advisory Committee member** appointed for 2023.