

## Ruwini Purnika Dassanayake

Research Scientist

Pharmaceutical Laboratory

Qualifications	B.Sc (Chemistry) Special
Contacts	Phone: 0112379800 ext.345 E-mail: <i>purnika@iti.lk</i>
Specialized Fields	Analytical Cosmetology, Lipid Analysis and Profiling
Interest Areas	Chromatography (GC,LC), Medicinal Cosmetics Pharmaceutical analysis
Publications	• <b>Dassanayake, R.;</b> Somasiri, S.; Mahanama, K.; Premakumara, S. Fatty Acid and Sterol Profiles of Commonly Available Street Foods in Sri Lanka: Comparison to Other Countries in the Asian Region. <i>Journal of Food Processing and Preservation</i> 2024, <i>2024</i> (1), 7350661.
	Refereed Communications
	• <b>Dassanayake M.R.P</b> , Somasiri H.P.P.S, Premakumara G.A.S., Mahanama K.R.R; Modified GC temperature program and effect of correction factors for analysis of fatty acid profile in ready to eat composite diets in Sri Lanka" Annual research symposium, December (2020), University of Colombo.
	• <b>Dassanayake M.R.P.</b> , Malvenna A.L.S., Mahanama H.A.H.M. and Somasiri H.P.P.S. Determination of two alcohol types in liquid hand sanitizers in Sri Lanka using rapid gas chromatographic-flame Ionization (GC-FID) technique,5 <sup>th</sup> Biennial research symposium, November 10-12, (2021), Industrial Technology Institute.
	• <b>Dassanayake M.R.P,</b> Somasiri H.P.P.S, Premakumara G.A.S.,Mahanama K.R.R; <i>Preliminary baseline data of fat components including trans fatty acids in selected ready-to-eat Sri Lankan foods</i> , Annual research symposium, November 22-23 (2019), University of Colombo
	• Dassanayake M.R.P, Somasiri H.P.P.S, Premakumara G.A.S., Mahanama K.R.R; <i>Preliminary study on omega -3 and omega -6 essential fatty acids and omega -6/3 ratio in selected ready-to-eat snacks and diets in Colombo district of Sri Lanka</i> , 4 <sup>th</sup> Biennial research symposium, December 17-18, (2019), Industrial Technology Institute.

	• Karunaratne S.H.S., Lakshan M.D.R., <b>Dassanayake M.R.P.</b> , Rathnayaka R.M.L.P.andSomasiri H.P.P.S Quality assurance and risk assessment in commercially available cosmetics products in Colombo <i>district</i> , 5 <sup>th</sup> Biennial research symposium, November 10-12, (2021), Industrial Technology Institute.
	• <b>Dassanayake M.R.P.</b> , Wijegunasekara J.K.A.B., Liyannarachchi G.V.V et al, "Determination of ethanol content in colognes from Sri Lankan market using a validated Gas chromatographic –flame ionization detection (GC-FID) method",2 <sup>nd</sup> Biennial Research Symposium , ITI, Sri Lanka, page 44, 16th – 17th November, 2015
	• Dissanayake D.A.T.W.K.*, Madhushani K.D., Piyathissa D.K.S D., Aberathne A.H.M.A.K., Hettiarachchi N. B., Chathurangani D.A. U., Weerasekara S.M.R., <b>Dasanayake M.R.P.</b> and Mubarak M.N.A. Contamination of aflatoxins B1, B2, G1, and G2 in crude and refined coconut oils in Sri Lanka by Liquid Chromatography and Tandem Mass Spectrometry- A preliminary approach,5 <sup>th</sup> Biennial research symposium, November 10-12, (2021), Industrial Technology Institute
	• Somasiri H.P.P.S., <b>Dassanayake M.R.P</b> , et al, "Evaluation of quality and trans fatty acids of commercially available palm oil and palm olein in Colombo district of Sri Lanka"Proceedings of the Wayamba University International Conference (WinC), Sri Lanka, page 244, 24-25 August, 2018
	• Jayawardane K.D.N., Hewajulige I.G.N., <b>Dassanayake M.R.P</b> , et al "Generation of trans fatty acids and oxidative stability of palm and coconut oils during repeated frying", Proceedings of the Wayamba. University international conference (winc), Sri Lanka, page 246, 24-25 august, 2018
Major Projects Undertaken	• <b>Co-Researcher:</b> Study on microbiological, physicochemical characteristics and mycotoxin contamination in commonly consumed edible oils in Sri Lanka (Funded by Treasury, Sri Lanka).
	• <b>Co-Researcher</b> : Quality assurance and risk assessment in commercially available cosmetics products in Sri Lanka (Funded by Treasury, Sri Lanka).
	• <b>Co-Researcher</b> : Investigation on trans fat, omega fat and cholesterol in selected food commodities to establish the local permissible levels of fatty acid composition (Funded by Treasury, Sri Lanka).
	<ul> <li>Principal Investigator: Investigation of oxidation stability of γ-oryzanols and formation of hazardous compounds during the frying (Ongoing).</li> </ul>