

## CURRICULUM VITAE

### Prof. Niranjan Rajapakse

*Professor in Food Science & Technology*  
Department of Food Science & Technology  
Faculty of Agriculture, University of Peradeniya, Sri Lanka  
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### PERSONAL DETAILS

Name: R.P.N.P. Rajapakse

Nationality: Sri Lankan

Marital status: Married

### ACADEMIC QUALIFICATIONS

**PhD Chemistry (Major- Biochemistry & Molecular Biology)**  
2007 Department of Chemistry, Graduate School of Natural Sciences, Pukyong National University, South Korea  
*Thesis:* Anti-inflammatory effects of carboxybutyrylated derivatives of glucosamine and chitooligosaccharides via NF- $\kappa$ B and AP-1 signaling pathways

**MSc Chemistry (Major- Biochemistry & Molecular Biology)**  
2004 Department of Chemistry, Graduate School of Natural Sciences, Pukyong National University, South Korea  
*Thesis:* Purification and characterization of an anticoagulant from Yellowfin Sole (*Limanda aspera*) fish frame protein hydrolysate

**MSc Agriculture (Major- Plant Physiology)**  
2002 Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka

**BSc Agriculture (Major- Plant Physiology)**  
1999 Faculty of Agriculture, University of Peradeniya, Sri Lanka  
*Thesis:* Effect of source-sink manipulation on photosynthesis in young tea, *Camelia synensis*

**Secondary & Collegiate Education - 1984 ~ 1991**  
Ananda College, Colombo-10, Sri Lanka

## CAREER RECORD

DESIGNATION	PERIOD (year)	AFFILIATION
Head of Department	2022, to-date 2016-2019	Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, Sri Lanka
Professor in Food Science & Technology	2021, to-date	Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, Sri Lanka
Senior lecturer	2007-2020	Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, Sri Lanka
Postdoctoral research scientist (senior researcher)	2007	Marine Bioprocess Research Center, Pukyong National University, S. Korea
Research and development officer	2001	Serendib Horticulture Technologies (Pvt) Ltd., Sri Lanka
Demonstrator	2000	Department of Agricultural Biology, Faculty of Agriculture, University of Peradeniya, Sri Lanka

VISITING APPOINTMENTS	PERIOD (Year)	AFFILIATION (study program)
Visiting lecturer in food safety & hygiene	2015, to-date	Kadugannawa Regional Health Training Center, Ministry of Health & Nutrition, Sri Lanka (Diploma in Public Health for Public Health Inspectors)
Visiting lecturer	2015-2016	Faculty of Allied Health Sciences, University of Peradeniya (B.Sc. in Nursing)
Visiting lecturer	2008-2015	Faculty of Allied Health Sciences, University of Peradeniya (B.Sc. in Medical Laboratory Science)
Visiting lecturer	2008, to-date	Postgraduate Institute of Agriculture, University of Peradeniya, Sri Lanka (Board of Study in Food Science & Technology)
Visiting lecturer	2007	Faculty of Agriculture, Rajarata University of Sri Lanka (B.Sc. in Agriculture)

## TEACHING

UNDERGRADUATE	POSTGRADUATE
<ul style="list-style-type: none"> <li>⊙ Biochemistry</li> <li>⊙ Experimental Biochemistry</li> <li>⊙ Biochemistry &amp; Human Nutrition</li> <li>⊙ Food Microbiology</li> <li>⊙ Food Biotechnology</li> <li>⊙ Seafood Processing</li> </ul>	<ul style="list-style-type: none"> <li>⊙ Biochemistry</li> <li>⊙ Food Microbiology</li> <li>⊙ Food Biotechnology</li> <li>⊙ Scientific Writing</li> </ul>

- ⊙ Scientific Writing
- ⊙ Review on Modern Food Technology
- ⊙ Task Project
- ⊙ Industrial Visit

## SUPERVISION OF STUDENT'S RESEARCH

### *Undergraduate*

FINAL YEAR PROJECT	YEAR	TITLE
54 S.R.T. Fernando	2020	Comparative Study on Quality and Safety Aspects of Marine Fishery Chain of Selected Fishery Harbours in Sri Lanka
53 M.N.S. Mallawaarachchi	2020	Development of a Chicken Drumstick Vegetarian Analogue and Determination of It's Physico-Chemical Properties
52 C.A.N. Sushane	2020	A Novel Chemical Free Device to Decompose Ethylene and Inactivate Airborne Bacteria in Postharvest Supply Chain of Fruits and Vegetables
51 S.H.F. Hasna	2020	The effects of Osmotic Pre-Treatment and Freezing Method on Quality of Frozen Mango ( <i>Mangifera indica</i> L.) Slices
50 P.S. Jayani	2020	Stability of Oil-In-Water Emulsion Performed by Ultrasonication and Homogenization
49 B.P.G. Swarnamali	2019	Process Modelling for Glucosamine Hydrochloride Synthesis from Chitosan Using Response Surface Method
48 W.H.K. Dayarathna	2019	Screening of Antioxidant and Antimicrobial Activity of Selected Seaweed Species from Sri Lanka
47 S. Sarusha	2019	Comparison of Oxidative Stability and Quality of Bulk Coconut Oil Following Repeated Deep Frying
46 A.C. Danthanarayana	2019	Determination of the Factors Affecting Microbial Quality of Moringa Leaf Powder Production Process and Development of a Procedure with Good Manufacturing Practices to improve Microbial Quality of Industrial Moringa Leaf Powder Production Process
45 K.G.W.H. Gamage	2019	Mapping Requirements and Development of Documents to Obtain a Good Manufacturing Practices (GMP) Standard Certification for a Deep Fried Snack Processing Factory
44 G.R.M.S.	2019	Screening of Fatty Acid Profiles, Protein

	Karunathilaka		Composition, Heavy Metals and Texture Analysis in Selected Reef Fish Species in Sri Lanka
43	W.A.S. Madushani	2018	Determination of Selected Preservative Levels of Processed Fruit Products of Small and Medium Food Processing Sector
42	O.S.A.W.P. Satharasinghe	2018	Microwave Heating as a Potential Method to Control Lipid Oxidation of Red Rice Bran During Storage
41	G.D. Madusanka	2018	Extension of Shelf-life of Fresh-cut Lettuce and Tomato Using Chemical Treatments
40	M.M.K.M. Maddumage	2018	Development of a Gherkin Based Flavoured Spice Mixture as a Single Sachet for Instant Noodles
39	W.J.C.M. Jayawardena	2018	Determination of Nutritional Composition & Microbiological Safety of Selected Seaweeds Collected from South & West Coastal Areas of Sri Lanka
38	W.S.H. Weerasinghe	2016	Root Cause Analysis of Mold Growth in Virgin Coconut Oil
37	A.M.R.N. Arawgoda	2016	Introduction of a New Bacterial Starter Culture to Improve the Flavor and Aroma of CIC Buffalo Curd
36	A.N. Mahaliyana	2016	Root Cause Analysis for the Fungal Growth in Tomato Sauce during Storage: A Case Study
35	J.M.C.D. Jayathilake	2016	Gap Analysis Study to Implement ISO 17025:2005 Standard Requirements to a Microbiology Laboratory of a Food Processing Company
34	W.P.D.S. Perera	2016	Determination of a Total Volatile Basic Nitrogen Cut-Off Limit for Fresh Herrings ( <i>Amblygaster sirm</i> ) as a Spoilage Indicator
33	H.F.M.H. Fonseka	2016	Development of a Canned Fish Product using Cured Indian Oil Sardine ( <i>Sardinella longiceps</i> )
32	K.M.S. Konara	2015	Comparison Among ISO, AOAC, BAM Microbial Test Methods in Determining Coliform Bacteria in Desiccated Coconut, Coconut Milk & Coconut Water
31	R.A.C.H. Seneviratne	2015	Development of a Novel Vacuum-Assisted Efficient Diffusion Technique to Fortify Rice with Iron and Zinc
30	T.A. Maduwage	2015	Comparison of ISO, BAM and AOAC Microbiological Test Methods in Detection of <i>Salmonella</i> in Desiccated Coconut
29	S.I. Hettiarachchi	2014	Improvement of Texture and Flavour of a Deep-Fried Keeramin badum Fish Product by Modifying Salting and Frying Conditions

28	M.M.I. Duminda	2014	Investigation of Formaldehyde Content in Selected Fish Species from Fish Markets of Kandy and Kegalle Districts by Using Acetylcetone Derivatization Method
27	J. Thajin Nisha	2014	Development of Suitable Processing Conditions to Hot-Smoke Marine and Determination of Physico-Chemical Properties and Sensory Qualities of Smoked Fish
26	A.J.M. Infas	2013	Overall Microbiological Survey at the Processing Environment of Biscuit at Orient Lanka Confectionary Private Limited
25	K.P.D.A. Pathirage	2013	Identification of Microorganisms Responsible for Bulging of Plastic Containers Used for Storing Tomato Sauce
24	E.R.J. Samarakoon	2013	Impact of Dough Fermentation Conditions on Quality of Cream Cracker Biscuit
23	B.V.A.P. Gunasena	2013	Effect of Cooking Time and Temperature on Antioxidant Activity and Antimicrobial Activity of Garlic Ginger, Cinnamon and Turmeric
22	D.M.S.S. Daundasekara	2012	A Study on the Herring Pickling with Acid and Salt Under Tropical Conditions
21	M.D.P.R. Hemachandra	2012	The Potential of Using Dehumidifying Technique to Dehydrate Fruits
20	T. Tharmy	2012	Effect of H <sub>2</sub> O <sub>2</sub> in Reducing Coliform Contamination of Ingredients Used for Preparing Unroasted Curry Powder
19	E.R.H.S. Chinthaka	2012	Awareness on Selecting Food for Preparing Main Meals by the Undergraduate Students of University of Peradeniya
18	T.D. Wijerathne	2012	Factors influencing the Parents' Choice of Meal for their Children, Studying in Primary Section of Schools in Galle Sub-educational Region
17	K.M.G.R.M. Kariyawasam	2011	Optimization of Processing Conditions to Develop Salt Fermented Herring ( <i>Amblygaster sirm</i> ) to Preserve its Sensory Qualities
16	B.S.G. Chandrasekara	2011	Extraction of Alginates and Carrageenan from Selected Seaweeds in Sri Lanka and Their Application in Development in Ice Cream
15	A.M.S.C. Athauda	2011	Development of Hot Smoked Fish Product by Herrings ( <i>Amblygaster sirm</i> )

14	B.A.N.T. Bollegala	2011	Development of a Method to Remove Beany Flavour in Ready-to-Serve Soya Drink
13	W.G.H. Madusith	2011	Development of a Sport Drink Using Underutilized Mature Coconut Water
12	P. Jayasinghe	2010	Development of a Method to Reduce Postharvest Losses of Asparagus ( <i>Asparagus officinalis</i> ) During Storage
11	N.M. Senevirathne	2010	Evaluation of the Generator Process as a Rapid Method in Developing Kithul ( <i>Caryota urens</i> ) Vinegar
10	S. Maaran	2010	Development of a Method to Control Growth of Yeast in Fermenting Gherkin
9	T. Nagarajah	2010	Development of a Method to Preserve Young Coconut ( <i>Cocos nucifera</i> Linn.) Water
8	M.G.S.M. Jayasinghe	2009	Development of a Hazard Analysis and Critical Control Point (HACCP) Plan for the Sterilized Milk Production Line at MILCO Company Ltd, Digana
7	K.P.A.U. Amaradasa	2009	Identification of Consumer Insight on Set Yoghurt for Developing Marketing Strategies
6	N.P.C. Uddika	2009	Utilization of Gherkin and Pineapple Waste for the Production of Methane By a Continuous Type Digester and Identification of Methanogenic Bacteria Involved in the Process
5	A.D.R. Sanjeevani	2009	Production of High Strength Vinegar from Sugarcane ( <i>Saccharum officinarum</i> ),
4	U.A. Rajapakse	2009	Development of Good Manufacturing Practices Guidelines for Chocolates to Improve Quality of the Product and to Reduce Production Cost
3	R.B.R. Manawasekara	2008	A Study on Possibility of Using Papaya Juice and Watermelon Juice as a Medium for Jarred Papaya Chunks
2	K.H.D. Gunarathna	2008	Identification of Optimum Enzyme Conditions of Microbial Transglutaminase to Improve the Hardness of Catering Chicken Sausages
1	D. Ranasinghe	2008	Factors Affecting Oil Absorption of Instant Fried Noodles During Deep Fat Frying,

## Postgraduate

At Postgraduate Institute of Agriculture, University of Peradeniya

	PhD	YEAR	TITLE
2.	K.G.A. Omalka	ongoing	Compliance and a comparative study of food control system in the Sri Lankan hospitality sector and proposing standard practices to improve food safety.
1.	M.S.S. Fawmiya	ongoing	Evaluation of the therapeutic and nutritional potential of dry leaves of <i>Moringa olifera</i> with special reference to its usage in the management of premenstrual syndrome in an urban sample population.

	MPhil	YEAR	TITLE
1.	S.A.K.D. Hemantha	2019	Colloidal milling as an alternative for homogenization of canned high fat coconut milk to comply with Demeter processing requirements.
2.	P.U.H.S. Karunarathne	2017	Antimicrobial property, antioxidant activity and toxicity level of galangal ( <i>Alpinia galanga</i> ) grown in Sri Lanka and its potential to be used in functional foods

	DIRECTED STUDY	YEAR	TITLE
47.	T. Suganja	2019	Development and Evaluation of Shelf-life of Fish Cake Prepared from Siganids and Mullet Species Available in Jaffna Peninsula
46.	D.M.C.P Daundasekara	2019	Comparative Analysis of Antioxidant and Antimicrobial Properties of Banana and Lime Fruit Peel Extracts
45.	W.A.P.C. Sathsarni	2019	Factors Affecting on Meat Consumption by Advanced Level Students in Uva Province of Sri Lanka.
44.	I.P.A.U.N.K. Illippangam	2019	Determination of Functional Properties of Enzyme extracted <i>Lepidocybium flavobrunneum</i> Muscle Protein Hydrolysates.
43.	S.K.D. Wijesinghe	2020	Analysis of Bioactive Properties of Fish Protein Hydrolysates from Amazon Sailfin Catfish (Scavenger fish; <i>Pterygoplichthys pardalis</i> ) from Victoria Reservoir, Sri Lanka.
42.	M.F.F. Shuhadha	2019	Acrylamide in Food: A Review

41.	P.H. Vithana	2019	Food Safety Knowledge, Attitudes and Practices of Street Food Vendors in Kelaniya Division in Sri Lanka
40.	T.V. Gamage	2019	Prevalence of Dietary Supplement Usage in South Asia: A Public Health Concern, A Review
39.	A.H.S.K. Silva	2018	Postharvest Management of Fruits and Vegetables.
38.	E.P.R.R. Wijesinghe	2018	Evaluation of Consumer Preference on Different Verities of Spiny Lobster
37.	M. Withanage	2018	Relation between Body Mass Index (BMI) and Noncommunicable Diseases (NCDs).
36.	B. Ranasinghe	2018	Tea Industry: Trade Analysis and Market Strategic Study of an Industry Giant: A review.
35.	M.D. Samarasinghe	2017	Comparison and Evaluation of the Accuracy of Tea tasters' Judgments by Using Tea Public Auction in 2016.
34.	R.B.S.J. Premarathna	2017	A review on Molecular Cooking for Modifying Food Dishes.
33.	T.P. Wickramatunga	2017	A Review on Hypocholesteromic Activity of Garlic ( <i>Allium sativum</i> ) for a Healthier Lifestyle.
32.	M.N.S. Rajapakshe	2017	Study on Consumption Pattern of Instant Noodles by the Supermarket Customers in Colombo District.
31.	E.M.C.C. Menike	2017	Nutritional Management for Burn Patients: A review.
30.	A.L.Y.H Aruppala	2017	Determining the Functional Properties of Hydrolyzed Ovalbumin Incorporated Fish Cake Produced from Catla ( <i>Catla catla</i> ).
29.	D.G.A.W.S.C. Weerakoon	2017	Factors Influencing the Nutrition Transition in Asian Countries.
28.	P.N.K. Herath	2017	An Overview of Egg Industry in Sri Lanka: A Review.
27.	W.L. Jayasinghe	2017	Determination of Relationship between Histamine Rormation with Microbial Content and Temperature of Tuna Fish ( <i>Thunnus albacares</i> ).
26.	H.M.N.R. Herath	2017	Energy Drinks: A Review of the Market Size, Consumer Demographics, Ingredient Profile & Functionality.
25.	H.M.C.N. Herath	2017	Relationship between Diabetes and Obesity: A Review
24.	H.W.T. Rathnajeewa	2016	Root Cause Analysis for the Browning of Coconut



			Water During Storage.
23.	P.U.H.S. Karunaratne	2016	Alpinia galanga (Maha araththa); an Indispensible Plant with Functional Properties.
22.	G.H.E. Chanadrarathne	2016	Market Research for Ruhunu Food Products in Kurunegala Area Super Markets.
21.	M.G.C.S. Priyashantha	2016	Marine Based Functional Foods and Their Health Effects: A Review
20.	K.M.G. M.M. Kariyawasam	2016	Development of Pineapple ( <i>Ananas comosus</i> var. <i>comosus</i> L.) Flavored Coconut ( <i>Cocos nucifera</i> L.) Drink and Determination of its Quality Parameters.
19.	M.K.D.K. Attanayake	2016	Sri Lankan Spices as Functional Foods: A Novel Insight for Diabetes Mellitus.
18.	T. Jayasinghe	2015	Implementation of ISO 22000:2005 into a Virgin Coconut Oil Manufacturing
17.	M.A.S. Swarnamali	2015	Analysis of Histamin and Microbial Level in Tuna Fish.
16.	G.W.A.S. Lakmini	2015	Development of Yoghurt by Incorporating Cow and Soy Milk.
15.	K.D.T. Hettige	2015	Prevalence of Obesity, Dislipidemia and Diabetic Mellitus of Kidney Transplanted Patients in Sri Lanka.
14.	B.C. Gallawattage	2015	A Review on Antimicrobial Activity of Ginger ( <i>Zingiber officinale</i> ) Extracts Against Pathogenic Microorganisms.
13.	S.A.S.S. Suraweera	2015	Nutrition and Cancer Prevention: A Review
12.	K. Rasakanthan	2015	Dairy Market Trends in Kilinochchi District of Sri Lanka: A Post-Conflict Study
11.	R. Muralithasan	2015	Determination of a Suitable Place for Sea-Cucumber Farming in Jaffna Peninsula
10.	R.M.A.J.M. Kumara	2015	Comparison of ISO 3720 Parameters of Orthodox and CTC Tea from Different Tea Growing Areas in Sri Lanka
9.	T. Arshviny	2015	Milk Consumption Pattern in Hatton & Castlereigh Area: A Survey
8.	R.M.G.C.S.K. Jayathilake	2015	Determinants of Total Phenolic Content and Antioxidant Activity of <i>Tricosanthes cucumerina</i> Areal Parts.
7.	W.M.P. Weerakkody	2014	Phages as a Novel Antibacterial Strategy for the Food Industry: Suitability and Strategies to

			Improve Efficiency.
6.	M.G.L. Swarnalatha	2014	Relationship between maternal employment and anthropometric measurements of their young children in Anuradhapura area: A Survey
5.	T.G. Nirosha	2014	Diet Diversity among Adolescent: A Review
4.	E.M.M. Lakmali	2014	Assessment of Knowledge, Attitudes and Practices related to Diet and Nutrition among Patients on Maintenance Hemodialysis.
3.	F.A.Z Firouse	2014	Development of a Software System for Sri Lankan Dieticians to Assess Nutritional Status and Prepare Diet Plans for Patients
2.	T. Tharmy	2014	Effect of Pickling and Deep-Fat-Frying on Proximate Composition of Cuttlefish and Shrimp
1	R.A.D.P.K. Herath	2014	GAP Analysis Based on SLS: 143 Code of Practices for General Principles of Food Hygiene at Southern Fresh Foods (Pvt) LTD.

## RESEARCH PROFILE

### World Ranking

I have been recognized among the top 2% researchers of the world in the year 2019 and fall within 15 researchers in the same category from Sri Lanka, according to an article published in PLOS Biology journal by a group of researchers from the Stanford University, USA. The Stanford ranking was prepared according to subject-wise analysis, based on standardized citation indicators such as citations, H-index, co-authorship and composite indicator. This recognition was due to my research contribution and scientific publications in the sub-field of medicinal and molecular chemistry.



**Google Scholar**  
**h-index: 25**  
<https://scholar.google.com/citations?hl=en&user=IOffSFwAAAAJ>



**Research Gate**  
**RG Score: 25.68**  
[https://www.researchgate.net/profile/Niranjan\\_Rajapakse](https://www.researchgate.net/profile/Niranjan_Rajapakse)

## CURRENT RESEARCH INTERESTS

Identification of bioactives in food, Development of fish based products and their quality evaluation, Development of value added products from food waste.

## RESEARCH GRANTS AND PROJECTS

- Investigating the effect of physico-chemical parameters and microbial flora in the keeping quality of virgin coconut oil manufactured in Sri Lanka, *University of Peradeniya Research Grant 2017.*

- ⊙ Development of a vacuum assisted novel and efficient method to fortify rice with micro nutrients. (2016, Research collaborator). *This method has been recognized as the fifth method of rice fortification by the World Food Program, and much effective than all the other prevailing methods. Discussions are underway to commercialize the method with a Malaysian company.*
- ⊙ Development of new bioactive materials for allergy from marine bioresources. *Research grant of the Marine Bio 21 project (Marine Bioprocess Research Center) funded by the Ministry of Maritime Affairs & Fisheries, Republic of Korea. (Jan ~ July 2007: Senior Researcher)*
- ⊙ Research and development of bioprocessing and biotechnological techniques for bioactive and functional materials and products derived from marine organisms. *Research grant of the Marine Bio 21 project (Marine Bioprocess Research Center) funded by the Ministry of Maritime Affairs & Fisheries, Republic of Korea. (2004 ~ 2006: Researcher)*
- ⊙ Research and development of bioactive materials from marine bioresources. *Research grant of the Marine Bio 21 project (Marine Bioprocess Research Center) funded by the Korean Research Foundation. (2002 ~ 2004: Researcher)*

## SCHOLARLY PUBLICATIONS

### Refereed Journal Articles

27. Perera W.P.D.S., Tharanga K.A.D., **Rajapakse R.P.N.P.**, Himali S.M.C., Jayasinghe G.D.T.M., Jinadasa B.K.K.K. (2020), Chemical, microbiological and sensory evaluation of spotted sardinella (*Amblygaster sirm*) stored in ice, Ceylon Journal of Science, 49(2); 217-221. (doi.org/10.4038/cjs.v49i2.7744)
26. Ariyaratna D.S., Kariyawasam K.M.G.R.M., **Rajapakse N.**, Illeperuma C.K. (2018), Effect of salt and storage temperature on physico-chemical and sensory properties of salt fermented herring (*Amblygaster sirm*), Journal of the National Aquatic Resources Research & Development Agency of Sri Lanka, 26-37.
25. Kim M.M., Mendis E., **Rajapakse N.**, Lee S.H., Kim S.K. (2009), Effect of spongin derived from Hymeniacidon sinapium on bone mineralization, Journal of Biomedical Materials Research. (Part B, Applied Biomaterials) 90(2); 540-546. (doi.org/10.1002/jbm.b.31315)
24. Kim M.M., **Rajapakse N.**, Kim S.K. (2009), Anti-inflammatory effect of Ishige okamurae ethanolic extract via inhibition of NF- $\kappa$ B transcription factor in RAW 264.7 cells, Phytotherapy Research, 23(5); 628-634. (doi.org/10.1002/ptr.2674)
23. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2009), The inhibitory mechanism of a novel cationic glucosamine derivative against MMP-2 and MMP-9 expressions, Bioorganic & Medicinal Chemistry Letters, 19(10); 2755-2759. (doi.org/10.1016/j.bmcl.2009.03.126)
22. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2008), Suppression of cytokine production in lipopolysaccharide-stimulated mouse macrophages by novel cationic glucosamine derivative involves down-regulation of NF- $\kappa$ B and MAPK expressions, Bioorganic & Medicinal Chemistry, 16 (18); 8390-8396. (doi.org/10.1016/j.bmc.2008.08.037)

21. **Rajapakse N.**, Kim M.M., Mendis E., Kim S.K. (2008), Inhibition of iNOS and COX-2 in LPS-stimulated RAW264.7 cells by carboxybutyrylated glucosamine takes place via down-regulation of MAPKs-mediated NF- $\kappa$ B signaling. *Immunology*, 123; 348-357. (doi.org/10.1111/j.1365-2567.2007.02683.x)
20. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2008), Sulfated glucosamine inhibits oxidation of biomolecules in cells via a mechanism involving intracellular free radical scavenging, *European Journal of Pharmacology*, 579; 74-85. (doi.org/10.1016/j.ejphar.2007.10.027)
19. **Rajapakse N.**, Mendis E., Kim M.M., Kim S.K. (2007), Sulfated glucosamine inhibits MMP-2 and MMP-9 expressions in human fibrosarcoma cells, *Bioorganic & Medicinal Chemistry*, 15; 4891-4896. (doi.org/10.1016/j.bmc.2007.04.048)
18. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2007), An in vitro cellular analysis of the radical scavenging efficacy of chitooligosaccharides, *Life Sciences*, 80; 2118-2127. (doi.org/10.1016/j.lfs.2007.03.016)
17. Kim M.M., Mendis E., **Rajapakse N.**, Kim S.K. (2007), Glucosamine sulfate promotes osteoblastic differentiation of MG-63 cells via anti-inflammatory effect, *Bioorganic & Medicinal Chemistry Letters*, 17; 1938-1942. (doi.org/10.1016/j.bmcl.2007.01.030)
16. **Rapakse N.**, Kim M.M., Mendis E., Kim S.K. (2007), Inhibition of free radical-mediated oxidation of cellular biomolecules by carboxylated chitooligosaccharides, *Bioorganic & Medicinal Chemistry*, 15; 997-1003. (doi.org/10.1016/j.bmc.2006.10.030)
15. **Rajapakse N.**, Kim M.M., Mendis E., Kim S.K. (2006), Carboxylated chitooligosaccharides (CCOS) inhibit MMP-9 expression in human fibrosarcoma cells via down-regulation of AP-1, *Biochemica et Biophysica Acta (General Subjects)*, 1760; 1780-1788. (doi.org/10.1016/j.bbagen.2006.08.021)
14. Kim M.M., Ta V.Q., Mendis E., **Rajapakse N.**, Jung W.K., Byun H.G., Jeon Y.G., Kim S.K. (2006), Phlorotannins in *Ecklonia cava* inhibits matrix metalloproteinases activity, *Life Sciences*, 79; 1436-1443. (doi.org/10.1016/j.lfs.2006.04.022)
13. Mendis E., Kim M.M., **Rajapakse N.**, Kim S.K. (2006), Carboxy derivatized glucosamine is a potent inhibitor of matrix metalloproteinase-9 in HT1080 cells, *Bioorganic & Medicinal Chemistry Letters*, 16; 3105-3110. (doi.org/10.1016/j.bmcl.2006.03.077)
12. Kim M.M., **Rajapakse N.**, Kim S.K. (2006), Inhibition of oxidative damage by phlorotannins from *Ecklonia cava* in normal human dermal fibroblasts, *Journal of Marine Bioscience and Biotechnology*, 01; 126-135.
11. Huang R., Mendis E., **Rajapakse N.**, Kim S.K. (2006), Strong electronic charge as an important factor for anticancer activity of chitooligosaccharides (COS), *Life Sciences*, 78; 2399-2408. (doi.org/10.1016/j.lfs.2005.09.039)
10. Ranathunga S., **Rajapakse N.**, Kim S.K. (2006), Purification and characterization of antioxidative peptide derived from muscle of conger eel (*Conger myriaster*), *European Food Research and Technology*, 222; 310-315. (doi.org/10.1007/s00217-005-0079-x)
9. Huang R., **Rajapakse N.**, Kim S.K. (2006), Structural factors affecting radical scavenging activity of chitosan oligosaccharides (COS) and its derivatives, *Carbohydrate Polymers*, 63; 122-129. (doi.org/10.1016/j.carbpol.2005.08.022)

8. Kim S.K., Nghiep N.D., **Rajapakse N.** (2006), Therapeutic potential of chitin, chitosan and their derivatives- Review, *Journal of Chitin and Chitosan*, 11; 1-10.
7. Kim S.K., **Rajapakse N.** (2005), Enzymatic production and biological activities of chitosan oligosaccharides (COS): A review, *Carbohydrate Polymers*, 62; 357-368. (doi.org/10.1016/j.carbpol.2005.08.012)
6. Mendis E., **Rajapakse N.**, Byun H.G., Kim S.K. (2005), Investigation of jumbo squid (*Dosidicus gigas*) skin gelatin peptides for their in vitro antioxidant effects, *Life Sciences*, 77; 2166-2178. (doi.org/10.1016/j.lfs.2005.03.016)
5. **Rajapakse N.**, Mendis E., Byun H.G., Kim S.K. (2005), Purification and in vitro antioxidative effects of giant squid muscle peptides on free radical mediated oxidative systems, *Journal of Nutritional Biochemistry*, 16; 562-569. (doi.org/10.1016/j.jnutbio.2005.02.005)
4. **Rajapakse N.**, Jung W.K., Mendis E., Moon S.H., Kim S.K. (2005), A novel anticoagulant purified from fish protein hydrolysate inhibits factor XIIa and platelet aggregation, *Life Sciences*, 76; 2607-2619. (doi.org/10.1016/j.lfs.2004.12.010)
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2. Mendis E., **Rajapakse N.**, Kim S.K. (2005), Antioxidant properties of a radical- scavenging peptide purified from enzymatically prepared fish skin gelatin hydrolysate, *Journal of Agricultural and Food Chemistry*, 53; 581-587. (doi.org/10.1021/jf048877v)
1. Jung W.K., **Rajapakse N.**, Kim S.K. (2005), Antioxidative activity of a low molecular weight peptide derived from the sauce of fermented blue mussel, *Mytilus edulis*, *European Food Research and Technology*, 220; 535-539. (doi.org/10.1007/s00217-004-1074-3)

### **Conference Proceedings**

62. Daundasekara D.M.C.P., **Rajapakse R.P.N.P.** (2020), Comparative analysis of antioxidant and antimicrobial properties of banana and lime fruit peel extracts, *Proceedings of the 32nd Annual Congress of the PGIA, (19-20th November, Peradeniya), University of Peradeniya, Sri Lanka*, 23 p
61. Wijesinghe S.K.D., Abeyrathne E.D.N.S., Vidanarachchi J.K., **Rajapakse R.P.N.P.** (2020), Bioactive properties of fish protein hydrolysates from Amazon Sailfin Catfish (*Pterygoplichthys pardalis*) from Victoria Reservoir in Sri Lanka, *Proceedings of the 32nd Annual Congress of the PGIA, (19-20th November, Peradeniya), University of Peradeniya, Sri Lanka*, 20 p
60. Sarusha S., **Rajapakse R.P.N.P.** (2019), Comparison of oxidative stability and quality of bulk coconut oil following repeated deep frying, *Proceedings of the 22nd Peradeniya University International Research Sessions (iPURSE), (11-12th September, Peradeniya), University of Peradeniya, Sri Lanka*, Vol: 22, 127 p
59. Madushani N.H.G.T., Pinnaduwa A.U., Mendis B.E.P., **Rajapakse R.P.N.P.** (2018), Determination of total aflatoxin levels in coconut oil produced in Sri Lanka and compliance to specifications, *Proceedings of the 2nd International Conference on Food*

58. Madusanka G.D., **Rajapakse R.P.N.P.**, Pathirage A.C. (2018), Extension of shelf-life of fresh-cut tomato and lettuce using chemical treatments, *Extended Abstracts of the FoodTechno-2018, 4th IFSTSL Annual Research Session (4th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 6-10 pp*
57. Hemachandra T.P., Jayewardena W.J.C.M., Somasundaram T., Ganegama Arachchi G.J., **Rajapakse R.P.N.P.** (2018), Determination of proximate and mineral composition of *Ulva reticulata*, *Caulerpa Racemosa* and *Sargassum wightii* in Southern coast of Sri Lanka. *Proceedings of the National Aquatic Resources Research & Development Agency (NARA) Scientific Sessions, (25th July), National Aquatic Resources Research & Development Agency, Sri Lanka, 67 p*
56. Seneviratne R.A.C.H., Gunawardana M., **Rajapakse R.P.N.P.** (2016), Development of a rice fortification technique using vacuum assisted rapid diffusion for low cost encapsulation of Fe and Zn, *18th International Conference on Nutrition and Food Sciences, (08-09th September, Singapore) [Abstract available at] World Academy of Science-Engineering and Technology, International Journal of Nutrition and Food Engineering, Vol: 10, No: 9, Abstract: 54199, (doi:10.1999/1307-6892/50789)*
55. Tharmy S., **Rajapakse R.P.N.P.** (2016), Effect of H<sub>2</sub>O<sub>2</sub> in reducing coliform contamination of ingredients used to prepare unroasted curry powder, *Extended Abstracts of the FoodTechno-2016, 2nd IFSTSL Annual Research Session (13th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 43-47 pp*
54. Seneviratne R.A.C.H., Gunawardana M., **Rajapakse R.P.N.P.** (2016), Modification of parboiling process of paddy to develop a rice type with raw and parboiled quality characteristics, *Extended Abstracts of the FoodTechno-2016, 2nd IFSTSL Annual Research Session (13th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 9-13 pp*
53. Karunarathne P.U.H.S., **Rajapakse R.P.N.P.**, Weerakkody N.S. (2016), Comparative study of antimicrobial activity of Sri Lankan grown galangal and ginger against food-borne pathogens, *Extended Abstracts of the FoodTechno-2016, 2nd IFSTSL Annual Research Session (13th August, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 1-5 pp*
52. Hettiarachchi S.I., Wadasinghe A., **Rajapakse R.P.N.P.** (2015), Improvement of texture and flavor of a deep-fried dried fish product by modifying salt and frying conditions, *Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 41-45 pp*
51. Gunasena B.V.A.P., **Rajapakse R.P.N.P.** (2015), Effect of cooking time and cooking temperature on antioxidant activity and antimicrobial activity of cinnamon, garlic, ginger and turmeric, *Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 26-30 pp*
50. Bollegala B.A.N.T., **Rajapakse R.P.N.P.** (2015), Development of a method to remove beany flavor in ready-to-serve soya drink, *Extended Abstracts of the FoodTechno-2015, 1st IFSTSL*

49. Athauda A.M.S.C., Ariyaratna D.S., **Rajapakse R.P.N.P.** (2015), Development of hot smoked fish product by herrings (*Amblygaster sirm*), *Extended Abstracts of the FoodTechno-2015, 1st IFSTSL Annual Research Session (15th December, BMICH, Colombo), Institute of Food Science and Technology Sri Lanka, 9-13 pp*
48. Pathirage K.P.D.A., **Rajapakse R.P.N.P.**, Chandrasekara A. (2014), Identification of microorganisms responsible for bulging of plastic containers used for storing tomato sauce. *Proceedings of the 18th Peradeniya University International Research Sessions (iPURSE), (4-5th July, Peradeniya), University of Peradeniya, Sri Lanka, Vol. 18, 183 p*
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45. Wijerathne T., **Rajapakse N.** (2012), Factors Influencing the parents' choice of meal for their children, studying in primary section of schools in Galle sub-educational region, *Proceedings of the 17th Peradeniya University Research Sessions (PURSE), (4th July 2013, Peradeniya), University of Peradeniya, Sri Lanka, Vol. 17, 89 p*
44. Kariyawasam K.M.G.R.M., Ariyaratna D.S., **Rajapakse R.P.N.P.**, Illeperuma C.K. (2011), Optimization of processing conditions to develop salt fermented herring (*Amblygaster sirm*) by preserving its sensory qualities, *Proceedings of the 16th Peradeniya University Research Sessions (PURSE), (24th November, Peradeniya), University of Peradeniya, Sri Lanka, Vol. 16, 41 p*
43. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2007), Anti-inflammatory effects of carboxybutyrylated glucosamine via inhibiting iNOS and COX-2 expressions in mouse macrophages. *8th International Conference of the European Chitin Society, 2007 Sep 08-11, Antalya, Turkey.*
42. Kim M.M., **Rajapakse N.**, Mendis E., Lee S.H. and Kim S.K. (2007), Anti-inflammatory effect of brown algae extracts via inhibition of NF- $\kappa$ B in macrophages. *19th Conference of Korean Society for Biochemistry and Molecular Biology, 2007 May 27-30, Seoul, S. Korea.*
41. **Rajapakse N.**, Mendis E., Kim M.M. and Kim S.K. (2007), Effects of extracts from marine organisms on differentiation of osteoblastic cells involving anti-inflammation. *10th Conference of Japanese Society of Marine Biotechnology, 2007 May 26-27, Yamagata, Japan.*
40. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2007), Carboxylated glucosamine inhibits iNOS and COX-2 in LPS-stimulated RAW264.7 cells by down-regulating MAPKs-mediated NF- $\kappa$ B signaling. *Spring Meeting of the Korean Society for Biotechnology and Bioengineering, 2007 Apr. 26-28, Seoul, South Korea.*

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27. Kim M.M., **Rajapakse N.**, Mendis E. and Kim S.K. (2006), Phlorotannins from *Ecklonia cava* inhibit oxidative damage in normal human dermal fibroblasts. *Korean Society for Biotechnology & Bioengineering*, 2006 Sep. 7-8, Seoul, S. Korea.



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24. **Rajapakse N.**, Kim M.M. and Kim S.K (2006), Chitosan oligosaccharides inhibit iNOS gene expression in RAW264.7 cells. *Korean Society for Biotechnology and Bioengineering Annual Meeting and International Symposium, 2006 May 10-12, Dae-Jon, S. Korea.*
23. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2006), Carboxylated chitooligosaccharides inhibit MMP-9 expression in human fibrosarcoma cells. *7th Asia Pacific Chitin & Chitosan Symposium, 2006 Apr. 23-26, Busan, S. Korea.*
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20. Huang R., **Rajapakse N.** and Kim S.K. (2005), Structural factors affecting radical scavenging activity of chitooligosaccharides (COS) and its derivatives. *The 14th Annual Convention & Scientific Meeting of the Korean Society for Chitin & Chitosan, 2005 Nov 4-5, Busan, S. Korea.*
19. Kim M.M., Ta V.Q., Mendis E., **Rajapakse N.**, Byun H.G. and Kim S.K. (2005), Chitooligosaccharides inhibit the gene expression of matrix metalloproteinases in primary human dermal fibroblasts. *The 14th Annual Convention & Scientific Meeting of the Korean Society for Chitin & Chitosan, 2005 Nov 4-5, Busan, S. Korea.*
18. Mendis E., Kim M.M., **Rajapakse N.** and Kim S.K. (2005), Quaternized amino glucosamine exerts anticancer effects on murine melanoma (B16F1) cells. *The 14th Annual Convention & Scientific Meeting of the Korean Society for Chitin & Chitosan, 2005 Nov 4-5, Busan, S. Korea.*
17. **Rajapakse N.**, Kim M.M., Mendis E. and Kim S.K. (2005), Suppression of nitric oxide production in mouse macrophages by chitosan oligosaccharides (COS). *2005 International Symposium and Annual Meeting of the Korean Society for Applied Biological Chemistry, 2005 Nov. 3-5, Jeju, S. Korea.*
16. Mendis E., Kim M.M., **Rajapakse N.** and Kim S.K. (2005), Anticancer effects of quarternized amino glucosamine on murine melanoma (B16F1) cells. *International Symposium and Annual Meeting of the Korean Society for Applied Biological Chemistry, 2005 Nov 3-5, Jeju, S. Korea.*
15. Mendis E., Kim M.M., **Rajapakse N.** and Kim S.K. (2005), Anticancer effect of quarternized amino glucosamine on murine melanoma (B16F1) cells. *12th Korean Society of Medical Biochemistry and Molecular Biology, 2005 Oct 26-27, Seoul, S. Korea.*

14. Kim M.M., Ta V.Q., Mendis E., **Rajapakse N.**, Byun H.G. and Kim S.K. (2005), Effects of chitooligosaccharides on expression of matrix metalloproteinases in primary human dermal fibroblasts. *12th Korean Society of Medical Biochemistry and Molecular Biology, 2005 Oct 26-27, Seoul, S. Korea.*
13. **Rajapakse N.** and Kim S.K. (2005), Marine processing byproducts as a source for bioactive compounds. *Worldnutra-2005, 6th International Conference, on Nutraceuticals and Functional Foods, 2005 Oct. 16-19, Anaheim, CA, USA.*
12. **Rajapakse N.**, Mendis E. and Kim S.K. (2005), Antiproliferative effects of antioxidative peptides derived from Hoki skin gelatin. *Worldnutra-2005, 6th International Conference, on Nutraceuticals and Functional Foods, 2005 Oct. 16-19, Anaheim, CA, USA.*
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10. **Rajapakse N.** and Kim S.K. (2005), Antioxidant activities of extracts from different marine algal species. *8th Conference of Japanese Society of Marine Biotechnology, 2005 May 28-29, Kumamoto, Japan.*
9. Huang R., **Rajapakse N.** and Kim S.K. (2005), Identification of radical scavenging mechanism of chitooligosaccharides (COS) and its derivatives by structure-activity relationships. *62nd Annual Meeting of the Korean Society for Biochemistry and Molecular Biology, 2005 May 19-20, Seoul, S. Korea.*
8. **Rajapakse N.** and Kim S.K. (2004), Continuous enzymatic production of chitooligosaccharides and their bioactivities. *Worldnutra-2004, 5th International Conference on Nutraceuticals and Functional Foods, 2004 Nov. 7-10, San Francisco, CA, USA.*
7. **Rajapakse N.**, Jung W.K. and Kim S.K. (2004), Anticoagulant properties of a novel fish protein isolated from Yellowfin Sole, *Limanda aspera*. *Worldnutra-2004, 5th International Conference on Nutraceuticals and Functional Foods, 2004 Nov. 7-10, San Francisco, CA, USA.*
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5. **Rajapakse N.**, Jung W.K. and Kim S.K. (2003), An anticoagulant peptide isolated from Yellowfin Sole (*Limanda aspera*) frame protein hydrolysate. *The Korean Society of Food Science and Nutrition, 2003 Nov 29, Seoul, S. Korea.*
4. **Rajapakse N.**, Jung W.K. and Kim S.K. (2003), Purification and characterization of antioxidative peptides from autolyzed mussel (*Mytilus edulis*). *6th International Marine Biotechnology Conference, 2003 Sep 21-27, Chiba, Japan.*
3. **Rajapakse N.**, Jung W.K., Je J.Y. and Kim S.K. (2003), Purification and characterization of antioxidative peptides from autolyzed mussel (*Mytilus edulis*). *Korean Society for Biochemistry and Molecular Biology, 2003 May 14-16, Seoul, S. Korea.*
2. **Rajapakse N.**, Jung W.K. and Kim S.K. (2003), Isolation and characterization of an antioxidative peptide from autolyzed mussel, *Mytilus edulis*. *94th American Oil Chemists' Society Annual Meeting & Expo, 2003 May 4-7, Kansas City, MO, USA.*

1. **Rajapakse R.P.N.P.**, Bandara D.C. and Mohotti A.J. (2000), Changes in photosynthesis and some related processes during source/sink manipulation in young tea (*Camellia sinensis* L.). *56th Annual Session of Sri Lanka Association of the Advancement of Sciences, 2000 Nov. 27- Dec. 01, University of Peradeniya, Sri Lanka.*

### **Book Chapters**

4. Nadeeshani H., **Rajapakse N.**, Kim S.K. (2020), Traditional and novel seafood processing techniques targeting human health promotion, In: Kim S.K. (Ed.), *Encyclopedia of Marine Biotechnology*, John Wiley & Sons, 3041-3084 pp. (ISBN-10: 1119143772)
3. Perera U.M.S.P., **Rajapakse N.** (2014), Chitosan nanoparticles: preparation, characterization, and applications, In: Kim S.K. (Ed.), *Seafood Processing By-Products*, Springer New York, 371-387 pp. (ISBN: 978-1-4614-9590-1)
2. **Rajapakse N.**, Kim S.K. (2011), Nutritional and digestive health benefits of seaweeds, In: Kim S.K. (Ed.), *Advances in Food and Nutrition Research*, Vol. 64, (Marine Medicinal Foods: Implications and Applications, Macro and Microalgae), Academic Press, USA, 17-28 pp. (ISBN: 978-0-12-387669-0)
1. Kim S.K., **Rajapakse N.**, Shahidi F. (2008), Production of bioactive chitosan oligosaccharides and their potential use as nutraceuticals, In: Barrow C. Shahidi F. (Eds.), *Marine Nutraceuticals and Functional Foods*, Taylor and Francis, Boca Raton, USA, 183-196 pp. (ISBN: 978-157-444-487-2)

### **Books**

1. Mendis E. and **Rajapakse N.** (2009). *GMP and HACCP handbook for small and medium scale food processing enterprises*, The Ceylon Chamber of Commerce, Colombo 2, Sri Lanka. (ISBN: 978-955-604-037-1)

## **CONTRIBUTIONS FOR OTHER RESEARCH ACTIVITIES**

### **Symposium Coordinator**

- ⊙ Annual Research Session of the Institute of Food Science & Technology Sri Lanka [FoodTechno] in 2015, 2016 & 2017.

### **Session Chair**

- ⊙ Peradeniya University Research Session [PURSE] in 2015 & 2016.
- ⊙ Annual Research Session of the Institute of Food Science & Technology Sri Lanka [FoodTechno] in 2018.
- ⊙ Annual Symposium of the Department of Agriculture [ASDA] in 2017.
- ⊙ Annual Research Symposium, Faculty of Agriculture, Rajarata University of Sri Lanka in 2017, 2018 & 2019.

### **Editorial Board Member**

- ⊙ Faculty of Agriculture University Research Symposium (FAuRS) 2018, 2019

- ⊙ Annual Research Session of the Institute of Food Science & Technology Sri Lanka [FoodTechno] in 2015, 2016 & 2017.

#### **Paper Reviewer**

- ⊙ Peradeniya University Research Session [PURSE] in 2017 & 2019.
- ⊙ Annual Symposium of the Department of Agriculture [ASDA] in 2019.
- ⊙ Research symposia conducted by the National Science & Technology Commission in 2015, 2017 & 2018.
- ⊙ Iranian Journal of Immunology in 2011.
- ⊙ Asian Journal of Research in Medicinal and Pharmaceutical Sciences in 2020

#### **Examiner of MSc Theses**

- ⊙ O.H. Pilapitiya (2020, University of Ruhuna), Assessment of food safety, sanitary and food hygienic practices of household units in different socio-economic segments.
- ⊙ K.A.P.N. Karunarathna (2020, University of Ruhuna), Characterization of kithul (*Caryota urens* L.) starch as a functional food ingredient.
- ⊙ R.M.N.A. Wijewardhana (2016, University of Sri Jayewardenepura), Fortification of selected food product with natural antioxidants extracted from dehydrated fruits and vegetables.

### **PRESENTATIONS, SEMINARS, WORKSHOPS AND TRAINING PROGRAMS ATTENDED**

26. **Resource person:** Two-day in-service training on Food Safety for Medical Officers of Health and Public Health Inspectors in the Central Province, *01-03<sup>rd</sup> October 2020 at the Regional Health Training Center, Kadugannawa.*
25. **Resource person:** Two educational TV programs conducted for the G.C.E. (A/L) students (Agricultural Science) by the NIE at national level targeting the students who could not attend school due to COVID-19 pandemic, *September 2020.*
24. **Resource person:** Two 2-day residential training programs on Food Safety for Public Health Inspectors, *23-24<sup>th</sup> November & 30<sup>th</sup> November - 01<sup>st</sup> December 2019 at In-Service Training Institute, Gannoruwa, Peradeniya.*
23. **Resource person:** Full-day conference on Food Safety Hot Topics in Sri Lanka: What's Done and What's to be Done, *5<sup>th</sup> April 2019 at Global Towers Hotel, Colombo.*
22. **Symposium Lecturer:** Annual Scientific Sessions of the Nutrition Society of Sri Lanka, *12<sup>th</sup> January 2019 in Mirihana*
21. **Resource person:** Two 2-day residential training programs on Food Safety for Public Health Inspectors & Food Inspectors, *5-6<sup>th</sup> & 12-13<sup>th</sup> January 2019 at In-Service Training Institute, Gannoruwa, Peradeniya.*
20. **Resource person:** Two-day in-service training on Food Safety for Medical Officers of Health and Public Health Inspectors in the Central Province, *29-30<sup>th</sup> August 2018 at the Regional Health Training Center, Kadugannawa.*

19. **Resource person:** G.C.E. (A/L) teacher training program (Agricultural Science) conducted by the NIE at national level, *18-20<sup>th</sup> June 2018 & 12-15<sup>th</sup> September 2018 at NIE.*
18. **Plenary lecture:** Application of Biotechnology in Nutrition, at Scientific Sessions of the Nutrition Society of Sri Lanka-2008, 25-26th January, in Colombo
17. **Resource person:** Study Abroad Internship Offered for the Students of the Sultan Qaboos University, Oman, *10<sup>th</sup> July - 04<sup>th</sup> August 2017 at the Faculty of Agriculture, University of Peradeniya.*
16. **Resource person:** Food industry training seminar on Addressing Contamination Problems in the Food Industry: Technical Guidance, *Organized by the Institute of Food Science & Technology Sri Lanka in collaboration with Sri Lanka Food Processors' Association, 08<sup>th</sup> August 2015 at BMICH, Colombo*
15. **Resource person:** Training Program for GCE A/L Teachers of the Central Province, 30<sup>th</sup> March - 04<sup>th</sup> April 2015 at the Faculty of Agriculture, University of Peradeniya
14. **Resource person:** Seminar on Strategies to Arrest the Occurrence and Spread of Chronic Kidney Disease of Unknown Etiology (CKDU), *28<sup>th</sup> March 2015 at OPA Auditorium, Colombo.*
13. **Resource person:** Undergraduate seminar on Beyond the Classroom, *11<sup>th</sup> March 2015 at the Faculty of Agriculture, University of Ruhuna.*
12. **Resource person:** Public seminar on Is Milk Safe for Human Consumption, *27<sup>th</sup> September 2013 at OPA Auditorium, Colombo*
11. **Resource person:** Expert Consultation Process on Biosafety Education and Training in Sri Lanka, *27<sup>th</sup> March 2012 at Hotel Taj Samudra, Colombo.*
10. **Resource person:** Workshop on Biosafety: Risk Assessment and Management of Genetically Modified Organisms, Food, Feed and Processed Products, *11-12<sup>th</sup> August 2011 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya.*
9. **Resource person:** Workshop on University-Industry Relationships in Agricultural Biotechnology, *10<sup>th</sup> March 2011 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya.*
8. **Resource person:** Training Programme for G.C.E. (O/L) School Teachers, *27-29<sup>th</sup> October 2010 at the Faculty of Agriculture, University of Peradeniya.*
7. **Resource person:** Workshop on Biosafety: Risk Assessment and Management of Genetically Modified Organisms, Food, Feed and Processed Products, *7-9<sup>th</sup> September 2010, at the Postgraduate Institute of Agriculture, University of Peradeniya.*
6. **Resource person:** Awareness Program for the Food Processing Industry (North Western Province), *19<sup>th</sup> June 2009 at Bravo-2 Hotel, Kurunegala.*
5. **Resource person:** Food Safety & Hygiene Trainer (Resource person): Certificate Course for Public Health Inspectors, Food Inspectors and Medical Officers of Health in the Colombo Municipal Council, *15<sup>th</sup> July to 15<sup>th</sup> November 2009 (during weekends).*
4. **Resource person:** Awareness Program for the Food Processing Industry (North Central Province), *05<sup>th</sup> June 2009 at the Institute of Postharvest Technology, Anuradhapura*

3. **Resource person:** SLAAS Awareness Programme: Seminar and Panel Discussion on GMO, GM Crops, Feed, Food and Processed Products, *04<sup>th</sup> November 2008 at Plant Genetic Resource Center, Gannoruwa.*
2. **Resource person:** Training Program on Risk Assessment and Risk Management on Genetically Modified Organisms/ Food Feed and Processed Products (GMO/FFPs) and Use of Clearing House Mechanism of Cartagena Protocol on Biosafety, *18-20<sup>th</sup> August 2008 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya.*
1. **Resource person:** Workshop on Risk Assessment and Management and GMO Detection, *13<sup>th</sup> December 2007 at Agricultural Biotechnology Center, Faculty of Agriculture, University of Peradeniya*

## CONTRIBUTIONS AT FACULTY AND UNIVERSITY LEVEL

- ⊙ **Member:** Board of Study in food Science & Technology, Postgraduate Institute of Agriculture, University of Peradeniya, 2013 ~ to-date
- ⊙ **Head of Department:** Department of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, 2016-2019.
- ⊙ **Project Coordinator:** Quality & Innovation Grant (QIG) of the B.Sc. in Food Science & Technology Study Program of the Faculty of Agriculture, University of Peradeniya, 2013-2016.
- ⊙ **Program Coordinator:** M.Sc. in Food Science & Technology degree program of the Board of Study in Food Science & Technology, Postgraduate Institute of Agriculture, University of Peradeniya, 2013-2016.
- ⊙ **Secretary:** Board of Study in Food Science & Technology, Postgraduate Institute of Agriculture, University of Peradeniya, 2013-2016.
- ⊙ **Chairperson:** Timetable Committee, Faculty of Agriculture, University of Peradeniya in 2017
- ⊙ **Chairperson:** Computer Management Committee, Faculty of Agriculture, University of Peradeniya in 2012
- ⊙ **Chairperson:** Student Welfare & Advisory Committee, Faculty of Agriculture, University of Peradeniya in 2011
- ⊙ **Secretary:** Publication & Public Relations Committee, Faculty of Agriculture, University of Peradeniya in 2011
- ⊙ **Secretary:** Student Welfare & Advisory Committee, Faculty of Agriculture, University of Peradeniya in 2010
- ⊙ **Senior Treasurer:** Society of Food Science & Technology, Faculty of Agriculture, University of Peradeniya, academic year 2012/2013.
- ⊙ **Senior Student Counsellor:** University of Peradeniya, 2010.

## CONTRIBUTIONS AT NATIONAL LEVEL

- ⊙ **Food safety trainer:** to train Public Health Inspectors and Food Inspectors on food safety at national level, at the trainings organized by the Ministry of Health and UNIDO (since 2009).
- ⊙ **Group leader:** working group on Guidelines and Training Manuals for Risk Assessment, Risk Management and Risk Communication of GM Food & Feed, Under the National Biosafety Project of Ministry of Mahaweli Development & Environment and FAO (2019-2020)
- ⊙ **National consultant:** on Risk Assessment, Risk Management & Risk Communication of Genetically Modified (GM) Food & Feed, component 02 of the Implementation of the National Biosafety Framework in accordance with the Cartagena Protocol on Biosafety (National Biosafety Project) of Ministry of Mahaweli Development & Environment and FAO (2019-2020)
- ⊙ **National food safety consultant:** in developing a national situation report on Current Approaches for Imported Food Control in Sri Lanka under the project of FAO, Strengthening National Capacity for Risk-Based Food Import Control within One Health Framework, (2017-2018).
- ⊙ **National consultant:** of the project, Planning for the Implementation of the National Biosafety Framework in accordance with the Cartagena Protocol on Biosafety (National Biosafety Project) funded by the FAO and managed by the Ministry of Environment (in 2015).
- ⊙ **Secretary:** The Institute of Food Science & Technology Sri Lanka (IFSTSL), (in 2015)
- ⊙ **Founder president:** The Institute of Food Science & Technology Sri Lanka, (IFSTSL), (2011-2012)

## PROFESSIONAL & MANAGERIAL TRAININGS OBTAINED

- ⊙ Training seminar on “Micro-Chemical Laboratory Accreditation ISO 17025:2005”, *Colombo, Sri Lanka, organized by the Institute of Food Science & Technology Sri Lanka (IFSTSL) on 25<sup>th</sup> May 2016.*
- ⊙ Training seminar on “Microbiology Laboratory Accreditation ISO 17025:2005”, *Colombo, Sri Lanka, organized by the Institute of Food Science & Technology Sri Lanka (IFSTSL) on 24<sup>th</sup> Feb. 2016.*
- ⊙ Conference on “Food Safety Science, Evidence & Regulations”, *Colombo, Sri Lanka organized by the International Life Sciences Institute- India (ILSI) in collaboration with the Health Ministry of Sri Lanka (May 20-21, 2011)*
- ⊙ Capacity building training program on cleaner production for university academics, *conducted by National Cleaner Production Center, Sri Lanka(22<sup>nd</sup> to 26<sup>th</sup> of June 2009)*
- ⊙ Internal auditor certificate training on ISO 22000:2005 -food safety management system *(11<sup>th</sup> & 12<sup>th</sup> Mar. 2009 at Global Towers Hotel, Wellawatta) Conducted by Det Norske Veritas, Colombo 06, Sri Lanka*

- ⊙ Workshop on enhancement of management capabilities, (21<sup>st</sup> & 22<sup>nd</sup> Dec. 2008 at Agric. Biotechnology Center, University of Peradeniya, Sri Lanka) organized by IRQUE Project & Faculty of Agriculture, University of Peradeniya, Sri Lanka
- ⊙ Induction program in teaching methodology for university academic staff (March ~ May 2008, Staff Development Center, University of Peradeniya, Sri Lanka)
- ⊙ Workshop on human resource development, (04<sup>th</sup> & 05<sup>th</sup> Dec. 2007 at Gal-Bungalow, Mahakanda, Peradeniya, Sri Lanka) organized by IRQUE Project & Faculty of Agriculture, University of Peradeniya, Sri Lanka
- ⊙ Workshop on curriculum development in higher education, (19<sup>th</sup> ~ 21<sup>st</sup> Sep. 2007 at Hotel Tourmaline, Kandy, Sri Lanka) organized by IRQUE Project & Faculty of Agriculture, University of Peradeniya, Sri Lanka

## **FELLOWSHIPS AND AWARDS**

- ⊙ President's award for scientific publications in international scientific journals cited in the scientific citation index in 2008 and 2009.
- ⊙ KOTEF (Korea Industrial Technology Foundation) Fellowship for development of biological active substances from fisheries processing wastes (Dec 2003 ~ Aug 2005).
- ⊙ MOMAF (Ministry of Maritime Affairs & Fisheries) Fellowship for development of functional fish sauce from Alaska Pollack fish processing wastes (Nov 2002 ~ Nov 2003).
- ⊙ Brain Korea 21 Fellowship for graduate studies awarded by Korean Research Foundation (Mar 2002 ~ Feb 2004).

## **MEMBERSHIPS IN PROFESSIONAL ORGANIZATIONS**

- ⊙ Institute of Food Science & Technology Sri Lanka (IFSTSL): Founder president (2011 and 2012) & executive committee member (since 2013)
- ⊙ Sri Lanka Institute of Agricultural Professionals: Executive committee member (2009) & member (since 2010)
- ⊙ National Agricultural Society of Sri Lanka: Member (since 2008)
- ⊙ Nutrition Society of Sri Lanka: Member (since 2008)

Prof. Niranjan Rajapakse