

Prof. Dr. Madhura Jayasinghe

Professor in Food Science at
University of Sri Jayewardenepura – Sri Lanka



1. Name with initials:	K.W.M.A. Jayasinghe		
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Organization and Address:	Department of Food Science & Technology, Faculty of Applied Sciences, University of Sri Jayewardenepura Gangodawila, Nugegoda. Sri Lanka.		
2. Home Address:	3/A/1, Victory house, Jayaliyagama road, Polgasowita, Sri Lanka.		
3. Present Position/designation :	Professor		
4. Professional function in the organization:	Teaching, Research, Administration & Consultation		
5. Highest academic degree:	Ph.D.		
6. Date of obtaining the above qualification:	31.12.2015		
7. Fields of specialization :	<ul style="list-style-type: none">• Food Science• Human Nutrition and Dietetics• Nutrition Literacy and Education• Functional foods and Nutraceutical development		

Professional Experience:

- ❖ **Current position: *Professor in Food Science and Technology* at University of Sri Jayewardenepura, : 2023 to present.**
- **Senior Lecturer (Grade II): 2019 - 2023**
 - **Lecturer (B4; Confirmed) : 2017 – 2019**
 - **Lecturer (Probationary): 2014 – 2017**
 - ✚ Visiting Lecturer at Australian college of Business and Technology (ACBT): 2014 – 2019
 - ✚ Visiting Lecturer at Sri Lanka Institute of Information Technology (SLIIT): 2022 - Present
 - ✚ Visiting Lecturer at University of Vocational Technology : 2019 – 2022
 - ✚ PhD Scholar at University of Sri Jayewardenepura: 2011-2014

Education



PhD in Food Science and Nutrition

- ❖ 2015 – University of Sri Jayewardenepura
- ❖ Thesis title: Quantitative assessment of macronutrients and micronutrients availability of selected readily available foods in the preparation of dietary guidelines

Highlights:

- Formulation of Dietary plans for Sri Lankans to obtain balanced meals using affordable-low cost local ingredients.
- Designing of Food Based Dietary Guidelines for Sri Lankans to fulfill requirement of all micro and macro nutrients.
- Conducting an island wide survey to identify nutritional gaps of locals
- Making a complete nutrition database of Sri Lankan cooked food items
- Developing a software embedded with SL cooked food's nutrition database

BSc. (Honors) in Food Science and Technology

2011 – University of Sri Jayewardenepura

Highlights

- **1st Class Honors**
- 6 month industrial training experience at Kelani Valley Canneries Pvt. Ltd (KVC)
- Sole student in the batch to publish the undergraduate study in an SCIE/Scopus indexed journal

- ❖ **Secondary Education:** Ananda College – Colombo

Professional Affiliations



1. Life member – Sri Lanka Association for Advancement for Science – Sri Lanka
2. Executive Committee member – Institute of Food Science and Technology – Sri Lanka.

Professional Awards



International Awards

1. Award for the **Most Congenial Participant** at the foreign workshop on "*International Marketing of Agri-food Products*" held at Manila, Philippines – 2018.
 - ❖ Awarded by the ***Development Academy of Philippines***.
2. Prestigious Award for the **Successful International Collaborator** at MNS University of Agriculture, Pakistan -2017
 - ❖ Awarded by ***MNS University of Agriculture and Ministry of Education –Pakistan***
3. Research Grant Award 2019 for being an Exceptional Young Researcher;
 - ❖ Awarded by the ***International Foundation for Science – Stockholm, Sweden***.

National Awards

1. **GOLD Medal Award** at "*Sahasak Nimawum*" National Inventions and Innovations competition - 2024
 - ❖ Awarded by: ***Sri Lanka Inventions Commission***
2. **Silver Medal Award** at "*Sahasak Nimawum*" National Inventions and Innovations competition - 2021
 - ❖ Awarded by: ***Sri Lanka Inventions Commission***
3. **Bronze Medal Award** at "*Sahasak Nimawum*" National Inventions and Innovations competition 2020
 - ❖ Awarded by ***Sri Lanka Inventions Commission (SLIC)***
4. **1st Place (Gold Medal)** Award for the Best Undergraduate Research Project in Life and Earth Sciences – 2019; Supervision of CH Samarasinghe
 - ❖ Awarded by: ***Sri Lanka Association for the Advancement of Science (SLAAS)***
5. **3rd Place (Bronze Medal)** Award for the Undergraduate Research Project in Life and Earth Sciences – 2019; Supervision of RMJN Samarathunga
 - ❖ Awarded by: ***Sri Lanka Association for the Advancement of Science (SLAAS)***

6. **1st Place (Gold Medal) Award** for the Best Undergraduate Research Project in Life and Earth Sciences – 2018; *Supervision of M. Manokaran*

❖ Awarded by: **Sri Lanka Association for the Advancement of Science (SLAAS)**

7. NSF Award for excellent M.Phil. Research supervision in 2024

❖ Awarded by: **National Science Foundation (NSF) – Sri Lanka**

Patents



1. Patent no.: 20825

Title of the invention: A drinking yoghurt that fulfilling natural antioxidants, 40-50% RDI of calcium and 100% RDI ascorbic acid, prepared by using *Moringa olifera* dried leaf powder extract and *Phyllanthus embilica* fruit extract and preparation method thereof.

- Date of the National Search Report: 26/09/2020
- Date of publication in the government gazette (Sri Lanka): 22/01/2021

2. Patent no.: 20832

Title of the invention: A natural plant extracts incorporated cane sugar product and preparation method thereof.

- Date of the National Search Report: 26/09/2020
- Date of publication in the government gazette (Sri Lanka): 22/01/2021

Research and Innovation Grants Received

International grants



1. PhD Research Grant (USD 11300): **International Foundation for Science (IFS) – Stockholm, Sweden**; for being selected as an excellent global researcher in 2019.
 - Project title: Utilization of selected plant raw materials to hinder glycemc impact of cane sugar and wheat breads
 - Grant number: I-3-E-6463-1
 - Project / grant duration: 3 years
 - Major equipment purchased for the development of University labs: Shaking water bath, digital height-weight scales, calorie counter watches, micropipettes etc.

National grants



1. **M.Phil. Research grant:** University of Sri Jayewardenepura (2021-2023).
Project: Utilization of selected plant raw materials to hinder glycemc impact of cane sugar and wheat breads.
2. **One Year Research grant:** Centre for Defense Research and Development (2022-2023).
Project: Development of a novel functional bread product for military and task oriented personnel.
3. **Innovation Grants:** Innovation, Invention and Venture Creation Council (IIVCC) – USJ (2020-2021).
Project title: Development of a novel yoghurt product incorporated with selected spices and seaweed to hinder glycemc impact.
4. **Innovation Grants:** Innovation, Invention and Venture Creation Council (IIVCC) – USJ (2020-2021).
Project title: Development of an affordable protein dense supplementary food enriched in Vitamin A to alleviate malnutrition.
5. **Innovation Grants:** Innovation, Invention and Venture Creation Council (IIVCC) – USJ (2020-2021).
Project title: Development of a drinking yoghurt which fulfills 50% RDI of Calcium and rich in antioxidants and ascorbic acid, by incorporating *Moringa olifera* dried leaf powder extract and *Phyllanthus embilica* fruit extract.

Administration/ Committee positions



1. **Faculty Representative:** Inventions, Innovations & Venture Creation Council (IIVCC), University of Sri Jayewardenepura, Sri Lanka (2024 to present).
2. **External Proposer** - Center for Supply Chain Operations and Logistics Optimization (SCOLO), University of Moratuwa, Sri Lanka (2022 – Present).
3. **Senior Treasurer** – Association of Food Science and Technology, University of Sri Jayewardenepura (2019 – 2022).
4. **Asst. coordinator** – Collaborative project scheme between MNS University of agriculture, Pakistan and University of Sri Jayewardenepura, Sri Lanka (2018 – Present)
5. **Secretary** – Vidujaya Science Teachers’ Association (VSTA) (2022 - Present)
6. **Vice President** - Vidujaya Science Teachers’ Association (VSTA). (2021)
7. **Executive Committee Member** - Vidujaya Science Teachers’ Association (VSTA). (2019-2020)

Teaching Experience: Courses Conducted

Teaching period	Field of study area/course title	Name of organisation/ institution
2014 – Present	FST 169 1.0 Applied Human Nutrition FST 268 1.0 Dietetics FST 156 1.0 Principles of Management I FST1182 Plant Based Food Production Technologies	University of Sri Jayewardenepura, Sri Lanka
2021 - Present	FST 364 1.0 ICT for Food Science and Nutrition FST 175 1.0 Introduction to Food Crop Technology FST 394 1.0 Food Science and Technology Practicals IV FSC 392 1.0 Food Science Practicals IV	University of Sri Jayewardenepura, Sri Lanka
2014 - 2021	FST 352 1.0 Computer Applications for Food Technology & Nutrition I FST 353 1.0 Computer Applications for Food Technology & Nutrition II FST 185 1.0 Science of Plant Based Food Products FSC 360 1.0 Food Biotechnology FST 493 2.0 Advanced topics	University of Sri Jayewardenepura, Sri Lanka
2022 – Present	FST 593 3.0 Food Science and Technology Practicals (MSc. Degree Program)	University of Sri Jayewardenepura, Sri Lanka
2016 – 2019	HBIO001A Human Biology	Australian College of Business and Technology (Colombo) – Sri Lanka
2014 - 2016	PHY001A Physics Engineering BIO001A Biology PFD005 Science & Technology	Australian College of Business and Technology (Colombo) – Sri Lanka
2014 - 2015	CHEM 001 Chemistry	Australian College of Business and Technology (Kandy) – Sri Lanka
2022- Present	SCN 4153 Bioprocessing	Sri Lanka Institute of Information Technology (SLIIT) – Malabe, Sri Lanka
2019 – 2020	Fundamentals of Food Processing Technology	University of Vocational Technology – Sri Lanka
2021 - Present	Advanced Human Nutrition and Dietetics	University of Vocational Technology – Sri Lanka

Postgraduate/ Undergraduate Research Supervision

PhD level



1. US Wijewardene, Utilization of selected plant raw materials to hinder glycemc impact of cane sugar and wheat breads (2024).
 - ❖ Collaborative partners: University of Sri Jayewardenepura and International Foundation for Science (IFS) – Sweden
2. PMCP Gunathunga, Development of bioactive compounds enriched malted milk powder by incorporating selected germinated cereals and pulses (2026).
 - ❖ Collaborative partners: University of Sri Jayewardenepura and RMIT University – Australia
3. GU Rathnakaya, A Food Literacy Framework for Sri Lanka: Validation, Assessment, and Policy Implications (to be completed in 2027).
 - ❖ Collaborative partners: Faculty of Arts and Humanities, University of Sri Jayewardenepura and University of Otago – New Zealand
4. VS Danthanarayana, Traceability and Bottleneck Analysis in Food Supply Chain SMEs: A Circular Economy Approach for Climate Action and Productivity Enhancement (to be completed in 2027).
 - ❖ Collaborative partners: Faculty of Management Studies and Faculty of Applied Sciences, University of Sri Jayewardenepura.
5. A Maralanda, Development of low-glycemc fiber-based composite flour formulation from sugarcane bagasse for bakery products (to be completed in 2027).
 - ❖ Collaborative partners: University of Sri Jayewardenepura and Sugar Cane Research Institute – Sri Lanka

M.Phil level

1. HPDT Hewa Pathirana, Nutritional and physicochemical properties of unfermented coconut sap and coconut jaggery collected through traditional and novel sap collection methods (2022).
 - ❖ Collaborative partners: University of Sri Jayewardenepura and Coconut Research Institute (CRI) – Sri Lanka.
2. RMJN Samarathunga, Characterization of proteins from Sri Lankan seaweeds and application as protein alternatives in bakery foods (2022).
 - ❖ Collaborative partners: University of Sri Jayewardenepura and National Research Council (NRC) – Sri Lanka

3. SMNS Nirmani, Effect of functional properties of enzymatic hydrolysis of selected underutilized flours in Sri Lanka (2024).
- ❖ Collaborative Partners: University of Sri Jayewardenepura and Case Western Reserve University School of Medicine, Cleveland - USA.

M.Sc. level

1. DDS Kaluthanthri, Impact by nutrition awareness on fasting blood glucose responses in selected patients at Homagama Base Hospital, Sri Lanka (2021).
2. AMSK Athapattu, Impact of diet on fasting blood glucose management in Sri Lankan diabetic elderly admitted at teaching hospital, Kurunegala (2021).
3. HJAM Prabuddha, Comparative analysis of the effect of by selected debittering agents on the quality of *Phyllanthus emblica L.* (2022).
4. BNN Silva, Development of the Protein and Fibre Enriched Cookies using Soybean (Glycine max) ,Spinach leaves (*Spinacia oleracea*) and Finger millet (*Eleusine coracana*). (2025).

BSc.(Hons.) level

1. CHMYR Chandrasekara, Assessment of nutrition literacy, cognitive ability to understand nutrition information and accuracy of nutrition journalism in selected social segments of Sri Lanka (2022).
2. LA Wickramarachchi, Development of grain-milk functional beverage and evaluation of physico-chemical, microbiological and sensory properties (2022).
3. PMVT Srikantha, Quantification of coumarin content in different maturity levels of the bark of Ceylon cinnamon (*Cinnamomum zeylanicum blume*) (2022).
4. RATN Rupasinghe, An end-to-end risk assessment to minimize the contamination by foreign bodies and validation of cleaning procedure at a food processing plant (2022).
5. PAL Jayathilake, Development of ginger, turmeric and pomegranate incorporated pasteurized milk to safeguard human health (2021).
6. JMDT Douglas, Impact of the Covid-19 pandemic situation on the sourcing strategy of the industry – An evidence analysis at Nestle Lanka PLC (2021).

And more than 50 UNDERGRADUETE researchers were being successfully supervised..!

Research Publications:

(Detailed publications list attached separately in Section 2).



Madhura Jayasinghe ✓

University of Sri Jayewardenepura

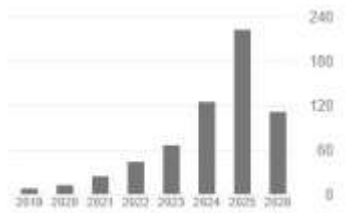
Verified email at sci.sjp.ac.lk

Human Nutrition Dietetics Plant based Food Product ...



Cited by VIEW ALL

	All	Since 2021
Citations	635	598
h-index	12	12
i10-index	15	14



Public access VIEW ALL



Based on funding mandates

TITLE	CITED BY	YEAR
Germination effects on nutritional quality. A comprehensive review of selected cereals and pulses changes. C Gunathunga, S Senanayake, MA Jayasinghe, CS Braman, T-Tuong ... Journal of Food Composition and Analysis 126, 106024	126	2024
Ceylon cinnamon: a versatile ingredient for futuristic diabetes management BS Seneviratne, MA Jayasinghe, D Pavalakumar, CG Sirewardhana Journal of future foods 2 (2), 125-142	70	2022
Seaweed proteins as a novel protein alternative. Types, extractions, and functional food applications J Samarathunga, I Wijeeekara, M Jayasinghe Food Reviews International 39 (7), 4236-4261	70	2022
Coconut oil as a therapeutic treatment for alzheimer's disease: a review P Sandupama, D Munasinghe, M Jayasinghe Journal of Future Foods 2 (1), 41-52	60	2022
Determination of macronutrient compositions in selected, frequently consumed cereals, cereal based foods, legumes and pulses prepared according to common culinary methods in ...	29	2020

❖ H index = 12

Link: <https://scholar.google.com/citations?user=1r1ZUawAAAAJ&hl=en>



Publications Summary



- ❖ 42 full papers in SCI/SCIE/ESCI/Scopus indexed/ Peer reviewed journals
- ❖ 4 complete books
- ❖ 3 book chapters
- ❖ 3 patents; 4 commercial partners
- ❖ 12 invited keynote speeches
- ❖ 6 publications in mass media
- ❖ 70 conference papers
- ❖ 24 times acting as a session chair / reviewer.

Prof. Dr. Madhura Jayasinghe
USJ – Sri Lanka



Publications List by “Madhura Jayasinghe”

“Review Articles”

in
SCI / SCIE / Scopus indexed
and
Peer Reviewed Journals:



- 1) Gunathunga, C., Senanayake, S., Jayasinghe, M., Brennan, C. S., Truong, T., Marapana, U., & Chandrapala, J. (2026). Characterisation of malted milk powders enriched with bioactive compounds by germinated rice, maize, and green gram. *International Journal of Food Science and Technology*, 61(1), vvaf195. <https://doi.org/10.1093/ijfood/vvaf195>
- 2) Dissanayake, M., Jayasinghe, M., & Abeysundara, P. D. A. (2025). Coconut Beverage as a Successful Non-Dairy Probiotic Matrix: A Comparative Review. *Food and Humanity*, 100765. <https://doi.org/10.1016/j.foohum.2025.100765>
- 3) Rathnayaka, R. M. K. G. U., Silva, H. P. T. N., Jayasinghe, M., & Kuruppuarachchi, D. (2025). Mapping the Landscape of Food Literacy: A Comprehensive Scoping Review. *Asian Food Science Journal*, 24(7), 25-44. OI: <https://doi.org/10.9734/afsj/2025/v24i7802>
- 4) Nirmani, N. S., Jayathilake, C., Liyanage, R., Wickamasinghe, I., Nallaperuma, B., & Jayasinghe, M. A. (2025). Exploring the potential of underutilized starch sources as nutritive alternatives to refined wheat flour: A review. *Journal of Future Foods*. <https://doi.org/10.1016/j.jfutfo.2025.04.003>
- 5) Wijewardhana, U. S., Jayasinghe, M. A., Wijesekara, I., & Ranaweera, K. K. D. S. (2024). High Protein Functional Breads for Sustainable Nutrition: A Futuristic Review. *Current Functional Foods*, 3(2). <https://doi.org/10.2174/0126668629315995240805053755>
- 6) Gunathunga, C., Senanayake, S., **Jayasinghe, M. A.**, Brennan, C. S., Truong, T., Marapana, U., & Chandrapala, J. (2024). Germination Effects on Nutritional Quality: A Comprehensive Review of Selected Cereal and Pulse Changes. *Journal of Food Composition and Analysis*, 106024. <https://doi.org/10.1016/j.jfca.2024.106024>
- 7) Wijewardhana, S., **Jayasinghe M.A.**, Wijesekara, I., & Ranaweera, K. K. D. S. (2023). Zingiber officinale, Phyllanthus emblica, Cinnamomum verum, and Curcuma longa to Prevent Type 2 Diabetes: an Integrative Review. *Current Diabetes Reviews*. [10.2174/1573399819666221124104401](https://doi.org/10.2174/1573399819666221124104401)
- 8) Wanniarachchi, P. C., Pavalakumar, D., & **Jayasinghe, M. A.** (2023). Pseudocereals: Nutrition, Health Benefits, and Potential Applications in Gluten-free Food Product Developments. *Current Nutrition & Food Science*, 19(4), 377-385. <https://doi.org/10.2174/1573401318666221010093914>

- 9) Jayasekara, G. H. H., **Jayasinghe, M.**, & Jayasinghe, J. (2023). Evolution of Probiotic Usage in the Global Food Industry: A Comprehensive Review. *Current Nutrition & Food Science*, 19(9), 875-887. <https://doi.org/10.2174/1573401319666230208094849>
- 10) Senevirathne, B. S., **Jayasinghe, M. A.**, Pavalakumar, D., & Siriwardhana, C. G. (2022). Ceylon cinnamon: a versatile ingredient for futuristic diabetes management. *Journal of Future Foods*, 2(2), 125-142. <https://doi.org/10.1016/j.jfutfo.2022.03.010>
- 11) Sandupama, P., Munasinghe, D., & **Jayasinghe, M.** (2022). Coconut oil as a therapeutic treatment for alzheimer's disease: a review. *Journal of Future Foods*, 2(1), 49-60. <https://doi.org/10.1016/j.jfutfo.2022.03.016>
- 12) Samarathunga, J., Wijesekara, I., & **Jayasinghe, M.** (2022). Seaweed proteins as a novel protein alternative: Types, extractions, and functional food applications. *Food Reviews International*, 1-26. <https://doi.org/10.1080/87559129.2021.2023564>
- 13) Uthpala, T. G. G., Navaratne, S. B., Thibbotuwawa, A., **Jayasinghe, M.**, & Wanigasinghe, R. S. (2021). Agricultural By-Product Proteins: Emerging Source for Packaging Applications. *International Journal of Food Science and Agriculture*, 5(3), 355-362. <https://hillpublisher.com/UpFile/202107/20210706165026.pdf>
- 14) Jayathilake, P. A. L., **Jayasinghe, M. A.**, Walpita, J., & Dilani, K. P. R. I. (2021). Turmeric and ginger as health protective food sources-an integrative review. <https://doi.org/10.31357/vjs.v24i02.5405>
- 15) Wilamune, N. H., **Jayasinghe, M. A.**, Gunawardena, S. N., & Samarasinghe, C. H. (2021). Feeding and handling of dairy cattle: An integrative review. *Journal of Pure and Applied Agriculture*, 6(1), 7-17.
- 16) Silva, V., **Jayasinghe, M. A.**, Senadheera, S. A., & Ranaweera, K. K. D. S. (2020). Determination of macronutrient compositions in selected, frequently consumed cereals, cereal based foods, legumes and pulses prepared according to common culinary methods in Sri Lanka. *Journal of Food Science and Technology*, 57(3), 816-820. <https://doi.org/10.1007/s13197-019-04085-x>
- 17) Uthpala, T. G., Fernando, H. N., Thibbotuwawa, A., & **Jayasinghe, M.** (2020). Importance of nutrigenomics and nutrigenetics in food Science. DOI: 10.15406/mojfpt.2020.08.00250

“Research Articles”

in
SCI / SCIE / Scopus indexed
and
Peer Reviewed Journals:



- 18) Hewa Pathirana, H.P.D.T., Yalgama, L.L.W.C., Wijesekara, W.L.I., **Jayasinghe M.A.** Assessment of Coconut (*Cocos nucifera* L) Jaggery Enriched with Selected Spices on Postprandial Blood Glucose Reduction in Healthy Humans. *Sugar Tech* **28**, 151–158 (2026).
<https://doi.org/10.1007/s12355-025-01656-5>.
- 19) Samarathunga, J., Wijesekara, I., **Jayasinghe, M.**, & Pathmalal, M. M. (2025). Different Extraction Procedures and Assessment of Proteins from Five Sri Lankan Seaweed Species. *Journal of Aquatic Food Product Technology*, 34(4), 203–222.
<https://doi.org/10.1080/10498850.2025.2509001>
- 20) Hewa Pathirana, H.P.D.T., Wijesekara, I., Yalgama, L.L.W.C., **Jayasinghe M.A.** et al. Predictive Modeling of Glycemic Indices of Value-Added Coconut (*Cocos nucifera* L) Jaggery Enriched with Specific Ingredients. *Sugar Tech* 27, 765–770 (2025). <https://doi.org/10.1007/s12355-025-01535-z>
- 21) Samarathunga, J., Wijesekara, I., **Jayasinghe, M.** et al. Effect of green seaweed *Ulva fasciata* as a protein supplement in breads: biochemical characterization and bread crumb properties. *Food Measure* 19, 38–48 (2025). <https://doi.org/10.1007/s11694-024-02929-5>
- 22) Gunathunga, C., Senanayake, S., **Jayasinghe, M.**, Brennan, C. S., Truong, T., Marapana, U., & Chandrapala, J. (2024). Bioactive compounds and digestible starch variability of rice, maize, green gram, and soy grains with different levels of germination. *International Journal of Food Science and Technology*, 59(12), 9273–9286. <https://doi.org/10.1111/ijfs.17558>
- 23) Jayamanne, C., Liyanaarachchi, V., Abeysekara, P., Nissanka, N. M. C., Bogahawatthe, A., Wijesekara, I., **Jayasinghe M.** & Wijesinghe, G. K. (2024). In-vitro antimicrobial and antibiofilm activities of honey from *Apis cerana* and *Apis dorsata* against selected microbial strains of wound pathogens. *Journal of Health Sciences and Innovative Research*, 5(02).
<https://doi.org/10.31357/jhsir.v5i02.7849>
- 24) Wickramaarachchi, L. A., Rajawardene, D. U., Gunasekara, M. M. N. P., Herath, H. M. T., & **Jayasinghe, M. A.** (2024). Development and evaluation of physico-chemical, sensorial and shelf-life of grain-milk beverages. *Journal of Cereal Science*, 103875.
<https://doi.org/10.1016/j.jcs.2024.103875>

- 25) Hapuarachchi, W., Munasinghe, D., Sandupama, P., & **Jayasinghe, M.** (2024). Determinant factors for berry derived anthocyanin persistency in stirred yoghurts. *Food Chemistry Advances*, 4, 100541. <https://doi.org/10.1016/j.focha.2023.100541>
- 26) Goonathilaka, P. D. S. A., Abeysundara, P. D. A., & **Jayasinghe, M. A.** (2023). Development of a value added rice milk by utilizing selected traditional and improved rice varieties in Sri Lanka. *Food Chemistry Advances*, 2, 100319. <https://doi.org/10.1016/j.focha.2023.100319>
- 27) Pathirana, D. T. H., Wijesekara, I., Yalagama, L. L. W. C., & **Jayasinghe, M. A.** (2023). Collection methods to preserve nutritive and physicochemical properties of unfermented coconut (*Cocos nucifera*) sap. *CORD*, 39, 9-15. DOI: <https://doi.org/10.37833/cord.v39i.456>
- 28) Shafi, A., Farooq, U., Akram, K., Majeed, H., Hakim, A., & **Jayasinghe, M.** (2023). Cucumis melo seed oil: Agro-food by-product with natural anti-hyperlipidemic potential. *Journal of the Science of Food and Agriculture*. <https://doi.org/10.1002/jsfa.12348>
- 29) Pathirana, H. P. D. T. H., Wijesekara, I., Yalagama, L. L. W. C., Garusinghe, C., **Jayasinghe, M. A.** & Waidyaratne, K. P. (2022). Comparison of blood glucose responses by cane sugar (*Saccharum officinarum*) versus coconut jaggery (*Cocos nucifera*) in type 2 diabetes patients. *Journal of Future Foods*, 2(3), 261-265. <https://doi.org/10.1016/j.jfutfo.2022.06.007>
- 30) Jayathilake, A. L., **Jayasinghe, M. A.**, & Walpita, J. (2022). Development of ginger, turmeric oleoresins and pomegranate peel extracts incorporated pasteurized milk with pharmacologically important active compounds. *Applied Food Research*, 2(1), 100063. <https://doi.org/10.1016/j.afres.2022.100063>
- 31) **Jayasinghe, M.**, & Ratnasingam, P. (2021). Sensory variation analysis in ice cream made by palmyra (*Borassus flabellifer*) pulp with jaggery and selected spices. *Agricultural Sciences Journal*, 3(2), 35-50. <https://asi.mnsuam.edu.pk/index.php/asi/article/view/93>
- 32) Pavalakumar, D., **Jayasinghe, M.**, Edirisinghe, M., Wijesekara, I., & Senadheera, S. (2021). *Cinnamomum zeylanicum* and *Curcuma longa* incorporated dairy yoghurts with hindered glycaemic properties for healthy people. *Journal of Future Foods*, 1(1), 104-112. <https://doi.org/10.1016/j.jfutfo.2021.09.006>
- 33) Pathirana, H. H., Wijesekara, I., Yalagama, L. L. W. C., Jayasinghe, M. A., & Waidyaratne, K. P. (2021). Glycemic Responses by Coconut (*Cocos nucifera*) Jaggery and Cane Sugar (*Saccharum officinarum*): A Comparative Study. *Asian Food Science Journal*. 20(12), 41-48. [10.9734/afsj/2021/v20i1230391](https://doi.org/10.9734/afsj/2021/v20i1230391)
- 34) Abeykoon, A. M. C. N., Herath, H. M. T., & **Jayasinghe, M. A.** (2021). In-vitro analysis of trypsin and alpha-amylase inhibitory activities in selected legume varieties in Sri Lanka. *Asian Food Science Journal*, 20(1), 1-9. DOI: 10.9734/AFSJ/2021/v20i130248

- 35) Pavalakumar, D., **Jayasinghe, M.**, Edirisinghe, M., Wijesekara, I., & Senadheera, S. (2020, December). Determination of Glycaemic Responses of dairy yoghurt incorporated with spice oleoresins (*Cinnamomum zeylanicum*, *Curcuma longa*) (2020). From Innovation to Impact (FITI) (Vol. 1, pp. 1-5). IEEE. DOI: [10.1109/FIT152050.2020.9424883](https://doi.org/10.1109/FIT152050.2020.9424883)
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- 39) Vijerathna, M. P. G., Wijesekara, I., Perera, R., Maralanda, S. M. T. A., **Jayasinghe, M.**, & Wickramasinghe, I. (2019). Physico-chemical characterization of cookies supplemented with sugarcane bagasse fibres. *Vidyodaya Journal of Science*, 22(1). <https://doi.org/10.31357/vjs.v22i1.3882>
- 40) **Jayasinghe, M. A.**, Senadheera, S. P. A. S., Wijesekara, I., & Ranaweera, K. K. D. S. (2019). Determination of macronutrient compositions in selected, frequently consumed leafy vegetables, prepared according to common culinary methods in Sri Lanka. *Vidyodaya Journal of Science*, 22(2). <https://doi.org/10.31357/vjs.v22i2.4384>
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- 42) **Jayasinghe, M. A.**, Ekanayake, S., & Nugegoda, D. B. (2013). Effect of different milling methods on glycaemic response of foods made with finger millet (*Eucenea coracana*) flour. *Ceylon Medical Journal*, 58(4).

Books

1. “Mineral Ions in Food”

Madhura Arunoda Jayasinghe.

ISBN 978-624-5703-45-6

Publisher: University of Sri Jayewardenepura (2022).



2. “Dietary lifestyles and food based dietary guidelines”

Madhura Arunoda Jayasinghe.

ISBN 978-624-5703-46-3

Publisher: University of Sri Jayewardenepura (2022).



3. “දියවැඩියාව පාලනය පිණිස පෝෂණ විද්යාත්මක සිද්ධාන්ත”
(Nutritional tips to control Type 2 Diabetes)

Uththara Wijewardene, **Madhura Arunoda Jayasinghe**

ISBN 978-624-5703-47-0

Publisher: University of Sri Jayewardenepura (2022).



4. “ආහාර පිළිබඳ මිත්යා මත දුරලමු”
(Let’s discard the myths about foods)

Yashadha Rivishani Chandrasekara, **Madhura Arunoda Jayasinghe**

ISBN: 978-624-99237-1-3

Publisher: Self publication (2022).



Book chapters

1. Samarathunga J.N., Wijesekara I., **Jayasinghe M.A.** (2022). Chapter 5: Algal based Nutraceuticals: Applications and Potentials. *Algal functional foods and Nutraceuticals*. Publisher: Bentham Science Publishers – United Arab Emirates.
2. **Jayasinghe M.A.**, Wickramasinghe I., (2017). Chapter 4: Production Technologies of Animal Based Products: *Food Science and Technology Teachers' Manual – Sri Lanka*. Publisher: Sri Lanka Ministry of Education
3. **Jayasinghe M.A.**, Wickramasinghe I., (2014). Chapter 5: Production Technologies of Animal Based Products: *Food Science and Technology Teachers' Manual – Sri Lanka*. Publisher: Sri Lanka Ministry of Education

Publications in Mass Media



1. Article: “Sugar with less harm? Yes, a possibility”
Sri Lanka Food Processors Association (SLFPA) newsletter; 2022. Volume 24.
2. Sunday Lankadeepa Featured Article (April 22nd, 2018): Reasons to get 2nd place in Malnutrition (Sinhala medium)
3. Sunday Lankadeepa Educational Article (April 29th, 2018): Lack of dietary fibre in daily diets could be one of the reasons for increment in type 2 diabetes (Sinhala medium).
4. Editorial : Foodinc magazine; February, 2018. Volume 2
5. Web blog: nutritionliteracylk.wordpress.com

Major Invited Speeches/ Keynotes

Foreign

1. Keynote speech at International online forum: “Education in action: international dialogue on educational models and social cohesion” – Chisinau, Moldova.
2. “Sri Lanka’s global involvement in Fruit based Agribusiness”.
At workshop on "International Marketing of Agri-food Products", Manila, Philippines. 9th November, 2018 (Organized by the Asian Productivity Organization – Japan, in collaboration with Development Academy of Philippines).
3. “Importance of Plant based foods in South Asian communities”
Special Guest speech at International conference on plant nutrition, Multan – Pakistan. 15th March 2017. (Organized by the MNS University of Agriculture – Pakistan).
4. Keynote Speech at International Rehabilitation and Allied Health Science Conference (RASCON) (Online). Organized by the Superior University, Lahore – Pakistan.

In Sri Lanka

5. “Responsible consumption and production of food”.
At G17 University Ambassador’s Consortium. 12th October, 2021 (Organized by UN Roads to Rights movement).
6. “Importance of research and writing a research proposal”.
At Scholastic Coach seminar. 29th August, 2022 (Organized by the Rotaract club – USJ).
7. “Career paths in Food Science stream” (In Sinhala medium).
At career guidance webinar for A/L Biology stream students of Visakha Vidyalaya – Colombo. 24th January, 2021. (Organized by the Old Girls Association of Visakha Vidyalaya).
8. “How to fulfill daily nutrient need by healthy dietary patterns” (In Sinhala medium).
For A/L students of Visakha Vidyalaya – Colombo. 28th July, 2022. (Organized by the Senior Science Society of Visakha Vidyalaya).
9. “New trends and research in Food Product developments”
For Executive staff at Ceylon Biscuits PLC (Munchee). 11th October 2019. (Organized by the CBL Management).
10. “Balanced nutrition at an affordable cost”.
For Management level employees of Ceylon Cold Stores PLC (Elephant House) and Keells Food Products PLC. 14th October, 2022. (Organized by the Ceylon Cold Stores PLC).

Services at National Level

1. **Observatory Panel Member:**
Food Insecurity and Vulnerability Assessment of Sri Lanka – 2020, facilitated by Department of National Planning – Ministry of Finance.
2. **Reporter:**
To Asian Productivity Organization – Japan, on progress updates in Sri Lanka with respect to Food and Agricultural innovations from 2018.
3. **Curriculum developer:**
Post-Harvest Technology and Food Processing Technology in Sri Lanka school syllabi for grades 6, 8, and 10; appointed by the National Institute of Education (NIE), Sri Lanka.
4. **Organizing panel member and resource person:**
Training Workshop series on the practical lesson curriculum for Technology stream school teachers in Sri Lanka in 2017.
5. **Organizing panel member and resource person:**
Training Workshop series on the practical lesson curriculum for Technology stream school teachers in Sri Lanka in 2014.
6. **Panel member:** Curricular Development workshop for Food Engineering and Bio Process Technology, Uwa Wellassa University – Sri Lanka in 2021
7. **Coordinator:** Between University and Dehabandu Publis Silva in composing the book; “The art of cooking with chef Publis” in 2021
8. **Resource person:** Career guidance workshop for A/L Biological Science Stream students at Visakha Vidyalaya – Colombo, Sri Lanka in 2021.

Administrative tasks at University / Faculty

1. Deputy Proctor of USJ : 2023 till date
2. Evaluation panel member: Japura Employability Skills Awards - Career Guidance Unit, USJ : 2019 - 2021
3. Member: Orientation committee of Faculty of Applied Sciences, USJ : 2022
4. Member: Orientation committee of Faculty of Applied Sciences, USJ : 2021

5. Department coordinator: University Learning Management System (LMS) : 2019-2022
6. Department administrator: Industrial training of final year undergraduates : 2014 till date
7. Conference secretary: InCoFReDA 2022 – International conference on Food Research, Development and Applications : 2022
8. Mentor: For undergraduates of Faculty of Applied Sciences, USJ : 2022
9. Mentor: For undergraduates of Faculty of Applied Sciences, USJ : 2021
10. Organizing committee member: Curricular revision program of Department of Food Science and Technology : USJ, 2018

Professional Services to Private/ Public Sector Organizations

1. Research and development consulting to staff at **Ceylon Biscuits PLC**: 2018 to present.
2. Dietary advising workshop to managerial staff at **John Keells Holdings** and **Ceylon Cold Stores PLC (Elephant House)** – 2022.
3. Technical consulting on new product innovations to **Calora Pvt. Ltd.** – 2020 to present.
4. Supervisor of undergraduates chosen for **Nestle Lanka PLC**'s "Project Connect" – 2020/2021.
5. Research and development consulting to **Ceylon Organic House PLC**: 2022 to present
6. Research collaborator with **Industrial Technology Institute** (ITI) for three specialty projects.

Contributions to International/ National Research Forums

Research Journals and Magazines

1. **Review panel member**: International Journal of Dairy Technology (SCIE/ Scopus Indexed; IF 4.37) (2021)
2. **Review panel member**: Brazilian Journal of Biology (2020) (SCIE/ Scopus Indexed; IF 1.32) (2021)
3. **Foreign Reviewer/Section Editor**: Agricultural Sciences Journal (2019 –to present)
4. **Review panel member**: Journal of Business, Science and Technology (2018)
5. **Editor**: Foodinc'18 Magazine (2018).

International Research Conferences

1. **Session Chair:** 11th Undergraduate Research Symposium (URs 2024) of the Faculty of Livestock, Fisheries, and Nutrition, Wayamba University of Sri Lanka.
2. **Session Chair:** 9th International Conference on Multidisciplinary Approaches (ICMA), University of Sri Jayewardenepura – Sri Lanka (2022).
3. **Session Chair:** 2nd International Research Conference (IRS). University of Vocational Technology – Sri Lanka (2022).
4. **Session Chair:** 7th International Conference on Multidisciplinary Approaches (ICMA), University of Sri Jayewardenepura – Sri Lanka (2020).
5. **Session Chair:** International Conference on Plant Based Food, Potential for Food Security and Pandemic Management – MNS University of Agriculture, Pakistan (2020).
6. **Session Chair:** 6th International Conference on Multidisciplinary Approaches (ICMA), University of Sri Jayewardenepura – Sri Lanka (2019).
7. **Session Chair:** Academic Research Conference (ARC), Australian College of Business and Technology (ACBT) - Sri Lanka, in collaboration with Edit Cowen University - Australia (2019).
8. **Session Chair:** 2nd International Conference on Food Quality, Safety and Security (Food QualSS), The International Institute of Knowledge Management – Colombo, Sri Lanka (2018).
9. **Judge:** Poster presentation sessions – Uni-in Alliance Symposium, University of Sri Jayewardenepura, Sri Lanka (2019).
10. **Evaluation Panel Member:** International Conference on Sports Science and Management, University of Sri Jayewardenepura, Sri Lanka (2021).
11. **Reviewer:** 2nd International Research Conference (IRS). University of Vocational Technology – Sri Lanka (2022).
12. **Reviewer:** SLAAS / SLIC conference; From Innovation to Impact FITI (**Scopus Indexed**) (2021).
13. **Reviewer:** 6th Uni-In Alliance symposium, University of Sri Jayewardenepura (2020).
14. **Reviewer:** 6th International Conference on Dry Zone Agriculture (ICDA), University of Jaffna (2020).
15. **Reviewer:** Research Conference in Health Sciences, University of Sri Jayewardenepura (2021).
16. **Reviewer:** 7th International Conference on Multidisciplinary Approaches (ICMA), University of Sri Jayewardenepura (2020).
17. **Reviewer:** 8th International Conference on Multidisciplinary Approaches (ICMA), University of Sri Jayewardenepura (2021).
18. **Reviewer:** International Conference on Food Research, Development and Applications, University of Sri Jayewardenepura (2022).
19. **Reviewer:** Uni-in Alliance Symposium, University of Sri Jayewardenepura, Sri Lanka (2017).
20. **Reviewer:** International Symposium on Agriculture and Environment, University of Ruhuna, Sri Lanka (2019).
21. **Reviewer:** The 1st International Conference on Food Quality, Safety and Security (Food QualSS), The International Institute of Knowledge Management – Colombo, Sri Lanka (2017)

Representing Sri Lanka in International Workshops/ Training programs

1. Resource person for workshops in academic training and education: ACADEMIA EDUCAȚIE FĂRĂ FRONTIERE – Chisinau, Moldova (2025).



2. Selected grantee for among the best young scientists with all funds covered for the Tropentag Conference – Vienna, Austria (2023).



3. Resource person and organizing committee member: International conference and business fair on Plant based Food – MNS University of Agriculture – Pakistan (2017).



4. Completed workshop as Sri Lankan delegate: International Marketing of Agri-Food Products – Development Academy of Philippines – Manila, Philippines (2018).



I confirm that above information are true and accurate to the best of my knowledge.

Yours sincerely,



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