

Department of Food Science and Technology

Accession Number	Name of the Student	Research Title	Year	No of Pages	Internal Supervisor/s (Principal; Co-Supervisors)	External Supervisor/s
1086	Dammalage, E.H.	Determination of possible causes & solutions for banderilla(cock tail mix) gherkins softening	2005	viii, 49 p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. A.C. Pathirage
1087	Dickumbura, S.K.	Incorporation of rice flour & rice bran in the preparation of bread	2005	iii, 57p.	Dr. (Mrs.) Vineetha Wijerathna	Mrs. Damitha Rajapaksha
1088	Weerasinghe, S.M.S.	Shelf-life improvement of pasteurized milk sachets: milco(pvt.)ltd., Narahenpita	2005	viii, 50p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. Laksman Rupasinghe
1089	Shyalika, G.A.	Measuring effectiveness of using dried breadcrumb for leavening process of bakery industry	2005	vii, 54p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. S.B. Nawarathna
1090	Kumari, K.L.L.C.	Determination of grain quality parameters of rice varieties grown under different nitrogen levels	2005	vi, 33 p.	Dr. (Mrs.) Vineetha Wijerathna	Mrs. Roshni Hafeel
1091	Manjula, S.A.	Validation existing hygiene system in NELNA broiler processing plant	2005	v, 32p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. S.L. Ginige

1092	Abeywickrama, C.J.	Selection of the best processing procedure to reduce coliform count of dehydrated Gotukola(<i>Centella asiatica</i>)	2005	ix, 54p.	Dr. (Mrs.) Vineetha Wijerathna	Dr. K.H.Sarananda
1093	Darshani, L.N.	Production of bael fruit pulp(<i>Aegle marmelos</i>) based fibre riched intermediate moisture product	2005	viii, 55 p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. T.D.W. Siriwardana
1094	Prasad, H.U.K.C.	Prolong the post harvest life of papaya(<i>Carica papaya</i>) using modified atmosphere packaging and waxing	2005	ix, 50 p.	Dr. (Mrs.) Vineetha Wijerathna	Ms. K.G.I.R. Jayathunga
1095	Subodinee, A.A.M.	Utilization of defatted coconut residue as raw material for low-fat coconut milk powder	2005	viii, 44p.	Dr. (Mrs.) Vineetha Wijerathna	Dr. J.M Nazrim Marikkar, Miss. J.M.M.A. Jayasundara
1096	Yaseen, M.Y.S.	The effect of dehydration on nutritional composition of oyster mushroom(<i>Pleurotus ostreatus</i>)	2005	vii, 43p.	Dr. (Mrs.) Vineetha Wijerathna	Dr. Shanthi Wilson Wijaratnum
1097	Rajakaruna, R.K.N.	Formulation and development of rhubarb juice and it's applications	2005	xiv, 60p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. D.A.M. Arakularathna, Mr. E.G. Somapala
1098	De Silva, T.H.C.P.	Maximize the profits through minimizing returns of fast-moving	2005	xi, 44 p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. Lasath Rathnayake

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1171	Kumanayaka, Lochana	A hazard analysis for tea manufacturing process	2006	vii, 48p.	Dr. (Mrs.) Vineetha Wijerathna	Mr. S.L. Ginige
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