

CURRICULUM VITAE
Ruvini Liyanage (PhD)

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Education

- April 2006 to March 2009** **PhD** , Laboratory of Nutritional Biochemistry, Department of Food Science , Obihiro University of Agriculture and Veterinary Medicine, Obihiro, Japan
- Thesis title: Hypocholesterolemic ability of dietary proteins and peptides *in vivo*
- April 2004 to March 2006** **MSc** , Laboratory of Nutritional Biochemistry, Department of Food Science , Obihiro University of Agriculture and Veterinary Medicine, Obihiro, Japan
- Thesis title: Some bovine proteins reduce serum lipids in rats
- October 2003 to March 2004** Research Student, Laboratory of Nutritional Biochemistry Department of Food Science, Obihiro University of Agriculture and Veterinary Medicine, Obihiro, Japan
- April 1996 to September 2000** **BSc in Agriculture**, Faculty of Agriculture, University of Peradeniya, Sri Lanka
- 1986 to 1992** **Visakha Vidyalaya, Colombo 4.**

Research Experience

- January 2011 to present** **Research Fellow, Head**, Laboratory of Nutritional Biochemistry, National Institute of Fundamental Studies, Kandy, Sri Lanka
- July 2009 to August 2010** **Postdoctoral Research Associate**, Laboratory of Nutritional Biochemistry, Department of Food Science, Obihiro University of Agriculture and Veterinary Medicine, Japan
- April 2006 to March 2009** **Teaching Assistant**, Laboratory of Nutritional Biochemistry, Department of Food Science, Obihiro University of Agriculture and Veterinary Medicine, Obihiro, Japan
- April 2005 to March 2008** **Research Assistant**, Laboratory of Nutritional Biochemistry, Department of Food Science, Obihiro University of Agriculture and Veterinary Medicine, Obihiro, Japan

Working Experience

April 2001 to September 2003 **Scientific Officer**, National Science Foundation (NSF), Colombo, Sri Lanka

- Worked as the coordinator for Food Science and Technology section of the Technology Watch Center at National Science Foundation (NSF).
- Working experience with the National Sub-Committee on Food Science and Technology under Ministry of Science and Technology to develop Institute Industry Partnership in Sri Lanka.

• Publications - Full Papers

1. R.Visvanathan, C.Jayathilake, R Liyanage .A Simple Microplate-Based Method for the Determination of α -Amylase Activity Using the Glucose Assay Kit (GOD method). (2016) *Food Chemistry* 211, 853-859.

2. V. Rizliya, C. Jayathilaka, B.C. Jayawardana, R. Liyanage .Health Beneficial Properties of Potato and Compounds of Interest . (2016) *Journal of the Science of Food and Agriculture (accepted for publication)*. DOI: 10.1002/jsfa.7848

3.O.S. Perera, **R. Liyanage**, P. Weththasinghe, B.C. Jayawardana, J.K.Vidanaarachchi, P. Fernando, R. Sivakanesan Cowpea incorporated diets modulate serum lipids and serum antioxidant activity in Wistar rats (2016). *Journal of the National Science Foundation of Sri Lanka* 2016, 44: 69-76.

4. B Jayawardana, R Liyanage, N Lalantha, S Iddamalgoda, P Weththasinghe, Antioxidant and antimicrobial activity of Drumstick (*Moringa oleifera*) leaves in herbal chicken sausages (2015) *LWT - Food Science and Technology* 64, 1204-1208.

5. **R. Liyanage**, C. Jayathilaka, O.S. Perera, S.A.Kulasooriya, B.C.Jayawardana, S.Wimalasiri (2014) Protein and Micronutrient Contents of *Moringa oleifera* (Murunga) Leaves Collected from Different Localities in Sri Lanka. *Asian Journal of Agriculture and Food Science* 02(2014).

6. **Liyanage, R.**; Perera, O.S.; Weththasinghe, P.; Jayawardana, B.C.; Vidanarachchi, J.K. and Sivakanesan, R. Nutritional properties and antioxidant content of commonly consumed cowpea cultivars in Sri Lanka. *Journal of Food Legumes*. 2014, 27,215-217.

7. **R Liyanage**, Sa Minamino, Yumi Nakamura, Ken-ichiro Shimada, Mitsuo Sekikawa, Keiko Sasaki, Kiyoshi Ohba, Barana Chaminda Jayawardana, Shin-ichi Shibayama and

- Michihiro Fukushima (2010) Preparation method modulates hypocholesterolaemic responses of potato peptides. *Journal of Functional Foods* 2 (2),118-125.
8. **R Liyanage**, Y Nakamura, K Shimada, M Sekikawa, B C Jayawardana, K Han, T Okada, K Ohba, Y Takahata, F Morimatsu, M Fukushima (2009) Porcine artery elastin preparation reduces serum cholesterol level in rats. *Journal of Functional Foods* 1(4):405-409.
9. **R Liyanage**, K Han, K Shimada, M Sekikawa, Y Tokuji, K Ohba, K Sasaki , B C Jayawardana , M Fukushima (2009) Potato and soy peptides alter caecal fermentation and reduce serum non-HDL cholesterol in rats fed cholesterol. *European Journal of Lipid Science and Technology* 111:884-892.
10. Y Nakamura, M Kanazawa, **R Liyanage**, S Iijima, K Han, K Shimada, M Sekikawa, A Yamauchi, N Hashimoto, K Ohba and M Fukushima (2009) Effect of white wheat bread containing sugar beet fibre on serum lipids and hepatic mRNA in rats fed a cholesterol-free diet. *Bioscience Biotechnology and Biochemistry* 73(6):1280-1285. (PubMed: 19502741).
11. B C Jayawardana, K Shimada, **R Liyanage**, M Fukushima and M Sekikawa (2009) Removing of central nervous tissues from dressed carcasses: Washing with a low concentration of lactic acid in spraying cabinet. *Food Control* 20(4):386-390.
12. **R Liyanage**, K Han, S Watanabe, K Shimada, M Sekikawa, K Ohba, Y Tokuji, M Ohnishi, S Shibayama, T Nakamori, and M Fukushima (2008) Potato and Soy Peptide Diets Modulate Lipid Metabolism in Rats. *Bioscience Biotechnology and Biochemistry* 72 (4):943-950 (PubMed: 18391469).
13. K Ohba, K Han, **R Liyanage**, M Nirei, N Hashimoto, K Shimada, M Sekikawa, C.H. Lee, M Fukushima (2008) Hepatoprotective effects of potato peptide against D-galactosamine-induced liver injury in rats. *Food Science and Biotechnology* 17(6):1178-1184.
14. **R Liyanage**, N Hashimoto, K Han, T Kajiura, S Watanabe, K Shimada, M Sekikawa, K Ohba, and M Fukushima (2007) Some Bovine proteins behave as dietary fibres and reduce serum lipids in rats. *The British Journal of Nutrition* 97 (5): 898-905. (PubMed: 17381983).
15. K Han, M Iijuka, K Shimada, M Sekikawa, K Kuramochi, K Ohba, **Liyanage R**, H Chiji, M Fukushima (2005) Adzuki resistant starch lowered serum cholesterol and

hepatic HMG-CoA mRNA levels and increased hepatic LDL-receptor and cholesterol 7 α -hydroxylase mRNA levels in rats fed a cholesterol diet. *The British Journal of Nutrition* 94 (6): 902-908. (PubMed: 16351766).

Chapters in Books

Ruvini Liyanage, Barana C. Jayawardana and Suranga P. Kodithuwakku. "Potential Novel Therapeutics: Some Biological Aspects of Marine-derived Bioactive Peptides" In *Marine proteins and peptides*.(2013).ISBN 978-1-118-37506-8 chapter 15,323-347.

Research grants received

Principal investigator- Title" *Investigate the effect of cowpea on the accumulation of visceral fat mass and oxidative status using animal experimental model*" **National Science Foundation Research grant** (RG/2011/AG/09)

Co-Investigator-"Development of Household food security models for poverty stricken areas of Sri Lanka". National Thematic research program food security-2012, National Science Foundation, Sri Lanka.

Reviewer to following Journals:

British Journal of Nutrition

PGIA, University of Peradeniya ASDA

Journal-Agriculture Symposium of the department of Agriculture

Journal of Food Science and Technology

Memberships

Japanese society of Nutrition (2006 to 2010)

Japanese Association for Dietary Fiber Research (2006-to present)

Japanese Society for Biotechnology, Biochemistry and Agro chemistry (2004 to present)

Institute of Food Technologists (2002)