



## Dr. H. P. P. Sudarshana Somasiri

**Additional Director General**

**Technical Services**

|                                  |  |
|----------------------------------|--|
| <b>Qualifications</b>            | B.Sc. (Sp) Chemistry<br>M.Sc. (Analytical chemistry)<br>Ph.D. (Analytical Chemistry)- University of Colombo<br>M.I.Chem C.   |
| <b>Contacts</b>                  | 2379800 (Ext 490), 071-4434777, <a href="mailto:adg_ts@iti.lk">adg_ts@iti.lk</a> , <a href="mailto:hpps@iti.lk">hpps@iti.lk</a>  |
| <b>Specialized Fields</b>        | Analytical Chemistry,<br>Quality Management (ISO 17025, ISO 9001)<br>Certified trainer on Analytical Method Validation   |
| <b>Interest Areas</b>            | Analytical Chemistry, Food Chemistry, NIR spectroscopy, Quality Management, Method Validation, Kithul Industry   |
| <b>Publications</b>              | <ol style="list-style-type: none"> <li>1. <b>H.P.P.S.Somasiri</b>, G.A.S. Premakumara, K.R.R.Mahanama (2012), Free amino acid profile of Kithul palm <i>Caryota urens</i> L. Treacle and its potential application in authentication of treacle types, in Technology for Food Quality: Edited by Glenn Graham, Michael Netzel, Trudy Graham, Mary Flectcher, Gloria Karagianis, Cindy Liles, Ujang Tinggi and Pieter Scheelings, Health and Food Sciences Precinct, Queensland, Australia</li> <li>2. W.K.S.M. Abeysekera, <b>H.P.P.S. Somasiri</b>, G.A.S. Premakumara, A.P. Bentota, D. Rajapakse and N. Ediriweera (2008), Cooking and Eating Quality Traits of Some Sri Lankan Traditional Rice Varieties across Yala and Maha Seasons, Tropical Agricultural Research Vol. 20: 168 – 176</li> <li>3. <b>H.P.P.S.Somasiri</b>, Hydrogen peroxide in milk; Its estimation and the possible effects on the quality of milk, M.Sc. Thesis, PGIS, University of Peradeniya, Sri Lanka -2003</li> </ol> |
| <b>Patents</b>                   | Kithul Activation and Sap Production Enhancing Reagent (KASPER) as a ready to use treatment mixture for Kithul (Toddy palm) tapping (Patent No-13759)  |
| <b>Major Projects Undertaken</b> | <ol style="list-style-type: none"> <li>1. Upliftment of the Kithul industry in Sri Lanka</li> <li>2. Chemical characterization and authentication of <i>Caryota urens</i> (Kithul) sap and its products</li> <li>3. Fresh Sap Preservation Technology</li> <li>4. Efficient Evaporation Equipments</li> <li>5. Project for the Improvement of Health Promoting Functional Properties of Rice in Sri Lanka through Bio-fortification</li> <li>6. Sulphur fumigation in cinnamon processing industry and its impact on the quality of the final product</li> <li>7. Assessment of the physico-chemical changes occur during repeated heating of vegetable oils</li> <li>8. Quantification of L-Theanine and other Amino Acids in Sri Lankan Black Tea representing all tea growing areas</li> <li>9. Bio- active Kithul drink</li> <li>10. Development of Micro-Plate based high throughput antimicrobial assay</li> </ol>   |