

MINISTRY OF HIGHER EDUCATION APPROVES THE FOOD SAFETY CURRICULUM

The curriculum for the Postgraduate Diploma in Food Safety, Animal and Plant Hygiene prepared by the Institute of Food Science and Technology Sri Lanka, and submitted by the Horizon Campus was approved by the University Grants Commission and the Ministry of Higher Education as a Postgraduate Diploma program meeting level 8 of the Sri Lanka Qualification Framework. The experienced academic committee of the discipline appointed by the UGC/Ministry of Higher Education reviewed the contents of the curriculum, examined the teaching and laboratory facilities at the Horizon Campus, Malabe, the competency of the staff identified to conduct the courses and the relevance of the Post Graduate Diploma to national needs. The academic committee was pleased with the standard of the proposed program. The committee appreciated the fact that a request of the Sri Lanka Food Processors Association, and the action by the Institute of Food science has led to the Horizon campus initiating the Postgraduate Diploma program considering the national need to strengthen the human resource to meet the challenging global needs of the export oriented food industries. A Memorandum of Understanding between the Horizon Campus and the Institute of Food Science and Technology in Sri Lanka to jointly work on this Diploma Program was signed in December 2015, at the stage of preparing the curriculum by a group of experienced food scientists.

This activity falls in line with the approach of the Government of Sri Lanka to work towards a knowledge-economy to make Sri Lanka, a country in par with the developed countries in productivity, announced recently by His Excellency the

President of the Democratic Socialist Republic of Sri Lanka.

The Postgraduate Diploma program will be conducted over the weekends to enable those employed in the food industry and other organizations to follow it, while maintaining their normal employment activities. The total duration of the Diploma will be two semesters and the location, Horizon Campus at Malabe, with easy accessibility from Colombo and fast developing industrial zones in the vicinity, will make it convenient for the participants to travel.

The program will start in March 2017. The application forms and the technical details of program are available at the web of the Horizon Campus (www.horizoncampus.edu.lk). Applications are entertained now.



INTER-UNIVERSITY FOOD SCIENCE QUIZ PROGRAM - 2017

The Institute of Food Science & Technology Sri Lanka (IFSTSL), along with Sri Lanka Food Processors Association (SLFPA) have planned a quiz program focusing on strengthening the Food Science & Technology knowledge of the public.

This proposed program will be conducted as an inter-university quiz program among students reading for Food Science and Technology degrees, in August 2017. The objectives of the quiz program are;

1. Creation of public awareness on scientific basis of food processing, eliminating unwanted fears created in the news media through biased statements
2. Bring in competitiveness among undergraduates focusing on the applications of food science and technology, outside the classroom knowledge.
3. Highlight the role of food science and technology as an important component of national development.



CABINET APPROVES THE SETTING UP OF FOOD SCIENCE AND TECHNOLOGY INSTITUTE IN SRI LANKA

The cabinet decisions published on Friday, 30 September 2016 in Daily News, carried the following news item.

“The Institute of Food Science and Technology Sri Lanka is to be established to provide modern technological knowhow on food production and processing, develop the quality and protection of foods to an international standard on a scientific basis and improve the country's food industry to an international level. The proposal by Agriculture

Minister Duminda Dissanayake, to incorporate the Institute of Food Science and Technology Sri Lanka by a parliamentary act to strengthen its process, was approved by the Cabinet of Ministers”

TRAINING SEMINAR ON CHEMICAL LABORATORY ACCREDITATION

Preparatory guidance for accreditation against International Standard ISO 17025:2005

IFSTSL successfully organized a two day workshop on ISO 17025:2005 based chemical laboratory accreditation on 25th and 26th May 2016, at Renuka City Hotel, Colombo 03. This workshop was organized upon request of the participants of the ISO 17025:2005 based microbiological laboratory accreditation which was successfully completed on 24th February 2016 as a one day training workshop at the same venue

Twenty four participants representing the following organizations and food companies got training during the workshop.

Office of Registrar of Pesticides, Department of
Agriculture

Bamber and Bruce Pvt Ltd

University of Peradeniya

Open University of Sri Lanka

Country Style Foods Pvt Ltd

Department of Agriculture

Institute of Postharvest Technology

Unilever Sri Lanka

Serendib Flour Mills

Tea Research Institute

A high interest exists among food manufacturing organizations and line agencies in Sri Lanka to

obtain accreditation for chemical and microbiological laboratories to comply with ISO 17025:2005 standard. ISO 17025:2005 standard contains the criteria necessary for a laboratory to implement in order for it to perform its test work competently to plan the way-forward to obtain wide laboratory experiences, developmental approaches, and the techniques that lead to meet international specifications and requirements. Emeritus Professor Upali Samarajeeva served as the trainer, who has worked on laboratory accreditation as an International Expert for United Nations Industrial Development Organization and the Asian Development Bank in 20 countries and guided building up of more than 100 testing laboratories in the areas of microbiology, chemistry, pesticide residue analysis and heavy metal analysis through several accreditation bodies in the developed countries. IFSTSL President, Dr. Eresha Mendis coordinated the event.

Companies who are interested in obtaining chemical or microbiological laboratory accreditation based on ISO 17025:2005 are encouraged to contact IFSTSL for consultation and guidance.



MRS. SUNANDA WEERASINGHE, EXECUTIVE COMMITTEE MEMBER OF IFSTSL RECEIVES BRONZE AWARD

Mrs. Sunanda Weerasinghe Managing Director Sujana International (Pvt) Ltd. The vegetarian company received the bronze award for large category as women entrepreneur 2015 Awarded by women's chamber of industry and commerce.



The concept of their company is to create greener food products for health conscious vegetarians to meet their nutritional needs without preservatives and MSG.

Their products including the soy protein milk range, focused on heart health, diabetes, high blood pressure and cancer prevention contribute for bone health of the elderly and young both. Their vegetarian moss jelly, moss pudding and eggless chocolate mousse, cream topping one minute custard are loved by vegetarians and the health conscious as affordable delicious treats.

Mrs. Sunanda Weerasinghe's ultimate goal, in offering these products to the consumers is to bring awareness to the minds of people, that higher beings should protect all lower beings and nature with great respect and love to receive mother nature's positive abundance in the form of mental peace and contentment towards simpler living.

FOOD TECHNO 2016: INNOVATION TO APPLICATION

Second Annual Research Session of the IFSTSL

The Institute of Food Science & Technology Sri Lanka (IFSTSL) successfully held its second annual research session, FoodTechno 2016 under the theme of "Innovation to Application" on 13th August 2016 at BMICH, parallel to the ProFood/ProPack 2016 Exhibition. There were 46 participants including members from the food industry, academia, researchers, students, and other interested individuals.

Dr. Eresha Mendis, President/ IFSTSL-2016 delivered the welcome address. She stated that the objective of FoodTechno 2016 is to give an opportunity for the researchers to present their research carried out in different fields of food science & technology to the members of the food industry which would help to identify mechanisms to utilize the research findings for the betterment of Sri Lankan food industry and to start collaborative work to obtain mutual benefits. Prof.

K.K.D.S Ranaweera in his keynote speech stressed that, the young researchers need to focus their research on the current problems in the food industry and the industrialists need to work closely with the researchers. Presentations were allocated to three sessions and Prof. Arthur Bamunuarachchi, Prof. K.K.D.S. Ranaweera and Dr. Eresha Mendis served as session chairs. Ms. P.U.H.S. Karunaratne, Ms. C. Priyanthi, Ms. R.A.C.H. Seneviratne, Ms. M.G. Arandara, Ms. P.L. Ranathunga, Ms. P. Pavitha, Ms. S.D.C.H. Kumari, Mr. H.A.D.L. Hettiarachchi, Mr. W.V.V.R. Weerasingha, Ms. H. Amarasinghe, Ms. S. Tharmy, Mr. A.V.G. Chathuranga, Ms. H.M.A.U. Hippola representing different universities and other research institutes presented their research findings. The titles of the presentations were as follows,

1. COMPARATIVE STUDY OF ANTIMICROBIAL ACTIVITY OF SRI LANKAN GROWN GALANGAL AND GINGER AGAINST FOOD-BORNE PATHOGENS
2. VARIATION OF YEAST, MOULD AND MOISTURE CONTENT IN BLACK TEA (*Camellia sinensis*) IN TIME OF STORAGE AT WAREHOUSE
3. MODIFICATION OF PARBOILING PROCESS OF PADDY TO DEVELOP A RICE TYPE WITH RAW AND PARBOILED QUALITY CHARACTERISTICS
4. STUDYING THE CAUSES OF UNWANTED GROWTH OF MICROBES IN VIRGINCOCONUT OIL
5. UTILIZATION OF BANANA PSEUDO STEM EXTRACT FOR THE DEVELOPMENT OF A READY TO SERVE (RTS) DRINK
6. DEVELOPMENT OF A SAUCE USING *Gymnema sylvestre* LEAVES
7. EFFECT OF IN VITRO DIGESTION ON THE ANTIOXIDANT PROPERTIES OF JACKFRUIT SEEDS AND ARILS
8. CONSUMER BEHAVIOR AND AWARENESS ON PRE-WASHING CYCLES AND NUTRITIONAL VALUE OF RICE, IN IMBULPE DIVISIONAL COUNCIL AREA
9. COMPARATIVE STUDY ON PHYSICO-CHEMICAL PROPERTIES OF IMPORTED AND LOCALLY PRODUCED MILK POWDERS IN SRI LANKA
10. EVALUATION OF ANTIOXIDANT ACTIVITY AND CHEMICAL PROPERTIES OF KOMBUCHA 'TEA FUNGUS' DURING EXTENDED PERIODS OF FERMENTATION
11. EFFECT OF H₂O₂ IN REDUCING COLIFORM CONTAMINATION OF INGREDIENTS USED TO PREPARE UNROASTED CURRY POWDER

12. DEVELOPMENT OF VEGAN CUPCAKES USING DURIAN SEED FLOUR; AN ATTEMPT TO REPLACE THE USE OF POULTRY EGGS
13. ESTABLISHMENT OF PROCESSING PARAMETERS FOR THE DEVELOPMENT OF A SNACK FROM SWEET POTATO

Prof. Upali Samarajeewa chaired the judge panel and certificates were awarded for all presenters for their participation. Among thirteen presentations, presentation titled "MODIFICATION OF PARBOILING PROCESS OF PADDY TO DEVELOP A RICE TYPE WITH RAW AND PARBOILED QUALITY CHARACTERISTICS" which was presented by Ms. R.A.C.H. Seneviratne was selected as the best research presentation and a special cash prize was awarded.

Coordinator of FoodTechno 2016, Dr. Niranjana Rajapakse delivered vote of thanks and stated that IFSTSL is planning to expand this event by increasing the number of participants from the food industry in the next annual research session which again will be held parallel to the Profood/Propack Exhibition 2017 to accomplish the objectives of the session. He acknowledged the sponsorship provided by Sri Lanka Food Processors Association, Country Style Foods (Pvt) Ltd., C.D. De Fonseka and Sons Pvt Ltd., and Hemsons International (Pvt) Ltd to successfully hold the Second Annual Research Session of the IFSTSL – 2016.



Institute of Food Science and Technology Sri Lanka

(Approved by the Cabinet of Ministers to be incorporated by an Act of Parliament)

TRAINING SEMINAR FOR LABORATORY TECHNICAL OFFICERS

Focus of the training program:

The technical officers in the testing laboratories engaged in hands-on activities at the bench are expected to be knowledgeable on the principles of using the equipment, and competent in handling them with a deep understanding on where things could go out of control. They have a major responsibility in quality assurance in generation of test results. During assessment of the laboratories for accreditation against ISO 17025:2005 International Standard the finer points associated with their practices are observed by the assessors, and at times questions are asked to check whether the technical officers understand the principles behind their practices.

The proposed training program plans to inculcate into the minds of technical officers the acceptable practices, and fine points to be addressed in generating accurate test results. The program specifically addresses the key theoretical aspects that should essentially be adhered to, and the errors that arise during practice, using examples observed during actual laboratory practices, in the areas of chemical and microbiological testing of foods.

Resource person:

Conducted by Emeritus Professor Upali Samarajeewa who is an international consultant on laboratory accreditation and has worked in more than 100 testing laboratories in Asia, Africa and South America developing the skills of technical staff to reach international standards in their practices.

Program:

The planned activities given below aim in exposing the participants to a practical approach along with interactive short activities to guide them towards progress through commitment.

1. Introduction to concepts of laboratory accreditation
2. Roles and responsibilities of technical officers in an accredited testing laboratory
3. Achieving accuracy and precision in measurement and intermediate checks
4. Equipment maintenance and quality assurance checks in testing
5. Towards self-improvement in hands-on practices
6. Analytical data handling and recognizing the trends
7. Discussion

Date: 08th March, 2017 (9.00 am to 4.00 pm)

Location: Renuka City Hotel - Colombo 03

Fee: Rs. 6,000 per participant

Target trainee group

- Technical officers engaged in testing and research in chemical and microbiological laboratories,
- Persons engaged in testing in food industry laboratories,
- Quality management personnel in testing laboratories,
- Supervisory persons in testing laboratories,
- Graduates seeking employment in quality control and testing laboratories,
- Students registered for Masters degrees involving laboratory work

There will be a practical training session in Horizon Campus, Malabe two weeks after the seminar for interested participants, on registration



For more details & registration contact IFSTSL Secretariat (Mrs. Sandhya Fernando)

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Email: ifstslinfo@gmail.com

" STUDENT AMBASSADORS 2016/2017 IFSTSL "



Mr. Pushpika Jayakantha
University of Peradeniya



Mr. Dinidu Herath
University of
Sri Jayawardenapura



Mr. Layan Mendis
Wayamba University of
Sri Lanka



Ms. Yasodara Fernando
Sabaragamuwa University of
Sri Lanka



Ms. Gayani Rasangika
The Open University of
Sri Lanka

IFSTSL - MEMBERSHIP

IFSTSL membership is open to all those who are engaged in the food industry. The following membership categories are available for individual applicants and corporate bodies.

- Fellow members
- Associate members
- Student members
- Corporate members
- Associate corporate members
- Interim members

Information and the application forms for membership could be obtained from:

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OBJECTIVES OF IFSTSL

- To create an apex body representative of professionals involved with the processed food industry of Sri Lanka.
- To uplift the level of professionalism within the food processing sector in the country.
- To benchmark and promote best practices beneficial to the national processed food industry.
- To interact at an advisory level with state bodies engaging the Government and consumer representation in all national policies and regulatory matters.
- To serve as a forum for professionals to exchange ideas, conduct research and promote innovation.
- To conduct educational programs, training programs, award certificates and engage in any knowledge infusing activities which benefit the sector.
- To develop, nurture and promote the national image and the competitiveness of the food processing sector.
- To pursue co-ordination and interaction with Non-Governmental Organizations, International Funding Agencies and fellow professional bodies in furtherance of these objectives.
- To undertake all matters incidental or conducive to the attainment of these objectives.



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