

Srikanthithasan Karthika
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• **EDUCATION**

- 01/01/2022 – 31/12/2024 PhD in Veterinary Sciences for Animal Health and Food Safety
(Zoo technological unit)
Department of Veterinary Sciences, Università degli Studi di
Torino, Italy
Project: Commercially processed former foodstuffs in poultry
diet: a multidisciplinary approach
- 02/10/2018 – 21/04/2021 Master's degree in Animal Science
Faculty of Agriculture and Veterinary Medicine, Department of
Agricultural, Forestry and Food Sciences, Università degli Studi
di Torino, Italy
- 23/04/2013 – 13/02/2017 Bachelor's Degree in Special degree of Animal Science
Faculty of Animal Science and Export Agriculture, Department of
Animal Science, Uva Wellassa University of Sri Lanka, Sri Lanka.

• **PROFESSIONAL EXPERIENCE**

- 15/05/2017 - 14/05/2018 Demonstrator
Faculty of Animal science and Export Agriculture, Department of
Animal Science, Uva Wellassa University of Sri Lanka.

• **PRIZES**

- Won the Best research poster presenter in “Sustainable Animal Production Technical Session” at the International Research Symposium, Uva Wellassa University of Sri Lanka, 2017.
- Won the “Merit High Distinction” in Australian National Chemistry quiz competition, conducted by Royal Australian Chemical Institute (RACI) in Sri Lanka, 2008.

• **RESEARCH PRODUCTS**

Full articles

1. **Srikanthithasan K**, Giorgino A, Fiorilla E, Ozella L, Gariglio M, Schiavone A, et al. Former foodstuffs in feed: a minireview of recent findings. *Environmental Science and Pollution Research*. 2024;31(16): 23322–23333. doi: 10.1007/s11356-024-32695-2.
2. Diaz Vicuna E, **Srikanthithasan K**, Odore R, Massaglia S, Merlino VM, Giorgino A, Ozella L, Schiavone A, Massacci FR, Mota-Gutierrez J, Forte C. Influence of age,

gender, and willingness to adopt former foodstuffs on the perception of Italian farm animal veterinarians. *Frontiers in Veterinary Science*. 2024 Jun 6; 11:1396807. doi: 10.3389/fvets.2024.1396807.

3. **Srikanthithasan, K.**, Macelline, S.P., Wickramasuriya, S.S., Tharangani H., Li-Ang, Jayasena, D.D., Heo, J.M. Effects of adding phytase from *Aspergillus niger* to a low phosphorus diet on growth performance, tibia characteristics phosphorus excretion, and meat quality of broilers 35 days after hatching. *Journal of Poultry Science*. 2019; 57: 28-36. doi: 10.2141/jpsa.0180143.
 4. **Karthika Srikanthithasan**, Marta Gariglio, Elena Diaz Vicuna, Edoardo Fiorilla, Barbara Miniscalco, Valeria Zambotto, Eleonora Erika Cappone, Nadia Stoppani, Dominga Soglia, Federica Raspa, Joana Nery, Andrea Giorgino, Roser Sala, Andrés Luis Martínez Marínz, Josefa Madrid Sanchez, Achille Schiavone and Claudio Forte. Dietary processed former foodstuffs for broilers: impacts on growth performance, digestibility, hematobiochemical profiles and liver gene abundance. *Journal of Animal Science and Biotechnology*, 15(1), 1–13. <https://doi.org/10.1186/S40104-024-01081-W/FIGURES/2>.
 5. **Karthika Srikanthithasan**, Marta Gariglio, Elena Diaz Vicuna, Margherita Profiti, Andrea Giorgino, Edoardo Fiorilla, Marta Castrica, Dino Miraglia, Sihem Dabbou, Flavia Gasperi, Ana Cristina Barroeta Lajusticia, Iolanda Altomonte, Rosalba Roccatello, Achille Schiavone, Claudio Forte. Effects of dietary processed former foodstuffs on slaughter performance and meat quality in broilers. *Italian journal of animal science*. 2024. (Under revision).
 6. **Karthika Srikanthithasan**, Laura Menchetti, Marta Castrica, Dino Miraglia, Chiara Bianchi, Andrea Giorgino, Elena Diaz Vicuna, Edoardo Fiorilla, Marta Gariglio, Achille Schiavone, Claudio Forte. Effect of dietary commercially processed former foodstuffs on broiler meat microbiological quality, physico-chemical traits and shelf-life extension. *LWT - Food Science and Technology*. 2024. (submitted).
 7. **Karthika Srikanthithasan**, Ilario Ferrocino, Federica Raspa, Joana Nery, Elena Colombino, Ippolito Dorotea, Marta Gariglio, Elena Diaz Vicuna, Edoardo Fiorilla, Andrea Giorgino, Maria Teresa Capucchio, Achille Schiavone, and Claudio Forte. Influence of commercially processed former foodstuffs on broiler gut health. *Animal*. 2024. (submitted).
- **PRESENTATION OF PAPER AT CONGRESSES (International and National)**
Congress abstracts
 1. **Karthika Srikanthithasan***, Andrea Giorgino, Marta Gariglio, Elena Diaz, Achille Schiavone, Edoardo Fiorilla, Margherita Profiti, Claudio Forte (2022). Determination of growth performance and carcass yield of broilers fed different levels of bakery by-products. Game of Research, Department of Veterinary Sciences, University of Turin, Italy. (**Oral Presentation*** on 15th December 2022).
 2. **Karthika Srikanthithasan***, Marta Gariglio, Edoardo Fiorilla, Andrea Giorgino,

- Lucrezia Dellepiane, Elena Diaz Vicuna, Dario Sola, Valentina Bongiorno, Stefania Bergagna, Achille Schiavone, Dominga Soglia, Federica Raspa, Claudio Forte. Dietary bakery by products can increase performance and sustainability in poultry farming. 25th congress ASPA 2023, Monopoli, Bari, Italy. (**Oral Presentation*** on 13-16 June 2023).
3. **Karthika Srikanthithasan***, Andrea Giorgino, Marta Gariglio, Elena Diaz, Achille Schiavone, Edoardo Fiorilla, Stefania Bergagna, Ana Cristina Barroeta, Margherita Profiti, Claudio Forte. Bakery by-products in poultry diet: effects on performance, blood parameters and fatty acid profile of meat. 23rd European Symposium on Poultry Nutrition, Rimini, Italy. (**Poster Presentation*** on 21-24 June 2023).
 4. Ippolito Dorotea, **Srikanthithasan Karthika**, Colombino Elena, Diaz Vicuna Elena, Miniscalco Barbara, Bergagna Stefania, Gariglio Marta, Fiorilla Edoardo, Schiavone Achille, Forte Claudio, Capucchio Maria Teresa. Replacing soy and corn with bakery-by-product is former foodstuffs recycling sustainable for poultry health and production. 76th Convegno SISVET, Bari, Italy. (Oral Presentation on 21-23 June 2023).
 5. **Karthika Srikanthithasan**, Marta Castrica, Claudia M. Balzaretti, Marta Gariglio, Edoardo Fiorilla, Valentina Bongiorno, Achille Schiavone, Claudio Forte, Dino Miraglia. Bakery by-products in poultry diet: effects on performance, blood parameters and fatty acid profile of meat. 76th Convegno SISVET, Bari, Italy. (Oral Presentation on 21-23 June 2023).
 6. **Karthika Srikanthithasan***, Elena Diaz Vicuna, Marta Castrica, Dino Miraglia, Edoardo Fiorilla, Marta Gariglio, Sihem Dabbou, Andrea Giorgino, Ana C.B Lajusticia, Roser S. Pallarés, Achille Schiavone, Claudio Forte. Effects of the inclusion of bakery by-products in broiler diet on fatty acid profile and chemical properties of meat. ICOMST, Padova Italy. (**Poster Presentation*** on 20-25 August 2023).
 7. **Karthika Srikanthithasan***, Sihem Dabbou, Rosalba Roccatello, Flavia Gasperi, Marta Gariglio, Edoardo Fiorilla, Elena Diaz Vicuna, Andrea Giorgino, Marta Castrica, Dino Miraglia, Achille Schiavone, Claudio Forte. Meat quality and sensory attributes of meat produced from broilers fed different percentages of bakery by-products inclusions. ICOMST, Padova Italy. (**Poster Presentation*** on 20-25 August 2023).
 8. **K. Srikanthithasan**, G. Andrea, G. Marta, E. Diaz Vicuna, E. Fiorilla, R. Rosalba, F. Gasperi, A. Schiavone, V. Massa, C. Forte. Processed former foodstuff based on bakery by-product included in compound feed diet destined to poultry can enhance broiler performance without impairing meat sensorial properties. 8th International Feed conference, Milan (Poster presentation, 9-10 October 2023).
 9. **Karthika Srikanthithasan***, Marta Castrica, Marta Gariglio, Elena Diaz Vicuna, Edoardo Fiorilla, Andrea Giorgino, Rosalba Roccatello, Sihem Dabbou, Flavia Gasperi, Achille Schiavone and Claudio Forte. Commercially processed bakery by-products in broiler diets: impact on performance and meat sensory attributes. RETASTE: 4th International Conference, Heraklion, Greece (**Oral presentation***, September 25-27, 2024).

10. Elena Diaz Vicuna, Edoardo Fiorilla, **Karthika Srikanthithasan**, Valeria Zambotto, Silvia Tabasso, Manuela Renna, Lara Rastello, Andrea Giorgino, Laura Ozella, Valentina Arneodo, Andrea Cravero, Claudio Forte. Hazelnut skin as sustainable feed ingredient in livestock diets: preliminary results. RETASTE: 4th International Conference, Heraklion, Greece (Oral presentation, September 25-27, 2024).
11. **S. Karthika***, H.K.T. Awanthika, A.S. Kumar, R.M.H. Tharangani, Dinesh D. Jayasena, L. Ang, A. Geerththana, W.H.D.S.P. Macelline. Effect of *Aspergillus* Extracted Phytase enzyme incorporated diets on Growth performance, meat quality and phosphorous utilization in broilers. 1st International Research symposium of Uva Wellassa University, Sri Lanka. (**Poster Presentation*** on January 19-20, 2017).
12. **S. Karthika**, S. P. Macelline, S. S. Wickramasuriya, R.M.H. Tharangani, L. Ang, D. D. Jayasena, J. M. Heo. Effect of Phytase Supplementation on Growth Performance, Bone Mineralization, and fecal Phosphorus Excretion in broilers fed Phosphorus Deficient Diet. 2nd International Research symposium of Uva Wellassa University, Sri Lanka (**Oral Presentation*** on February 1-2, 2018).
13. Geerthana, R.M.H. Tharangani, Dinesh D. Jayasena, L. Ang, **S. Karthika**, W.H.D.S.P. Macelline. Determination of Growth Performance and Meat Quality Traits of Broilers Fed Different Levels of Dietary Salt. 2017. 1st International Research Symposium Uva Wellassa University of Sri Lanka, Uva Wellassa University of Sri Lanka (Oral Presentation on January 19-20, 2017).
14. W.H.D.S.P. Macelline, **S. Karthika**, H.M. Cho, T.K. Shin, E. Kim, S.S. Wickramasuriya, D.D. Jayasena, J.M. Heo. Dietary microbial phytase effect on mineral content and the pH value of the broiler tissues. 34th Korean Journal of poultry science conference, South Korea, 89 – 90. 2017 (Oral Presentation on 2017).