

Isam Kadim/ Vice-Chairman

Dr. Kadim is a Professor in the Department of Animal and Veterinary Sciences, College of Agricultural and Marine Sciences, Sultan Qaboos University, Sultanate of Oman. He obtained his Ph.D. in Meat Science from Massey University, New Zealand (1988). He has over 30 years' experience in research, teaching and community services. He specializes in quality, hygiene and nutritive value of different types of meats. His major interests are in muscle protein functionality, metabolism, biochemical and biophysical. He has authored and co-authored more than 100 scientific papers, book chapters and has supervised a number of postgraduate's students. Camel meat quality and processing are main area of his research interest.

#### Publications

Kadim, I.T. (2014). Influence of Feeding level on quality and histochemical characteristics of dromedary camel (*Camelus dromedaries*) muscle. *Journal of Camel Practice and Research (in press)*.

Kadim, I.T., Mahgoub, O., Al-Marzooqi, W., Khalaf, S.K. and G Raiymbek (2013). Nutritive Value, Quality and Health Aspects of the Dromedary (*Camelus dromedaries*) and Bactrian (*Camelus bacterianus*) Camel Meats: A review. *SQU Journal of Agriculture and Marine Sciences*, 18, 7-24.

Kadim, I.T., Al-Karousi, A., Mahgoub, O., Al-Marzooqi, W., Khalaf, S.K., Al-Maqbaly, R. Al-Sinani, S.S.H. and Raymbek, G. (2013). Chemical composition, quality and histology characteristics of individual dromedary camel (*Camelus dromedaries*) muscles. *Meat Science*, 93: 564-571.

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Raiymbek, G., Faye, B., Konuspayeva, G. and Kadim, I.T. (2012). Meat quality characteristics of *Infraspinatus*, *Triceps brachii*, *Longissimus thoraces*, *Biceps femoris*, *Semitendinosus*, and *Semimembranosus* of Bactrian (*Camelus Bactrianus*) camel muscles. *Vestnik: The journal of Russian and Asian Studies* (Becmhuk Ka3HY) UDC 636:59, No2 (54), 27-31.

Kadim, I.T., Al-Ani, M., Al-Maqbaly, R.S., Mansour, M.H., Mahgoub, O. and Johnson, E.H. (2011). Proximate, amino acid, fatty acid and mineral composition of raw and cooked camel (*Camelus dromedarius*) meat. *British Food Journal*, 113: 482-493.

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Kadim, I. T., Mahgoub, O., Al-Marzooqi, W., Khalaf, S. K., and Al-Maqbaly, R. S. (2010). Effect of Electrical Stimulation and Age on Muscle Structure and Meat Quality of Dromedary Camel (*Camelus dromedaries*). 56th International Congress of Meat science and Technology, Jeju Island, Republic of Korea, 15-20 August, 2010.

Kadim, I.T., Mahgoub, O. Al-Marzooqi, W. and Khalaf, S.K. (2009). Effect of low voltage electrical stimulation and splitting carcass on histochemical and meat quality characteristics of the one-humped camel (*Camelus dromedaries*) *Longissimus thoracis* muscle. *Journal of Camelid Science*, 2: 30-40.

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Kadim, IT., Al-Hosni, Y., Mahgoub, O. and Al-Marzooqi, W., Khalaf, S., Al-Sinawi, SS. H., Al-Lawati, AM., and Al-Amri, IS. (2009). Effect of low voltage electrical stimulation on post mortem biochemical and quality characteristics of *Longissimus thoracis* muscle from one-humped camel (*Camelus dromedaries*). *Meat Science*, 82:77-85.

## Books

Composition, Quality and Histochemistry of the Arabian Camel (*Camelus Dromedaries*) muscle. LAMNERT Academic Publishing

Kadim, I.T., Mahgoub, O., Faye, B. and Farouk, M. (2013). *Camel Meat and Meat Products*. Published by CABI Group (UK) Ltd, Croydon, CRO 4YY, UK. ISBN: 978 1 78064 101 0.

## Book Chapters

Kadim, I.T. and O. Mahgoub. (2013). Camel Body Growth. In: *Camel Meat and Meat Products*. CABI (UK), pp. 35-53.

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Mahgoub, O. and Kadim, I.T. (2013). Distributions and Partitioning of Tissues in the Camel Carcass. In: Camel Meat and Meat Products. CABI (UK), pp. 113-123.

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