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Dr. Kadim is a Professor and Head of 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 25 years of experience in research, teaching and community services. He specializes in quality, hygiene and nutritive value of different types of meats. His major interests are camel muscle camel protein functionality, metabolism, and biochemical and biophysical characteristics. He has been publishing in leading journals and presented findings of his research at both national and international conferences and workshops. He has published 165 articles include 71 refereed journal, 7 book chapters, 3 submitted manuscripts, 51 conference presentations, 4 invited, 6 popular articles, and 20 technical reports. He is the chief editor of a book entitled 'Camel Meat and Meat products' (in press by CABI) and co-editor of 'Goat Meat Production and Quality' (CABI 2011). Dr. Kadim has supervised a number of Master and PhD students and has obtained funding grants (1,156,454 US\$) for thirteen research projects to support his research. Camel meat quality and processing are main areas of his research interest. Camel meat is a potentially valuable local food source because of its ability to produce high quality, low-cost meat in harsh environments. The demand for camel meat has increased over the past few years due to its low fat content, but its quality characteristics have received little attention. Professor Isam studied the effects of age and electrical stimulation on the quality, composition and histochemistry of meat from dromedary camels. Sultan Qaboos University is now recognized as an international leader in research on camel meat as a result of his research. His research was recognized by Sultan Qaboos University with the presentation of an Achievement Award for Excellence in Research in 2009. He is the chairperson of the 3rd International Society of Camelid Research and Development Conference held in Muscat, Sultanate of Oman (29th January - 1st February 2012).

Publications for the last 10 years related to Camelid research only

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