



**Name: Isam Tawfik Kadim**

**Email: [isam@squ.edu.om](mailto:isam@squ.edu.om)**

**Phone: +968-9-9279776**

**Fax: +968-2-4413418**

Dr. Kadim is an Associate 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 25 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 70 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 related to Camelid (Last ten years)**

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8. **Kadim, I.T.** and O. Mahgoub (2004). Camelid Genetic Resources: Reports on Three Arabian Gulf Countries. *Proceedings of the 34<sup>th</sup> ICAR Session and INTERBULL Meeting, Sousse – Tunisia May 28<sup>th</sup>-June 3<sup>rd</sup>*, pp 1-11.
  9. Srikandakumar, A., Johnson, E.H., Mahgoub, O., Kadim, I.T. and Al Ajmi, D.S. (2003). Anatomy and Histology of the Female Reproductive Tract of the Arabian camel. *Journal for Scientific Research Agricultural and Marine Sciences*, 8.2: 63-66.
  10. **Kadim, I. T.**, Mahgoub, O., Al-Maqbaly, R.S., Annamalai, K., and Al-Ajmi, D.S. (2002). Effects of age on fatty acid composition of the hump and abdomen depot fats of the Arabian camel (*Camelus dromedarius*). *Meat Science*, 62:245-251.
  11. **Kadim, I.T.**, Mahgoub, O., Al-Maqbaly, R.S., Al-Ajmi, D.S., Annamalai, K., Srikandakumar, A., Johnson, E.H. and Al-Saqri, N.M. (2001). Fatty acid composition of the hump lipids of the Arabian camel (*Camelus dromedarius*), *Proceedings of the Sixth Annual Conference for Animal Production under Arid Conditions, UAE*” November 11<sup>th</sup> –13<sup>th</sup>.