



Name: Isam Tawfik Kadim

Email: 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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2. **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.
3. **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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8. **Kadim, I.T.**, and Mahgoub, O. (2008). Effect of age on quality and composition of one-humped camel *longissimus thoracis* muscle. *International Journal of Technology and Innovation*, 1 (3):327-336.
9. **Kadim, I. T.**, Osman Mahgoub, Waleed Al-Marzooqi, Majeed Al-Ani Rabea, S. Al-Maqbaly (2007). Proximate Composition, Amino acid and Mineral content of Fresh and Cooked Arabian Camel Meat. *Proceedings of the 53th ICoMST-Beijing, China, 5-10 August*, pp 373-374.
10. **Kadim, I.T.**, Mahgoub, O, Al-Marzooqi, W., Al-Zadjali,S. Annamalai, K.and M. H. Mansour (2006). Effects of Age on Composition and Quality of Muscle *Longissimus thoracis* of the Omani Arabian Camel (*Camelus dromedaries*). *Meat Science*, 73:619-625.
11. **Kadim, I.T.** and O. Mahgoub (2004). Camelid Genetic Resources: Reports on Three Arabian Gulf Countries. *Proceedings of the 34th ICAR Session and INTERBULL Meeting, Sousse – Tunisia May 28th-June 3rd*, pp 1-11.
12. 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.
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