**Dr.Ibrahim Aswad Baker**

2012 Ph.D. Meat Technology at university of Duhok.

1983 M.Sc. in food science and Technology/ college of agriculture and forestry/ Mousl University.

1980 BA agriculture Engineer/ University of Mousl.

**Scientific Title:** Lecture

**Contact details**:

**E-mail:** [**i.albaker@yahoo.com**](mailto:i.albaker@yahoo.com)

**Mob: 009647504570729**

**Current position:** Head of basic science branchDepartement.

**Research interest**:

1. Ripening control by heat treatment of soft cheese made from milk    standardized with skim milk powder. Mesopotamia J. Agriculture 21:103-

2. Milk yield and composition of Karadi ewes with special reference to the method of evacuation. Kurdistan second conference on biological sciences University of Dohuk 6-8 may, 2008

3. Studies on milk composition of black goat and meriz during lactation period. J. Dohuk Univ., Vol. 10, No2, pp 65-69, 2007.

  4- A comparative study on body composition and carcass tissue   distribution in  meriz and native goats raised under different feeding    Regimen. J. Dohuk Univ., Vol. 12, No1, pp 67-73, 2009.

  5-The effect of breed and feeding regimen on the chemical composition  ,color and lipid stability and cholesterol content in meat and kidney fat

Of local goats.Diyala agricultural science journal.2011,vol.3,n.2.part 1

   6-Antioxidant activity of rosemary and ginger extracts on natural oliveThe 1st scientific agriculture conference April10-12-2012.

  7-Antioxidant and antimicrobial effects of rosemary and ginger extract  added to Karadi yearling lamb patties. Res. Opin. Anim. Vet. Sci., 2012 2(2), 109-114.

  8- Biochemical, Microbial and Sensory Changes in Lamb Patties Salted With Partial Replacement of NaCl and KCl during Storage.

www.ijscience.com. Journal of Animal Scientist, 2012, 1(2): 27-31.

9-Reduction of Oxidative Rancidity and Microbial Activities of the KaradiLamp Patties in Freezing Storage Using Natural Antioxidant Extracts of   Rosemary and Ginger.  International journal of agriculture and food Research. ISSN 1929-0969 Vol.2 No.1,pp.31-42 (2013)

10-Investigation on Antimicrobial and Antioxidant Effect of Olive

Leaf Extract in Karadi Sheep Meat During Storage.Journal of Biology, Agriculture and Healthcare.ISSN 2224-3208 (Paper) ISSN 2225-093X (Online)Vol.4, No.9, 2014

11-Effect of Thyme Leaves Extract on Quality of Lamb and Chicken Meat during Storage. Journal of Food Science and Quality Management (Acceptance letter)  ISSN (Paper) 2224-6088 ISSN (Online) 2225-0557

**Research in progress:**

Fatty acid compositionand cholesterol cotent in meat of karadi ,Awssi and their crossbred lambs 30-6-2013

**Conference proceedings:**

1-. Kurdistan second conference on biological sciences University of Dohuk 6-8 may, 2008 (presentation)

2- The 1st scientific agriculture conference April10-12-2012. (Presentation)

**Training and Workshops:**

1-Training course on Theory and practical applications in advanced chromatography GC and HPLC.  University of Dohuk ,college of education ,chemistry department on 3/15/2007

2-Training wheat proteins electrophoresis analysis. Organization ICARDA Suri.16-30-3/2009

 3- German Academic Exchange Serviece (DAAD).November 24-29,2012

**Work History:**

1986 –1989 He work as production manager at Duhok canning factory during 1986-1989.

1989-1995 He worked as director of gardens' of the schools at Duhok Education Directorate.

1995 – 2006 He worked as agriculture expert in private sector.

2006 and ongoing he is working at faculty of agriculture and forestry ,University of Duhok as an assistant teaching main's Meat science ,Meat technology, Food processing  and Dairy science .

**Research interest**:

Preservation of meat and its products by using natural antioxidants. He is an author and co. author of several articles published in international journals