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**Academic Curriculum Vitae**

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**Personal Information:**

Full Name: **Azad Behnan Sabow**

Academic Title: Assistant professor

Email: (university email): azad1979sabow@yahoo.com

 azad.sabow@su.edu.krd

Mobile: 009647504655099

**Education:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Degree obtained** | **Name of institution** | **Year** | **Area of specialization** |
| Doctor of Philosophy | Universiti Putra Malaysia, Malaysia | 2016 | Meat Sciences  |
| Master Degree  | Salahaddin University-Erbil, Kurdistan Region, Iraq | 2007 | Meat Production and Technology |
| Bachelor Degree  | Salahaddin University-Erbil, Kurdistan Region, Iraq | 2002 | Animal Resources |

**Employment:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ***Employer*** | ***Designation*** | ***Department*** | ***Start Date*** | ***Date Ended*** |
| Salahaddin University-Erbil, Kurdistan Region, Iraq | Demonstrator | Department of Animal Recourses , Collage of Agriculture | 2002 | 2004 |
| Salahaddin University-Erbil, Kurdistan Region, Iraq | Assist Lecturer | Department of Animal Recourses , Collage of Agriculture | 2007 | 2012 |
| Salahaddin University-Erbil, Kurdistan Region, Iraq | Lecturer | Department of Animal Recourses , Collage of Agriculture | 2016 | 2020 |
| Salahaddin University-Erbil, Kurdistan Region, Iraq | Assist Prof. | Department of Animal Recourses , Collage of Agriculture | 2020 | Present |

**Qualifications**

* Teaching qualifications
* Language qualifications such as IELTS.
* Any professional qualification
* You could put any professional courses you have attended

**Teaching experience:**

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| --- | --- |
| *Course title* | *Student’s program* |
| Adv. Meat Science | Postgraduate/MSc (Animal Recourses) |
| Adv. Meat Analysis  | Postgraduate/PhD (Animal Recourses) |
| Terminology of Animal Recourses | Postgraduate/MSc (Animal Recourses) |
| Adv. Fish Processing and Technology | Postgraduate/MSc (Fish Resource and Aquatic Animals Department) |
| Adv. Fish Technology  | Postgraduate/MSc (Animal Recourses) |
| Meat Science | Diploma /MSc (Animal Recourses) |
| Meat Science  | Bachelor of Agriculture (Animal Recourses) |
| Meat Technology | Bachelor of Agriculture (Animal Recourses) |
| Fish Technology  | Bachelor of Agriculture (Fish Resource and Aquatic Animals) |
| Beef Cattle Production  | Bachelor of Agriculture (Animal Recourses) |
| Academic Skills  | Bachelor of Agriculture (Animal Recourses) |
| Research Methodology  | Bachelor of Agriculture (Animal Recourses) |

**Research and publications**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| *No.* | *Name of author(s)* | *Year* | *Title of article* | *Title of journal* | *Vol. No.* | *Page No.* |
| 1 | **A SABOW**, N ABDULLA, H MUSTAFA, A ABUBAKAR | 2022 | Quality characteristics and shelf-life of meat of quail birds-fed diets supplemented with grape pomace | Indian Journal of Animal Sciences | 92  | 1348-1354 |
| 2 | RF Salaye, **AB Sabow** | 2022 | [Effect Of Stress in Some Blood Parameters and Heat Shock Protein 70 Of Awassi Syrian Lambs](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=E7h3qO4AAAAJ&cstart=20&pagesize=80&citation_for_view=E7h3qO4AAAAJ:M3NEmzRMIkIC) | Tikrit Journal for Agricultural Sciences | 22 | 71-77 |
| 3 | RF Salaye, **AB Sabow** | 2022 | Effects of Pre-Slaughter Lairage Period on Carcass and Meat Quality Characteristics in Lambs Subjected to RoadTransportation | ProEnvironment  | 15/50 | 140 - 147 |
| 4 | F. A. Noraldin **A. B. Sabow** | 2022 | EFFECTS OF SHACKLING AND CONE RESTRAINING ON RESIDUAL BLOOD IN CARCASS AND PHYSIOLOGICAL STRESS RESPONSES OF BROILER CHICKENS | ANBAR JOURNAL OF AGRICULTURAL SCIENCES | 20 | 290-297 |
| 5 | F. A. Noraldin **A. B. Sabow** | 2022 | Effect of pre-Slaughter Shackling on Bleeding Efficiency, Carcass, and Meat Quality of Broiler Chickens | ProEnvironment  | 15/51 |  |
| 6 | Mahabad Ibrahim Saeed.**Azad Behnan Sabow**,Aram Ahmad Muhamad,Hani Nasser Hermiz1 | 2022 | Comparative Growth Performance and Some Carcass Traits of Calves of Different Cattle Breeds Fed Pasture and Concentration | Tikrit Journal for Agricultural Sciences | 22 | 44-50 |
| 7 | **Azad Sabow**, Nazim Abdulla, Bestoon Ahmed | 2021 | The carcass and meat quality characteristics of Japanese quail fed a diet supplemented with powdered *Lactuca seriola* leaves | Potravinarstvo Slovak Journal of Food Sciences | 15 | 521-527 |
| 8 | Ahmed A. Abubakar, Idrus Zulkiﬂi, Yong M. Goh , Ubedullah Kaka, **Azad B. Sabow** | 2021 | The Effects of Stocking Density and Distances onElectroencephalographic Changes and Cortisol asWelfare Indicators in Brahman Crossbred Cattle | Animals | 11 | 2895-2900 |
| 9 | Ahmed Abubakar Abubakar, Idrus Zulkifli, Yong Meng Goh, Ubedullah Kaka, **A.B. Sabow**, | 2021 | Effects of Stocking and Transport Conditions on Physicochemical Properties of Meat and Acute-Phase Proteins in Cattle | Foods | 10 | 252-265 |
| 10 | Dilger M. Maghded, Kamaran M Taha, **A.B. Sabow** | 2020 | PCR-RFLP TECHNIQUE FOR SPECIES ORIGIN IDENTIFICATION OF IMPORTED BUFFALO MEAT | Molecular Detection of animal meat species in Iraq | 48 | 102-111 |
| 11 | **A.B. Sabow**, S.W. QadirZh, J. Majed, A.A. Mahmwd | 2020 | Chemical Compositions and Heavy Metal Contents of Local Fresh and Imported Frozen Beef Cattle Meat Available in Ranya Markets | Journal of Dairying, Foods & Home Sciences |  |  DOI: 10.18805/ajdfr.DR-194 |
| 12 | **A.B. Sabow**, B.L. Mahmood | 2020 | Effect of different cooking methods on proximate and mineral composition of fish meat (Carassius gibelio) | Agricultural Science Research Journal | 10 | 258 – 263 |
| 13  | **A.B. Sabow,** Nithal Y. Yakub, Shawnm Jabar | 2020 | Essential and Toxic Metals Determination in Imported and Fresh Beef Cattle Meat Sold in Erbil Markets | Animal Review | 7 | 14-18 |
| 14 | **A.B. Sabow**, Sh. J. MAJEED | 2020 | Bleeding Efficiency And Keeping Quality in Broiler Chicken Meat Subjected to Two Slaughtering Methods | Journal of University of Duhok | 22 | 152-158 |
| 15 | **Azad Behnan** Sabow, Hurea Saber Haddad and Khadijah Nakyinsige | 2020 | Carcass characteristics and meat quality assessment in different quail lines fed oncanola seed supplemented diets | Indian Journal of Animal Sciences  | 90 | 67–73 |
| 16 | **Azad Behnan Sabow** | 2019 | Carcass characteristics, physicochemical attributes, and fatty acidand amino acid compositions of meat obtained from differentJapanese quail strains | Tropical Animal Health and Production | 52 | 131- 133 |
| 17 | Bestoon H. Ahmad, Shawnm J. Salehand **Azad B. Sabow** | 2019 | Role of dried fenugreek leaves as antioxidant and antimicrobial in quality preservation in burgers made of mutton and beef cattle meat during refrigerator storage | Tikrit Journal for Agricultural Sciences | 19 | 1-7 |
| 18 | Idrus Zulkifli, Ahmed A. Abubakar, Awis Q. Sazili, Yong M. Goh,Jurhamid C. Imlan, Ubedullah Kaka, Azad B. Sabow, Elmutaz A. Awad,Azalea H. Othman, Razlina Raghazali, Clive J.C. Phillips, Hassan N. Quaza Nizamuddinand Helen Mitin | 2019 | The Effects of Sea and Road Transport onPhysiological and Electroencephalographic Responses in Brahman Crossbred Heifers | Animals  | 9 |  DOI: 10.3390/ani9050199 |
| 19 | N.R. Abdulla, A.B. Sabow, H.L. Foo, T.C. Loh1 & A.M. Zamri | 2018 | Growth performance, fatty acid profile and lipid oxidative stability of breast muscle in chickens fed probiotics and antibiotics or their mixture | South African Journal of Animal Science | 48 | 1082-1092 |
| 20 | **A. B. Sabow**, Y. M. Goh, I. Zulkifli, M. Z. Ab Kadir, U. Kaka, K. D. Adeyemi, A. A. Abubakar, J. C. Imlan, M. Ebrahimi,and A. Q. Sazili | 2018 | Electroencephalographic and blood parameters changes in anaesthetised goats subjected to slaughter without stunning and slaughter following different electrical stunning methods | Animal Production Science  | 59 |  849-860 |
| 21 | **Azad B. Sabow,** Nithal Y. Yakub, Shawnm J. Saleh and Ghzee R. Muhammad | 2018 | Assessment of Heavy Metal in Imported Red Meat Available in the Markets of Erbil City | Journal of University of Babylon, Pure and Applied Sciences | 26 | 177-182 |
| 22 | **A.B. Sabow,** K.D. Adeyemi, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir, U. Kaka, Z.A. Aghwan, A.A. Abubakar and A.Q. Sazili | 2017 | Carcass characteristics and meat quality assessments in goats subjected to slaughter without stunning and slaughter following different methods of electrical stunning | Italian Journal of Animal Science | 16 | 416-430 |
| 23 | **A.B. Sabow**, K.D. Adeyemi, A.Q. Sazili, C.B. Johnson, J. Webster and M.M. Farouk | 2017 | High frequency pre-slaughter electrical stunning in ruminants and poultry for halal meat production: A review | Livestock Science Journal | 202 | 124-134 |
| 24 | **A.B. Sabow**,Y.M. Goh, I. Zulkifli, A.Q. Sazili, M.Z.A. Ab Kadir, U. Kaka,N.Khadijah, K.D. Adeyemiand M. Ebrahimi | 2017 | Electroencephalographic responses to neck cut and exsanguination in minimally anaesthetized goats | South African Journal of Animal Science | 47  | 34-40 |
| 25 | Lokman, N.S., **A.B. Sabow**, A.A. Abubakar, K.D. Adeyemi, and A.Q. Sazili | 2017 | Comparison of carcass and meat quality in goats subjected to preslaughter head-only electrical stunning or slaughtered without stunning | CyTA-Journal of Food)  | 15  | 99-104 |
| 26 | **A.B. Sabow**, Y.M. Goh, I. Zulkifli, A.Q. Sazili, U. Kaka, M.Z.A. Ab Kadi, M. Ebrahimi, K. Nakyinsige, K.D. Adeyemi | 2016 | Blood parameters and electroencephalographic responses of goats to slaughter without stunning | Meat Science | 121 | 148–155 |
| 27 | **A.B. Sabow**, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir, U. Kaka,J.C. Imlan, A.A. Abubakar , K.D. Adeyemi andA.Q. Sazili | 2016 | Bleeding efficiency, microbiological quality and oxidative stability of meat from goats subjected to slaughter without stunning in comparison with different methods of pre-slaughter electrical stunning.*,*  | PLOS One | 11 | <http://dx.doi.org/10.1371/journal.pone.0152661> |
| 28 | **A.B. Sabow**, A.Q. Sazili, Z.A. Aghwan, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir , K. Nakyinsige, U. Kaka and K.D. Adeyemi | 2016 | Changes of microbial spoilage, lipid-protein oxidation and physicochemical properties during postmortem refrigerated storage of goat meat | Animal Science Journal | 87 | 816-826 |
| 29 | K.D. Adeyemi, **A.B. Sabow,** R.M. Shittu, R. Karim and A.Q. Sazili | 2016 | Myofibrillar protein, lipid and myoglobin oxidation, antioxidant profile, physicochemical and sensory properties of caprine longissimus thoracis during postmortem conditioning | Journal of Food Processing and Preservation |  | DOI: 10.1111/jfpp.13076 |
| 30 | K.D. Adeyemi, **A.B Sabow**, M. Ebrahimi, A.A. Samsudin and A.Q. Sazili | 2016 | Fatty acid composition, cholesterol and antioxidant status of infraspinatus muscle, liver and kidney of goats fed blend of palm oil and canola oil | Italian Journal of Animal Science | 15  | 181–190 |
| 31 | K.D. Adeyemi, **A.B. Sabow,** A.Abubakar, A.A. Samsudin and A.Q. Sazili | 2016 | Effects of dietary oil blend on fatty acid composition, oxidative stability and physicochemical properties of longissimus thoracis et lumborum muscle in goats | Animal Scince Journal | 87 | 1421-1432 |
| 32 | K.D. Adeyemia, **A. B. Sabow,** R.M. Shittu, S.A. Karsani and A.Q. Sazili | 2016 | Impact of chill storage on antioxidant status, lipid and protein oxidation, color, drip loss and fatty acids of semimembranosus muscle in goats | CyTA – Journal of Food | 14 | 405-414 |
| 33  | K.D. Adeyemi, A.Q. Sazili, M. Ebrahimi, A.A. Samsudin, A.R. Alimon, R. Karim, S.A. Karsani and **A.B. Sabow** | 2016 | Effects of blend of canola oil and palm oil on nutrient intake and digestibility, growth performance, rumen fermentation and fatty acids in goats | Animal Science Journal | 87 | 1137-1347 |
| 34 | K.D. Adeyemi, R.M. Shittu, **A.B. Sabow**, M. Ebrahimi and A.Q. Sazili | 2016 | Influence of diet and postmortem ageing on oxidative stability of lipids, myoglobin and myofibrillar proteins and quality attributes of *gluteus medius* muscle in goats | PLOS One | 11  | <https://doi.org/10.1371/journal.pone.0154603>  |
| 35 | S.N. Ismail, A.Q. Sazili, Z. Idrus, G.Y. Meng, Z.A. Aghwan, **A.B. Sabow** and A.A. Abubakar | 2016 | Effects of shackling and cone restraining on meat quality of broiler chickens slaughtered at two categories of live weight | Journal of BiochemistryMicrobiology and Biotechnology | 4 | 15-19 |
| 36 | K.D. Adeyemi, M. Ismail, M. Ebrahimi, **A.B. Sabow**, R.M. Shittu, R. Karim and A.Q. Sazili | 2016 | Fatty acids, lipid and protein oxidation, metmyoglobin reducing activity and sensory attributes of *Biceps femoris* muscle in goats fed canola oil and palm oil blend.,  | South African Journal of Animal Science | 46  | 139-151 |
| 37 | K.D. Adeyemi, **A.B. Sabow,** Z.A. Aghwan, M. Ebrahimi, A.A. Samsudin, A.R. Alimon and A.Q. Sazili | 2016 | Serum fatty acids, biochemical indices and antioxidant status in goats fed canola oil and palm oil blend | Journal of Animal Science and Technology | 58 (6) | 10-20 |
| 38 | A.B. Sabow, A.Q. Sazili1, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir , N.R. Abdulla, K. Nakyinsige, U. Kaka and K.D. Adeyemi | 2015 | A comparison of bleeding efficiency, microbiological quality and lipid oxidation in goats subjected to conscious halal slaughter and slaughter following minimal anaesthesia  | Meat Science | 104 | 78-84 |
| 39 | **A.B. Sabow, A**.Q. Sazili, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir and K.D. Adeyemi | 2015 | Physico-chemical characteristics of *longissimus lumborum* muscle in goats subjected to halal slaughter and anesthesia (halothane) pre-slaughter | *Animal Science Journal* | 86 | 981-991 |
| 40 | N.R. Abdulla, A.N.M. Zamri, **A.B. Sabow**, K.Y. Kareem, S. Nurhazirah, F.H. Ling, A.Q. Sazili & T.C. Loh | 2015 | Physico-chemical properties of breast muscle in broiler chickens fed probiotics, antibiotics or antibiotic–probiotic mix.*,*  | Journal of Applied Animal Research | 45 | 64-70 |
| 41 | K.D. Adeyemi, M. Ebrahimi**, A.B. Sabow,** A.A. Samsudin and A.Q. Sazili | 2015 | Carcass traits, meat yield and fatty acid composition of adipose tissues and supraspinatus muscle in goats fed blend of canola oil and palm oil | Journal of Animal Science and Technology | 57  | 1-14 |
| 42 | K.D. Adeyemi, **A.B. Sabow,** R.M. Shittu, R. Karim and A.Q. Sazili | 2015 | Influence of dietary canola oil and palm oil blend and refrigerated storage on fatty acids, myofibrillar proteins, chemical composition, antioxidant profile and quality attributes of *semimembranosus* muscle in goats | Journal of Animal Science and Biotechnology | 6  | 1-13 |
| 43 | N.R. Abdulla, T.C. Loh, H. Akit, A.Q. Sazili, H.L. Foo, R. Mohamad, R. Abdul Rahim, M. Ebrahimi and **A.B. Sabow** | 2015 | Fatty acid profile, cholesterol and oxidative status in broiler chicken breast muscle fed different dietary oil sources and calcium levels.*,*:  | South African Journal of Animal Science | 45  | 153-163 |
| 44 | M.M. Farouk, **A.B. Sabow,** H.M. Al-Mazeedi, A.E.D. Bekhit, K.D. Adeyemi, A.Q. Saziliand A. Ghani | 2014 | Halal and Kosher slaughter methods and meat quality: A review,  | . Meat Science | 98 | 505-519 |
| 45 | **K**. Nakyinsige, A.Q. Sazili, I. Zulkifli, Y.M. Goh., A.B Fatimah, & **A.B. Sabow** | 2014 | Influence of gas stunning and halal slaughter (no stunning ) on rabbits welfare indicators and meat quality | Meat Science | 98 | 701–708 |

**Conferences and courses attended**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| *No.* | *Name of author(s)* | *Year*  | *Title of extended abstract/ abstract* | *Title of conference seminar/ congress* |
| 1. | Fatima NORALDIN, **Azad SABOW** | 2022 | Effect of pre-Slaughter Shackling on Bleeding Efficiency, Carcass, and Meat Quality of Broiler Chickens | The 3rd International Conference of Agricultural Engineering Sciences/University of Sulaimani, Sulaimani, Iraq, June 15-16, 2022 |
| 2.  | REKAN Salaye, **Azad SABOW** | 2022 | Effects of Pre-Slaughter Lairage Period on Carcass and Meat Quality Characteristics in Lambs Subjected to Road Transportation | The 3rd International Conference of Agricultural Engineering Sciences/University of Sulaimani, Sulaimani, Iraq, June 15-16, 2022 |
| 3. | **A.B. Sabaw** and T.S. Muhammad | 2021 | Meat quality and carcass characteristics assessments in broiler chickens subjected to different pre-slaughter feed withdrawal times | The 2nd Conference for College of Agricultural Engineering Sciences,Salahaddin University-Erbil and 6th Conference for College ofAgriculture, University of Anbar |
| 4. | **A.B. Sabaw** and A.A. Othman   | 2019 | Nutritional composition in common carp (Cyprinus carpio) fish meat during freezing storage | First International Conference of Agriculture sciences 2019. Salahaddin University-Erbil, 6-7th November, 2019. |
| 5. | **A.B. Sabow**, S.W. Qadir1, Zh. J. Majed, A.A. Mahmwd | 2019 | Concentrations of essential minerals in different types of meat samples available in Ranya markets | First International Conference of Agriculture sciences 2019. Salahaddin University-Erbil, 6-7th November, 2019. |
| 6. | **A.B. Sabow** and S.J. Majeed | 2019 | Bleeding efficiency and keeping quality in broiler chicken meat subjected to two slaughtering methods | The 3rd International Agricultural Conference, 2nd -3rd October 2019, Duhok |
| 7. | **A.B. Sabow,** A.Q. Sazili, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir and K.D. Adeyemi | 2016 | High frequency head-to-back electrical stunning: Electroencephalographic changes and meat quality assessments in goats | In International Science and Technology Education Program in Islamic Countries, University Putra Malaysia, Kuala Lumpur, Malaysia, 19-20th December 2016. |
| 8. | **A.B. Sabow,** A.Q. Sazili, I. Zulkifli, Y.M. Goh, M.Z.A. Ab Kadir and K.D. Adeyemi | 2015 | Meat quality assessment in goats subjected to conscious halal slaughter and slaughter following minimal anesthesia | The 5th International Conference on Sustainable Animal Agriculture for Developing Countries (SAADC 2015), 27th - 30th October 2015, Pattay.a, Thailand. |
| 9. | **Azad B. Sabow,** Nithal Y. Yakub, and Shawnm J. Saleh **Muhammad** | 2018 | Determination of essential and toxic metals in imported and fresh beef meat sold in Erbil markets | 5th international conference on. Applied science, energy and environment. April 7th - 8th 2018, Erbil, Iraq. |
| 10. | **Azad B. Sabow** and Sharehan J. Majeed | 2019 | Bleeding efficiency and keeping quality in broiler chicken meat subjected to two slaughtering methods | The 3rd International Agriculture Conference under the Motto " Role of Scientific Research and Sustainable Agriculture in Achieving Food Security" at the University of Duhok.  |
| 11 | **Abdullah A. Othman, Azad B. Sabow** | 2109 | Nutritional composition in common carp (Cyprinus carpio) fish meat during freezing storage | 1st International Conference of Agriculture Sciences 2019. 6-7 November 2019, Salahddin University-Erbil. |
| 12 | **Sarzhyan W. Qadir, Zhino J. Majed, Azad B. Sabow and Ary A. Mahmwd** | 2019 | Chemical compositions and heavy metal contents of local fresh and imported frozen beef cattle meat available in Ranya markets | of Agriculture Sciences 2019. 6-7 November 2019, Salahddin University-Erbil. |

**Funding and academic awards**

* <https://su.edu.krd/news/3rd-student-research-project-conference>.
* <https://www.uoanbar.edu.iq/ICCMAT/>. International Collaborative Conference of Modern Agricultural Technologies (ICCMAT2023) which has been held during 3-4 May 2023 in Irbil, Kurdistan, Iraq.

**Professional memberships**

* List any membership you hold of any professional body or learned society relevant to your research or other life activities.

**Professional Social Network Accounts:**

1. <https://www.researchgate.net/profile/Ab-Sabow?_sg=7EBP1xNMH4Ue6vC9K-QO6lj_I81uobsCJmKajab6W0eVnHwTIC0sE3Zxv4xpk7kmd0svD7QtIa6NsQOAurvqDvNQ&ev=hdr_xprf>
2. <https://scholar.google.com.my/citations?user=E7h3qO4AAAAJ&hl=en>
3. <https://orcid.org/0000-0003-2920-5811>
4. <https://www.scopus.com/authid/detail.uri?authorId=56221984000>