Curriculum Vitae



Dr. Abdulkareem A. Kareem

Doctorate of Philosophy

Specialized in Food Science \ Food chemistry

Lecturer at Tikrit University \
Collage of Agriculture \ Department of food science

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Education

- **1-** Ph.D. in Food Science and Technology \ Food Chemistry, Baghdad University \ Agriculture College \ Department of food science. 10/22/2015.
- **2-** MS in Food Science and Technology \ Food Science, Baghdad University \ Agriculture College \ Department of food science. 11/10/2002.
- **3-** Bachelor in Food Science and Technology \ Food Technology, Baghdad University \ Agriculture College \ Department of Food Science. 07/10/1999.

Professional Experience

Lecturer, Food science and technology, Agricultural College, Tikrit University, Iraq. Since 2006.

Courses Taught

- 1- Food Chemistry (graduate, undergraduate).
- 2- Analytical Chemistry (undergraduate).
- 3- Quality Control (undergraduate).
- 4- Food Technology (graduate, undergraduate).

Activities & Achievement

- Supervising of graduate and undergraduate students
- Assessment many types of research
- Involvement in many types of committees
- Involvement in Discussion of graduate students
- (Patent) Manufacture of pectin gel from banana peels instead of commercial apple pectin gel
- participating in international science college conference Tikrit University (17-18 December 2018)

Publications

- 1- Antioxidant Activities of Okra Protein Concentrate and Isolate after Enzymatic Hydrolysis. (Abdulkareem A. Kareem, Khalidah A. Shakir, Marie K. Walsh) Food and Nutrition Sciences, 9, 1066-1077. (2018) https://doi.org/10.4236/fns.2018.99078.
- 2- Effect of Walnut Protein Hydrolysate on Antioxidant Properties. (Abdulkareem Abdulrazzaq Kareem) ournal of Environmental Science, To xicology and Food Technology (IOSR-JESTFT) (12), 1,93-98. (2018).
- 3- Levels of some microbial contaminants in domestic soft cheese in governorate of Salahuddin, Iraq . (Atalla H. Abdulghani,

- Abdulkareem A. Kareem). Journal of Tikrit University For Agriculture Sciences, (18)3, 41-48. (2018).
- 4- Studying The Factors Effecting The Production Of Okra Protein Concentrate And Isolate And Their Thermal Properties. (A A Kareem, K A Shakir). The Iraqi Journal of Agricultural Sciences. (47)6,1505-1513. (2016)
- 5- Study Of The Functional And Nutritional Properties Of Defatted Okra Powder And Okra Protein Isolate And Concentrate. (A A Kareem, K A Shakir). The Iraqi Journal of Agricultural Sciences. (47)3, 865-875. (2016)
- 6- Effect of vitamin C on cholesterol levels and lipoprotein in the rat blood and some other organs (Abdul kareem A. Alguary).(15)2, 239-245.(2010).
- 7- Effect of local garlic(Allium sativum)on cholesterol levels and lipoproteins in the rats blood and some other organs.(Abdulkareem A. ALguary, Ata Alla Hameed, Kais Satwan Abas).(9)1,40-50.(2009).