

## **Dr. Husam Alomirah**

Dr. Husam Alomirah has been working in scientific research in the field of food science and technology since 1992 when he joined KISR.



He obtained his bachelor degree in Biochemistry from Kuwait University.

He started his professional career as research assistant in the Biotechnology Department where he actively participated in a number of research projects related to food resources.

In 1994, he successfully completed his academic studies leading to MSc. degree in food science and technology from McGill University-Canada, where he was able to identify specific proteins and peptides that are the products of proteolysis during chilled storage of fresh fish and meat as indicators of freshness and quality.

In 2002, Dr. Alomirah obtained his Ph.D. degree in the same field from McGill University, where he was able to develop a common non-chromatographic process to isolate  $\alpha$ -lactalbumin and  $\beta$ -lactoglobulin, with relatively high purity and yield from whey products using different chelating agents and carried out protein conformational studies using hydrogen-deuterium exchange techniques with electrospray ionization mass spectrometry (ESI-MS).

Dr. Alomirah is a member of various international scientific societies in the field of Food Science and Quality Control. He has more than 20 scientific papers published in International Journals. He has presented his research work at several Regional and International Scientific conferences over the years.