

# Davide Giacalone

## List of Publications by Year in descending order

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Version: 2024-02-01

55  
papers

1,541  
citations

331670

21  
h-index

330143

37  
g-index

55  
all docs

55  
docs citations

55  
times ranked

1379  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and Napping <sup>®</sup> . <i>Food Quality and Preference</i> , 2014, 32, 160-166.	4.6	161
2	Reported Changes in Dietary Habits During the COVID-19 Lockdown in the Danish Population: The Danish COVIDiet Study. <i>Frontiers in Nutrition</i> , 2020, 7, 592112.	3.7	102
3	Situational appropriateness of beer is influenced by product familiarity. <i>Food Quality and Preference</i> , 2015, 39, 16-27.	4.6	89
4	Common roasting defects in coffee: Aroma composition, sensory characterization and consumer perception. <i>Food Quality and Preference</i> , 2019, 71, 463-474.	4.6	74
5	Product design in the circular economy: Users' perception of end-of-life scenarios for electrical and electronic appliances. <i>Journal of Cleaner Production</i> , 2017, 168, 1059-1069.	9.3	73
6	Stimulus collative properties and consumers'™ flavor preferences†. <i>Appetite</i> , 2014, 77, 20-30.	3.7	69
7	Health and quality of life in an aging population “ Food and beyond. <i>Food Quality and Preference</i> , 2016, 47, 166-170.	4.6	64
8	“All-In-One Test”(All): A rapid and easily applicable approach to consumer product testing. <i>Food Quality and Preference</i> , 2013, 27, 108-119.	4.6	63
9	Performance of Flash Profile and Napping with and without training for describing small sensory differences in a model wine. <i>Food Quality and Preference</i> , 2016, 48, 41-49.	4.6	61
10	Investigation of bias of hedonic scores when co-eliciting product attribute information using CATA questions. <i>Food Quality and Preference</i> , 2013, 30, 242-249.	4.6	55
11	Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study. <i>Food Quality and Preference</i> , 2021, 93, 104231.	4.6	54
12	Better the devil you know? How product familiarity affects usage versatility of foods and beverages. <i>Journal of Economic Psychology</i> , 2016, 55, 120-138.	2.2	52
13	Plant-based alternatives vs dairy milk: Consumer segments and their sensory, emotional, cognitive and situational use responses to tasted products. <i>Food Quality and Preference</i> , 2022, 100, 104599.	4.6	45
14	Barriers to consumption of plant-based beverages: A comparison of product users and non-users on emotional, conceptual, situational, conative and psychographic variables. <i>Food Research International</i> , 2021, 144, 110363.	6.2	42
15	Changes in orosensory perception related to aging and strategies for counteracting its influence on food preferences among older adults. <i>Trends in Food Science and Technology</i> , 2016, 53, 49-59.	15.1	40
16	Rate-all-that-apply (RATA) with semi-trained assessors: An investigation of the method reproducibility at assessor-, attribute- and panel-level. <i>Food Quality and Preference</i> , 2016, 51, 65-71.	4.6	36
17	“Quality does not sell itself”. <i>British Food Journal</i> , 2016, 118, 2462-2474.	2.9	32
18	Roasting Conditions and Coffee Flavor: A Multi-Study Empirical Investigation. <i>Beverages</i> , 2020, 6, 29.	2.8	32

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19	Consumer perception of salt-reduced potato chips: Sensory strategies, effect of labeling and individual health orientation. <i>Food Quality and Preference</i> , 2020, 81, 103856.	4.6	31
20	Consumer-Based Product Profiling: Application of Partial Napping <sup>®</sup> for Sensory Characterization of Specialty Beers by Novices and Experts. <i>Journal of Food Products Marketing</i> , 2013, 19, 201-218.	3.3	27
21	Perceived situational appropriateness for foods and beverages: consumer segmentation and relationship with stated liking. <i>Food Quality and Preference</i> , 2019, 78, 103701.	4.6	23
22	Effect of social interaction and meal accompaniments on acceptability of sourdough prepared croissants: An exploratory study. <i>Food Research International</i> , 2014, 66, 325-331.	6.2	19
23	Consumer-led Development of Novel Sea-Buckthorn Based Beverages. <i>Journal of Sensory Studies</i> , 2016, 31, 245-255.	1.6	19
24	Perceived Situational Appropriateness as a Predictor of Consumers' Food and Beverage Choices. <i>Frontiers in Psychology</i> , 2019, 10, 1743.	2.1	19
25	Older consumers' attitudes towards food carriers for protein-enrichment. <i>Appetite</i> , 2019, 135, 10-19.	3.7	17
26	Consumer perception of snack sausages enriched with umami-tasting meat protein hydrolysates. <i>Meat Science</i> , 2019, 150, 65-76.	5.5	17
27	The effect of high-pressure processing on sensory quality and consumer acceptability of fruit juices and smoothies: A review. <i>Food Research International</i> , 2022, 157, 111250.	6.2	17
28	The influence of packaging on consumers' quality perception of carrots. <i>Journal of Sensory Studies</i> , 2018, 33, e12310.	1.6	15
29	Perception and Description of Premium Beers by Panels with Different Degrees of Product Expertise. <i>Beverages</i> , 2016, 2, 5.	2.8	14
30	Consumer ratings of situational (item-by-use) appropriateness predict food choice responses obtained in central location tests. <i>Food Quality and Preference</i> , 2019, 78, 103745.	4.6	14
31	“Beyond liking” measures in food-related consumer research supplement hedonic responses and improve ability to predict consumption. <i>Food Quality and Preference</i> , 2022, 97, 104459.	4.6	14
32	Factors affecting consumer choice of novel non-thermally processed fruit and vegetables products: Evidence from a 4-country study in Europe. <i>Food Research International</i> , 2022, 153, 110975.	6.2	13
33	Check-all-that-apply data analysed by Partial Least Squares regression. <i>Food Quality and Preference</i> , 2015, 42, 146-153.	4.6	11
34	Digital anthropology as method for lead user identification from unstructured big data. <i>Creativity and Innovation Management</i> , 2018, 27, 32-41.	3.3	10
35	Shopping for a sustainable future: Two case studies on consumer perception of organic cotton and wine. <i>Food Quality and Preference</i> , 2022, 96, 104405.	4.6	10
36	A rapid Kano-based approach to identify optimal user segments. <i>Research in Engineering Design - Theory, Applications, and Concurrent Engineering</i> , 2018, 29, 459-467.	2.1	9

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37	European Consumers'™ Perceptions and Attitudes towards Non-Thermally Processed Fruit and Vegetable Products. <i>Foods</i> , 2020, 9, 1732.	4.3	9
38	Whey protein stories " An experiment in writing a multidisciplinary biography. <i>Appetite</i> , 2016, 107, 285-294.	3.7	8
39	The Influence of Bottle Design on Perceived Quality of Beer: A Conjoint Analytic Study. <i>Beverages</i> , 2020, 6, 64.	2.8	8
40	Product Performance Optimization. , 2018, , 159-185.		7
41	Consumer segmentation based on situational appropriateness ratings: Partial replication and extension. <i>Food Quality and Preference</i> , 2021, 87, 104057.	4.6	7
42	Combining hedonic information and CATA description for consumer segmentation. <i>Food Quality and Preference</i> , 2022, 95, 104358.	4.6	7
43	Enhancing student learning with case-based teaching and audience response systems in an interdisciplinary Food Science course. <i>Higher Learning Research Communications</i> , 2016, 6, .	0.8	7
44	Situational appropriateness in food-oriented consumer research: Concept, method, and applications. , 2019, , 111-140.		6
45	Assessment of the agreement and cluster analysis of the respondents in a CATA experiment. <i>Food Quality and Preference</i> , 2019, 77, 184-190.	4.6	5
46	Arousal influences olfactory abilities in adults with different degree of food neophobia. <i>Scientific Reports</i> , 2020, 10, 20538.	3.3	5
47	Sound quality perception of loudspeakers evaluated by different sensory descriptive methods and preference mapping. <i>Journal of Sensory Studies</i> , 2021, 36, .	1.6	5
48	Consumer perception of plant-based burger recipes studied by projective mapping. <i>Future Foods</i> , 2022, 6, 100168.	5.4	5
49	Sensory drivers of perceived situational appropriateness in unbranded foods and beverages: Towards a deeper understanding. <i>Appetite</i> , 2021, 167, 105589.	3.7	4
50	Alternative methods of sensory testing: working with chefs, culinary professionals and brew masters. , 2015, , 363-382.		3
51	Sensory and Consumer Approaches for Targeted Product Development in the Agro-Food Sector. , 2018, , 91-128.		3
52	User experience design approaches for accommodating high "need for touch"•consumers in ecommerce. <i>Journal of Sensory Studies</i> , 2022, 37, .	1.6	3
53	Rapid computation and visualization of data from Kano surveys in R. <i>BMC Research Notes</i> , 2018, 11, 839.	1.4	2
54	Inter-rater reliability of "clean cup"•scores by coffee experts. <i>Journal of Sensory Studies</i> , 2020, 35, e12596.	1.6	2

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55	Aromachology and Customer Behavior in Retail Stores: A Systematic Review. Applied Sciences (Switzerland), 2021, 11, 6195.	2.5	2