

# 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	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
2	Combining hedonic information and CATA description for consumer segmentation. <i>Food Quality and Preference</i> , 2022, 95, 104358.	4.6	7
3	“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
4	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
5	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
6	User experience design approaches for accommodating high “need for touch” consumers in ecommerce. <i>Journal of Sensory Studies</i> , 2022, 37, .	1.6	3
7	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
8	Consumer perception of plant-based burger recipes studied by projective mapping. <i>Future Foods</i> , 2022, 6, 100168.	5.4	5
9	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
10	Consumer segmentation based on situational appropriateness ratings: Partial replication and extension. <i>Food Quality and Preference</i> , 2021, 87, 104057.	4.6	7
11	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
12	Aromachology and Customer Behavior in Retail Stores: A Systematic Review. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6195.	2.5	2
13	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
14	Sensory drivers of perceived situational appropriateness in unbranded foods and beverages: Towards a deeper understanding. <i>Appetite</i> , 2021, 167, 105589.	3.7	4
15	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
16	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
17	The Influence of Bottle Design on Perceived Quality of Beer: A Conjoint Analytic Study. <i>Beverages</i> , 2020, 6, 64.	2.8	8
18	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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19	Arousal influences olfactory abilities in adults with different degree of food neophobia. <i>Scientific Reports</i> , 2020, 10, 20538.	3.3	5
20	European Consumers'™ Perceptions and Attitudes towards Non-Thermally Processed Fruit and Vegetable Products. <i>Foods</i> , 2020, 9, 1732.	4.3	9
21	Roasting Conditions and Coffee Flavor: A Multi-Study Empirical Investigation. <i>Beverages</i> , 2020, 6, 29.	2.8	32
22	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
23	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
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	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
26	Situational appropriateness in food-oriented consumer research: Concept, method, and applications. , 2019, , 111-140.		6
27	Older consumers' attitudes towards food carriers for protein-enrichment. <i>Appetite</i> , 2019, 135, 10-19.	3.7	17
28	Consumer perception of snack sausages enriched with umami-tasting meat protein hydrolysates. <i>Meat Science</i> , 2019, 150, 65-76.	5.5	17
29	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
30	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
31	The influence of packaging on consumers'™ quality perception of carrots. <i>Journal of Sensory Studies</i> , 2018, 33, e12310.	1.6	15
32	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
33	Rapid computation and visualization of data from Kano surveys in R. <i>BMC Research Notes</i> , 2018, 11, 839.	1.4	2
34	Sensory and Consumer Approaches for Targeted Product Development in the Agro-Food Sector. , 2018, , 91-128.		3
35	Product Performance Optimization. , 2018, , 159-185.		7
36	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

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37	Perception and Description of Premium Beers by Panels with Different Degrees of Product Expertise. Beverages, 2016, 2, 5.	2.8	14
38	Consumer-led Development of Novel Sea-buckthorn Based Beverages. Journal of Sensory Studies, 2016, 31, 245-255.	1.6	19
39	Changes in orosensory perception related to aging and strategies for counteracting its influence on food preferences among older adults. Trends in Food Science and Technology, 2016, 53, 49-59.	15.1	40
40	Rate-all-that-apply (RATA) with semi-trained assessors: An investigation of the method reproducibility at assessor-, attribute- and panel-level. Food Quality and Preference, 2016, 51, 65-71.	4.6	36
41	Whey protein stories – An experiment in writing a multidisciplinary biography. Appetite, 2016, 107, 285-294.	3.7	8
42	“Quality does not sell itself” British Food Journal, 2016, 118, 2462-2474.	2.9	32
43	Better the devil you know? How product familiarity affects usage versatility of foods and beverages. Journal of Economic Psychology, 2016, 55, 120-138.	2.2	52
44	Health and quality of life in an aging population – Food and beyond. Food Quality and Preference, 2016, 47, 166-170.	4.6	64
45	Performance of Flash Profile and Napping with and without training for describing small sensory differences in a model wine. Food Quality and Preference, 2016, 48, 41-49.	4.6	61
46	Enhancing student learning with case-based teaching and audience response systems in an interdisciplinary Food Science course. Higher Learning Research Communications, 2016, 6, .	0.8	7
47	Check-all-that-apply data analysed by Partial Least Squares regression. Food Quality and Preference, 2015, 42, 146-153.	4.6	11
48	Alternative methods of sensory testing: working with chefs, culinary professionals and brew masters. , 2015, , 363-382.		3
49	Situational appropriateness of beer is influenced by product familiarity. Food Quality and Preference, 2015, 39, 16-27.	4.6	89
50	Stimulus collative properties and consumers’™ flavor preferences†. Appetite, 2014, 77, 20-30.	3.7	69
51	Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and Napping®. Food Quality and Preference, 2014, 32, 160-166.	4.6	161
52	Effect of social interaction and meal accompaniments on acceptability of sourdough prepared croissants: An exploratory study. Food Research International, 2014, 66, 325-331.	6.2	19
53	Investigation of bias of hedonic scores when co-eliciting product attribute information using CATA questions. Food Quality and Preference, 2013, 30, 242-249.	4.6	55
54	“All-In-One Test”(All): A rapid and easily applicable approach to consumer product testing. Food Quality and Preference, 2013, 27, 108-119.	4.6	63

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55	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