Hanna Schösler

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11143699/publications.pdf

Version: 2024-02-01

13 papers	1,909 citations	12 h-index	1125743 13 g-index
13	13	13	1935 citing authors
all docs	docs citations	times ranked	

#	Article	lF	CITATIONS
1	Fish as an alternative protein – A consumer-oriented perspective on its role in a transition towards more healthy and sustainable diets. Appetite, 2020, 152, 104721.	3.7	21
2	Towards more sustainable diets: Insights from the food philosophies of "gourmets―and their relevance for policy strategies. Appetite, 2018, 127, 59-68.	3.7	43
3	Exploring the relative importance of "Reward―and "Reflection―in food orientations: Relevance for healthier and more sustainable diets. Food Quality and Preference, 2018, 64, 126-130.	4.6	8
4	Towards a reduced meat diet: Mindset and motivation of young vegetarians, low, medium and high meat-eaters. Appetite, 2017, 113, 387-397.	3.7	167
5	Transition towards Circular Economy in the Food System. Sustainability, 2016, 8, 69.	3.2	418
6	Food and value motivation: Linking consumer affinities to different types of food products. Appetite, 2016, 103, 95-104.	3.7	27
7	Meat and masculinity among young Chinese, Turkish and Dutch adults in the Netherlands. Appetite, 2015, 89, 152-159.	3.7	117
8	"Meatless days―or "less but better� Exploring strategies to adapt Western meat consumption to health and sustainability challenges. Appetite, 2014, 76, 120-128.	3.7	263
9	Fostering more sustainable food choices: Can Self-Determination Theory help?. Food Quality and Preference, 2014, 35, 59-69.	4.6	70
10	The Organic Food Philosophy: A Qualitative Exploration of the Practices, Values, and Beliefs of Dutch Organic Consumers Within a Cultural–Historical Frame. Journal of Agricultural and Environmental Ethics, 2013, 26, 439-460.	1.7	47
11	Climate change and meat eating: An inconvenient couple?. Journal of Environmental Psychology, 2013, 33, 1-8.	5.1	141
12	Motivational differences in food orientation and the choice of snacks made from lentils, locusts, seaweed or "hybrid―meat. Food Quality and Preference, 2013, 28, 32-35.	4.6	119
13	Can we cut out the meat of the dish? Constructing consumer-oriented pathways towards meat substitution. Appetite, 2012, 58, 39-47.	3.7	468