Sara Spinelli

List of Publications by Year
in descending order

60 papers	2,015 citations	257450 24 h-index	254184 43 g-index
66 all docs	66 docs citations	66 times ranked	1710 citing authors

#	Article	IF	Citations
1	Sensory perception and food neophobia drive liking of functional plant–based food enriched with winemaking by–products. Journal of Sensory Studies, 2022, 37, e12710.	1.6	8
2	Assessing user adoption of a new-market disruptive innovation: The LUD (Learning-Use-Deprivation) framework. Food Quality and Preference, 2022, 96, 104385.	4.6	3
3	Combined influence of TAS2R38 genotype and PROP phenotype on the intensity of basic tastes, astringency and pungency in the Italian taste project. Food Quality and Preference, 2022, 95, 104361.	4.6	15
4	Attentional bias for vegetables is negatively associated with acceptability and is related to sensory properties. Food Quality and Preference, 2022, 96, 104429.	4.6	9
5	Remote testing: Sensory test during Covid-19 pandemic and beyond. Food Quality and Preference, 2022, 96, 104437.	4.6	27
6	Development of an emoji-based self-report measurement tool to measure emotions elicited by foods in preadolescents. Food Quality and Preference, 2022, , 104585.	4.6	5
7	An olfactory self-test effectively screens for COVID-19. Communications Medicine, 2022, 2, .	4.2	10
8	Relationships between Intensity and Liking for Chemosensory Stimuli in Food Models: A Large-Scale Consumer Segmentation. Foods, 2022, 11, 5.	4.3	6
9	Exploring the association between oral tactile sensitivity measures and phenotypic markers of oral responsiveness. Journal of Texture Studies, 2022, , .	2.5	2
10	Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: Relationships between sensory modalities and impact on the hedonic response. Food Quality and Preference, 2021, 88, 104112.	4.6	14
11	Emotions elicited by foods. , 2021, , 707-730.		1
12	Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. Nutrients, 2021, 13, 866.	4.1	9
13	Food Preferences and Obesity. Endocrinology and Metabolism, 2021, 36, 209-219.	3.0	21
14	ALTERTASTE: improving food pleasure and intake of oncology patients receiving chemotherapy. Future Oncology, 2021, 17, 2573-2579.	2.4	2
15	Does Responsiveness to Basic Tastes Influence Preadolescents' Food Liking? Investigating Taste Responsiveness Segment on Bitter-Sour-Sweet and Salty-Umami Model Food Samples. Nutrients, 2021, 13, 2721.	4.1	11
16	The relationship between disgust sensitivity and BMI: Is the food disgusting or am I?. Food Quality and Preference, 2021, 92, 104222.	4.6	4
17	Healthier eating: Covid-19 disruption as a catalyst for positive change. Food Quality and Preference, 2021, 92, 104220.	4.6	41
18	Assessing the extent and timing of chemosensory impairments during COVID-19 pandemic. Scientific Reports, 2021, 11, 17504.	3.3	23

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19	The combined use of temporal dominance of sensations (TDS) and discrete time-intensity (DTI) to describe the dynamic sensory profile of alcoholic cocktails. Food Quality and Preference, 2021, 93, 104281.	4.6	11
20	The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. Food Quality and Preference, 2021, 93, 104250.	4.6	25
21	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	2.0	119
22	Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. Nature Communications, 2020, 11, 5152.	12.8	74
23	Corrigendum to: Relationship Between Odor Intensity Estimates and COVID-19 Prevalence Prediction in a Swedish Population. Chemical Senses, 2020, 45, 491-492.	2.0	0
24	Winemaking Byproducts as Source of Antioxidant Components: Consumers' Acceptance and Expectations of Phenol-Enriched Plant-Based Food. Antioxidants, 2020, 9, 661.	5.1	12
25	The Meaning of Emoji to Describe Food Experiences in Pre-Adolescents. Foods, 2020, 9, 1307.	4.3	29
26	Profiling Individual Differences in Alcoholic Beverage Preference and Consumption: New Insights from a Large-Scale Study. Foods, 2020, 9, 1131.	4.3	18
27	Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. Nutrients, 2020, 12, 1374.	4.1	15
28	Sensory acceptability and personality traits both determine which contexts are preferred for consumption of alcoholic cocktails. Food Quality and Preference, 2020, 85, 103978.	4.6	5
29	Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. Nutrients, 2020, 12, 1778.	4.1	41
30	Liking patterns moderate the relationship between sensory, emotional and context appropriateness profiles: Evidences from a Global Profile study on alcoholic cocktails. Food Quality and Preference, 2020, 83, 103904.	4.6	11
31	Children's selection of emojis to express food-elicited emotions in varied eating contexts. Food Quality and Preference, 2020, 85, 103953.	4.6	28
32	Relationship Between Odor Intensity Estimates and COVID-19 Prevalence Prediction in a Swedish Population. Chemical Senses, 2020, 45, 449-456.	2.0	53
33	Attitudes to Food in Italy: Evidence from the Italian Taste Project. , 2020, , 1381-1405.		2
34	Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. Food Quality and Preference, 2019, 78, 103729.	4.6	13
35	Sensory drivers of product-elicited emotions are moderated by liking: Insights from consumer segmentation. Food Quality and Preference, 2019, 78, 103725.	4.6	33
36	Influences of Psychological Traits and PROP Taster Status on Familiarity with and Choice of Phenol-Rich Foods and Beverages. Nutrients, 2019, 11, 1329.	4.1	35

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37	What do we know about the sensory drivers of emotions in foods and beverages?. Current Opinion in Food Science, 2019, 27, 82-89.	8.0	39
38	Individual differences in perceived complexity are associated with different affective responses to alcoholic cocktails. Food Quality and Preference, 2019, 76, 47-59.	4.6	21
39	Beverages in context. , 2019, , 387-407.		0
40	Global Profile: Going beyond liking to better understand product experience. Food Research International, 2019, 121, 205-216.	6.2	37
41	Consumer categorization of plant-based dishes: Implications for promoting vegetable consumption. Food Quality and Preference, 2019, 76, 133-145.	4.6	9
42	Liking and consumption of vegetables with more appealing and less appealing sensory properties: Associations with attitudes, food neophobia and food choice motivations in European adolescents. Food Quality and Preference, 2019, 75, 179-186.	4.6	42
43	Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. Food Quality and Preference, 2019, 73, 25-37.	4.6	67
44	Personality traits and gender influence liking and choice of food pungency. Food Quality and Preference, 2018, 66, 113-126.	4.6	73
45	Associations between food neophobia and responsiveness to â€œwarningâ€•chemosensory sensations in food products in a large population sample. Food Quality and Preference, 2018, 68, 113-124.	4.6	100
46	The influence of psychological traits, beliefs and taste responsiveness on implicit attitudes toward plant- and animal-based dishes among vegetarians, flexitarians and omnivores. Food Quality and Preference, 2018, 68, 276-291.	4.6	85
47	Semiotics and Sensory Sciences: Meaning Between Texts and Numbers. Lecture Notes in Morphogenesis, 2018, , 75-100.	0.2	8
48	Linking product-elicited emotional associations and sensory perceptions through a circumplex model based on valence and arousal: Five consumer studies. Food Research International, 2018, 109, 626-640.	6.2	64
49	Individual Variation in PROP Status, Fungiform Papillae Density, and Responsiveness to Taste Stimuli in a Large Population Sample. Chemical Senses, 2018, 43, 697-710.	2.0	45
50	Emotional Responses to Products. , 2018, , 261-296.		13
51	Exploring influences on food choice in a large population sample: The Italian Taste project. Food Quality and Preference, 2017, 59, 123-140.	4.6	128
52	Investigating preferred coffee consumption contexts using open-ended questions. Food Quality and Preference, 2017, 61, 63-73.	4.6	42
53	Implications of the science of emotion for applied research: Comments on Prescott (2017). Food Quality and Preference, 2017, 62, 369-371.	4.6	8
54	Consumption of a High Quantity and a Wide Variety of Vegetables Are Predicted by Different Food Choice Motives in Older Adults from France, Italy and the UK. Nutrients, 2017, 9, 923.	4.1	35

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55	Emotion Measurements and Application to Product and Packaging Development. , 2016, , 77-119.		9
56	Nutritional and physicochemical characteristics of wholemeal bread enriched with pea flour. International Journal of Food Science and Technology, 2015, 50, 92-102.	2.7	24
57	Emotional responses to branded and unbranded foods. Food Quality and Preference, 2015, 42, 1-11.	4.6	143
58	Effect of durum wheat varieties on bread quality. International Journal of Food Science and Technology, 2014, 49, 72-81.	2.7	24
59	Chemical composition, sensory and cooking quality evaluation of durum wheat spaghetti enriched with pea flour. International Journal of Food Science and Technology, 2014, 49, 1544-1556.	2.7	47
60	How does it make you feel? A new approach to measuring emotions in food product experience. Food Quality and Preference, 2014, 37, 109-122.	4.6	192