Davide Giacalone

List of Publications by Year
in descending order

55 papers	1,541 citations	331642 21 h-index
55 all docs	55 docs citations	55 times ranked

330122 37 g-index

1379 citing authors

#	Article	IF	Citations
1	Shopping for a sustainable future: Two case studies on consumer perception of organic cotton and wine. Food Quality and Preference, 2022, 96, 104405.	4.6	10
2	Combining hedonic information and CATA description for consumer segmentation. Food Quality and Preference, 2022, 95, 104358.	4.6	7
3	"Beyond liking" measures in food-related consumer research supplement hedonic responses and improve ability to predict consumption. Food Quality and Preference, 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. Food Research International, 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. Food Quality and Preference, 2022, 100, 104599.	4.6	45
6	User experience design approaches for accommodating high "need for touch" consumers in ecommerce. Journal of Sensory Studies, 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. Food Research International, 2022, 157, 111250.	6.2	17
8	Consumer perception of plant-based burger recipes studied by projective mapping. Future Foods, 2022, 6, 100168.	5.4	5
9	Sound quality perception of loudspeakers evaluated by different sensory descriptive methods and preference mapping. Journal of Sensory Studies, 2021, 36, .	1.6	5
10	Consumer segmentation based on situational appropriateness ratings: Partial replication and extension. Food Quality and Preference, 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. Food Research International, 2021, 144, 110363.	6.2	42
12	Aromachology and Customer Behavior in Retail Stores: A Systematic Review. Applied Sciences (Switzerland), 2021, 11, 6195.	2.5	2
13	Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study. Food Quality and Preference, 2021, 93, 104231.	4.6	54
14	Sensory drivers of perceived situational appropriateness in unbranded foods and beverages: Towards a deeper understanding. Appetite, 2021, 167, 105589.	3.7	4
15	Consumer perception of salt-reduced potato chips: Sensory strategies, effect of labeling and individual health orientation. Food Quality and Preference, 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. Frontiers in Nutrition, 2020, 7, 592112.	3.7	102
17	The Influence of Bottle Design on Perceived Quality of Beer: A Conjoint Analytic Study. Beverages, 2020, 6, 64.	2.8	8
18	Inter‐rater reliability of "clean cup" scores by coffee experts. Journal of Sensory Studies, 2020, 35, e12596.	1.6	2

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19	Arousal influences olfactory abilities in adults with different degree of food neophobia. Scientific Reports, 2020, 10, 20538.	3.3	5
20	European Consumersâ€™ Perceptions and Attitudes towards Non-Thermally Processed Fruit and Vegetable Products. Foods, 2020, 9, 1732.	4.3	9
21	Roasting Conditions and Coffee Flavor: A Multi-Study Empirical Investigation. Beverages, 2020, 6, 29.	2.8	32
22	Consumer ratings of situational (â€˜item-by-useâ€™) appropriateness predict food choice responses obtained in central location tests. Food Quality and Preference, 2019, 78, 103745.	4.6	14
23	Assessment of the agreement and cluster analysis of the respondents in a CATA experiment. Food Quality and Preference, 2019, 77, 184-190.	4.6	5
24	Perceived Situational Appropriateness as a Predictor of Consumers' Food and Beverage Choices. Frontiers in Psychology, 2019, 10, 1743.	2.1	19
25	Perceived situational appropriateness for foods and beverages: consumer segmentation and relationship with stated liking. Food Quality and Preference, 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. Appetite, 2019, 135, 10-19.	3.7	17
28	Consumer perception of snack sausages enriched with umami-tasting meat protein hydrolysates. Meat Science, 2019, 150, 65-76.	5.5	17
29	Common roasting defects in coffee: Aroma composition, sensory characterization and consumer perception. Food Quality and Preference, 2019, 71, 463-474.	4.6	74
30	A rapid Kano-based approach to identify optimal user segments. Research in Engineering Design - Theory, Applications, and Concurrent Engineering, 2018, 29, 459-467.	2.1	9
31	The influence of packaging on consumersâ€™ quality perception of carrots. Journal of Sensory Studies, 2018, 33, e12310.	1.6	15
32	Digital anthropology as method for lead user identification from unstructured big data. Creativity and Innovation Management, 2018, 27, 32-41.	3.3	10
33	Rapid computation and visualization of data from Kano surveys in R. BMC Research Notes, 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. Journal of Cleaner Production, 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	Consumerâ€Led Development of Novel Seaâ€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 â€" An experiment in writing a multidisciplinary biography. Appetite, 2016, 107, 285-294.	3.7	8
42	â€œQuality does not sell itselfâ€. 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 â€" 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 consumersâ€™ flavor preferencesâ˜†. Appetite, 2014, 77, 20-30.	3.7	69
51	Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and NappingÂ®. 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	â€œAll-In-One Testâ€(AI1): A rapid and easily applicable approach to consumer product testing. Food Quality and Preference, 2013, 27, 108-119.	4.6	63

#	Article	IF	Citations
55	Consumer-Based Product Profiling: Application of Partial Napping® for Sensory Characterization of Specialty Beers by Novices and Experts. Journal of Food Products Marketing, 2013, 19, 201-218.	3.3	27