The land of milk and honey: Biblical foods, heritage and

Journal of Heritage Tourism 8, 234-247

DOI: 10.1080/1743873x.2013.767817

Citation Report

#	Article	IF	Citations
3	Noodle production and consumption: from agriculture to food tourism in Japan. Tourism Geographies, 2015, 17, 151-167.	4.0	53
4	Understanding the Historical and Geographical Contexts of Food Festival Tourism Development: The Case of the Tatebayashi Noodle Grand Prix in Japan. Tourism Planning and Development, 2015, 12, 433-446.	2.2	22
6	Socio-technological authentication. Annals of Tourism Research, 2016, 58, 100-113.	6.4	41
7	Gastronomic festivals: attitude, motivation and satisfaction of the tourist. British Food Journal, 2017, 119, 267-283.	2.9	86
8	Performing the Bible., 2017,,.		O
9	What is food tourism?. Tourism Management, 2018, 68, 250-263.	9.8	347
10	Immersion as shared imperative: entertainment of/in digital scholarship. Religion, 2018, 48, 291-301.	0.7	5
11	Heritage cuisine and identity: free time and its relation to the social reproduction of local food. Journal of Heritage Tourism, 2018, 13, 104-114.	2.7	15
12	Biblical Gardens and the Sensuality of Religious Pedagogy. Material Religion, 2018, 14, 30-54.	0.2	7
13	The role of tourist gastronomy experiences in regional tourism in Russia. Worldwide Hospitality and Tourism Themes, 2018, 10, 449-457.	1.3	14
14	Flower, soil, water, stone: Biblical landscape items and Protestant materiality. Journal of Material Culture, 2018, 23, 368-387.	0.7	4
15	A study to identify the factors promoting slow food tourism in South Asian countries. International Journal of Leisure and Tourism Marketing, 2019, 6, 214.	0.1	O
16	Social networking practices of Viennese coffeehouse culture and intangible heritage tourism. Journal of Tourism and Cultural Change, 2019, 17, 186-207.	2.8	12
17	The culinary intangible cultural heritage of UNESCO: a review of journal articles in EBSCO platform. Journal of Culinary Science and Technology, 2020, 18, 138-156.	1.4	14
18	Cultural tourism: cultural presentation at the Basotho cultural village, Free State, South Africa. Journal of Tourism and Cultural Change, 2020, 18, 470-490.	2.8	12
19	Segmentation by Motivation in Typical Cuisine Restaurants: Empirical Evidence from Guayaquil, Ecuador. Journal of Culinary Science and Technology, 2020, 18, 270-287.	1.4	10
20	Assessment of food heritage to improve virtuous cycles. Journal of Cultural Heritage Management and Sustainable Development, 2020, ahead-of-print, .	0.9	1
21	Foodscape: A scoping review and a research agenda for food security-related studies. PLoS ONE, 2020, 15, e0233218.	2.5	65

#	Article	IF	CITATIONS
22	Exploring the relationship between food and spirituality: A literature review. International Journal of Hospitality Management, 2020, 87, 102494.	8.8	20
23	Sensory and consumer research for good: a review on social responsibility. Current Opinion in Food Science, 2020, 33, 115-123.	8.0	5
24	Designing dark tourism experiences: an exploration of edutainment interpretation at lighter dark visitor attractions. Journal of Heritage Tourism, 2021, 16, 433-449.	2.7	15
25	Turkish Cuisine. International Journal of Information Systems and Social Change, 2021, 12, 23-31.	0.1	2
26	Segmentation based on gastronomic motivations in a coastal destination. Anatolia, 2021, 32, 404-418.	2.4	0
27	Culinary tourism as a driver of regional economic development and socio-cultural revitalization: Evidence from Amhara National Regional State, Ethiopia. Journal of Destination Marketing & Management, 2021, 19, 100482.	5.3	50
28	When souvenirs meet online shopping $\hat{a}\in$ " the effect of food souvenir types on online sales. International Journal of Tourism Research, 2022, 24, 58-70.	3.7	8
29	Interest in food, food quality, satisfaction, and outcomes in a border context: Gender, country of residence and born moderation. International Journal of Gastronomy and Food Science, 2021, 25, 100394.	3.0	4
30	Tourists' perceptions of food trucks in Asia. , 2020, , 176-192.		0
31	Culinary traditions as key elements of cultural, educational and linguistic heritage transfer within the Israeli Hungarian community. The Hungarian Educational Research Journal, 2020, 10, 296-313.	0.3	0
32	A Study of the Qualia Characteristics of Taiwanese Food. Lecture Notes in Computer Science, 2020, , 418-430.	1.3	0
33	Gastronomy as a Sign of the Identity and Cultural Heritage of Tourist Destinations: A Bibliometric Analysis 2001–2020. Sustainability, 2021, 13, 12531.	3.2	23
34	A'uwẽ (Xavante) Sacred Food Plants: Maize and Wild Root Vegetables. Anthropology of Consciousness, 2022, 33, 202-228.	1.1	0
35	Oral tradition, ancient history and religious tourism knowledge. Tourism Recreation Research, 0, , 1-9.	4.9	0