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Davide Giacalone is currently Associate Professor in Consumer Product Testing and Optimization at the Faculty of Engineering, University of Southern Denmark. Holding a PhD in sensory science from the University of Copenhagen, his research centers on consumers' perceptions and behavior towards everyday products, primarily within food and other fast-moving consumer goods, and more recently durable products (e.g. audio products and consumer electronics). Special areas of proficiency include methodological research on perceptual product tests with consumers, and the application of sensory methods to product development in research and industry. He is also very interested in sensometrics (i.e., statistical modeling of sensory and consumer data), in particular multivariate methods to relate instrumental, perceptual and affective product evaluations. Davide is member of the scientific committee for both the Pangborn Sensory Science Symposium and the European Sensory and Consumer Research Conference, and he is a frequent contributor to international conferences on sensory science, product development, and consumer research worldwide.

Ansættelse

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Aktiviteter

EU COST (Ekstern organisation)

Davide Giacalone (Medlem)
24. okt. 2024 → 23. okt. 2027

Journal of Risk Research (Tidsskrift)

Davide Giacalone (Peer reviewer)
2024 → ...

Acids in brewed coffee: Sensory composition and sensory threshold

Christina J. Birke Rune (Underviser), Davide Giacalone (Underviser), Ida Steen (Underviser), Morten Münchow (Underviser), Lars Duelund (Underviser) & Mathias Porsmose Clausen (Underviser)
2023

Current Opinion in Food Science (Tidsskrift)

Davide Giacalone (Redaktør)
2023 → 2024

Sensory acuity for alarming oral sensations associates with specific networks of salivary bacteria and dietary intakes

Leonardo Menghi (Underviser), Danny Clicerì (Underviser), Francesca Fava (Underviser), Massimo Pindo (Underviser), Giulia Gaudio (Underviser), Davide Giacalone (Underviser) & Flavia Gasperi (Underviser)
2023

Sensory-related food choice indices efficiently predict dietary intakes

Giorgia Carbonetti (Underviser), Leonardo Menghi (Underviser), Danny Clicerì (Underviser), Davide Giacalone (Underviser) & Flavia Gasperi (Underviser)
2023

WORKSHOP: What is sensory and consumer science? An evolving field (still) in need of a definition

Sara R. Jaeger (Underviser), Davide Giacalone (Underviser) & Herbert L. Meiselman (Underviser)
2023

What's behind the differences in sensory responsiveness to oral stimuli in real foods?: a possible link with oral and gut microbiota

Leonardo Menghi (Underviser), Danny Clicerì (Medforfatter), G. Gaudio (Medforfatter), E. Stefani (Medforfatter), Francesca Fava (Medforfatter), Massimo Pindo (Medforfatter), Davide Giacalone (Medforfatter) & Flavia Gasperi (Medforfatter)
16. sep. 2022

A global study on consumer acceptance of novel sustainable food technologies

Davide Giacalone (Underviser) & Sara R. Jaeger (Medforfatter)
15. sep. 2022

CATA data: Are there differences in perception?

Fabien Llobell (Underviser), Davide Giacalone (Underviser), Sara R. Jaeger (Underviser) & El Mostafa Qannari (Underviser)
8. aug. 2021 → 12. aug. 2021

Real time nose space monitoring by SIFT-MS allows to get insights on biological and behavioral factors affecting the inter-individual variability on flavor release

Leonardo Menghi (Underviser), Iuliia Khomenko (Underviser), Michele Pedrotti (Underviser), Danny Clicerì (Underviser), Eugenio Aprea (Underviser), Isabella Endrizzi (Underviser), Annachiara Cavazzana (Underviser), Thomas Hummel (Underviser), Franco Biasoli (Underviser), Davide Giacalone (Underviser) & Flavia Gasperi (Underviser)
5. apr. 2021

Applied Sciences (Tidsskrift)

Davide Giacalone (Redaktør)
mar. 2021 → aug. 2021

"Beyond liking" measures in food-related consumer research: Do they improve ability to predict consumption?

Davide Giacalone (Underviser), Fabien Llobell (Underviser) & Sara R. Jaeger (Underviser)
2021

Consumers' expectations and perception of non-thermally processed fruit and vegetables

Davide Giacalone (Underviser)
2021

Inter-individual variability in flavor release is explained by both biological and behavioral factors

Leonardo Menghi (Underviser), Iuliia Khomenko (Underviser), Michele Pedrotti (Underviser), Danny Clicerì (Underviser), Eugenio Aprea (Underviser), Isabella Endrizzi (Underviser), Annachiara Cavazzana (Underviser), Thomas Hummel (Underviser), Franco Biasioli (Underviser), Flavia Gasperi (Underviser) & Davide Giacalone (Underviser)
2021 → ...

Journal of Economic Psychology (Tidsskrift)

Davide Giacalone (Peer reviewer)
2021 → ...

Nature Communications (Tidsskrift)

Davide Giacalone (Peer reviewer)
2021 → ...

Beyond food neophobia: the link with orthonasal and retronasal olfaction

Leonardo Menghi (Underviser), Iuliia Khomenko (Underviser), Michele Pedrotti (Underviser), Danny Clicerì (Underviser), Eugenio Aprea (Underviser), Andrea Caretta (Underviser), Annachiara Cavazzana (Underviser), Thomas Hummel (Underviser), Franco Biasioli (Underviser), Davide Giacalone (Underviser) & Flavia Gasperi (Underviser)
2020

Combining hedonic information and CATA description for consumer segmentation. New methodological proposals and comparisons.

Evelyne Vigneau (Underviser), Véronique Cariou (Underviser), Davide Giacalone (Underviser), Ingunn Berget (Underviser) & Fabien Llobell (Underviser)
2020

Journal of the Audio Engineering Society (Tidsskrift)

Davide Giacalone (Peer reviewer)
2020 → ...

Appropriateness as a basic context construct

Davide Giacalone (Underviser)
2019

Censorkorpset for Levnedsmiddel (Ekstern organisation)

Davide Giacalone (Medlem)
2019 → 2026

Civilingeniøruddannelsernes Censorkorps (Ekstern organisation)

Davide Giacalone (Medlem)
2019 → 2026

Comprehensive Reviews in Food Science and Food Safety (Tidsskrift)

Davide Giacalone (Peer reviewer)

2019 → ...

Frontiers in Psychology (Tidsskrift)

Davide Giacalone (Redaktør)

2019 → 2022

International Journal of Gastronomy and Food Science (Tidsskrift)

Davide Giacalone (Peer reviewer)

2019 → ...

Journal of Food Processing and Preservation (Tidsskrift)

Davide Giacalone (Peer reviewer)

2019 → ...

LWT (Tidsskrift)

Davide Giacalone (Peer reviewer)

2019 → ...

Situational appropriateness as a predictor of food choice

Davide Giacalone (Underviser)

2019

University of Florence

Davide Giacalone (Gæsteforsker)

19. feb. 2018 → 3. mar. 2018

BMC Research Notes (Tidsskrift)

Davide Giacalone (Redaktør)

2017 → 2019

Consumers' perception of novel beers

Davide Giacalone (Underviser)

2017

Frontiers in Nutrition (Tidsskrift)

Davide Giacalone (Peer reviewer)

2017 → ...

LWT (Tidsskrift)

Davide Giacalone (Peer reviewer)

2017 → ...

Situational appropriateness (item-by-use): An overlooked predictor of food choice

Davide Giacalone (Underviser) & Sara R. Jaeger (Underviser)

2017

University of Florence

Davide Giacalone (Gæsteforsker)

maj 2016

Journal of International Food and Agribusiness Marketing (Tidsskrift)

Davide Giacalone (Peer reviewer)

2016 → ...

Physiology & Behavior (Tidsskrift)

Davide Giacalone (Peer reviewer)

2016 → ...

Beverages (Tidsskrift)

Davide Giacalone (Peer reviewer)

2015 → ...

British Food Journal (Tidsskrift)

Davide Giacalone (Peer reviewer)

2015

European Food Research and Technology (Tidsskrift)

Davide Giacalone (Peer reviewer)

2015 → ...

Food Research International (Tidsskrift)

Davide Giacalone (Peer reviewer)

2015 → ...

Frontiers in Psychology (Tidsskrift)

Davide Giacalone (Peer reviewer)

2015 → ...

Appetite (Tidsskrift)

Davide Giacalone (Peer reviewer)

2014 → ...

Flavour (Tidsskrift)

Davide Giacalone (Peer reviewer)

2014 → ...

Journal of Food Research (Tidsskrift)

Davide Giacalone (Peer reviewer)

2014 → ...

Food Quality and Preference (Tidsskrift)

Davide Giacalone (Peer reviewer)

2012 → ...