

Davide Giacalone
Associate Professor
Department of Technology and Innovation
SDU Innovation and Design Engineering
Email: dg@iti.sdu.dk



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.

Employment

Publications

Salivary microbial profiles associate with responsiveness to warning oral sensations and dietary intakes

Menghi, L., Clicerì, D., Fava, F., Pindo, M., Gaudio, G., Giacalone, D. & Gasperi, F., Sept 2023, In: Food Research International. 171, 13 p., 113072.

Consumer acceptance of novel sustainable food technologies: A multi-country survey

Giacalone, D. & Jaeger, S. R., 1. Jul 2023, In: Journal of Cleaner Production. 408, 18 p., 137119.

Consumer perception of plant-based yoghurt: Sensory drivers of liking and emotional, holistic and conceptual associations

Jaeger, S. R., Cardello, A. V., Jin, D., Ryan, G. S. & Giacalone, D., May 2023, In: Food Research International. 167, 16 p., 112666.

Acids in brewed coffees: Chemical composition and sensory threshold

Rune, C. J. B., Giacalone, D., Steen, I., Duelund, L., Münchow, M. & Clausen, M. P., 27. Mar 2023, In: Current Research in Food Science. 6, 13 p., 100485.

Information about health and environmental benefits has minimal impact on consumer responses to commercial plant-based yoghurts

Jaeger, S. R., Giacalone, D., Jin, D., Ryan, G. S. & Cardello, A. V., Feb 2023, In: Food Quality and Preference. 106, 13 p., 104820.

Variations in oral responsiveness associate with specific signatures in the gut microbiota and modulate dietary habits

Menghi, L., Clicerì, D., Fava, F., Pindo, M., Gaudio, G., Stefani, E., Giacalone, D. & Gasperi, F., Feb 2023, In: Food Quality and Preference. 106, 14 p., 104790.

Sensory quality and consumer perception of high pressure processed orange juice and apple juice

Song, Q., Rune, C. J. B., Thybo, A. K., Clausen, M. P., Orlien, V. & Giacalone, D., 1. Jan 2023, In: Lebensmittel - Wissenschaft und Technologie. 173, 13 p., 114303.

Alternative methods of sensory testing: Working with chefs, culinary professionals and brew masters

Frøst, M. B., Giacalone, D. & Rasmussen, K. K., 2023, *Rapid Sensory Profiling Techniques: Applications in New Product Development and Consumer Research, Second Edition*. 2. ed. Elsevier, p. 441-460

Impact of the combined mild technologies on consumer acceptance of prototype products: Deliverable 5.3. of the Project SHEALTHY, funded by EU Horizon 2020 program (Grant Agreement No 817936)

Di Monaco, R. & Giacalone, D., 2023

The effect of information on consumer perception of high pressure processed apple puree

Song, Q., Puleo, S., Rune, C. J. B., Colonna, F., Di Monaco, R. & Giacalone, D., 2023.

Consumer perception of plant-based burger recipes studied by projective mapping

Rune, C. J. B., Song, Q., Clausen, M. P. & Giacalone, D., Dec 2022, In: Future Foods. 6, 9 p., 100168.

Understanding barriers to consumption of plant-based foods and beverages: Insights from sensory and consumer science

Giacalone, D., Clausen, M. P. & Jaeger, S. R., Dec 2022, In: Current Opinion in Food Science. 48, 9 p., 100919.

Consumer Preference Segments for Plant-Based Foods: The Role of Product Category

Cardello, A. V., Llobell, F., Giacalone, D., Chheang, S. L. & Jaeger, S. R., Oct 2022, In: Foods. 11, 19, 3059.

Validating the Italian version of the Adult Picky Eating Questionnaire

Menghi, L., Endrizzi, I., Clicerì, D., Zampini, M., Giacalone, D. & Gasperi, F., Oct 2022, In: Food Quality and Preference. 101, 12 p., 104647.

Plant-based alternatives vs dairy milk: Consumer segments and their sensory, emotional, cognitive and situational use responses to tasted products

Cardello, A. V., Llobell, F., Giacalone, D., Roigard, C. M. & Jaeger, S. R., Sept 2022, In: Food Quality and Preference. 100, 104599.

Pairing coffee with basic tastes and real foods changes perceived sensory characteristics and consumer liking

Rune, C. J. B., Münchow, M., Perez-Cueto, F. J. A. & Giacalone, D., 29. Aug 2022, In: International Journal of Gastronomy and Food Science. 30, 11 p., 100591.

Conceptualizing a Gluten-Free Instant Noodle Prototype Using Environmental Sustainability Aspects: A Cross-National Qualitative Study on Thai and Danish Consumers

Sae-Eaw, A., Wongsachia, S., Giacalone, D., Naruetharadhol, P. & Ketkaew, C., Aug 2022, In: Foods. 11, 16, 33 p., 2437.

The effect of high-pressure processing on sensory quality and consumer acceptability of fruit juices and smoothies: A review

Song, Q., Li, R., Song, X., Clausen, M. P., Orlin, V. & Giacalone, D., Jul 2022, In: Food Research International. 157, 13 p., 111250.

"Beyond liking" measures in food-related consumer research supplement hedonic responses and improve ability to predict consumption

Giacalone, D., Llobell, F. & Jaeger, S. R., Apr 2022, In: Food Quality and Preference. 97, 11 p., 104459.

User experience design approaches for accommodating high "need for touch" consumers in ecommerce

Løkke-Andersen, C. B., Wang, Q. J. & Giacalone, D., Apr 2022, In: Journal of Sensory Studies. 37, 2, 15 p., e12727.

Factors affecting consumer choice of novel non-thermally processed fruit and vegetables products: Evidence from a 4-country study in Europe

Song, X., Bredahl, L., Díaz Navarro, M., Pendenza, P., Stojacic, I., Mincione, S., Pellegrini, G., Schlüter, O. K., Torrieri, E., Di Monaco, R. & Giacalone, D., Mar 2022, In: Food Research International. 153, 12 p., 110975.

Shopping for a sustainable future: Two case studies on consumer perception of organic cotton and wine

Wang, Q. J., Dalsgard, J. & Giacalone, D., Mar 2022, In: Food Quality and Preference. 96, 5 p., 104405.

Combining hedonic information and CATA description for consumer segmentation

Vigneau, E., Cariou, V., Giacalone, D., Berget, I. & Llobell, F., Jan 2022, In: Food Quality and Preference. 95, 12 p., 104358.

A bootstrap-based approach for sample size calculation when traditional estimations are not possible

Menghi, L., Franceschi, P., Giacalone, D. & Gasperi, F., 2022.

Consumer perception of "clean label" plant-based burgers: An exploratory study using projective mapping

Rune, C. J. B., Song, Q., Clausen, M. P. & Giacalone, D., 2022.

Food neophobia is associated with scarce olfactory performances and specific signatures on oral microbiota

Menghi, L., Khomenko, I., Valentino, V., Biasioli, F., Ercolini, D., Giacalone, D. & Gasperi, F., 2022.

Pairing coffee with basic tastes and real foods changes perceived aroma and consumer liking

Rune, C. J. B., Münchow, M., Perez-Cueto, F. J. A. & Giacalone, D., 2022.

Plant-based alternatives to dairy milk: Determining drivers of product liking (sensory, emotional, cognitive, situational use) in four consumer segments

Cardello, A. V., Llobell, F., Giacalone, D., Roigard, C. M. & Jaeger, S. R., 2022.

Sensory quality and consumer acceptability of fruit juices and smoothies treated by high-pressure: A literature review

Song, Q., Li, R., Song, X., Clausen, M. P., Orlie, V. & Giacalone, D., 2022.

Sensory quality and consumer perception of fruit juice treated with high pressure processing

Song, Q., Rune, C. J. B., Thybo, A. K., Clausen, M. P., Orlie, V. & Giacalone, D., 2022.

Understanding consumer choice for fruit and vegetable products treated with novel technologies: Findings from a cross European study

Giacalone, D., Song, X., Bredahl, L., Diaz Navarro, M., Pendenza, P., Stojacic, I., Mincione, S., Hagelaar, G., Schlüter, O. K., Torrieri, E. & Di Monaco, R., 2022.

Sensory drivers of perceived situational appropriateness in unbranded foods and beverages: Towards a deeper understanding

Giacalone, D. & Jaeger, S. R., 1. Dec 2021, In: Appetite. 167, 11 p., 105589.

Advances in Aromatization/Aromachology in Different Environments

Bercik, J. (ed.), Giacalone, D. (ed.) & Dolezal, M. (ed.), Nov 2021, Basel, Switzerland: MDPI. 140 p.

Impact of COVID-19 confinement on eating behaviours across 16 European countries: The COVIDiet cross-national study

Molina-Montes, E., Uzhova, I., Verardo, V., Artacho, R., García-Villanova, B., Jesús Guerra-Hernández, E., Kapsokefalou, M., Malisova, O., Vlassopoulos, A., Katidi, A., Koroušić Seljak, B., Modic, R., Eftimov, T., Hren, I., Valenčič, E., Šatalić, Z., Panjkota Krbavčič, I., Vranešić Bender, D., Giacalone, D., Bom Frøst, M., & 18 othersKonic Ristic, A., Milesevic, J., Nikolic, M., Kolay, E., Güney, M., Kriaucioniene, V., Czlapka-Matyasik, M., Bykowska-Derda, A., Kujundzic, E., Taljić, I., Brka, M., Spiroski, I., Cunha Velho, S., Patrícia Sousa Pinto, S., Nascimento Monteiro, I., Adriana Pereira, J., Dolores Ruiz-López, M. & Rodríguez-Pérez, C., Oct 2021, In: Food Quality and Preference. 93, 13 p., 104231.

Aromachology and customer behavior in retail stores: A systematic review

Giacalone, D., Pieránski, B. & Borusiak, B., 3. Jul 2021, In: Applied Sciences. 11, 13, 6195.

Barriers to consumption of plant-based beverages: A comparison of product users and non-users on emotional, conceptual, situational, conative and psychographic variables

Jaeger, S. R. & Giacalone, D., Jun 2021, In: Food Research International. 144, 16 p., 110363.

Sound quality perception of loudspeakers evaluated by different sensory descriptive methods and preference mapping
Berget, I., Bech, S., Giacalone, D., Moulin, S., Pedersen, M. E., Varela, P. & Næs, T., Feb 2021, In: Journal of Sensory Studies. 36, 1, 15 p., e12620.

Consumer segmentation based on situational appropriateness ratings: Partial replication and extension
Jaeger, S. R., Roigard, C. M., Ryan, G., Jin, D. & Giacalone, D., Jan 2021, In: Food Quality and Preference. 87, 17 p., 104057.

Adult picky eating is negatively associated with adherence to the Mediterranean diet
Menghi, L., Endrizzi, I., Clicerì, D., Zampini, M., Giacalone, D. & Gasperi, F., 2021.

Cluster analysis of the products in CATA experiments
Llobell, F., Giacalone, D. & Qannari, E. M., 2021.

The use of aromatization and smart solutions in selected economic sectors
Bercik, J., Neomániová, K., Gálová, J., Mravcová, A., Sendra, E., López-Lluch, D., Giacalone, D., Borusiak, B., Pieránski, B., Naskreť, M., Ilko, V., Panovská, Z., Dolezal, M., Čarnogurský, K., Diačiková, A. & Madzík, P., 2021, 1 ed. Slovak University of Agriculture in Nitra. 105 p.

UX-Design approaches for accomodating high "Need for Touch" consumers in e-commerce
Løkke-Andersen, C. B., Wang, Q. J. & Giacalone, D., 2021.

Reported changes in dietary habits during the Covid-19 lockdown in the Danish population: the Danish COVIDiet study
Giacalone, D., Frøst, M. B. & Rodríguez-Pérez, C., 8. Dec 2020, In: Frontiers in Nutrition. 7, p. 592112 8 p., 592112.

Arousal influences olfactory abilities in adults with different degree of food neophobia
Menghi, L., Khomenko, I., Pedrotti, M., Clicerì, D., Aprea, E., Endrizzi, I., Cavazzana, A., Biasioli, F., Giacalone, D. & Gasperi, F., 25. Nov 2020, In: Scientific Reports. 10, 15 p., 20538.

European consumers' perceptions and attitudes towards non-thermally processed fruit and vegetable products
Song, X., Pendenza, P., Diaz Navarro, M., Valderrama Garcia, E., Di Monaco, R. & Giacalone, D., 25. Nov 2020, In: Foods. 9, 12, 19 p., 1732.

The influence of bottle design on perceived quality of beer: A conjoint analytic study
Gislason, S., Bruhn, S., Christensen, A. M., Christensen, M. T., Hansen, M. G., Kha, T. T. & Giacalone, D., 10. Nov 2020, In: Beverages. 6, 4, 11 p., 64.

Inter-rater reliability of "clean cup" scores by coffee experts
Giacalone, D., Steen, I., Alstrup, J. & Münchow, M., Oct 2020, In: Journal of Sensory Studies. 35, 5, 5 p., e12596.

Roasting conditions and coffee flavor: A multi-study empirical investigation
Münchow, M., Alstrup, J., Steen, I. & Giacalone, D., 8. May 2020, In: Beverages. 6, 2, 14 p., 29.

Consumer perception of salt-reduced potato chips: Sensory strategies, effect of labeling and individual health orientation.
Kongstad, S. & Giacalone, D., Apr 2020, In: Food Quality and Preference. 81, 14 p., 103856.

Analysis of consumers' needs and expectations: Deliverable 3.1. of the Project SHEALTHY, funded by EU Horizon 2020 program (Grant Agreement No 817936)
Giacalone, D. & Song, X., 2020, 26 p.

Beyond food neophobia: the link with orthonasal and retronasal olfaction
Menghi, L., Khomenko, I., Pedrotti, M., Clicerì, D., Aprea, E., Caretta, A., Cavazzana, A., Hummel, T., Biasioli, F., Giacalone, D. & Gasperi, F., 2020.

European consumers' perception and attitudes towards non-thermal, minimally processed fruit and vegetables and derived products

Song, X., Diaz Navarro, M., Valderrama Garcia, E., Di Monaco, R. & Giacalone, D., 2020.

How reliable are 'cupping' scores by coffee experts?

Giacalone, D., Steen, I., Alstrup, J. & Münchow, M., 2020.

How roasting conditions modulate coffee flavor: A meta-analysis

Münchow, M., Alstrup, J., Steen, I. & Giacalone, D., 2020.

Paying for a sustainable future: Two case studies on consumer perception of organic cotton and wine

Wang, Q. J., Dalsgard, J. & Giacalone, D., 2020.

The sensory basis of appropriateness

Giacalone, D. & Jaeger, S. R., 2020.

Consumer ratings of situational ('item-by-use') appropriateness predict food choice responses obtained in central location tests

Giacalone, D. & Jaeger, S. R., Dec 2019, In: Food Quality and Preference. 78, 103745.

Perceived situational appropriateness for foods and beverages: consumer segmentation and relationship with stated liking

Jaeger, S. R., Roigard, C. M., Le Blond, M., Hedderley, D. & Giacalone, D., Dec 2019, In: Food Quality and Preference. 78, 103701.

Assessment of the agreement and cluster analysis of the respondents in a CATA experiment

Llobell, F., Giacalone, D., Labenne, A. & Qannari, E. M., Oct 2019, In: Food Quality and Preference. 77, p. 184-190

Perceived situational appropriateness as a predictor of consumers' food and beverage choices

Giacalone, D. & Jaeger, S. R., 31. Jul 2019, In: Frontiers in Psychology. 10, 22 p.

Consumer perception of snack sausages enriched with umami-tasting meat protein hydrolysates

Kessler, F., Riisgaard Nielsen, M. B., Tøstesen, M., Duelund, L., Clausen, M. P. & Giacalone, D., Apr 2019, In: Meat Science. 150, p. 65-76

Older consumers' attitudes towards food carriers for protein-enrichment

Song, X., Pérez-Cueto, F. J. A., Laugesen, S. M. B., van der Zanden, L. & Giacalone, D., Apr 2019, In: Appetite. 135, p. 10-19

Common roasting defects in coffee: Aroma composition, sensory characterization and consumer perception

Giacalone, D., Kreuzfeldt Degn, T., Yang, N., Liu, C., Fisk, I. & Münchow, M., Jan 2019, In: Food Quality and Preference. 71, p. 463-474

Situational appropriateness in eating and drinking: Consumer segmentation and relationship with stated liking

Jaeger, S. R. & Giacalone, D., 2019.

Situational appropriateness in food-oriented consumer research: Concept, method, and applications

Giacalone, D., 2019, *Context: The Effects of Environment on Product Design and Evaluation*. Meiselman, H. (ed.). Woodhead Publishing, p. 111-140

Young consumers' perception of salt-reduced potato chips: Sensory strategies, effect of labeling and individual health orientation

Kongstad, S. & Giacalone, D., 2019.

Digital anthropology as method for lead user identification from unstructured big data

Somoza Sánchez, V. V., Giacalone, D. & Goduscheit, R. C., 1. Mar 2018, In: Creativity and Innovation Management. 27, 1, p. 32-41

The influence of packaging on consumers' quality perception of carrots

Nørgaard Olesen, S. & Giacalone, D., 1. Feb 2018, In: Journal of Sensory Studies. 33, 1, p. 1-8 e12310.

Product performance optimization

Giacalone, D., 1. Jan 2018, *Methods in Consumer Research: New Approaches to Classic Methods*. Ares, G. & Varela, P. (eds.). 1. ed. Elsevier, Vol. 1. p. 159-185 (Woodhead Publishing Series in Food Science, Technology and Nutrition).

A rapid Kano-based approach to identify optimal user segments

Atlason, R. S., Stefansson, A. S., Wietz, M. & Giacalone, D., 2018, In: Research in Engineering Design. 29, 3, p. 459-467

Consumer's perception of snack sausages enriched with umami tasting meat protein hydrolysates

Kessler, F., Riisgaard Nielsen, M. B., Tøstesen, M., Duelund, L., Clausen, M. P. & Giacalone, D., 2018.

Rapid computation and visualization of data from Kano surveys in R

Atlason, R. S. & Giacalone, D., 2018, In: BMC Research Notes. 11, 1, p. 839

Sensory and consumer approaches for targeted product development in the agro-food sector

Giacalone, D., 2018, *Case Studies in the Traditional Food Sector : A volume in the Consumer Science and Strategic Marketing series*. Cavicchi, A. & Santini, C. (eds.). Elsevier, p. 91-128 (Woodhead Publishing Series in Food Science, Technology and Nutrition).

Attitudes and hedonic response to high-protein meat products among young and elderly consumers

Tøstesen, M., Kessler, F., Nielsen, M. B. R. & Giacalone, D., 2017. 1 p.

Expansion of the Kano model to identify relevant customer segments and functional requirements

Atlason, R. S., Stefansson, A. S., Wietz, M. & Giacalone, D., 2017, *Proceedings of the 17th International Continuous Innovation Network Conference: Innovation and tradition: combining the old and the new*. Hölzle, K. & Björk, J. (eds.). Continuous Innovation Network, 11 p.

How Digital Anthropology can be used as method for lead user identification. A case study from un-structured big data

Somoza, V., Goduscheit, R. C. & Giacalone, D., 2017.

Management of end of life scenarios of household appliances: A Kano model perspective

Atlason, R. S., Parajuly, K. & Giacalone, D., 2017, *Proceedings of the 24th Innovation and Product Development Management Conference*. EISAM, (International Product Development Management Conference, Vol. 2017).

Perceptual evaluation of high-end loudspeakers using projective mapping: Assessing the method performance and the influence of sensory expertise

Giacalone, D., Nitkiewicz, M., Moulin, S., Bořason, T., Laugesen, J. L. & Bech, S., 2017. 1 p.

Product design in the circular economy: Users' perception of end-of-life scenarios for electrical and electronic appliances

Atlason, R. S., Giacalone, D. & Parajuly, K., 2017, In: Journal of Cleaner Production. 168, p. 1059-1069

Sensory profiling of high-end loudspeakers using rapid methods - Part 2: Projective Mapping with Expert and Naïve Assessors

Giacalone, D., Nitkiewicz, M., Moulin, S., Bořason, T., Laugesen, J. L. & Bech, S., 2017. 14 p.

Whey Protein Stories - an experiment in writing a multidisciplinary biography

Jensen, T., Bechshøft, R., Giacalone, D., Otto, M. H., Castro Mejia, J. L., Ahmad, H. F., Reitelseder, S. & Jespersen, A. P., 1. Dec 2016, In: *Appetite*. 107, p. 285-294

Better the devil you know? How product familiarity affects usage versatility of foods and beverages

Giacalone, D. & Jæger, S. R., 1. Aug 2016, In: *Journal of Economic Psychology*. 55, p. 120-138

Changes in orosensory perception related to aging and strategies for counteracting its influence on food preferences among older adults

Song, X., Giacalone, D., Johansen, S. M. B., Frøst, M. B. & Bredie, W. L. P., 1. Jul 2016, In: *Trends in Food Science & Technology*. 53, p. 49-59

Perception and description of premium beers by panels with different degrees of product expertise

Giacalone, D., Ribeiro, L. M. & Frøst, M. B., Mar 2016, In: *Beverages*. 2, 1, 11 p., 5.

An investigation of the "clean cup" flavor parameter in coffee by comparison of different roasting profiles

Kreuzfeldt Degn, T., Münchow, M., Yang, N. & Giacalone, D., 2016.

Better the devil you know? How product familiarity affect usage versatility of food and beverages

Giacalone, D. & Jaeger, S. R., 2016.

Check-All-That-Apply (CATA) questions: Methodological best practises and recent developments

Jaeger, S. R., Giacalone, D., Worch, T. & Castura, J., 2016.

Consumer-led development of novel sea buckthorn-based beverages

Geertsen, J., Allesen-Holm, B. H. & Giacalone, D., 2016, In: *Journal of Sensory Studies*. 31, 3, p. 245-255

Consumer-oriented development of protein-enriched functional foods for the elderly

Song, X., Johansen, S. M. B., Giacalone, D., Zhou, X., Hamoen, G., Rasmussen, K. S., Frøst, M. B. & Perez Cueto Eulert, F. J. A., 2016.

Enhancing student learning with case-based teaching and audience response systems in an interdisciplinary Food Science course

Giacalone, D., 2016, In: *Higher Learning Research Communications*. 6, 3, 19 p.

Health and quality of life in an aging population: Food and beyond

Giacalone, D., Wendin, K., Kremer, S., Frøst, M. B., Bredie, W. L. P., Olsson, V., Otto, M. H., Skjoldborg, S., Lindberg, U. & Risvik, E., 2016, In: *Food Quality and Preference*. 47, p. 166-170

Performance of Flash Profile and Napping with and without training for describing small sensory differences in a model wine

Liu, J., Grønbeck, M. S., Di Monaco, R., Giacalone, D. & Bredie, W. L. P., 2016, In: *Food Quality and Preference*. 48, p. 41-49

Quality does not sell itself: divergence between 'objective' product quality and preference for coffee in naïve consumers

Giacalone, D., Fosgaard, T. R., Steen, I. & Münchow, M., 2016, In: *British Food Journal*. 118, 10, p. 2462-2474

Rate-all-that-apply (RATA) with semi-trained assessors: An investigation of the method reproducibility at assessor-, attribute- and panel-level.

Giacalone, D. & Ingholt Hedelund, P., 2016, In: *Food Quality and Preference*. 51, p. 65-71

Reproducibility of Rate-all-that-apply (RATA) with semi-trained assessors

Giacalone, D. & Ingholt Hedelund, P., 2016.

Check-all-that-apply data analysed by partial least squares regression
Rinnan, A., Giacalone, D. & Frøst, M. B., 1. Jun 2015, In: Food Quality and Preference. 42, p. 146-153

Alternative methods of sensory testing: working with chefs, culinary professionals and brewmasters
Frøst, M. B., Giacalone, D. & Rasmussen, K., 2015, *Rapid sensory profiling techniques: applications in new product development and consumer research*. Delarue, J., Lawlor, B. & Rogeaux, M. (eds.). Elsevier, p. 363-382 (Woodhead Publishing Series in Food Science, Technology and Nutrition).

Comparison between paper and computer versions of projective mapping

Laugesen, J. L., Johansen, S. M. B. & Giacalone, D., 2015.

Consumer-led development of novel sea buckthorn-based beverages

Geertsen, J., Allesen-Holm, B. H., Byrne, D. V. & Giacalone, D., 2015.

Enhancing student learning with case-based teaching and audience response systems in the MSc. Course "Food Innovation and Health"

Giacalone, D., 2015, *Improving University Science Teaching and Learning: Pedagogical Projects 2015*. Christiansen, F. V., Ulriksen, L., Pil, J. M. & Larsen, R. U. (eds.). 1-2 ed. Copenhagen: Department of Science Education, University of Copenhagen, Vol. 8. p. 351-367

Questionari Check-All-That-Apply (CATA): Aspetti metodologici ed esempi applicativi nell'ambito della sensory e consumer science

Giacalone, D., 2015, *Atti del V Convegno Nazionale della Società Italiana di Scienze Sensoriali*. Lavis, IT: Fondazione Edmund Mach, p. 69-78

Sensory-driven development of whey protein enriched foods for elderly consumers

Song, X., Giacalone, D., Hamoen, G., Rasmussen, K. S., Frøst, M. B. & Perez Cueto Eulert, F. J. A., 2015.

Situational appropriateness of beer is influenced by product familiarity

Giacalone, D., Frøst, M. B., Bredie, W. L. P., Pineau, B., Hunter, D. C., Paisley, A. G., Beresford, M. K. & Jaeger, S. R., 2015, In: Food Quality and Preference. 39, p. 16-27

Effect of social interaction and meal accompaniments on acceptability of sourdough prepared croissants: An exploratory study

Di Monaco, R., Giacalone, D., Pepe, O., Masi, P. & Cavella, S., 1. Dec 2014, In: Food Research International. 66, p. 325-331

Stimulus collative properties and consumers' flavor preferences

Giacalone, D., Duerlund, M., Bøegh-Petersen, J., Bredie, W. L. P. & Frøst, M. B., 1. Jun 2014, In: Appetite. 77, p. 20-30
11 p.

Comparison of three sensory profiling methods based on consumer perception: CATA, CATA with intensity and Napping®
Reinbach, H. C., Giacalone, D., Ribeiro, L. M., Bredie, W. L. P. & Frøst, M. B., Mar 2014, In: Food Quality and Preference. 32, Part B, p. 160-166 7 p.

(WORKSHOP) Health and quality of life in an aging population: Food and beyond

Giacalone, D., Wendin, K., Frøst, M. B., Bredie, W. L. P., Kremer, S., Olsson, V., Otto, M. H., Skjoldborg, S. D., Lindberg, U. & Risvik, E., 2014.

Comparison of three methods for assessing perceived novelty in food products: A case study with beer

Giacalone, D., Bøegh-Petersen, J. & Frøst, M. B., 2014.

Protein supplementation for the elderly: The sensory perspective
Giacalone, D., 2014.

Questionari Check-All-That-Appl (CATA): Sviluppi metodologici ed esempi applicativi nell'ambito della sensory and consumer science
Giacalone, D., 2014.

Sensory analysis with culinary professionals, master brewers and small primary producers - Applications, developments and insights from use of fast projective methods in the real world of experimentation and small-scale production
Frøst, M. B., Giacalone, D. & Rasmussen, K., 2014.

The application of partial least squares regression for verification of product differences and important variables in consumer-based CATA profiles
Rinnan, Å., Giacalone, D. & Frøst, M. B., 2014.

The application of partial least squares regression for verification of product differences and important variables in consumer-based CATA profiles
Rinnan, Å., Giacalone, D. & Frøst, M. B., 2014.

The influence of product familiarity on situational appropriateness: An investigation across three product categories
Giacalone, D. & Jæger, S. R., 2014.

Investigation of bias of hedonic scores when co-eliciting product attribute information using CATA questions
Jaeger, S. R., Giacalone, D., Roigard, C. M., Pineau, B., Vidal, L., Giménez, A., Frøst, M. B. & Ares, G., Dec 2013, In: Food Quality and Preference. 30, 2, p. 242-249 8 p.

"All-In-One Test"(AI1): A rapid and easily applicable approach to consumer product testing
Giacalone, D., Frøst, M. B. & Bredie, W. L. P., 2013, In: Food Quality and Preference. 27, 2, p. 108-119

Consumer-Based Product Profiling: Application of Partial Napping® for Sensory Characterization of Specialty Beers by Novices and Experts
Giacalone, D., Ribeiro, L. M. & Frøst, M. B., 2013, In: Journal of Food Products Marketing. 19, 3, p. 201-218 18 p.

Consumers' perception of novel beers: sensory, affective, and cognitive-contextual aspects
Giacalone, D., 2013, Department of Food Science, University of Copenhagen. 269 p.

Comparison of three fast sensory profiling methods, check-all-that-apply (CATA), CATA with intensity rating, and Napping to study consumers' perception of eight beers
Giacalone, D., Reinbach, H. C., Ribeiro, L. M., Bredie, W. L. P. & Frøst, M. B., 2012.

Perception and description of premium beers by panels with different degrees of product expertise
Giacalone, D., Ribeiro, L. M. & Frøst, M. B., 2012.

Stimulus collative properties and their importance for consumer liking: a case study with novel beers
Giacalone, D., Bredie, W. L. P. & Frøst, M. B., 2012.

A snapshot mapping of the Danish beer market
Giacalone, D., Reinbach, H. C. & Frøst, M. B., 2011, In: Scandinavian Brewers' Review. 68, 1, p. 12-20

All in One test (AI1) – Expanding the Boundaries of Consumer Studies
Giacalone, D., Bredie, W. L. P. & Frøst, M. B., 2011.

Using PLS-Regression for verification of product differences and important variables in a consumer sensory profile obtained by a check-all-that-apply (CATA) technique
Frøst, M. B. & Giacalone, D., 2011.

Activities

EU COST (External organisation)

Davide Giacalone (Member)

24. Oct 2024 → 23. Oct 2027

Acids in brewed coffee: Sensory composition and sensory threshold

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

Current Opinion in Food Science (Journal)

Davide Giacalone (Editor)

2023 → 2024

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

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

Sensory-related food choice indices efficiently predict dietary intakes

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

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

Sara R. Jaeger (Guest lecturer), Davide Giacalone (Guest lecturer) & Herbert L. Meiselman (Guest lecturer)
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 (Guest lecturer), Danny Clicerì (Co-author), G. Gaudio (Co-author), E. Stefani (Co-author), Francesca Fava (Co-author), Massimo Pindo (Co-author), Davide Giacalone (Co-author) & Flavia Gasperi (Co-author)
16. Sept 2022

A global study on consumer acceptance of novel sustainable food technologies

Davide Giacalone (Guest lecturer) & Sara R. Jaeger (Co-author)

15. Sept 2022

CATA data: Are there differences in perception?

Fabien Llobell (Guest lecturer), Davide Giacalone (Guest lecturer), Sara R. Jaeger (Guest lecturer) & El Mostafa Qannari (Guest lecturer)

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 (Guest lecturer), Iuliia Khomenko (Guest lecturer), Michele Pedrotti (Guest lecturer), Danny Clicerì (Guest lecturer), Eugenio Aprea (Guest lecturer), Isabella Endrizzi (Guest lecturer), Annachiara Cavazzana (Guest lecturer), Thomas Hummel (Guest lecturer), Franco Biasioli (Guest lecturer), Davide Giacalone (Guest lecturer) & Flavia Gasperi (Guest lecturer)

5. Apr 2021

Applied Sciences (Journal)

Davide Giacalone (Editor)

Mar 2021 → Aug 2021

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

Davide Giacalone (Guest lecturer), Fabien Llobell (Guest lecturer) & Sara R. Jaeger (Guest lecturer)

2021

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

Davide Giacalone (Guest lecturer)

2021

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

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

2021 → ...

Journal of Economic Psychology (Journal)

Davide Giacalone (Peer reviewer)

2021 → ...

Nature Communications (Journal)

Davide Giacalone (Peer reviewer)

2021 → ...

Beyond food neophobia: the link with orthonasal and retronasal olfaction

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

2020

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

Evelyne Vigneau (Guest lecturer), Véronique Cariou (Guest lecturer), Davide Giacalone (Guest lecturer), Ingunn Berget (Guest lecturer) & Fabien Llobell (Guest lecturer)

2020

Journal of the Audio Engineering Society (Journal)

Davide Giacalone (Peer reviewer)

2020 → ...

Appropriateness as a basic context construct

Davide Giacalone (Guest lecturer)

2019

Censorkorpset for Levnedsmiddel (External organisation)

Davide Giacalone (Member)

2019 → 2026

Civilingeniøruddannelsernes Censorkorps (External organisation)

Davide Giacalone (Member)

2019 → 2022

Comprehensive Reviews in Food Science and Food Safety (Journal)

Davide Giacalone (Peer reviewer)

2019 → ...

Frontiers in Psychology (Journal)

Davide Giacalone (Editor)

2019 → 2022

International Journal of Gastronomy and Food Science (Journal)

Davide Giacalone (Peer reviewer)

2019 → ...

Journal of Food Processing and Preservation (Journal)

Davide Giacalone (Peer reviewer)

2019 → ...

Lebensmittel - Wissenschaft und Technologie (Journal)

Davide Giacalone (Peer reviewer)

2019 → ...

Situational appropriateness as a predictor of food choice

Davide Giacalone (Guest lecturer)

2019

University of Florence

Davide Giacalone (Visiting researcher)

19. Feb 2018 → 3. Mar 2018

BMC Research Notes (Journal)

Davide Giacalone (Editor)

2017 → 2019

Consumers' perception of novel beers

Davide Giacalone (Guest lecturer)

2017

Frontiers in Nutrition (Journal)

Davide Giacalone (Peer reviewer)

2017 → ...

Lebensmittel - Wissenschaft und Technologie (Journal)

Davide Giacalone (Peer reviewer)

2017 → ...

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

Davide Giacalone (Guest lecturer) & Sara R. Jaeger (Guest lecturer)

2017

University of Florence

Davide Giacalone (Visiting researcher)

May 2016

Journal of International Food and Agribusiness Marketing (Journal)

Davide Giacalone (Peer reviewer)

2016 → ...

Physiology & Behavior (Journal)

Davide Giacalone (Peer reviewer)

2016 → ...

Beverages (Journal)

Davide Giacalone (Peer reviewer)

2015 → ...

British Food Journal (Journal)

Davide Giacalone (Peer reviewer)

2015

European Food Research and Technology (Journal)

Davide Giacalone (Peer reviewer)

2015 → ...

Food Research International (Journal)

Davide Giacalone (Peer reviewer)

2015 → ...

Frontiers in Psychology (Journal)

Davide Giacalone (Peer reviewer)

2015 → ...

Appetite (Journal)

Davide Giacalone (Peer reviewer)

2014 → ...

Flavour (Journal)

Davide Giacalone (Peer reviewer)

2014 → ...

Journal of Food Research (Journal)

Davide Giacalone (Peer reviewer)

2014 → ...

Food Quality and Preference (Journal)

Davide Giacalone (Peer reviewer)

2012 → ...