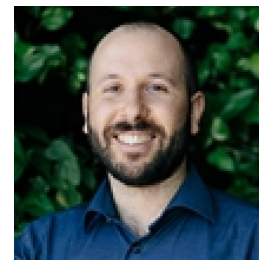


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Davide Giacalone is currently Associate Professor in Consumer Product Testing and Optimization at the Faculty of Engineering, University of Southern Denmark. Holding a PhD in sensory science from the University of Copenhagen, his research centers on 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

Lektor

SDU Innovation and Design Engineering
Syddansk Universitet
1. jan. 1998 → present

Publikationer

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Aktiviteter

Appropriateness as a basic context construct
Davide Giacalone (Underviser)
2019

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Davide Giacalone (Peer reviewer)
2019 → ...

Frontiers in Psychology (Tidsskrift)
Davide Giacalone (Redaktør)
2019 → ...

International Journal of Gastronomy and Food Science (Tidsskrift)
Davide Giacalone (Peer reviewer)
2019 → ...

Journal of Food Processing and Preservation (Tidsskrift)
Davide Giacalone (Peer reviewer)
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Situational appropriateness as a predictor of food choice
Davide Giacalone (Underviser)
2019

BMC Research Notes (Tidsskrift)
Davide Giacalone (Redaktør)
2017 → 2019

Consumers' perception of novel beers
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Frontiers in Nutrition (Tidsskrift)
Davide Giacalone (Peer reviewer)
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Davide Giacalone (Peer reviewer)

2017 → ...

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

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

2017

Journal of International Food and Agribusiness Marketing (Tidsskrift)

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2016 → ...

Physiology & Behavior (Tidsskrift)

Davide Giacalone (Peer reviewer)

2016 → ...

Beverages (Tidsskrift)

Davide Giacalone (Peer reviewer)

2015 → ...

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