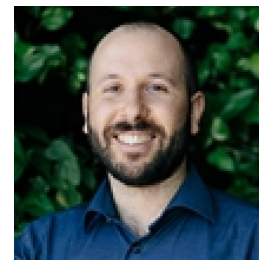


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Davide Giacalone is currently Associate Professor in Consumer Product Testing and Optimization at the Faculty of Engineering, University of Southern Denmark. Holding a PhD in sensory science from the University of Copenhagen, his research centers on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

2021 → ...

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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 → 2022

Civilingeniøruddannelsernes Censorkorps (Ekstern organisation)

Davide Giacalone (Medlem)

2019 → 2022

Comprehensive Reviews in Food Science and Food Safety (Tidsskrift)

Davide Giacalone (Peer reviewer)

2019 → ...

Frontiers in Psychology (Tidsskrift)

Davide Giacalone (Redaktør)

2019 → ...

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Davide Giacalone (Peer reviewer)

2019 → ...

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2019 → ...

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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

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Davide Giacalone (Redaktør)

2017 → 2019

Consumers' perception of novel beers

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2017 → ...

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2017 → ...

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

2017

University of Florence

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maj 2016

Journal of International Food and Agribusiness Marketing (Tidsskrift)

Davide Giacalone (Peer reviewer)

2016 → ...

Physiology & Behavior (Tidsskrift)

Davide Giacalone (Peer reviewer)

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2014 → ...

Journal of Food Research (Tidsskrift)

Davide Giacalone (Peer reviewer)

2014 → ...

Food Quality and Preference (Tidsskrift)

Davide Giacalone (Peer reviewer)

2012 → ...