

EDUCATION

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| 2011 | PhD in Semiotics cum laude Title of the dissertation: "Paths to a semiotics of taste. From perception to practices" | Alma Mater Studiorum - University of Bologna |
| 2006 | MA in Semiotics - 110/110 cum laude | Alma Mater Studiorum - University of Bologna |
| 2003 | BA in Communication Science - 105 | Alma Mater Studiorum - University of Bologna |

RESEARCH EXPERIENCE AND POSITION HELD

Qualified as Associate Professor (AP) and Full Professor (FP) in Food Science and Technology 07/F1 (National Scientific Qualification | Abilitazione Scientifica Nazionale: AP: valid from 07/01/2020 to 07/01/2029; FP: valid from 12/05/2021 to 12/05/2030).

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| Since November 2021 | Research Fellow (Ricercatore RTD/b); AGR/15 - Food Science and Technology ERC LS9_5 Food sciences (including food technology, food safety, nutrition) Member of the SensoryLab, Laboratory of sensory analysis (DAGRI) | DAGRI, University of Florence |
| 2019-2021 | Research Fellow (Ricercatore RTD/a); AGR/15 - Food Science and Technology ERC LS9_5 Food sciences (including food technology, food safety, nutrition) Member of the SensoryLab, Laboratory of sensory analysis (DAGRI) | DAGRI, University of Florence |
| May- December 2018 | Research Fellowship (Post Doc) - University of Florence The individual variability in food preferences between psychological and physiological factors: the role of personality and emotions Research Grant - AGR/15 Sector – Food Science and Technology | DAGRI, University of Florence |
| 2016-2018 | Research Fellowship (Post Doc) FARB research project "Rapid sensory and instrumental analysis of meat and meat products: an integrated approach to quality control and communication" | Alma Mater Studiorum – University of Bologna |

RESEARCH SCHOLARSHIP

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| 2022/23 | Fulbright Research Scholar (Penn State University) | US-Italy Fulbright Commission |
| May 2016- May 2108 | Research Scholarship (Postdoc) - Winner of the competitive grant "Young Researchers as Protagonists" – Theme: Food and Nutrition Fondazione Ente Cassa di Risparmio, Florence (Italy) The individual variability in food preferences between psychological and physiological factors: the role of personality and emotions Two-year research grant - Sector AGR/15 – Food Science and Technology | Department of Agricultural, Food, Environmental and Forestry (DAGRI), University of Florence |

PROFESSIONAL WORK EXPERIENCE

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| 2012-2019 | Freelance in Sensory & Consumer Science, SemioSensory Research & Consulting; Consultancies and advice for food and non-food companies (sensory & consumer studies) including Bonduelle (Lille, FR), L'Oreal (Paris, FR) | Prato, Italy |
| 2011-2015 | Research and Consulting, Collaboration with Adacta International S.p.A. – Marketing Research and Sensory Analysis; <i>Developing new methods for the study of consumer preferences: emotions and global profiling of products</i> | Naples, Italy |
| 2008-2018 | Research activities - Collaboration with the Sensory Analysis Laboratory of the University of Florence; Collaboration on research projects dedicated to the study of the perception of food products and of individual differences in food preferences | Florence, Italy |

NOTABLE ACADEMIC PROJECTS

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| 2023/27 | Role in the project: Member of the research team. LIFE22-GOV-IT-LIFE EU SHARKS | European Union |
| 2020/2021 | Role in the project: Member of the research team. Smelltracker Consortium aimed at measuring smell-related alterations due to Covid-19 (https://smelltracker.org/) | - |
| 2020/2021 | Role in the project: Member of the research team. Global Consortium on Chemosensory Research (GCCR) , aimed at defining and coordinating world-wide crowdsourced research to understand the reports of the chemosensory issues related to COVID-19. https://gcchemosensr.org/ | - |
| 2016/2019 | Role in the project: Principal investigator/coordinator. Individual variability in food preferences between physiological and psychological factors: the role of | Cassa di Risparmio |

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| Since 2018 | personality traits and emotions. The project was funded by the Fondazione Ente Cassa di Risparmio – Food and Eating behaviors, AGR/15; Duration: 18 months Roles in the project: 1) Member of the Supervisory Board (SB); The SB, chaired by the Project Coordinator, takes full responsibility of the network management and is the decision-making body"; 2) Task Leader "Development of an age and product specific method to measure emotions elicited by food in pre-adolescents" under WP3, Method development; 3) Responsible for UNIFI in WP8 Communication & Dissemination Horizon 2020 – Research and Innovation Framework Programme – H2020-MSCA-ITN-2017n – 764985 "Bringing Down Barriers to Children's Healthy Eating" (EDULIA) Principal Investigator – Dr. Paula Varela, Nofima (Norway) | European Union |
| 2017/2018 | Role in the project: collaboration in the research activities (WP 4 – Individual differences study); PRIN project 2015 prot.20158YJW3W (national project funded by the Ministry for Education, University and Research); Individual differences in the acceptability of healthy foods: focus on phenol and fat content ; Principal Investigator/National Coordinator: Prof. Erminio Monteleone, University of Florence (Italy) | MIUR – national funding |
| 2014/2017 | Role in the project: Member of the Scientific Committee Coordinating the Working Group on Psychological Traits and member of the research team of UNIFI unit Italian Taste project – A research project of the Italian Society of Sensory Sciences aimed at the study of individual differences in food preference and choice (http://www.it-taste.it/); National Coordinator: Prof. Erminio Monteleone, University of Florence (Italy) | Italian Sensory Science Society |
| 2016/2017 | Role in the project: Collaboration in research activities Marie Curie Industry-Academia Partnerships and Pathway (IAPP) – Call Identifier FP7-PEOPLE-2013-IAPP – code id 999862906; To critically evaluate vegetable acceptability through individual and environmental characteristics across the lifespan in institutional food service (VEGGIEAT) https://microsites.bournemouth.ac.uk/veggieat/ ; Principal Investigator: Prof. Heather Hartwell, University of Bournemouth (United Kingdom) | European Union |
| 2015/2016 | Role in the project: Collaboration in the research activities (WP2 and WP4) FARB Project - Funding of the Alma Mater Studiorum – University of Bologna to Basic Research "Rapid sensory and instrumental analyses of meat and meat products: an integrated approach to quality control and communication" – MEATING ; Project coordinator: Prof. Tullia Gallina Toschi, University of Bologna – Alma Mater Studiorum (Italy) | MIUR – national funding |
| 2008/2009 | Role in the project: Collaboration in the research activities: "Perception of the quality and typicality of raw PDO hams by consumers". PRIN 2007 project. Prot 2007HCW9HN_003 "Characters of suitability and perceived typicality in raw ham" (national project funded by the Ministry for Education, University and Research); National Coordinator: Prof. Edi Piasentier, University of Udine (Italy) | MIUR – national funding |

RESEARCH AT UNIVERSITIES AND FOREIGN RESEARCH INSTITUTES

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| 2015/2017 | Visiting scientist at Research Center – Institut Paul Bocuse Main contact: Dr Agnès Giboreau (duration: three periods for a total of 3,5 months) | Ecully, Lyon (France) |
| August 2016 | Visiting scientist at CICAN (Centro de Investigaciones en Comportamiento Alimentario y Nutricion), Universidad de Guadalajara; Main contact: Prof. Antonio Espinoza (duration: 15 days) | Guadalajara (Mexico) |
| Nov 2009/ Feb. 2010 | Visiting Scholar at CeReS (Centre de Recherches Sémiotiques de l'Université de Limoges) – Université Paris IV ; Main contact: Francois Bordron (duration: 3 months) | Paris (France) |

PARTICIPATION IN NATIONAL AND INTERNATIONAL WORKING GROUPS

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| since 2019 | Coordination of the Working Group "Taste Sensitivity" – European Sensory Science Society | |
| since 2018 | Member of the MiMo (Mind in mouth) Working Group - Italian Sensory Science Society (collaboration between sensory science and cognitive psychology) | |
| 2015/2016 | Member of the Working Group Sensory Analysis, Agri-Food Commission of UNI (Italian Unification Agency). Writing Standards for Certification of Sensory Project Manager Skills ("Unregulated Professional Activities - Sensory Project Manager - Knowledge, Skills and Competency Requirements," 11637:2016). | |
| since 2014 | Member of the Scientific Committee of the Italian Taste Project – Italian Sensory Science Society | |
| 2013 | Member of the Working Group "SISS Seeds" – SISS Young Researchers Multidisciplinary Group | |

MEMBERSHIP AND ACTIVITIES IN SCIENTIFIC ASSOCIATIONS

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| Since 2022 | Chair of the Italian Sensory Science Society and member of the board of the European Sensory Science Society | |
| Since 2009 | Collaboration with the Italian Sensory Science Society (SISS), scientific no profit organization; (www.scienzeensoriali.it) Communication and event organization (conferences, courses, workshops); Organizing secretariat | Italian Society of Sensory Sciences (SISS), Florence, Italy |
| Since 2011 | Collaboration with the European Sensory Science Society (E3S); (www.e3sensory.eu) Event organization and activity coordination (working groups; symposium) | European Sensory Science Society (E3S) Florence, Italy |

CERTIFICATIONS

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| Since January 2021 | qualified as Full Professor in Food Science and Technology 07/F1 (National Scientific Qualification Abilitazione Scientifica Nazionale | Italian Ministry of Education, Universities and Research |
| Since January 2020 | qualified as Associate Professor in Food Science and Technology 07/F1 (National Scientific Qualification Abilitazione Scientifica Nazionale | Italian Ministry of Education, Universities and Research |
| Since 2014 | Certificate of quality and professional qualification of services provided as Sensory Project Manager | Italian Sensory Science Society (under Law 4/2013) |
| 2021 | English (TOEFL) Total score: 91 Advanced/high intermediate; Reading: high intermediate (22); Listening: Advanced (23); Speaking: high intermediate (20); Writing: Advanced (26). | ETS |

AWARDS

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| 2019 | Food Quality and Preference Award - Contributions from a researcher of the future | |
| 2015 | Young Scientist Award – Award for Contribution presented at the 11th Pangborn Sensory Science Symposium, Gotheborg (Sweden). <i>Presentation Title: Preferred context and consumer perception of coffee. An approach to open-ended question analysis</i> | |
| 2014 | EmotiContext - Rethinking the communication of Tuscan extra virgin olive oil from emotions and uses in the kitchen; Proposal mentioned among the " Good Practices " selected for publication in the information materials of the Tuscany Region – EXPO 2015 | |

TEACHING IN PHD COURSES

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| Since 2020 | "Gender Equality" (1 ECTS) | University of Florence |
| Since 2020 | "Innovation and new product development. Incremental, radical and <i>disruptive</i> food products" 0.5/1 ECTS | University of Florence |
| Since 2018/2019 | Soft and complementary skills: "Writing, publishing, presenting and searching scientific literature: how to write a PhD thesis" , 0.5 ECTS | University of Florence |

TEACHING IN MA AND BA (AS LECTURER)

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| Since 2020/2021 | Analysis of Consumer Preferences (2 ECTS) Master's degree: Food Science and Technology | University of Florence |
| Since 2019/2020 | Process Quality Design and Management (1/2 ECTS) Master's degree: Food Science and Technology | University of Florence |
| Since 2018/2019 | Food Science and Technology (3 ECTS) Bachelor's degree in Dietetics | University of Florence |
| 2019 | Triadic elicitation techniques; Post-Graduate Certificate in Sensory Science | University of Nottingham |

TEACHING AT UNIVERSITY (AS TEACHING ASSISTANT)

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| 2016/19 | Analysis of Consumer Preferences; Master's degree in Food Science and Technology | University of Florence |
| Since 2016/17 | Perception and acceptability of food products; Master's degree in Food Science | University of Florence |
| Since 2016/17 | Sensory Analysis; Bachelor's degree in Food Technology | University of Florence |

OTHER SERVICES PROVIDED FOR STUDENTS AT UNIVERSITY OF FLORENCE

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| Since 2018 | Co-Supervisor of five PhD candidates (Julia Sick, within the EU funded project EDULIA, Margarita Kokkurou within the EU CDP in collaboration with JRC, Angelica Lippi within PREFMED project with Institut Paul Bocuse, Herdis Agovi, Claudia Rorandelli) | |
| Since 2015/2016 | Supervisor of 6 Master's degree theses Co-supervisor of 5 Master's degree theses Supervisor of 3 Bachelor's degree and co-supervisor of 7 Bachelor's degree theses | |
| Since 2020/2021 | Tutoring in BA students' internships | |
| Since 2015/2016 | Seminars for Master's students in Food Sciences | |
| 2016/2017 | Seminar for Western Washington University MA Students | |

SELECTED PUBLICATIONS

Scopus Author ID: [55972273100](https://orcid.org/0000-0002-5175-6276) • ORCID: <https://orcid.org/0000-0002-5175-6276> • ResearcherID: [F-3910-2018 \(Web of Science\)](https://orcid.org/0000-0002-5175-6276)

Publications in Scopus: 58; Impact Factor: 22; Total citations: 1425 (Scopus: 17 March 2023); Publications in conference proceedings: 16; Books (as co-editor): 4.

- 2023 Burges Watson, D.L., Giboreau, A., Coveney, J., (...), Singer, P., Spinelli, S., Clinical Nutrition Open Science I-eAT, a consortium addressing gastronomic solutions for altered taste: A research and development manifesto, 47, pp. 78-84
- 2023 Sick, J., Almlı, V.L., Dinnella, C., (...), Monteleone, E., Spinelli, S., Cross-national comparison on the meaning of emoji to describe emotions elicited by foods in preadolescents, *Food Quality and Preference*, 106,104791
- 2023 Dinnella, C., Napolitano, F., Spinelli, S., (...), Pacelli, C., Braghieri, A., Factors affecting stated liking for meat products: Focus on demographics, oral responsiveness, personality, and psycho-attitudinal traits, *Meat Science*, 195,109004
- 2022 Sick, J., Monteleone, E., Dinnella, C., Pierguidi, L., Spinelli, S., Development of an emoji-based self-report measurement tool to measure emotions elicited by foods in preadolescents, *Food Quality and Preference*, 100,104585
- 2022 Mani, E., Ford, R., Pierguidi, L., (...), Monteleone, E., Dinnella, C., Exploring the association between oral tactile sensitivity measures and phenotypic markers of oral responsiveness, *Journal of Texture Studies*, 53(3), pp. 345-356
- 2022 Agovi, H., Pierguidi, L., Dinnella, C., (...), Monteleone, E., Spinelli, S., Attentional bias for vegetables is negatively associated with acceptability and is related to sensory properties, *Food Quality and Preference*, 96,104429
- 2022 Dinnella, C., Pierguidi, L., Spinelli, S., (...), Bendini, A., Monteleone, E., Remote testing: Sensory test during Covid-19 pandemic and beyond, *Food Quality and Preference*, 96,104437
- 2022 Morizet, D., Doyen, A., Dairou, V., Lebarbanchon, L., Spinelli, S., Assessing user adoption of a new-market disruptive innovation: The LUD (Learning-Use-Deprivation) framework, *Food Quality and Preference*, 96,104385
- 2022 Pagliarini, E., Spinelli, S., Proserpio, C., (...), Gallina Toschi, T., Dinnella, C., Sensory perception and food neophobia drive liking of functional plant-based food enriched with winemaking by-products, *Journal of Sensory Studies*, 37(1),e12710
- 2022 Endrizzi, I., Clicerı, D., Menghi, L., (...), Predieri, S., Gasperi, F., Relationships between intensity and liking for chemosensory stimuli in food models: A large-scale consumer segmentation, *Foods*, 11(1),5
- 2022 Robino, A., Concas, M.P., Spinelli, S., (...), Gasperi, F., Dinnella, C., Combined influence of TAS2R38 genotype and PROP phenotype on the intensity of basic tastes, astringency and pungency in the Italian taste project, *Food Quality and Preference*, 95,104361
- 2021 Cecchetto, C., Di Pizio, A., Genovese, F., (...), Parma, V., Dibattista, M., Assessing the extent and timing of chemosensory impairments during COVID-19 pandemic, 2021, *Scientific Reports*, 11(1),17504
- 2021 Pierguidi, L., Spinelli, S., Monteleone, E., Dinnella, C., The combined use of temporal dominance of sensations (TDS) and discrete time-intensity (DTI) to describe the dynamic sensory profile of alcoholic cocktails, *Food Quality and Preference*, 93,104281
- 2021 Pagliarini, E., Proserpio, C., Spinelli, S., (...), Monteleone, E., Dinnella, C., The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods, *Food Quality and Preference*, 93,104250
- 2021 Ervina, E., Almlı, V.L., Berget, I., (...), Sick, J., Dinnella, C., Does responsiveness to basic tastes influence preadolescents' food liking? Investigating taste responsiveness segment on bitter-sour-sweet and salty-umami model food samples, *Nutrients*, 13(8),2721
- 2021 Gerkin, R.C., Ohla, K., Veldhuizen, M.G., (...), Birindwa, P.B., Baguma, M., Recent smell loss is the best predictor of COVID-19 among individuals with recent respiratory symptoms, *Chemical Senses*, 46
- 2021 Spinelli, S.*, Cunningham, C., Pierguidi, L., ...Monteleone, E., White, T.L., The relationship between disgust sensitivity and BMI: Is the food disgusting or am I?. *FOOD QUALITY AND PREFERENCE*, 2021, 92, 104222
- 2021 Jaeger, S.R.*, Vidal, L., Ares, G., Cheang, S.L., Spinelli, S. Healthier eating: Covid-19 disruption as a catalyst for positive change *FOOD QUALITY AND PREFERENCE*, 2021, 92, 104220
- 2021 Spinelli, S., Mini, E., Monteleone, E., Angiolini, C., Roviello, G. ALTERNATIVE: Improving food pleasure and intake of oncology patients receiving chemotherapy. *Future Oncology*, 2021, 17(20), pp. 2573-2579
- 2021 Spinelli, S.*, Monteleone, E. Food preferences and obesity. *ENDOCRINOLOGY AND METABOLISM*, 2021, 36(2), pp. 209-219
- 2021 Spinelli, S.*, Prescott, J., Pierguidi, L., ...Torri, L., Monteleone, E. Phenol-rich food acceptability: The influence of variations in sweetness optima and sensory-liking patterns. *NUTRIENTS*, 2021, 13(3), pp. 1-21, 866
- 2021 Piochi, M.*; Dinnella, C.; Spinelli, S.; Monteleone, E.; Torri, L. Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: relationships between sensory modalities and impact on the hedonic response. *FOOD QUALITY AND PREFERENCE*, vol. 104112, pp. 0-0, ISSN:0950-3293
- 2020 Pierguidi, L.*; Spinelli, S.; Dinnella, C.; Prescott, J.; Monteleone, E. Liking patterns moderate the relationship between sensory, emotional and context appropriateness profiles: Evidences from a Global Profile study on alcoholic cocktails. *FOOD QUALITY AND PREFERENCE*, vol. 83, pp. 103904-103904, ISSN:0950-3293

- 2020 Sick, J.*; Spinelli, S.; Dinnella, C.; Monteleone, E. Children's selection of emojis to express food-elicited emotions in varied eating contexts. *FOOD QUALITY AND PREFERENCE*, vol. 85, pp. 0-0, ISSN:0950-3293
- 2020 Pierguidi, L.; Spinelli, S.*; Dinnella, C.; Prescott, J.; Monteleone, E. Sensory acceptability and personality traits both determine which contexts are preferred for consumption of alcoholic cocktails. *FOOD QUALITY AND PREFERENCE*, vol. 103978.
- 2020 Pierron, D.*; ... Spinelli, S.; ...Hayes, J.; Letellier, T.; Ferdenzi, C.; Golebiowski, J.; Bensafi, M. (2020). Smell and taste changes are early indicators of the COVID-19 pandemic and political decision effectiveness. *NATURE COMMUNICATIONS*, vol. 11.
- 2020 Cravero, M.C.; Laureati, M.*; Spinelli, S.*; Bonello, F.; Monteleone, E.; Proserpio, C.; Lottero, M.R.; Pagliarini, E.; Dinnella, C. Profiling Individual Differences in Alcoholic Beverage Preference and Consumption: New Insights from a Large-Scale Study. *FOODS*, vol. 9, ISSN:2304-8158
- 2020 Sick, J.*; Monteleone, E.; Pierguidi, L.; Ares, G.; Spinelli, S. The Meaning of Emoji to Describe Food Experiences in Pre-adolescents. *FOODS*, vol. 9, ISSN:2304-8158
- 2020 Dinnella, C.*; Spinelli, S.; Monteleone, E. Attitudes to Food In Italy: Evidences From Italian Taste Project. In: Herb Meiselman. *Handbook of Eating and Drinking*, pp. 1-25 Springer, Cham, ISBN:978-3-319-75388-1.
- 2020 Lundström, J. N.*; Sobel, N.; Hummel, T.; Bensafi, M.; ... Spinelli, S.; et al. Relationship between odor intensity estimates and COVID-19 prevalence prediction in a Swedish population. *CHEMICAL SENSES*, vol. bjaao34, ISSN:0379-864X
- 2020 Predieri S.*; Sinesio F.; Monteleone E.; Spinelli S. (2020). Gender, Age, Geographical Area, Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. *NUTRIENTS*, vol. 12, pp. 1778-1778, ISSN:2072-6643
- 2020 Spinelli, Sara*; Dinnella, Caterina; Tesini, Federica; Bendini, Alessandra; Braghieri, Ada; Proserpio, Cristina; Torri, Luisa; Miele, Nicoletta A.; Aprea, Eugenio; Mazzaglia, Agata; Gallina Toschi, Tullia; Monteleone, Erminio (2020). Gender Differences in Fat-Rich Meat Choice: Influence of Personality and Attitudes. *NUTRIENTS*, vol. 12, pp. 1374-1374, ISSN:2072-6643 DOI
- 2019 Spinelli S.*, Jaeger S. R. What do we know about the sensory drivers of emotions in foods and beverages? *CURRENT OPINION IN FOOD SCIENCE*, 27, 82–89. Special Issue, Parr W. & Valentin D. (eds.).
- 2019 Spinelli S.*, Monteleone E., Ares G., Jaeger S.R. Sensory drivers of product-elicited emotions are moderated by liking: Insights from consumer segmentation. *FOOD QUALITY AND PREFERENCE*, 78, 103725.
- 2019 Piochi M.*; Pierguidi, L., Torri, L., Spinelli, S., Monteleone, E., Aprea, E., Arena, E., Borgogno, M., Cravero, M.C., Galassi, L., Gatti, E., Lozano, L., Musi, V., Piasentier, E., Valli, E., and Dinnella, C. Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli, *FOOD QUALITY AND PREFERENCE*, 78, 103729.
- 2019 De Toffoli A., Spinelli S., Monteleone E.*, Arena E., Di Monaco R., Endrizzi I., Gallina Toschi T., Laureati M., Napolitano F., Torri L., Dinnella C. Influences of psychological traits and PROP taster status on familiarity with and choice of phenol-rich foods and beverages, *NUTRIENTS*, 11, 1329; doi:10.3390/nu11061329. Special Issue "Taste, Nutrition and Health", Tepper B. & Tomassini Barbarossa I. (eds.)
- 2019 Pierguidi, L.*; Spinelli, S.; Dinnella, C.; Prescott, J.; Monteleone, E. Individual differences in perceived complexity are associated with different affective responses to alcoholic cocktails. *FOOD QUALITY AND PREFERENCE*, vol. 76, pp. 47-59, ISSN:0950-3293
- 2019 Clicerì, D.*; Spinelli, S.; Dinnella, C.; Ares, G.; Monteleone, E. Consumer categorization of plant-based dishes: implications for promoting vegetable consumption. *FOOD QUALITY AND PREFERENCE*, vol. 76, pp. 133-145, ISSN:0950-3293
- 2019 Appleton, KM*; Dinnella, C; Spinelli, S; Morizet, D; Saulais, L; Hemingway, A; Monteleone, E; Depezay, L; Perez-Cueto, FJA; Hartwell, H (2019). Liking and consumption of vegetables with more appealing and less appealing sensory properties: Associations with attitudes, food neophobia and food choice motivations in European adolescents. *FOOD QUALITY AND PREFERENCE*, vol. 75, pp. 179-186, ISSN:0950-3293
- 2019 Spinelli, S.*; Dinnella, C.; Ares, G.; Abbà, S.; Zoboli, G.P.; Monteleone, E. (2019). Global Profile: Going beyond liking to better understand product experience. *FOOD RESEARCH INTERNATIONAL*, vol. 121, pp. 205-216, ISSN:0963-9969
- 2019 Spinelli S.*. Beverages in context. Book chapter on invitation (with peer-review) In: H. Meiselman (ed.), *Context: The Effects of Environment on Product Design and Evaluation*, pp. 387-407 Woodhead Publisher, ISBN:9780128144954.
- 2019 Dinnella C.*; Monteleone E., Piochi M., Spinelli S., Prescott J., et al. Individual variation in PROP status, fungiform papillae density and responsiveness to taste stimuli in a large population sample, *CHEMICAL SENSES*, 43(9), pp. 697–710
- 2019 Saba A.*; Sinesio F., Moneta E., Dinnella C., Laureati M., Torri L., Peperario M., Saggia Civitelli E., Endrizzi I., Gasperi F., Bendini A., Gallina Toschi T., Predieri S., Abbà S., Bailetti L., Proserpio C., Spinelli S. Measuring consumers attitudes towards health and taste and their influence on food-related life-styles and preferences. *FOOD QUALITY AND PREFERENCE*, 73, pp. 25-37, ISSN:0950-3293
- 2018 Clicerì D.*; Spinelli S., Dinnella C., Prescott J., Monteleone E. The influence of psychological traits, beliefs and taste responsiveness on implicit attitudes toward plant- and animal-based dishes among vegetarians, flexitarians and omnivores. *FOOD QUALITY AND PREFERENCE*, 68, 276–291 ISSN: 0950-3293 - eISSN: 1873-6343 - 10.1016/j.foodqual.2018.03.020
- 2018 Jaeger S. R.*; Spinelli S., Ares G., Monteleone E. Linking product-elicited emotional associations and sensory perceptions through a circumplex model based on valence and arousal: five consumer studies. *FOOD RESEARCH INTERNATIONAL*, 109, 626-640. ISSN: 0963-9969 - eISSN: 1873-7145 - 10.1016/j.foodres.2018.04.063
- 2018 Spinelli, S.*; De Toffoli, A., et al. Personality traits and gender influence liking and choice of food pungency. *FOOD QUALITY AND PREFERENCE*, 66, 113–126. ISSN: 0950-3293 - eISSN: 1873-6343.

- 2018 Laureati, M.*, Spinelli, S., Monteleone, E., et al. Associations between food neophobia and responsiveness to “warning” chemosensory sensations in food products in a large population sample. *FOOD QUALITY AND PREFERENCE*, 68, 113-124. ISSN: 0950-3293 - eISSN: 1873-6343
- 2018 Spinelli S.* & Monteleone E. “Emotional response to products”. In: G. Ares & P. Varela (eds.). *Methods in Consumer Research Volume 1: New Approaches to Classical Methods*, Woodhead Publishing, Duxford (UK). ISBN: 9780081020890 - doi: 10.1016/b978-0-08-102089-0.00011-x. Book chapter on invitation (with peer-review)
- 2018 Spinelli S.*. “Semiotics and sensory science: the meaning between texts and numbers”. In: D. Compagno (ed.). *Quantitative Semiotic Analysis*. Springer, Book Series Lecture Notes in Morphogenesis, Cham (Switzerland). ISBN: 9783319615929 - ISSN: 2195-1934 - doi: 10.1007/978-3-319-61593-6_4. Book chapter on invitation (con peer-review)
- 2017 Spinelli S.* Implications of the science of emotion for applied research. Comments on Prescott (2017) *FOOD QUALITY AND PREFERENCE*, 62, 369-371 ISSN: 0950-3293 - eISSN: 1873-6343. Invited commentary (with peer-review)
- 2017 Spinelli S.*, Dinnella C., Masi C., Zoboli G. P., Prescott J. & Monteleone E. Investigating preferred coffee consumption contexts using open-ended questions. *FOOD QUALITY AND PREFERENCE*, 61, 63-73. ISSN: 0950-3293 - eISSN: 1873-6343
- 2017 Monteleone, E*, Spinelli, S., et al. Exploring influences on food choice in a large population sample: The Italian Taste project. *FOOD QUALITY AND PREFERENCE*, 59, 123-140. ISSN: 0950-3293 - eISSN: 1873-6343.
- 2017 Appleton, K. M.*, Dinnella, C., Spinelli, S., Morizet, D., Saulais, L., Hemingway, A., Monteleone, E., Depezay, L., Perez-Cueto, F. J. A., Hartwell, H. Consumption of a high quantity and a wide variety of vegetables are predicted by different food choice motives in older adults from France, Italy and the UK. *NUTRIENTS*, 9-923, 923-940.
- 2016 Spinelli S.* & Niedziela M. “Emotion measurements and application to product and packaging development”. In: P. Burgess (ed.), *Integrating the Packaging and Product Experience in Food and Beverages: A Road-Map to Consumer Satisfaction*, Woodhead Publishing Series in Food Science, Technology and Nutrition, Duxford (UK). Book chapter on invitation (with peer-review)
- 2015 Spinelli S.*, Masi C., Zoboli G. P., Prescott J. & Monteleone E. Emotional responses to branded and unbranded foods *FOOD QUALITY AND PREFERENCE*, 42, 1-11, ISSN: 0950-3293 - eISSN: 1873-6343. Included among the Highly Cited Paper of September/October 2015, (this highly cited paper received enough citations to place it in the top 1% of its academic field based on a highly cited threshold for the field and publication year; Data from Essential Science IndicatorsSM; Web of Science).
- 2014 Spinelli S.*, Masi C., Dinnella C., Zoboli G. P. & Monteleone E. How does it make you feel? A new approach to measuring emotions in food product experience. *FOOD QUALITY AND PREFERENCE*, 37, 109-122. ISSN: 0950-3293 - eISSN: 1873-6343. Included among the most cited Food Quality and Preference article (source: Food Quality and Preference)
- 2014 Spinelli S.* “Investigating the culinary use of oils” in E. Monteleone & S. Langstaff, *Olive Oil Sensory Science*, Wiley-Blackwell, John Wiley & Sons, Chichester (UK). ISBN: 978-1-118-33252-8. Book chapter on invitation (with peer-review)

PARTICIPATION IN ORGANIZING AND SCIENTIFIC COMMITTEES OF NATIONAL AND INTERNATIONAL CONFERENCES

- 2022/24 Member of the **Organizing Committee of the 11th European Conference on Sensory and Consumer Research Eurosense 2024** (Dublin, September 2024)
- 2021/22 Member of the **Organizing Committee of the 10th European Conference on Sensory and Consumer Research Eurosense 2022**(Turku, 13-16 September 2022)
- 2019-2020 Member of the **Organizing Committee of the 9th European Conference on Sensory and Consumer Research Eurosense 2020** (Rotterdam, 6-9 September 2020)
- 2018/2019 Member of the **Scientific Committee of the 13th Pangborn Sensory Science Symposium 2019** (Edinburgh, 28 July-1 August 2019)
- 2017/2018 Member of the **Organizing Committee of the 8th European Conference on Sensory and Consumer Research Eurosense 2018** (Verona, 2-5 September 2018)
- 2016 Member of the **Scientific Committee of the VI Conference of the Italian Sensory Science Society**

ORAL PRESENTATIONS AT INTERNATIONAL CONFERENCES AS INVITED SPEAKER

- 2022 “Sensory science for new healthy and palatable tailor-made meal solutions for individuals suffering from taste alterations”, **KoSFoST. International Symposium and Annual Meeting**. 19-21 October, 2022, Jeju (South Korea)
- 2022 “Sensory science for new healthy, palatable and sustainable tailor-made meal solutions for individuals suffering from taste alterations”, **Toward the International Society for Gastronomic Sciences and Studies Symposium**, 23-25 September 2022, Pollenzo and Turin
- 2021 “Covid-19 and sensory science: implications on perception, consumer preferences and testing”, **KoSFoST. International Symposium and Annual Meeting**. 7-9 July, 2021, Daejeon (South Korea)
- 2020 “Gender differences in food preferences and perception”, **Plotina final conference (H2020 project) - Regendering Science. For an inclusive research environment**, Bologna; 27 January 2020 – Bologna (Italy)
- 2019 “Italian Taste: A collaborative project across the Italian sensory society. With focus on the methods that have been used in the project”; **Making Sense in Sensory – Workshop in Sensory & Consumer Science**; 3 June 2019 – Copenhagen (Denmark)
- 2019 “Taking gender into account: Theoretical perspectives and implications for sensory sciences”; **8th E3S Symposium – Tasting the future in Sensory & Consumer Science**; 27 May 2019 – Milan (Italy)

- 2018 "Sensory and hedonic responses to foods: highlights from the Italian Taste study"; **International Conference on Mediterranean Diet and Gastronomy**; 15-16 October 2018 – Evora (Portugal)
- 2018 "Emotions in sensory and consumer research: opportunities and challenges"; **SenseAsia 3rd Asian Sensory & Consumer Research Symposium**; 13-15 May 2018 – Kuala Lumpur (Malaysia)
- 2016 "Semiotics and sensory science. Between text and numbers »; Journée d'études - Méthodes quantitatives dans la recherche sémiotique. Une occasion de dialogue interdiscipline sur l'analyse du sens ; 5 February 2016 – **Université Sorbonne Nouvelle**, Paris (France)
- 2015 "Emotional responses to branded and unbranded foods"; Séminaire Recherche – **Research Center Institut Paul Bocuse**; 23 January 2015, Ecully, Lyon (France)
- 2011 "Semiotics of Sensory Styles: identity of Super-Premium Olive Oils in Culinary preparations"; **International Congress, 5th Edition: Beyond Extra Virgin - Olive oil opportunities: adding value through excellence**; 8-10 June 2011 – Cordoba (Spain)

ORAL PRESENTATIONS AT INTERNATIONAL CONFERENCES AS PRESENTING AUTHOR (SELECTED WITH PEER-REVIEW)

- 2022 "Similarities in the difference: sex and gender in food preferences and choices" in the E3S Workshop "North, South, East, West: a diverse cross-cultural perspective on consumers food choices and preferences", **10th European Conference on Sensory and Consumer Research| Rotterdam (The Netherlands)/online; 13-16 September 2022**
- 2022 Workshop "Reinforcing adoption of sustainable products innovation: new tools for new challenges in sensory & consumer science", **10th European Conference on Sensory and Consumer Research| Rotterdam (The Netherlands)/online; 13-16 September 2022**
- 2021 "Acceptability of phenol rich foods: the influence of variations in sweetness optima and sensory liking patterns", **14th Pangborn Sensory Science Symposium, 9-12 August 2021**
- 2020 Workshop (coordination) "Covid-19 and sensory science: implications on perception, consumer preferences and testing"; **9th European Conference on Sensory and Consumer Research| Rotterdam (The Netherlands)/online; 13-16 December 2020**
- 2020 "Measuring the impact of sensory properties and personality traits on food choice: A cross-cultural study", **9th European Conference on Sensory and Consumer Research| Rotterdam (The Netherlands)/online; 13-16 December 2020**
- 2020 "Individual differences in arousal induced by taste quality, intensity and valence", **9th European Conference on Sensory and Consumer Research| Rotterdam (The Netherlands)/online; 13-16 December 2020**
- 2019 "Sensory drivers of product elicited emotions: Insights from 11 studies using different methodological approaches"; **13th Pangborn Sensory Science Symposium, Edimburgh (UK); 28 July 2019-1 August 2019**
- 2019 "Challenges in the analysis of big textual data". In. Workshop "Social media in sensory and consumer research: What do we know so far and how can we shape the future?"; **13th Pangborn Sensory Science Symposium 28 July–1 August 2019, Edimburgh (UK)**
- 2018 "Sweet vs bitter - sweet vs sour. The role of personality traits and taste responsiveness on sensory perception and liking of basic tastes"; **Eurosense 8th European Conference on Sensory and Consumer Research; 2-5 September 2018 – Verona (Italy)**
- 2018 Workshop (coordination): E3S workshop "Lost in translation: issues in cross-cultural and multi-country studies"; **Eurosense 8th European Conference on Sensory and Consumer Research; 2-5 September 2018 – Verona (Italy)**
- 2017 "Personality traits and gender influence liking and choice of food pungency"; **12th Pangborn Sensory Science Symposium, 10-24 August 2017 – Providence RI (USA)**
- 2016 "Global Profile: online interviews and Home Use Test to better understand consumer experience from sensory to emotions and context appropriateness"; **Eurosense. 7th European Conference on Sensory and Consumer Research. 11-14 September 2016 – Dijon (France)**
- 2016 "The issue of translation in sensory and consumer studies. Panel session: Food terminology. sensory expressing experience in several languages". **Food and Culture in Translation (FaCT) 2016 - 2nd International Conference. 19-21 May 2016 – University of Catania (Italy)**
- 2015 Rethinking the communication of the sensory diversity of extra virgin olive oils: the culinary and emotional profile. **Nordic Workshop & European Sensory Science Society (E3S) Symposium. 12 May 2015 – Oslo**
- 2014 "Translation of emotion terms among (European) languages. The case of Italian", Workshop coordinated by H.L. Meiselman, & H. van Zyl. **Eurosense 2014. A Sense of Life - 6h European Conference on Sensory and Consumer Research. 7-10 September 2014 - Bella Center, Copenhagen (Denmark)**
- 2014 "When liking is not enough. Emotions as key for a better understanding of product performance". Sensory & Consumer Science. **Thinking Out of The Box. Symposium of the Sensorik Netzwerk Esterreich in partnership with the European Sensory Science Society (E3S), 13 May 2014 – Vienna (Austria)**
- 2012 "How does it make you feel? An approach to measure emotions in food products experience"; **5th European Conference on Sensory and Consumer Research – Eurosense, A Sense of Inspiration; September 9-12, 2012 – Bern (Switzerland)**

COMMUNITY SERVICE

- Since 2021 **Member of the no profit cultural association "Parco Museo Q. Martini – Seano, Associazione Culturale"** aimed at preserving and promoting the works of the painter and sculptor Quinto Martini Carmignano, Prato, Italy
- 2010-2012 **Founder and coordinator of the "Gender Studies Lab"** at Scuola Superiore di Studi Umanistici, University of Bologna; Activities organised: seminars and meetings with students to discuss gender equality issues and gender theories Bologna, Italy