

**PERSONAL INFORMATION**

**Sara Spinelli**



📍 University of Florence  
 Department of Agriculture, Food, Environmental and Forestry (DAGRI)  
 Piazzale delle Cascine 18, Firenze 50144

☎ +39 📠 +39 3

✉ <https://www.unifi.it/p-doc2-2019-0-A-2c323d30332f-1.html>

🆔 Scopus Author ID: 55972273100; ORCID: 0000-0002-5175-6276; ResearcherID: F-3910-2018  
 Sex Female | *Date of birth* | *Nationality* Italian

Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist / Principal Investigator
<input type="checkbox"/> Mid-Management Level	<input type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input checked="" type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

**WORK EXPERIENCE**

- Since October 2021  
 From Jan 2019 to Sept 2021

**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).

**Researcher (type B)**  
**Researcher (type A)**  
 University of Florence, DAGRI  
 AGR/15 - Food science and technology; ERC LS9\_5 Food sciences (including food technology, food safety, nutrition, Research and Education
- From May 2016 to Dec 2018

**Research Fellowship (Post Doc) Winner of the competitive grant "Young Researchers Protagonists" – Theme: Food and Nutrition**  
 University of Florence, DAGRI - Fondazione Ente Cassa di Risparmio  
 The individual variability in food preferences between psychological and physiological factors: the role of personality and emotions  
 Research
- From Jan 2015 to Dec 2015

**Research Fellowship (Post Doc)**  
 University of Bologna  
 FARB Meating project "Communication of the sensory quality of meat products"  
 Research
- From 2011 to 2018

**Consultant in Sensory & Consumer Science**  
 SemioSensory Research & Consulting  
 Research and consulting activities for public or private institutions

**EDUCATION AND TRAINING**

- 2011 PhD in Semiotics cum laude  
 Alma Mater Studiorum - University of Bologna, Italy  
 Thesis: "Paths towards a semiotics of taste" with applications of sensory food sciences

**WORK ACTIVITIES**

- Awards** 2019; Food Quality and Preference Award - Contributions from a researcher of the future, Elsevier; 2015; Young Scientist Award – Award for Contribution presented at the 11thPangborn Sensory Science Symposium, Gotheborg (Sweden), Presentation Title:

	Preferred context and consumer perception of coffee. An approach to open-ended question analysis; 2014; EmotiContext - Rethinking the communication of Tuscan extra virgin olive oil from emotions and uses in in cooking, Proposal included among the "Good Practices" selected for publication in the information materials of the Tuscany Region – EXPO 2015
<b>Editorial activity</b>	from 2016: Food Quality and Preference Editorial Board Member, Elsevier 2019: Guest Editor of the Special Issue “Eurosense 2018” for Food Quality and Preference. 2021/22: Guest Editor of the Special Issue “ Covid-19 and sensory science: implications on perception, consumer preferences and tests” for Food Quality and Preference
<b>Invited presentations</b>	2021 Covid-19 and sensory science: implications on perception, consumer preferences and testing, KoSFoST. International Symposium and Annual Meeting. 7-9 July, 2021, Daejeon (Korea); 2020 Gender differences in food preferences and perception, Plotina final conference (H2020 project) - Regendering Science. For an inclusive research environment, 27 January 2020 – Bologna (Italy); 2019 Italian Taste: A collaborative project across the Italian sensory society. 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)
<b>Grants</b>	2022 Fulbright Research Scholar; 2016/18 Post doc Fellowship Giovani Ricercatori protagonisti; Fondazione Ente Cassa di Risparmio; 2016/19 Research project funded (as Principal Investigator) The individual variability in food preferences between psychological and physiological factors: the role of personality and emotions; Fondazione Ente Cassa di Risparmio

## ADDITIONAL INFORMATION

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<b>Selected publications</b>	<p><b>total number of publications in peer-review journals: 47 (51 documents in Scopus including book chapters); total number of citations: 1066; H index: 18</b> (Source Scopus: May 22)</p> <p>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</p> <p>2021 Jaeger, S.R.*, Vidal, L., Ares, G., Chheang, S.L., Spinelli, S. Healthier eating: Covid-19 disruption as a catalyst for positive change FOOD QUALITY AND PREFERENCE, 2021, 92, 104220</p> <p>2021 Spinelli, S., Mini, E., Monteleone, E., Angiolini, C., Roviello, G. ALTERTASTE: Improving food pleasure and intake of oncology patients receiving chemotherapy. Future Oncology, 2021, 17(20), pp. 2573–2579</p> <p>2021 Spinelli, S.*, Monteleone, E. Food preferences and obesity. ENDOCRINOLOGY AND METABOLISM, 2021, 36(2), pp. 209–219</p> <p>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</p> <p>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</p> <p>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</p> <p>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</p>
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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. bjaa034, 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

ETAL 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., Peparai 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 Ciceri 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 Indicators<sup>SM</sup>; 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)

**Projects**

- 1) PRIN 2015 prot. 20158YJW3W - MIUR, Individual differences in the acceptability of healthy foods: focus on phenol and fat content, 2017/2020, Task leader;
- 2) Horizon 2020 – Research and Innovation Framework Programme – H2020-MSCA-ITN-2017n – 764985 Bringing Down Barriers to Children’s Healthy Eating (EDULIA), Task leader and member of the supervisory board;
- 3) 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, member of the research team);
- 4) “New approaches to develop sensory-hedonic based interventions to promote healthier and more sustainable eating in school canteens”, Collaborative Doctoral Partnership (CDP) in “Health Promotion and Prevention of Non-communicable Diseases (NCDs)” –Joint Research Centre-European Commission (JRC);
- 5) PSR - FEASR 2014-2020 QUALI BIRRE Improvement of the quality of Tuscan agricultural beers in market dynamics and multifunctional diversification strategies
- 6) MYPREFMED, Individual food preferences for the Mediterranean diet in cancer patients, with Institut Paul Bocuse-Elior 2021/24

**Supervisor activity**

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

**Other Relevant Information**

Since 2017 Member of the Organizing Committee: 8, 9 and 10th European Conference on Sensory and Consumer Research Eurosense, 700 attendees; 2018/2019 Member of the Scientific Committee: 13th Pangborn Sensory Science Symposium 2019 (Edinburgh, Scotland, 28 July-1 August 2019), 1000 attendees; 2016 Member of the Organising and Scientific Committee: VI Conference of the Italian Sensory Science Society (SISS); 2011–present Member of the Organizing Committee of symposia and workshops of the SISS and of the European Sensory Science Society

**Signature**

**1.2.2022**