

Local Food Consumption and Destination Sustainability: A Bibliometric Review of Emerging Research Trends

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Abstract : The increasing global interest in traditional food consumption highlights its strategic role in shaping cultural identity, supporting local economies, and promoting sustainable tourism. This study aims to systematically map and synthesize the determinants of traditional food consumption using a Systematic Literature Review (SLR) combined with bibliometric analysis. Data were collected from the Scopus database, resulting in 52 selected articles published between 2021 and 2026 following the PRISMA framework, while Bibliometrix in RStudio was employed to analyze publication trends, thematic structures, and research networks. The findings reveal that traditional food consumption is influenced by four key dimensions: psychological factors (attitudes and perceived value), socio-cultural factors (local identity and cultural attachment), economic factors (price and accessibility), and sustainability-related factors (environmental awareness). The study also identifies the dominance of intention-based models, particularly the Theory of Planned Behavior, alongside a persistent gap between attitudes and actual behavior. This research contributes by providing a comprehensive conceptual mapping and emphasizes the need for more integrative and interdisciplinary approaches, offering strategic insights for strengthening sustainable local food consumption, particularly in emerging economies.

Keywords : Behavioral Intention; Cultural Identity; Consumer Behavior; Sustainability; Traditional Food Consumption

INTRODUCTION

Over the past two decades, traditional culinary consumption has attracted increasing academic attention alongside the development of discourses on cultural identity, sustainability, and local economic empowerment. Traditional food is no longer understood merely as a biological necessity, but also as a symbolic representation of a community's history, social values, and collective identity. In the context of globalisation, which tends to homogenise food consumption patterns, traditional cuisine serves as an important medium for maintaining cultural distinctiveness while strengthening the position of local communities within the global economic landscape (Park et al., 2023; Pauley, 2024). In tourism, traditional cuisine is increasingly positioned as a strategic attraction capable of shaping destination image and tourist loyalty. Previous studies have demonstrated that local food experiences significantly influence tourist satisfaction, destination image, and revisit intention. Leow et al. (2024) further emphasised that the perceived value of local food consumption mediates the development of destination loyalty. These findings position traditional cuisine as a central component of sustainable destination development strategies (Çetin & Akar Şahingöz, 2025; Scatter-Huamanchumo et al., 2023; Wan et al., 2025).

From a consumer behaviour perspective, traditional food consumption is commonly explained through psychological variables, including attitudes, subjective norms, perceived value, and perceived behavioural control. Food neophobia has also been shown to influence an individual's willingness to try traditional foods, particularly within tourism contexts (Hosseinikhah Choshaly, 2025; Thio *et al.*, 2024). However, previous research has identified a gap between positive attitudes towards local food and actual purchasing behaviour, indicating that consumption determinants are neither linear nor straightforward (Chamoli *et al.*, 2023; Peral-Peral *et al.*, 2022). In addition to psychological factors, social and cultural dimensions play a central role in shaping traditional culinary consumption patterns. Local identity and place attachment have been found to strengthen preferences for traditional food, while consumer ethnocentrism influences preferences for local food brands across different national contexts. From a cultural heritage perspective, traditional culinary consumption can also be understood as a social practice that reinforces the legitimacy of collective identity (Graciotti & Balzano, 2025; Pauley, 2024; Syahlani *et al.*, 2024).

The sustainability paradigm has further expanded the scope of research on traditional culinary consumption. Consumer preferences for local food and beverages are closely associated with awareness of responsible consumption, while decentralised food systems may contribute to sustainable regional development. Moreover, low-carbon gastronomic experiences have been shown to influence environmentally responsible behaviour and revisit intention. Nevertheless, the relationship between sustainability perspectives and traditional culinary consumption behaviour remains insufficiently integrated at the conceptual level (Gallardo-Vázquez, 2023; Suwannakul *et al.*, 2025; Tsuchiya *et al.*, 2021). From an economic perspective, price, willingness to pay, household expenditure stability, and purchasing power also influence local food consumption. Previous studies suggest that household economic resilience, the commercialisation of local food, and regional market conditions shape consumption dynamics. Accordingly, traditional culinary consumption is influenced not only by individual preferences but also by broader economic conditions and food supply-chain structures (Beginning *et al.*, 2024; Donkor *et al.*, 2023; Engelseth, 2023; Jensen *et al.*, 2021; Wang & From, 2023).

The development of digital technology has added further complexity to traditional culinary consumption. Online food purchasing has increased significantly, while demographic factors, including gender, may moderate consumers' repurchase intentions for local food through digital platforms. At the same time, innovations such as blockchain-based traceability systems have the potential to strengthen consumer trust, transparency, and sustainability within food supply chains. However, studies that simultaneously integrate digitalisation, cultural values, and sustainability considerations remain relatively limited (Liu *et al.*, 2023; Teo *et al.*, 2024; Zhao *et al.*, 2026).

Although numerous determinants of traditional culinary consumption have been identified, the literature remains substantially fragmented. Most existing studies focus on specific geographical contexts or employ similar methodological approaches, particularly quantitative surveys analysed through structural modelling. Consequently, understanding of the intellectual structure, thematic evolution, methodological development, and interdisciplinary integration of this research field remains limited (Ivanović *et al.*, 2025; Moyo *et al.*, 2025). Geographical inequalities are also evident in global knowledge production, as studies from certain regions dominate the internationally indexed literature, while developing-country contexts remain comparatively underrepresented. This imbalance highlights the need for systematic literature mapping to identify the geographical distribution of research, dominant themes, emerging topics, and future directions.

Given these conditions, a comprehensive approach is required to synthesise empirical findings and map the broader research landscape. Therefore, this study applies a Systematic Literature Review (SLR) combined with bibliometric analysis to map, synthesise, and critically evaluate the development of global literature on the determinants of traditional culinary consumption. This combined approach enables the identification of dominant research themes, major theoretical frameworks, methodological patterns, influential publications, collaboration networks, and the evolution of keywords across national and international studies.

Ultimately, this study aims to clarify the intellectual architecture of traditional culinary

consumption research, identify strategic research gaps, and formulate an integrative conceptual framework that captures the multidimensional nature of the phenomenon. Accordingly, the study contributes to theoretical development, the formulation of future research agendas, and the preparation of evidence-based policy recommendations to support sustainable culinary ecosystems and the achievement of the Sustainable Development Goals.

LITERATURE REVIEW

Concept of Traditional Culinary Consumption

Traditional culinary consumption refers to the selection, purchase, and consumption of foods that possess distinctive historical, cultural, and geographical roots within a community. In tourism and hospitality, traditional cuisine is regarded as an important component of destination experiences because it enables visitors to engage with local culture while contributing to satisfaction and destination loyalty (Çetin & Akar Şahingöz, 2025; Scatter-Huamanchumo et al., 2023). Gastronomy studies indicate that food consumption is not merely utilitarian but also emotional, sensory, social, and symbolic. Soltani et al. (2021) developed a framework of food-consumption experiences explaining how sensory, emotional, and social interactions shape travellers' behavioural intentions. Similarly, Park et al. (2023) demonstrated that culinary narratives within gastronomic cities can reinforce cultural identity and deepen the meaning attached to consumption. Within the context of locality, locavorism represents a consumer ideology that prioritises locally produced food as a form of support for communities, cultural continuity, and environmental sustainability (Balzano & Vianelli, 2022). Graciotti and Balzano (2025) further emphasised that attachment to local identity, tradition, and place plays a significant role in shaping traditional food-consumption behaviour.

Psychological Determinants

Psychological factors are among the most frequently examined determinants of traditional culinary consumption. Attitudes towards local food, perceived value, subjective norms, and behavioural control have been shown to influence consumption intentions (Hosseinikhah Choshaly, 2025; Thio et al., 2024). The perceived value of local food can also contribute to destination image formation and mediate the relationship between culinary experiences and tourist loyalty (Çetin & Akar Şahingöz, 2025; Leow et al., 2024). Food neophobia is another important psychological variable, particularly in explaining tourists' reluctance to consume unfamiliar traditional dishes. Conversely, impulsivity may stimulate spontaneous local food purchases in tourism settings (Chamoli et al., 2023; Coskun & Norman, 2021). Other studies indicate that empathy, identity, and ethical branding can strengthen sustainable local food consumption (Auckland, 2024). Nevertheless, positive attitudes do not always translate directly into purchasing behaviour, confirming the persistence of an attitude-behaviour gap in local food consumption (Peral-Peral et al., 2022).

Social and Cultural Determinants

Traditional culinary consumption is closely associated with cultural identity, place attachment, and collective values. Local identity and connections with nature can shape consumers' orientation towards traditional foods, while culinary heritage functions as a social practice embedded within cultural systems and community traditions (Graciotti & Balzano, 2025; Pauley, 2024). In tourism, local culinary experiences contribute to destination image, satisfaction, loyalty, and revisit intention. The consumption of traditional food allows tourists to develop stronger emotional and cultural connections with a destination, thereby increasing their likelihood of returning (Esparza-Huamanchumo et al., 2023; Eviana & Yusrini, 2025; Wan et al., 2025). Social norms and consumer ethnocentrism also influence preferences for local food brands across national contexts. These findings indicate that social factors not only shape individual preferences but also provide cultural legitimacy for traditional culinary consumption (Syahlani et al., 2024).

Economic Determinants

Economic considerations, including price, willingness to pay, household income, and product accessibility, also influence traditional culinary consumption. Consumers may be willing to pay a premium for local products when they perceive high levels of quality, authenticity, cultural value,

or sustainability (Jensen et al., 2021). However, economic shocks and changes in household expenditure can affect food security and consumption patterns. Household resilience and the commercialisation of local food may therefore influence purchasing decisions within regional markets (Beginning et al., 2024; Money & Do, 2023). Furthermore, value-chain structures and the strategic decisions of producers, distributors, and other business actors determine the availability and accessibility of traditional food products. Consequently, economic determinants operate not only at the consumer level but also throughout distribution and supply-chain systems (Donkor et al., 2023; Engelseth, 2023).

Sustainability and Environmental Determinants

Traditional culinary consumption is increasingly linked to sustainability and the development of local food systems. Responsible consumer choices are associated with preferences for locally sourced and sustainably produced food and beverages (Gallardo-Vázquez, 2023). Decentralised food systems may also contribute to regional sustainability by shortening supply chains, strengthening local production, and reducing dependence on centralised distribution networks (Tsuchiya et al., 2021). Low-carbon gastronomic experiences can influence environmentally responsible behaviour and tourists' revisit intentions (Suwannakul et al., 2025). Nevertheless, a gap frequently remains between consumers' stated sustainability commitments and their actual purchasing behaviour. This inconsistency suggests that sustainability-related determinants should be examined systemically rather than solely through individual attitudes or intentions (Peral-Peral et al., 2022).

Technological and Digitalisation Determinants

Digital transformation has significantly affected traditional culinary consumption patterns. Online food purchasing has expanded rapidly, changing how consumers access, evaluate, and repurchase local food products. Liu et al. (2023) identified substantial growth in online food-purchasing behaviour, while Teo et al. (2024) found that gender may moderate repurchase intentions for local food through digital platforms. Digital platforms and spatial data can also be used to map food-consumption patterns in urban areas, enabling businesses and policymakers to identify changes in consumer demand (Shi et al., 2021). In addition, blockchain-based traceability systems have the potential to improve transparency, consumer trust, product authenticity, and sustainable practices across food supply chains (Zhao et al., 2026). However, the integration of digitalisation with cultural values, local identity, and sustainability remains underdeveloped in the existing literature.

Critical Synthesis and Research Gaps

Although previous studies have identified numerous determinants of traditional culinary consumption, the literature remains fragmented. Many studies focus on specific destinations, cultural groups, or consumer segments, thereby limiting the generalisability of their findings across geographical and socio-economic contexts (Ivanović et al., 2025; Moyo et al., 2025). Furthermore, psychological, social, cultural, economic, environmental, and technological determinants are rarely integrated within a single comprehensive conceptual framework. Existing research commonly examines linear relationships between selected variables without systematically mapping the intellectual structure, thematic evolution, and interdisciplinary development of the field. A combined systematic literature review and bibliometric approach is therefore required to identify research clusters, thematic trends, influential theoretical foundations, methodological patterns, and conceptual gaps in traditional culinary consumption studies. Such an approach can support the development of a more coherent and multidimensional framework while providing a stronger foundation for future research agendas.

RESEARCH METHODS

This study employed a Systematic Literature Review (SLR) combined with bibliometric analysis to identify, synthesise, and map the determinants of traditional culinary consumption. The SLR approach enabled the literature-selection and review processes to be conducted systematically, transparently, and reproducibly, while bibliometric analysis was used to examine publication patterns, intellectual structures, thematic developments, and conceptual relationships within the

research field. Combining these approaches provided a comprehensive understanding of the development of traditional culinary consumption research and the dominant themes shaping the field (Jain *et al.*, 2023; Shlobin *et al.*, 2025).

The research data were retrieved from the Scopus database because of its extensive coverage of reputable international journals and the completeness of its bibliographic metadata for bibliometric analysis (Zhang *et al.*, 2022). The search was conducted using the following keyword combination: *("traditional food" OR "local food" OR "ethnic food" OR "culinary heritage") AND (consumption OR preference OR behaviour OR choice) AND (determinant OR factor OR driver* OR influence* OR predictor*)***. The initial search identified 2,272 documents. Restricting the publication period to 2021–2026 reduced the dataset to 1,000 documents. Limiting the subject area to *Business, Management and Accounting* resulted in 173 documents. The records were then filtered by document type and language, retaining only journal articles published in English, which produced 146 articles. In the final stage, the open-access criterion was applied, resulting in 52 articles included in the subsequent systematic and bibliometric analyses.

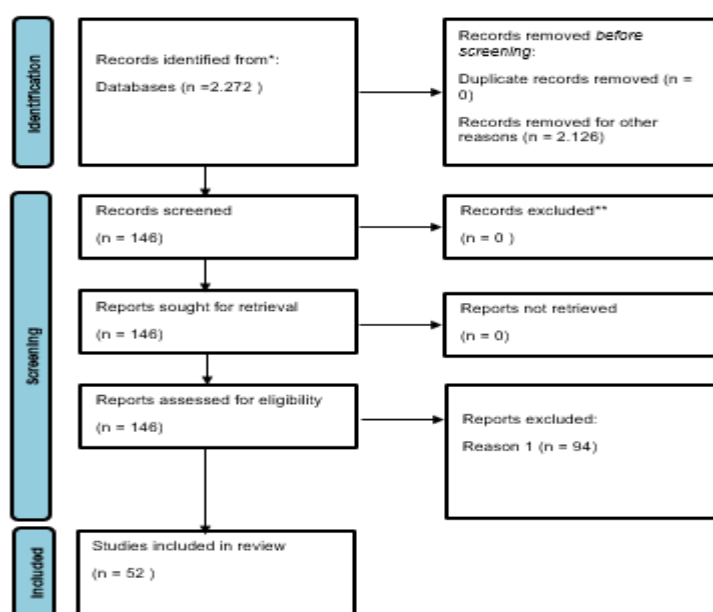


Figure 1. PRISMA 2026

Source: Author's analysis using Sopus database (2026)

The literature selection process follows the PRISMA (Preferred Reporting Items for Systematic Reviews and Meta-Analyses) flow which includes the identification, screening, eligibility, and inclusion stages. Articles that meet the criteria are then examined in depth to ensure relevance to the research focus, i.e. factors that influence traditional culinary consumption. (Pagé *et al.*, 2025). Bibliometric analysis was performed using the Bibliometrix package on the RStudio software, which is one of the R-based bibliometric analysis tools widely used in management and business research. Data downloaded from Scopus in BibTeX format are imported into RStudio and analyzed to generate information on annual publication trends, dominant journal sources, most prolific authors, citation analysis, and (Marwaha & Shukla, 2025) keyword co-emergence networks. The results of network analysis and thematic mapping were used to identify research clusters and categories of key determinants in traditional culinary consumption.

RESULTS AND DISCUSSION

Annual Scientific Production

The "Annual Scientific Production" figure shows that the development of scientific publications related to traditional food consumption during the period 2021–2026 is volatile and does not show a linear growth pattern. In 2021, the number of publications was recorded at 9

articles. This figure decreased in 2022 to 6 articles, which is one of the lowest points in the observation period. However, in 2023 there was a significant spike to reach 13 articles, making it the peak of scientific production during that time span. This increase indicates a strengthening of academic interest in the topic of traditional culinary consumption, likely influenced by increased attention to food sustainability issues and local identity post-pandemic. In 2024, the number of publications again decreased to 8 articles, before increasing again in 2025 to 12 articles. This pattern shows that despite the ups and downs of dynamics, the topic still maintains a fairly stable academic relevance.

Meanwhile, 2026 shows the number of 4 publications. However, this decline cannot be interpreted as a substantial decline in research interest because the 2026 data may not cover a full year. Therefore, the figure reflects more temporary conditions (partial-year data) than long-term trends. Overall, this graph shows that research on traditional food consumption is dynamic with a strong expansion phase in 2023 and 2025. The fluctuations that occur reflect the characteristics of research fields that are responsive to global issues such as sustainability, gastronomic tourism, and the resilience of local food systems.

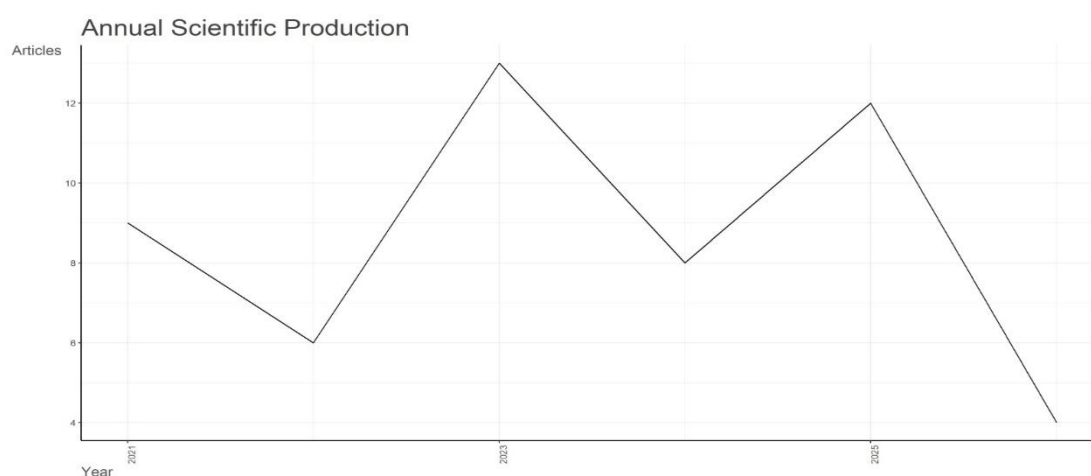


Figure 2. Annual Scientific Production
Source: Author's visualization using Rstudio (2026)

Average Citations per Year

The "Average Citations per Year" graph shows the downward trend of average citations per article over the period 2021–2026. In 2021, the average citation was at an all-time high, which was around 8 citations per article. This high number can be explained by the time factor, where articles published earlier have a greater chance of being cited by subsequent research. In 2022, the average citation decreased significantly to around 2.8 citations per article. In 2023, it showed a slight increase of about 3 citations, but did not return to the level of 2021. After that, the trend will decline again in 2024 (about 2 citations), in 2025 (about 0.3 citations), and close to zero in 2026.

This pattern suggests a "citation window" effect, where newer articles naturally have a lower number of citations because they have not had enough time to be recognized and referenced in the academic literature. Therefore, the decline in recent years cannot be interpreted as a decline in the quality or impact of research, but rather as a temporal consequence of the dynamics of scientific citation. Overall, this graph indicates that articles published in the early period (2021) have a relatively higher academic impact, while recent publications are still in the early phases of the citation cycle. It also shows that the field of research on traditional food consumption has a fairly good potential for scientific impact, especially in the early phases of topic development.

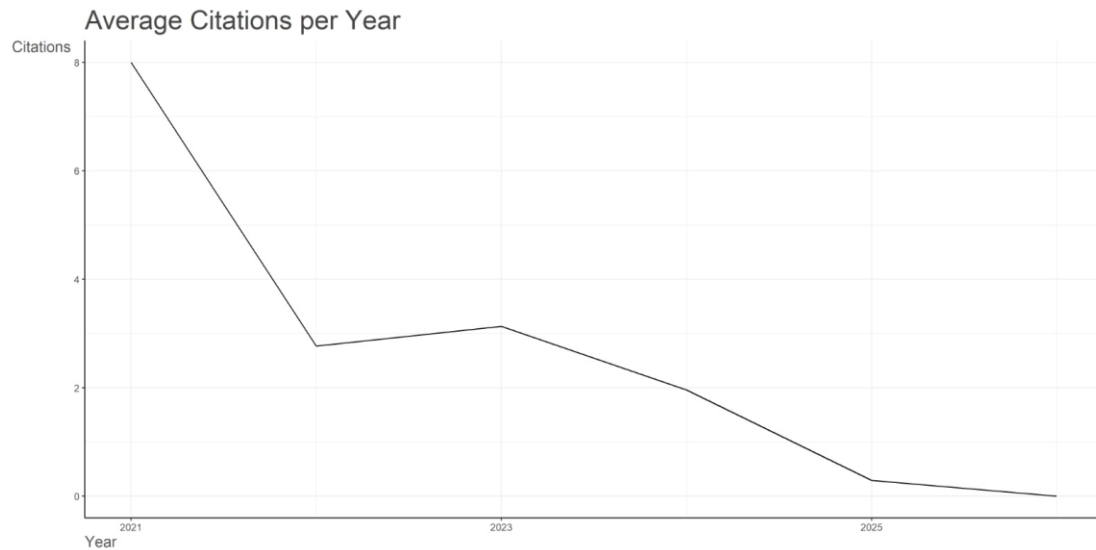


Figure 3. Average Citation per Year
Source: Author's visualization using Rstudio (2026)

Most Relevant Sources

The visualization of "Most Relevant Sources" shows that publications on traditional food consumption are spread across a wide range of cross-disciplinary journals, with a predominance in journals focusing on food systems and tourism. The two journals with the highest number of documents are the *International Journal on Food System Dynamics and Tourism and Hospitality*, each with 3 publications. The dominance of these two journals shows that research on traditional culinary consumption is widely studied in the context of food systems and the tourism industry, especially gastronomic tourism and strengthening the local economy based on traditional foods.

In addition, several other journals recorded contributions as many as 2 publications, including *Agricultural and Resource Economics*, *British Food Journal*, *Cogent Business and Management*, *European Journal of Tourism Research*, *GeoJournal of Tourism and Geosites*, *International Food and Agribusiness Management Review*, *Journal of Retailing and Consumer Services*, and *Psychology and Marketing*. The diversity of this journal indicates that the topic of traditional food consumption is multidisciplinary and is at the intersection of marketing, consumer behavior, agricultural economics, business management, and tourism studies.

Overall, the distribution of the sources of this publication shows that research in this field is not concentrated in one particular discipline, but rather develops as an interdisciplinary field that connects the perspectives of economics, psychology, food systems, and the development of tourist destinations. This reinforces the findings of a thematic analysis that suggests that the determinants of traditional culinary consumption are influenced not only by psychological factors, but also by systemic and structural contexts.

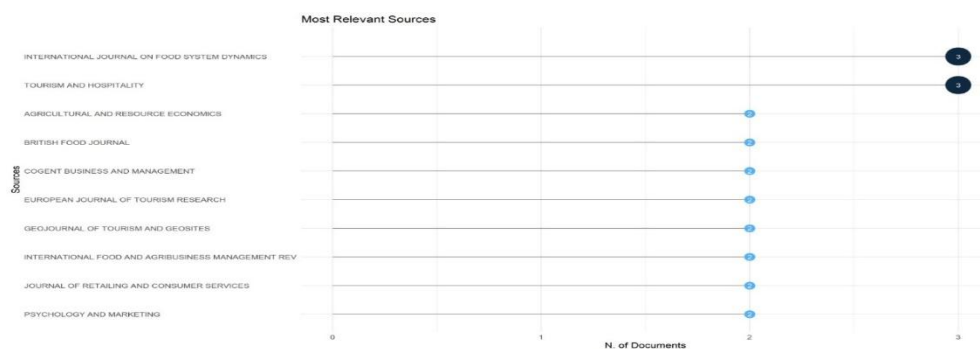


Figure 4. Most Relevant Sources
Source: Author's visualization using Rstudio (2026)

Word Cloud Analysis

Word cloud visualization shows that the term "local food" emerged as the most dominant keyword in the literature analyzed. The largest font size indicates the highest frequency of pop-ups, so it can be concluded that the main focus of the study is on the exploration of local foods as the main object of study. In addition to local food, other high-frequency keywords are food tourism, tourism, hospitality, and sustainability. The dominance of these terms shows that research on traditional food consumption is closely related to the context of tourism and the hospitality industry, and is increasingly connected to sustainability issues.

Keywords such as marketing, gastronomy, consumer preferences, purchase intentions, attitude, and food neophobia indicate a strong approach to consumer behavior in the literature. The presence of the terms theory of planned behavior (TPB) and social practice theory shows that research is largely based on the framework of behavioral theory and social practices in explaining the determinants of local food consumption. In addition, the emergence of keywords such as identity, heritage tourism, culinary heritage, and loyalty shows the socio-cultural dimension inherent in traditional culinary consumption. This strengthens the argument that local food consumption is not only influenced by rational-economic factors, but also by the attachment of cultural identity and values.

Overall, this word cloud confirms that research on traditional food consumption is multidimensional, with a strong slice between tourism, marketing, consumer behavior, and sustainability. This structure is consistent with the results of thematic mapping which shows a shift from the focus of destination promotion to the discourse on sustainability and responsible consumption.



Figure 5. Word Cloud Analysis

Source: Author's visualization using Rstudio (2026)

Thematic Map Analysis

The Thematic Map image maps the conceptual structure of research based on two main dimensions, namely centrality (level of relevance/position in the research network) on the horizontal axis and *density* (level of theme development) on the vertical axis. This mapping results in four main quadrants: Motor Themes, Niche Themes, Emerging or Declining Themes, and Basic Themes.

Motor Themes (High Centrality – High Density)

The theme in the upper right quadrant is a highly developed theme and has a central role in the literature. In this map, clusters that include culinary culture, culinary heritage, and gastronomy tourism appear as motor themes. This shows that the study of culinary and gastronomic heritage has become a major driver in research on local food consumption. In addition, themes such as attitude, buying intention, and covid-19 also have a strong position, emphasizing the dominance of consumer behavior approaches in explaining the determinants of traditional food consumption.

The sustainable consumption and sustainable development clusters are also in the central area, indicating that sustainability issues have become mainstream in the development of the literature.

Basic Themes (High Centrality – Low Density)

In the lower right quadrant there are themes with high relevance but a relatively low level of internal development. Marketing clusters and locavorism fall into this category. This position suggests that although marketing and local consumption movements (locavorism) are crucial in the structure of the research, its conceptual development still has room for further exploration. Large clusters that include local food, food neophobia, and sustainability are also near the center of the map. This indicates that this topic is the main foundation of research, but it is still developing in various conceptual directions.

Niche Themes (Low Centrality – High Density)

In the upper left quadrant there are themes that are highly developed but less connected to the mainstream of literature. Examples are china and travel behavior. This theme shows a specific contextual or geographical focus, but it is not yet fully integrated into the broader theoretical structure.

Emerging or Declining Themes (Low Centrality – Low Density)

The lower left quadrant includes themes that are still developing or potentially declining. Themes such as consumer preferences, service quality, and social practice theory are in this area. The position suggests that consumer preference-based approaches and theories of social practice have not yet become mainstream in traditional food consumption research, although they have the potential for further development.

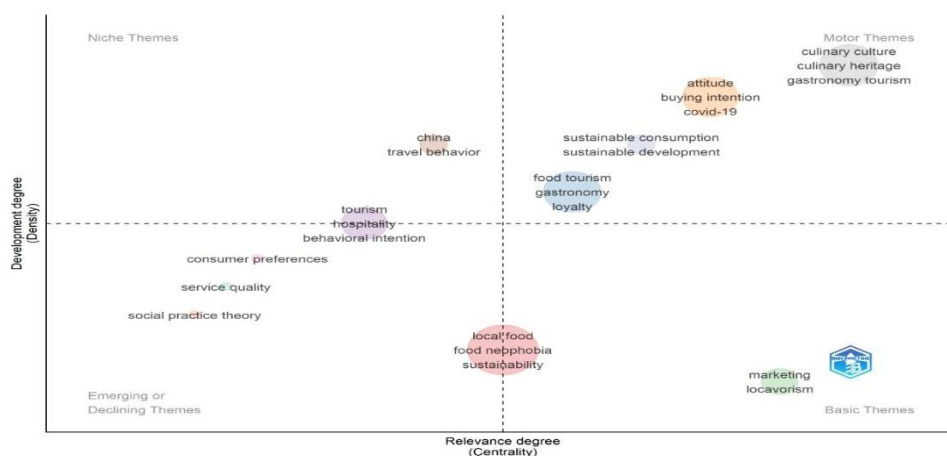


Figure 6. Emerging or Declining Themes

Source: Author's visualization using Rstudio (2026)

Author Collaboration Network

The author's visualization of collaboration networks shows a relatively fragmented collaboration structure with several small clusters and one dominant cluster. The largest and most central cluster consists of Šmugović S., Kaleniuk Pivarski B., Ivanović C., and Novaković D. The larger size of the nodes as well as the density of connections between them indicate a more intensive level of collaboration than the rest of the group. This indicates that scientific contributions in the field of local food consumption are partly influenced by research groups working consistently in the same team. Outside the main cluster, there are several small collaboration groups consisting of two to three authors, such as Balzano M. and Graciotti A.; Florkowski W.J. and Du H.; Cavalleri S.A.E. and Grünbühel C.M.; and Ahmadpour S. and Ahmed M.M. This pattern suggests that collaboration in this area tends to be limited and based on small teams, rather than large, integrated international networks.

In addition, there are a number of authors who appear to be independent or have low connectivity, which reflects the level of collaboration between researchers that is still moderate. This structure indicates that the field of research on traditional food consumption is still developing

and has not yet established a strong global collaborative network. Overall, this collaborative map shows that knowledge production in this field is still clustered and contextual, with the dominance of certain research groups and relatively limited cross-cluster connectivity. This opens up opportunities for strengthening international collaboration to enhance theoretical integration and broadening the generalization of research findings.

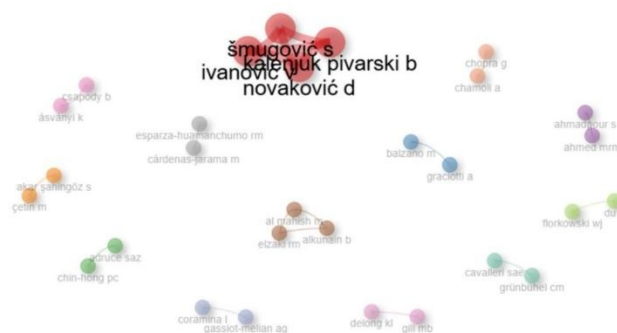


Figure 7. Author Collaboration Network
Source: Author's visualization using Rstudio (2026)

Figure 7. illustrates the cumulative frequency growth of the main keywords in local food consumption research during the period 2021 to 2026. Such temporal evolution shows a marked increase in the intensity of academic attention in several thematic areas.

Trend Analysis of Keywords Over Time

The most dominant and fastest-growing term is local food, which has increased significantly from 4 appearances in 2021 to 17 appearances in 2026. This sharp growth suggests that local food has become a key conceptual anchor in cutting-edge research, reflecting growing academic interest in regional identity, food authenticity, and community-based food systems. The second strongest growth trend is seen in food tourism, which gradually increased from 1 emergence in 2021 to 6 emergence in the period 2025–2026. This shows that the research discourse increasingly integrates the perspective of tourism, by positioning local food not only as an object of consumption, but also as a destination-based experience asset.

Keywords related to behavioral theory particularly attitude, behavioral intention, and food neophobia showed moderate but consistent improvements. This growth reflects the continued influence of consumer behavior frameworks, especially the Theory of Planned Behavior (TPB), in explaining local food consumption decisions. However, the cumulative frequency is still lower than structural themes such as local food and food tourism, which suggests that theoretical testing is indeed present, but not yet the dominant focus in this field. The term sustainability indicates gradual growth, which indicates an increasing link between local food research and sustainability discourse. These findings are in line with global academic trends emphasizing environmental responsibility, short supply chains, and sustainable gastronomy. Meanwhile, the terms gastronomy, hospitality, and marketing show an incremental growth pattern. This trend demonstrates the existence of multidisciplinary integration between tourism, hospitality management, and marketing perspectives within the domain of local food research.

Discussion

The results of the bibliometric analysis show that research on local food consumption in the context of tourism and consumer behavior has experienced significant growth since 2021, with a peak in scientific production in 2023. This increase not only reflects academic trends, but also indicates a paradigm shift in the way we view local food from a mere culinary element of a destination to a strategic instrument in sustainable development, cultural identity, and destination differentiation. Theoretically, the dominance of the Theory of Planned Behavior (TPB) in the citation network suggests that the study of local food consumption behavior is still deeply rooted in classical social psychology approaches. Ajzen's work is the most central reference, emphasizing that

attitudes, subjective norms, and perceived behavioral control are still the main determinants in explaining purchase intention. However, this dominance also indicates a tendency for the development of theories that are incremental rather than transformative. This means that research is more replicating or expanding the SDG model in various geographical contexts, but has not significantly integrated alternative theoretical perspectives such as identity theory, cultural capital theory, or sustainability transition framework.

The thematic analysis shows the evolution of the research focus from the promotion of "local food tourism" to the integration of sustainability and responsible consumption issues. This shift reflects the academic response to global pressures related to climate change, food security, and the sustainability of production systems. However, most research is still intention-oriented and has not explored the intention-behavior gap, which is a crucial issue in the study of sustainable behavior. In addition, the author's collaboration structure shows a relatively high fragmentation of research networks, with the dominance of regional clusters. This limitation of global connectivity has implications for the lack of cross-cultural generalization and the limited integration of Global South perspectives in theory development. This opens up opportunities for strengthening international collaboration and cross-border comparisons to produce models that are more universal and sensitive to local contexts. Thus, these bibliometric findings not only map the intellectual structure of the research field, but also reveal partial conceptual stagnation and the need for diversification of theoretical approaches.

From Global Lessons to Local Realities: Strategic Implications for Indonesia

Global lessons show that the success of increasing local food consumption relies heavily on the integration of cultural values, marketing strategies, and sustainability awareness. In Indonesia, the potential of traditional cuisine is huge, considering the ethnic diversity and gastronomic richness that it has. However, the main challenge lies in the perception of modernity, changes in the consumption patterns of the younger generation, and the dominance of fast food and imported products. The results of this study show that identity and cultural attachment factors are strong determinants in encouraging preference for local foods. In the Indonesian context, the strategy of strengthening traditional culinary consumption needs to emphasize the narrative of local pride, authenticity, and contribution to the regional economy. In addition, the sustainability dimension must be integrated in a real way through consumer education regarding the environmental impact and economic benefits of the consumption of local products. Thus, the strategic implications for Indonesia are not only to strengthen the promotion of culinary as a tourist attraction, but also to build a consumption ecosystem that supports national food security and the empowerment of local producers.

National Implementation Strategy for Strengthening Traditional Culinary Consumption

Based on the findings of the study, national implementation needs to be designed in stages and adaptively. An overly aggressive approach without ecosystem readiness has the potential to produce a purely symbolic effect without long-term behavioral change. Therefore, a structured and system-oriented strategy is needed.

Strategic Alternative: Gradual Incubation

A gradual incubation strategy can be a realistic implementation alternative. This approach emphasizes gradual reinforcement through; Development of incubation centers for traditional culinary MSMEs at the regional level. Integration of local products in the supply chain of hotels, restaurants, and educational institutions. School and community-based consumer education programs to build preferences early on. Digitize marketing through online platforms to expand market access. The incubation approach allows adaptation to local conditions while reducing the risk of top-down policy failure.

Adaptive Strategic Policy Recommendations

Policy recommendations should be adaptive, evidence-based, and responsive to the diverse characteristics of each region. Strategic measures may include developing regulations that support the certification and standardisation of traditional culinary products, providing fiscal incentives for businesses that use locally sourced ingredients, strengthening geographical indications and the protection of regional culinary intellectual property, promoting national campaigns for

sustainability-oriented local food consumption, and integrating traditional culinary consumption into sustainable development and creative economy agendas. However, these policies should not be implemented uniformly across all regions. Their design and application must consider differences in cultural characteristics, levels of urbanisation, local economic capacity, and the readiness of food distribution infrastructure. Accordingly, national strategies should provide a flexible framework that allows regional governments and stakeholders to adapt policy instruments to local conditions, thereby ensuring that traditional culinary development contributes effectively to cultural preservation, economic resilience, and environmental sustainability.

Integrated conceptual synthesis of the results of bibliometric analysis of local food consumption research (2021–2026).

This figure presents a conceptual synthesis formulated based on the overall results of bibliometric mapping of local food consumption research during the period 2021–2026. The diagram not only illustrates the descriptive findings, but also shows the structural relationships between the dimensions of the research as well as the theoretical implications that emerge from these patterns. First, publication trends show a significant increase, particularly after 2023, which indicates an acceleration of academic attention to the topic of local food. This surge reflects a paradigm shift in the study of tourism and consumption, where local food is no longer positioned simply as a supporting element of destination, but as a strategic asset related to cultural identity, sustainability, and destination differentiation.

Second, the author's collaborative network shows a relatively fragmented structure with the dominance of small regional-based clusters. The limitations of connectivity between clusters indicate that knowledge production is still localized and has not yet fully formed an integrated global network. This condition has implications for the limited theoretical generalization across cultural and geographical contexts, so that strengthening international collaboration is an urgent need to increase the depth and breadth of theoretical development. Third, keyword analysis and thematic mapping show the dominance of the concept of "local food" as the center of gravity of the research. This concept has a strong connection with the themes of food tourism, sustainability, hospitality, and consumer behavior. However, although behavioral constructs such as attitude and behavioral intention have grown, dependence on the Theory of Planned Behavior (TPB) framework is still quite dominant. This indicates that theoretical exploration tends to be repetitive and has not fully developed towards the integration of more comprehensive theories, such as social identity theory, cultural value theory, or sustainability transition frameworks.

Fourth, the integration between local food and sustainability shows a positive development direction, but it is still conceptual and has not been extensively empirically tested in the context of long-term policy and economic impacts. Thus, there is significant room to expand research towards more complex causal models and multidisciplinary approaches. Overall, this figure illustrates two key dynamics in this field: (1) the occurrence of conceptual consolidation around local food as a core construct in the tourism and sustainability discourse, and (2) the emergence of research gaps in the form of limitations of global collaboration and relative stagnation in the development of theories. Therefore, the future direction of research needs to be focused on expanding international research networks, diversifying theoretical approaches, and strengthening cross-border empirical studies to increase scientific contributions and policy relevance. Thus, this image serves as a strategic synthesis framework that not only summarizes the current state of the research field, but also maps the scientific development agenda in a systematic and future-oriented manner.

CONCLUSIONS

This study aims to identify and map the determinants of traditional culinary consumption through the Systematic Literature Review (SLR) approach combined with bibliometric analysis using RStudio (Bibliometrix). The results show that studies on traditional food consumption have increased significantly in recent years, with a primary focus on the perspectives of consumer behavior, gastronomic tourism, and sustainability. The main findings indicate that the determinants of traditional culinary consumption are multidimensional and can be grouped into four broad categories, namely psychological factors (attitudes, perception of value, purchase intentions),

socio-cultural factors (local identity, attachment to traditions, ethnocentrism), economic factors (price, accessibility, support for the local economy), and sustainability factors (environmental concern and responsible consumption). The dominance of behavioral perspectives shows that research still focuses more on consumption intentions than actual behavior, thus opening up space for more empirical and longitudinal follow-up studies.

Theoretically, this study confirms that traditional culinary consumption cannot be explained through a single theoretical framework. Integration between consumer behavior theory, social identity perspectives, as well as sustainability approaches is needed to build a more comprehensive conceptual model. Thus, this study contributes to enriching the literature by systematically mapping the intellectual structure and direction of research development. In practical terms, the results of the study provide important implications for industry players and policymakers, especially in Indonesia. Strengthening traditional culinary consumption needs to be carried out gradually through an incubation approach, consumer education, marketing digitalization, and sustainability-based adaptive policies. This strategy not only serves as an effort to promote culture, but also as part of an inclusive and sustainable transformation of the national food system.

Although this study provides a comprehensive overview of the development of the study and the main determinants, limitations remain, especially in the use of a single database (Scopus) and the restriction of open access articles. Future research is suggested to expand the scope of the database, using quantitative meta-analysis approaches, as well as empirically test determinant models in various cultural and regional contexts. Overall, this study confirms that traditional culinary consumption is not just a gastronomic choice, but a strategic phenomenon that is at the intersection of culture, economy, and sustainability. Strengthening local food consumption requires synergy between academic research, business innovation, and public policy to create an adaptive and competitive food system in the era of globalization part of non-financial compensation.

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