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Bibliometric Mapping of Culinary Tourism in Destination Development: Analisis Bibliometrik Pariwisata Kuliner dalam Pengembangan Destinasi Wisata

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Abstract

General Background: Culinary tourism has become an increasingly important component of tourism development due to its association with destination attractiveness, cultural heritage, sustainability, and visitor experiences. **Specific Background:** The growing body of literature on culinary tourism has expanded across tourism studies, yet the intellectual structure and thematic evolution of research linking culinary tourism and tourism destinations remain fragmented. **Knowledge Gap:** Previous studies have widely discussed food tourism and gastronomy; however, a focused bibliometric mapping of culinary tourism in relation to destination development during the 2015–2024 period remains limited. **Aims:** This study aims to map the evolution of research on culinary tourism and tourism destinations through a bibliometric analysis. **Results:** Data retrieved from the Scopus database yielded 47 articles from 37 journals, which were analyzed using OpenRefine, VOSviewer, and Bibliometrix. The findings reveal a substantial increase in publication activity after 2020, reaching its highest level in 2023. Dominant themes include tourist destinations, tourism, tourist behavior, sustainability, ecotourism, tourism development, and heritage tourism. Network visualization further shows that culinary tourism occupies a central position connected to destination development, tourist motivation, and cultural heritage preservation. **Novelty:** This study provides a destination-focused bibliometric mapping by integrating keyword network analysis, publication trends, journal distribution, and international collaboration patterns within culinary tourism research. **Implications:** The findings offer a comprehensive knowledge base for researchers, practitioners, and policymakers in formulating sustainable destination development strategies and identifying future research directions in culinary tourism.

HIGHLIGHTS

- Publication activity on culinary tourism increased substantially after 2020 and reached its highest level in 2023.

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- Tourist destinations, sustainability, tourist behavior, and heritage-related themes constitute the dominant research clusters.

- Culinary tourism occupies a central position linking destination development, tourist motivation, and cultural preservation.

KEYWORDS

Culinary Tourism; Food Tourism; Tourist Destinations; Sustainable Tourism; Destination Development

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INTRODUCTION

In the tourism industry, culinary tourism is crucial since it not only draws visitors but also boosts the local economy. According to Rohman (2024) and Abbas & Jumriani (2020), culinary tourism can be defined as activities that entail discovering and savoring regional cuisine and drinks, giving visitors the chance to taste distinctive flavors while learning about the local way of life. Recent studies have shown that through the cultural identity of local specialties, culinary tourism not only enhances the travel experience but also improves the reputation of tourist locations (Pavlidis & Markantonatou, 2020; García-Pérez, 2024). Through culinary tourism, visitors can learn about local tastes and understand the cultural background and social values embedded in food (Ahmad Shariff et al. (2024). According to Ahmad Shariff et al. (2024), Culinary tourism provides travelers with opportunities to experience unique local flavors while also gaining a richer understanding of the cultural traditions and social values embedded in regional food practices. Earlier studies revealed that spending on food and beverages accounts for almost one-third of tourists' total expenditures, emphasizing the significant contribution of culinary experiences to tourism activities (Siregar, 2023; Yazıcıoğlu et al., 2023).

Furthermore, the growth of culinary tourism offers various benefits for local communities. The increasing interest of tourists in traditional foods creates opportunities for local residents to improve their income and expand employment opportunities. Traditional cuisine is strongly linked to a region's identity, customs, and cultural heritage, making it an appealing attraction for visitors (Harja, 2023; Suteja & Wahyuningsih, 2019). By highlighting local culinary heritage, communities can open wider opportunities for entrepreneurship, create employment, and strengthen the attractiveness of their tourism destinations (Fusté-Medina, 2023; Forên, 2024). Experiences from countries such as Thailand, Italy, and Japan also indicate that culinary tourism does more than enrich visitors' travel experiences; it also supports the wider recognition of local products in international markets (Recuero-Virto et al., 2024; Morón-Corujeira & Fusté-Forné, 2022). Similarly, in Indonesia, the development of culinary tourism in places such as Yogyakarta and Bandung has opened up opportunities for creative economies based on local wisdom (Resmi et al., 2022; Gozali, 2022). The Special Region of Yogyakarta can now also serve as a means for the community to participate more broadly in the traditional culinary tourism industry, which was previously limited (Harsana et al., 2019).

Additionally, local food frequently reflects a strong cultural identity and can be used as a weapon for destination marketing and diplomacy (Kılıçhan & Köşker, 2022; Maosul et al., 2025). The significance of traditional food as a means of introducing a country's culture is further highlighted by the application of the idea of "gastrodiplomacy" (Bahri et al., 2024). As a result, the growth of planned culinary tourism can boost visitor numbers and enhance destination branding (Čavić, 2024). Businesses can present culinary items more broadly through social media and digital platforms, which affects the tourist destination's appeal and image (Giyatmi et al., 2022; Brilliantia et al., 2022). Culinary-based digital marketing strategies have been proven to increase tourist interest in certain destinations (Fusté-Forné & colleagues, 2024). For example, the use of information technology-based applications in promoting local cuisine has been proven to attract tourists and encourage an increase in the number of visits to certain areas (Rohman, 2024; Giyatmi et al., 2022). Additionally, recent research highlights the relationship between the "foodstagramming" trend and tourists' increased awareness of the cultural value of the food they consume (Kiciak et al., 2024).

In a larger sense, the growth of culinary tourism is crucial to promoting tourism's sustainability. Culinary tourism can support sustainable agricultural practices while preserving cultural diversity and environmental sustainability through the utilization of regional goods and cultural values (Harja, 2023; Amilia et al., 2023). In order for the community and the surrounding environment to sustainably benefit from culinary tourism, stakeholders must create development strategies that are not only focused on financial gains but also take social and environmental factors into account (Buchori, 2023; Rusyidi & Fedryansah, 2019).

In general, culinary tourism is a key component of contemporary tourism that promotes environmental sustainability, cultural identity, and economic growth (Recuero-Virto et al., 2024; Fusté-Forné & Morón-Corujeira, 2022). Therefore, creating comprehensive and sustainable policies and strategies for the growth of culinary tourism requires cooperation between the government, business leaders, and the community.

The novelty of this study needs to be emphasized more explicitly in the Introduction section. While food and tourism are frequently featured in bibliometric literature, this study carves out its own space by looking squarely at how culinary tourism intersects with destination management. Past research has often scattered its focus across the broader realms of hospitality, gastronomy, and general consumer behavior. By narrowing our lens to the 2015–2024 timeframe, this paper captures the most recent shifts in the academic landscape, spotlighting the exact moment research priorities began to change. This specific decade is particularly crucial, as it charts a massive explosion in global travel volume while simultaneously capturing a radical shift in what travelers actually care about: digitalization alongside the increasing global attention to sustainability in the post-COVID-19 context.

Thirdly, this research employs a targeted combination of keywords "culinary tourism," "food tourism," and "destination" within the Scopus database. This approach allows for a more refined and destination-focused mapping of scholarly work on culinary tourism.

By weaving together bibliometric visualizations from both VOSviewer and RStudio's Bibliometrix, this paper offers a much closer look at how publication trends, keyword networks, top authors, and journal distributions connect over time. Ultimately, this work maps out the broader intellectual landscape of culinary tourism, while throwing a spotlight on fresh, emerging angles that can help guide the future of sustainable destination development.

Along with analyzing the dynamics of literature development over time and identifying concerns, challenges, and possibilities, this bibliometric analysis was also carried out to map notable publications, influential authors, and significant journals covering culinary tourism and tourism. In order to help researchers, policymakers, and practitioners create more focused culinary-based tourism development strategies, this study also looks at the relationship between culinary tourism and its effects on tourist destinations from economic, social, and cultural perspectives.

METHODS

A. Data Collection

Data collection in this study was conducted through advanced search settings in journals indexed in Scopus, using the keywords “culinary tourism” or “food tourism” and “destination.” The search process focused on the abstract, title, and keywords of each article. Inclusion criteria were set to include only studies published between 2015 and 2024 that had reached the final publication stage.

Data collection was conducted on January 8, 2024, so any changes or new publications after that date were not included in this analysis. Figure 1 presents a general summary of the data collection results, which includes 47 documents from 37 sources relevant to the topic of this study.

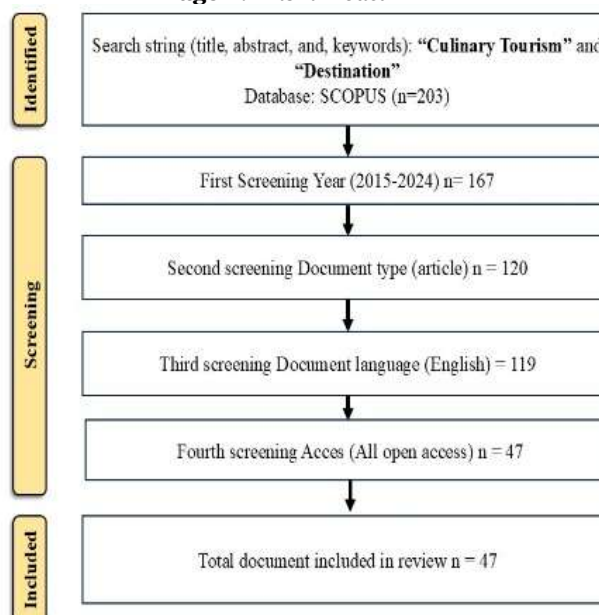
Image 1. Key information on documents collected based on Bibliometrix software analysis.



B. Bibliometrix Analysis

The collected dataset was then processed using Open Refine (version 3.6.1) to purify and clean the data. Once the data was ready for analysis, bibliometric analysis was performed using VOSviewer software (version 1.16.18) and RStudio equipped with the Bibliometrix package. The results of this analysis were then presented in the form of graphical visualizations and images to facilitate interpretation of the findings. The flowchart of the overall review process is shown in Figure 2.

Image 2. Prism Model



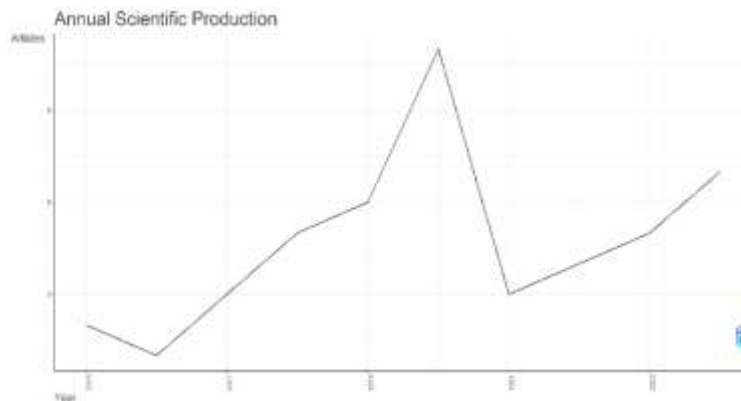
To map out this research landscape, we tracked an array of bibliometric markers, looking at everything from fluctuating [ISSN 2714-7444 \(online\)](https://doi.org/10.21070/acopen.11.2026.13230), <https://acopen.umsida.ac.id>, published by [Universitas Muhammadiyah Sidoarjo](https://www.muhammadiyah.ac.id)

publication volumes and core journals to citation dynamics, international partnerships, and thematic drift over time. Specifically, mapping keyword co-occurrences allowed us to trace central themes and spot up-and-coming topics within culinary tourism, while co-authorship networks mapped out the actual web of collaboration connecting scholars and countries. By visualizing these academic relationships, the study effectively moves past dry, isolated statistics to show how ideas and research communities actually grow together.. All of these insights were translated into a mix of tables, charts, and network diagrams, turning raw data into a clear, highly visual narrative.

RESULT AND DISCUSSION

A. Development of Number of Article

Image 3. Annual Scientific Production



Annual scientific article production is visualized through a graph showing the upward trend in research output from year to year. This trend indicates that issues related to culinary tourism and tourist destinations are increasingly becoming the focus of global research (García-León et al., 2023; Fusté-Forné, 2024). The graph demonstrates a notable rise in the quantity of scientific publications, whereas during the first period, from 2015 to 2020, there were still only a few titles produced annually.

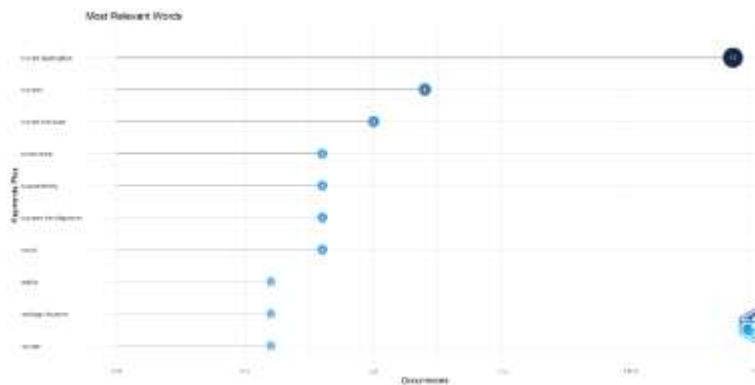
The number of publications reached its highest point in 2020, with 11 studies published, reflecting increasing scholarly attention and the expanding development of research in this field. As an experience-based form of travel, culinary tourism has gained considerable momentum since 2020 (Recuero-Virto et al., 2024). Previous studies further suggest that the advancement of gastronomic tourism research is strongly associated with the availability of research funding and the continued progress of technology. Both factors have played an important role in expanding academic publication opportunities and encouraging innovation within this field (Pavlidis & Markantonatou, 2020).

Increased academic output in this discipline has also been prompted by a paradigm shift toward transdisciplinary research (Park, 2024).

This encouraging trend persisted in the years that followed, demonstrating a notable rise in scientific production. This was probably impacted by a number of causes, including advancements in technology, increasing funding support, and encouragement to expand research endeavors and scholarly publications. Taking a step back to look at the overall trend, the consistent growth in annual publications points to a surging academic interest that mirrors the broader expansion of global knowledge. The data in Figure 3 highlights a clear two-phase pattern: a steady, gradual build-up from 2015 to 2020, followed by an aggressive upward spike that maxed out in 2023. This trajectory shows that culinary tourism has officially outgrown its status as a peripheral topic, cementing itself as a heavy-hitting, cross-disciplinary field. This post-2020 boom is no coincidence; it directly reflects a global shift toward meaningful travel, cultural authenticity, and ecological responsibility. Cuisine has evolved from a basic traveler amenity into a strategic asset for destination differentiation. Moreover, the realities of rebuilding after the pandemic forced both researchers and regional planners to focus on tourism models that are hyper-local, community-centric, and economically resilient. Consequently, culinary tourism has become deeply intertwined with adjacent fields like digital marketing, cultural preservation, and experiential psychology. Overall, the rising publication trend reflects not only higher research productivity but also the expanding theoretical and practical scope of culinary tourism research.

B. Journal with the Large Number of Published Article

Image 4 . Most relevan Word



The bar chart displays the “most relevant words” and their frequency of appearance in the analyzed dataset. This visualization provides a clear picture of the main topics and dominant trends in the data set. Based on the chart results, the term “tourist destination” appears most frequently, 12 times, indicating that this topic is the main focus of the analyzed research. Next, the word “tourism” is in second place with 6 occurrences, indicating that the theme of tourism in general is also an important focus. Several other terms that appear frequently include “tourist behavior” (5 times), “ecotourism” (4 times), ‘sustainability’ (4 times), “tourism development” (4 times), “travel” (4 times), ‘article’ (3 times), “heritage tourism” (3 times), and “human” (3 times). Based on the results of bibliometric analysis, the journals with the most publications were dominated by articles on tourist destinations and gastronomy tourism. These results are in line with the findings of Fusté-Forné and Morón-Corujeira (2022), who explain that gastronomy has become an important element in the tourism destination development strategies of various countries. Thus, scientific literature shows that culinary topics are no longer complementary in tourism studies, but have become a major field of in-depth study.

The “most relevant words” analysis highlights the dominant themes that shape the intellectual structure of culinary tourism research. The keyword “tourist destination” appeared most prominently in the analysis, followed by terms such as “tourism,” “tourist behavior,” “ecotourism,” and “sustainability.” This pattern shows that studies on culinary tourism are largely focused on destinations and their relationship with tourist experiences as well as destination management practices.

The strong presence of the term “tourist destination” reflects how local cuisine is no longer viewed simply as an additional tourism feature, but as an important attraction that shapes the identity of a destination. Culinary experiences have become a way for destinations to distinguish themselves within an increasingly competitive tourism industry. In addition, the frequent use of the term “tourist behavior” highlights growing academic interest in exploring tourists’ motivations, dining preferences, and consumption experiences related to culinary activities.

At the same time, the emergence of themes related to sustainability and ecotourism suggests that recent research has begun to pay greater attention to responsible and sustainable tourism development practices.

Culinary tourism is not only associated with economic growth but also with environmental sustainability, local food systems, and cultural preservation. This indicates that recent studies tend to place culinary tourism within the broader framework of sustainable destination development.

C. Author with the Most Articles Published

Image 5. Trend Topic



The image above shows research topic trends in the form of a line graph that illustrates the frequency of occurrence of major themes over time. The topic “tourist destination” appears to be the most dominant, with a significant increase in frequency during the observation period. Meanwhile, “tourist behavior” and “tourism” show relatively stable patterns of occurrence, despite being below the main topic. These findings suggest that current research attention is increasingly centered on the role of tourism destinations as a key element in the development of culinary tourism, while themes such as tourism in general and tourist behavior continue to serve as important supporting dimensions in shaping overall visitor experiences (Pavlidis & Markantonatou, 2020; Harja, 2023; Rohman, 2024).

The trend topic analysis also shows a clear shift in how research themes have developed over time. The rising spotlight on "tourist destinations" shows a clear shift in perspective, with destination development now taking center stage in culinary tourism literature. While older studies routinely treated the food experience or gastronomy as standalone subjects, modern research takes a more integrated approach. Today, scholars are far more interested in how culinary tourism actively drives destination competitiveness, sharpens brand identity, and reshapes overall tourist satisfaction. At the same time, themes such as “tourist behavior” and “tourism” have remained consistently relevant throughout the period analyzed. This consistency suggests that tourists’ decision-making processes and travel experiences continue to be essential elements in understanding culinary tourism. It also reflects the interdisciplinary character of this field, which connects tourism management, marketing, cultural studies, and consumer behavior. Overall, this thematic development shows that culinary tourism research is moving toward a more strategic and holistic direction. Its focus is no longer confined to food consumption, but has expanded to include the ways culinary experiences shape destination image, cultural authenticity, and sustainable tourism development.

D. Analysis of Most Frequent Word

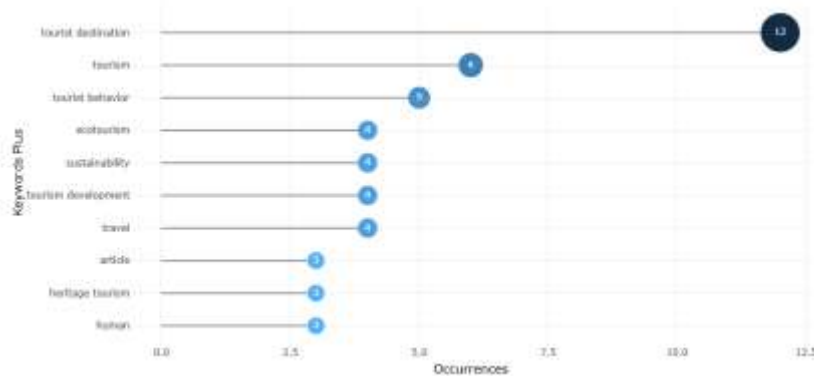
Image 6. Word cloud



The word cloud image shows the words that appear most frequently in the tourism dataset. The clear dominance of the term “tourist destination” confirms that destination-centric research remains the anchor of this field. However, looking at the broader keyword landscape which features terms like “tourist behavior,” “tourism development,” and “sustainability” it is clear that the literature heavily intersects with visitor habits and sustainable planning. This aligns closely with arguments made by Harja (2023) and Amilia et al. (2023) regarding the critical role of community-based tourism. Meanwhile, the rise of concepts like “heritage tourism” and “strategic approach” underscores how vital cultural assets and structured governance have become in drawing visitors (Pavlidis & Markantonatou, 2020; Buchori, 2023). Looking at the geography of the literature, the research footprint is undeniably global. By drawing on insights from vastly different regions such as Spain, Slovenia, the Canary Islands, and Indonesia it becomes clear that culinary tourism has matured into a truly transnational discipline (Rohman, 2024; Fusté-Forné, 2024). The word cloud visualization acts as a bridge here, bringing this entire conceptual ecosystem into a single, cohesive view. While simple frequency counts merely tell us what topics are showing up in the data, the word cloud takes it a step further by mapping out how these diverse ideas actually connect and lean on one another. It illustrates that modern culinary tourism is no longer a standalone topic; it is an active tool for destination branding, cultural preservation, and economic competitiveness on a global scale. Thus, the word cloud does not merely show frequent words but also reveals how culinary tourism research connects cultural, economic, environmental, and managerial dimensions within tourism studies.

E. Publication Trends

Image 7. Publication Trends

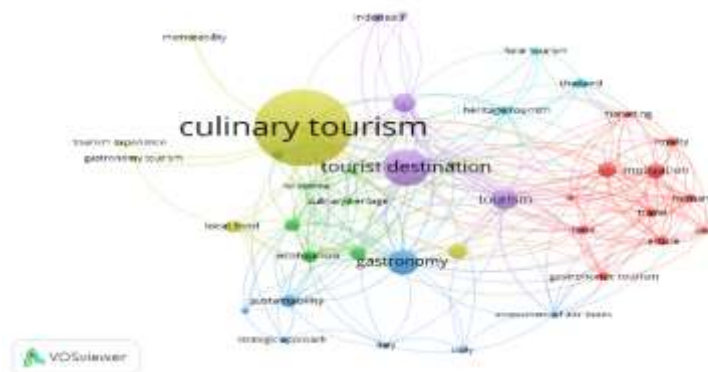


The bar chart displays the most relevant words and their frequency of appearance in the dataset. The term “tourist destination” appears most dominantly 12 times, indicating that tourist destinations are the main focus of the study. Next, the word “tourism” appears 6 times, followed by “tourist behavior” (5 times), “ecotourism,” “sustainability,” “tourism development,” and “travel,” each appearing 4 times, and “heritage tourism,” “article,” and “human” 3 times. This pattern confirms that culinary tourism studies not only emphasize the destination aspect but also tourism sustainability, as emphasized in the studies by Harja (2023), Amilia et al. (2023), and Pavlidis and Markantonatou (2020).

The length of each bar in the graph clearly shows the relative importance of each term, helping to understand the priorities and main focus of the dataset. Overall, this graph provides a concise yet informative thematic overview, making it easier for readers to identify the main issues and dominant research directions in related studies.

Image 8. Country by VosViewer

The graphic depicts a visualization of international collaboration networks produced by VOSviewer analysis, with each node standing in for a nation. The size of the node indicates the degree of collaboration intensity, and the connecting lines show how strongly nations are related to one another. According to the mapping results, Spain, the US, and Indonesia are at the center of the collaborative network, which is characterized by big node sizes and lots of linkages with other nations. While the United States works closely with Slovenia and South Korea, Indonesia exhibits strong ties with Hong Kong, the United Kingdom, and Spain, while Spain has strong ties with Italy, Hong Kong, and the United Kingdom. The cluster patterns that emerged show the presence of cross-national research cooperation groups, highlighting the significance of global cooperation in the advancement of culinary tourism research and travel destinations (Rusyidi & Fedryansah, 2019; Buchori, 2023; Fusté-Forné, 2024).



The visualization results in the diagram show a significant increase in the number of publications related to culinary tourism. This finding indicates that academic interest in culinary tourism as part of tourism destination development continues to increase, along with the recognition that cuisine plays an important role in shaping the image of a destination and the tourist experience (Pavlidis & Markantonatou, 2020; García-Pérez, 2024). In addition, the dominance of keywords such as tourist destination, tourism, tourist behavior, and sustainability reinforces previous findings that culinary tourism not only has an impact on economic aspects but is also closely related to tourist behavior and the principles of sustainable tourism (Harja, 2023; Amilia et al., 2023; Yazicioğlu et al., 2023).

Furthermore, the results of keyword network mapping using VOSviewer show that culinary tourism is in a central position and is connected to clusters of sustainability, tourist motivation, and cultural heritage preservation. This is in line with the research by Rohman (2024) and Giyatmi et al. (2022), which confirms that the use of digital technology and the promotion of local cuisine can increase the attractiveness of tourist destinations. Thus, these findings emphasize that the development of culinary tourism should be directed not only at promotion but also at cultural preservation and the application of sustainability principles in destination management.

All things considered, this graphic demonstrates that culinary tourism is not just about food but also includes more general elements like travel locations, sustainability, visitor behavior, marketing tactics, cultural values, and travel experiences. These ideas are closely related, which suggests that research on culinary tourism is multidisciplinary and contributes significantly to the growth of the travel and tourist sector globally.

Tracing the trajectory of these trend topics reveals a clear maturation in how scholars approach the field. While foundational literature treated food experiences and gastronomy as isolated subjects, modern research has firmly shifted its focus toward destination development. Today, the conversation centers on how culinary assets can be used as strategic levers to boost destination competitiveness, sharpen brand identity, and heighten visitor satisfaction. Alongside this shift, core themes like "tourist behavior" have remained a constant anchor, proving that understanding traveler psychology is still fundamental. This continuity underscores the inherently interdisciplinary nature of the field, seamlessly blending marketing, consumer behavior, and cultural studies. What we are seeing is a transition toward a much more holistic discourse; food is no longer studied just as something travelers consume, but as a core element shaping destination image, cultural authenticity, and sustainable growth.

The word cloud visualization brings this entire conceptual ecosystem into sharper focus. Rather than merely counting keyword frequencies, it maps the sheer diversity and underlying connections within the literature. The heavy concentration of terms like "sustainability," "tourism development," and "tourist behavior" confirms that culinary tourism is now deeply intertwined with long-term regional planning and experience management. Furthermore, the rising visibility of concepts like "heritage tourism" and "strategic approach" indicates that destination governance and cultural preservation are taking center stage.

Geographically, the literature has outgrown regional boundaries. The prominence of diverse territories like Spain, Slovenia, Indonesia, and the Canary Islands shows that leveraging local food culture for global competitiveness is a transnational phenomenon. Looking at the broader VOSviewer network visualization, it is clear this global footprint is sustained by a robust web of international collaboration. Countries like Spain, the United States, and Indonesia serve as vital nodes in this network, driving the discipline forward through cross-border partnerships that enrich the field with diverse economic, cultural, and environmental viewpoints.

The structure of the collaboration network also suggests that countries with well-established tourism industries tend to hold more central positions in academic production on culinary tourism. Spain's prominent role may be associated with its internationally recognized gastronomic tourism sector, while Indonesia's increasing visibility reflects the rising academic interest in local cuisine and cultural tourism within developing contexts.

Furthermore, the appearance of country names such as Spain, Slovenia, the Canary Islands, and Indonesia shows that culinary tourism research is not limited to a single regional context, but has developed as a transnational field with global relevance (Rohman, 2024; Fusté-Forné, 2024). The word cloud visualization offers a wider conceptual view of the research landscape by showing the relative prominence of keywords found in the dataset. Shifting from simple thematic frequency to

a word cloud visualization allows us to see the actual diversity and interplay of ideas within culinary tourism literature. The prominent clustering of concepts like “tourist destination,” “visitor behavior,” “tourism development,” and “sustainability” makes it clear that the field is deeply anchored in destination planning and experience management. Furthermore, the rising visibility of terms like “heritage tourism” and “strategic approach” signals that cultural preservation and structured destination governance are rapidly taking center stage in modern tourism scholarship. By spanning diverse geographic and cultural landscapes from Spain and Slovenia to Indonesia and the Canary Islands the literature underscores the truly global footprint of culinary tourism. It is clear that destinations worldwide are no longer treating local food as just a menu item, but as a strategic asset to sharpen their brand and boost economic competitiveness. To keep pace with this evolution, future scholarship needs to move past basic marketing and promotional tactics. Instead, the next frontier of research should dive deeper into policy integration, community empowerment, digital transformation, and sustainable governance models.

CONCLUSION

This bibliometric study demonstrates that research on culinary tourism and tourism destinations has experienced significant growth between 2015 and 2024, with publication activity increasing rapidly after 2020 and reaching its peak in 2023. These findings indicate that culinary tourism has become an increasingly important and widely discussed topic within tourism studies, reflecting growing academic interest in food-based tourism experiences, destination competitiveness, and sustainable tourism development.

What the bibliometric data makes clear is that culinary tourism has moved far beyond the fringes of hospitality literature, cementing itself right alongside core pillars like destination management, traveler behavior, sustainability, and heritage conservation. Instead of viewing local cuisine as a simple traveler amenity, current research recognizes it as a powerful, strategic asset for building brand equity, designing memorable visitor journeys, and protecting cultural legacies. The keyword networks bring this evolution to light, exposing a rich, cross-disciplinary space where gastronomy routinely overlaps with environmental ethics and tourist psychology. Looking at the structure of the discipline, progress is fueled by a dedicated network of leading journals, prominent researchers, and highly active nations. Countries such as Spain, the United States, and Indonesia are at the forefront of this movement, driving global partnerships that blend economic, cultural, and technological insights. Ultimately, this literature is expanding both in sheer volume and conceptual depth. The growing emphasis on ecotourism, digital marketing, and heritage conservation signals a broader transition toward holistic destination development. To keep this momentum alive, future studies must pivot toward actionable areas specifically analyzing policy implementation, local community equity, digital adaptation, and sustainable governance models.

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