

Review of: "The Influence of Perceived Spiciness on Actual Taste Experience: An Experimental Study"

H.H. Nieuwoudt¹

¹ University of Stellenbosch

Potential competing interests: No potential competing interests to declare.

The manuscript reports on the responses of 10 university-associated individuals on the perception of spiciness on their actual taste experiences. Very little detail is provided on the panelists themselves (p 3 diverse participant pool) and on the products used (page 2 a variety of food samples).

The claims made based on the results are unfortunately not substantiated by such a small, and selective dataset. As noted by the authors (p 1), there are many contextual factors and individual differences that affect the perception of spiciness. Therefore, the findings could be used to formulate a hypothesis regarding the influence of product information and panelists' perception and actual responses based on the information they received. However, such a hypothesis should then be tested with a designed experiment that renders data that have face and statistical validity.

Regarding individual differences, it is a strange phenomenon that all 10 participants basically gave more or less the same trends in their response, which raises the question of possible data artefacts. Did the participants consult with one another, where they free to discuss their responses whilst tasting? Without any detail regarding the testing conditions, no real conclusion can be draw.