

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

Sajid Rashid¹

¹ Rawalpindi Medical University

Potential competing interests: No potential competing interests to declare.

1. What was the criteria/sampling technique to select the samples?
2. What was the inclusion/exclusion criteria for the selection of participants?
3. Please name the study design used. Experimental/ observational/survey?
4. Describe methodology of the study in detail in Methods section.
5. Describe the items of the questionnaires used and their scoring system?
6. How data was analyzed either manually or by computer software?
7. Mention statistical tests used to see statistical significance of the results in methods section.
8. Mention results of other related studies and then compare and contrast results of your study with them in discussion section.
9. Mention limitations of your study in Discussion section at the end.
10. In conclusion consider this "our study underscores the powerful role of INFORMATION PROVIDED LEADING TO CHANGE IN expectation in shaping sensory perception OF SENSORY STIMULI."