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

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Potential competing interests: No potential competing interests to declare.

This is a fun study and as someone who enjoys eating spicy food, I enjoyed reading your ideas about how to study spicy food perception.

The introduction of the paper seems to imply that the idea that knowledge can influence sensory experiences is somewhat novel. While there is a relative less work with respect to gustation, the field of perception research has a long history of examining the influence of knowledge on sensory systems, mostly focusing on vision and audition.

I have a lot of questions about the method. Some of the biggest ones are:

What foods were used? Was the food the same across the 10 tastes or was there mixing up of foods?

Can you please provide a little information about the participants, how they were recruited, and their demographics so we can better understand the generalizability of the work as readers?

There's a lot more that I would like to know about the food tasting process. For instance, in what order did the participants taste the foods? Was it the same for everyone? How much time was there between the foods? Was every participant told the same thing for every type of food?

With respect to spice ratings, what questions were they asked? How did the ratings get compiled?

Without answers to the methods-related questions, it's difficult to understand the results.

The graphs do answer one of my earlier questions, but other than that, I had a hard time with them. The y-axis should be static rather than changing for each participant. The method left me with the impression that the food was on a 10-point spiciness scale, but some of the responses seem to go to 12 or higher. Also, it would be easier to follow the graphs if they were presented together in a grid format.