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

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The article deals with perceived the influence of perceived spiciness on actual taste experience with an experiment. Therefore it is an original article that might have possibility to bring new theoretical and practical implications. There are some problems related to analysis. In this regard it needs to be done some minor revisions to justify its publications.

In this article, a short but sufficient literature review was provided. It might be improved by taking account of what factors determine the perception of spiciness, one of them is discussed in the article, what about the others. At least one paragraph would be better. Additionally you should ask yourself if there is any theory which explains consumption and perception of spiciness. If there is theory, please explain it/them before the literature review and definition of concept.

Related to methodology, it might be said that the author(s) should explain more on data collection procedure (when, where). *"A variety of food samples with varying levels of spiciness were selected,…"*àHow many dishes we should understand? In graphs it seems that there were 10 dishes for each participant, right? How long was the interval between tasting two different dishes, one hour, one day? There is no information on time difference between two tastes. If it is close as much the former spiciness are not over, it will probably effect the level of spiciness of the food. What about cultural background of the participants, please briefly explain.

The authors say that they used repeated measures of ANOVA and paired sample t-test. But there were only 10 participants. In that sample size parametric tests shouldn't be used.

There is no analysis result of repeated measure of ANOVA. If you conducted, please report.

You should use Wilcoxon test instead of paired sample t-test. There is only 2 measures, one is informed measure which is randomly distributed to the participants and the second one the perception of the spiciness of the participants. There is no 3 or more times measurement, therefore repeated measures of ANOVA shouldn't be used. If there is 3 or more measurement from the same participant in that case Friedman test for n<30 is better than the repeated measures of ANOVA.

Please provide descriptive statistics of 10 participants for 10 different dishes. The table should contain spiciness level that randomly assigned.

It has been understood that findings of Wilcoxon test should be presented clearly. The conclusions part was adequately

tied together the other elements of the paper, but theoretical and practical implications of the research should be improved more with the improvement of the theoretical background.

The article provides implications for theory and practice at a certain level, but it is better to improve it., Findings obtained should be interpreted, structured and improved more by the view of (a) Theoretical Implications and (b) Practical Implications. Especially theoretical implications should reflect what the researchers should learn from the article.

In entire paper, reporting and communication style might be accepted as good.

"*However, our study has some limitations. The sample size was relatively small, and further research with a larger and more diverse sample is needed to confirm our findings. Additionally, future studies could explore the influence of other factors, such as individual differences in taste sensitivity and preference for spicy food, on the relationship between informed and perceived spiciness*" àAt least 2 times was written in the article although some thoughts were written differently in the text.

In abstract, the data collection date and place should be stated. It is understood that 10 different subjects and 10 different dishes used in the experiment. Therefore it should be clearly stated.