

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.

The article is clear in the research proirpose and in the final description of results but the scientific impact is limited by some issues

- 1. the number of subjects10 is low with moreover with high level of vatiability in their demographic characteristics with no check on their taste sensibility
- 2. description of the experimental protocol lacks about the type of products used with the subjects
- 3. the graphs showed for each subjects are not necessary and in anycase they could be integrated in order to show when the information was lower and when higher than the real one (i.e. with different colours)
- 4. From a methodological point the experiment should be integrated by a similar one in which the same people perform the same experimental protocol but judging the spiceness without receiving any information

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