

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 study explores the influence of information on the perception of spiciness. The literature on experimental methods and consumer behavior attracted a growing number of researchers in recent years. Therefore, this paper is in line with the trend. However, some of points related to the literature, and methods, require deeper analysis and clarifications. Overall, the Literature Review (section 2) and Data Collection and Analysis Methods (section 3) are relatively short and require further exploration. Important details are missing in the methods section, specifically the sample presentation and testing conditions. More information, sample presentation, sample order, and environmental conditions need to be included. How food samples with varying levels of spiciness were selected to be evaluated? Furthermore, the discussion section could be broadened and should include comparisons to more recent studies (many references are from the 2000 to 2009 range).