

# 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.

Dear Authors,

First, I would like to congratulate the authors for their choice of field, since the relationship between expectations and actual perception is an exciting and perhaps still untapped field.

Overall, I think the authors are well on their way to writing a high-quality article. Nevertheless, this research has many limitations, such as the extremely small sample size, the narrow demographic range of the participants, and the neglect of individual tastes (which the authors acknowledge, by the way). Thus, it would be more suitable for a pilot of a research than a complete research.

I find the interpretation of positive expectations particularly problematic: positive recognition depends on individual tolerance of spiciness. This should be taken into account in the extension of the research.

*Some technical notes:*

- In the case of the samples, a scale of 1-10 was used to measure the capsaicin level, while the participants were informed about the spiciness level only low, medium, high, very high and extremely high. Wouldn't it make the differences even more precise if the participants were also informed about the level of spiciness on a scale of 10?
- During an experiment, it is essential to ensure that each sample is evaluated independently. How did the researchers ensure that tasting one sample did not affect the spiciness of the other sample? This is a particularly important issue in the case of spicy products.

*Interpretation:*

The individual presentation of the evaluations does not add to the value of the study, it would be sufficient to present the aggregated results.

Overall, we were able to read the results of an exciting experiment, which is worth further development in many areas. Good luck with that.

Kind regards.