

# 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.

Great job!

The research is very interesting and would contribute a lot in the field of sensory evaluation of foods. However, I believe that some aspects should be detailed:

1. In the sample selection analysis method, you mention the use of a variety of samples, but you don't specify how they were prepared and the levels of spiciness.
2. In participant recruitment, although you mention the importance of a variety of participants, you don't specify age range, gender, or even university specialty. No exclusion criteria for participants were considered, such as having any sensory sensitivity issues, for example.
3. Finally, in the discussion section, the work has important implications for various fields. More details could be provided for each of these fields.

I congratulate the team for the completion of the work.