

Review of: "Protein suppresses both bitterness and oleocanthal-elicited pungency of extra virgin olive oil"

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Potential competing interests: The author(s) declared that no potential competing interests exist.

In their article the Authors hypothesize that the interaction of the phenolic fraction of the EVOO with the egg yolk proteins may reduce the pungency and bitterness of the EVOOs.

The work can be interesting but too many are the players in the different prepared samples. I can imagine that a clearer result can be obtained if the Authors try to minimize the number of compounds constituting their samples. Furthermore, FT-IR measurements can provide information about a possible link between proteins and OC.

Moreover, as the Authors suppose, I'm afraid that the interaction between proteins and OC and, in general, the phenolic fraction of the EVOO can significantly reduce their beneficial effects.

Some typos should be corrected in the text