

# 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.

Although the topic and graphical illustrations looked interesting at first glance, the written work was loosely put together. The literature review is weak. It could have discussed the influencing factors and supportive theories rather than merely citing what were done in other studies. Main criticism is on the design of experiment which lacks justifications and linkage to the research question, especially elaborated discussions on how to measure confirm/ contrast effects. Key terms and measurements should be clarified and quantified (i.e. 'spiciness' and 'actual spiciness'). Baseline of spiciness 'perception' & thresholds should have been established via standard methods (e.g. 2-AFC) and compared with previous studies especially when the sample size is small.