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diváCapsaicin, and related compounds known as capsaicinoidsá, give chilli peppers their heat when they are eaten. The🍐 capsaicin in chilli peppers excites pain receptors on your tongues, making chilli taste 'hot'.á

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spanáHow and why do we🍐 measure the chilli heat of food? - Campden BRIá

divácampdenbri.co.uk : blogs : measure-chilli-heatá

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diváThe🍐 sometimes intensely hot sensation of spice we feel as spiciness comes from a chemical called ácapsaiciná. Commonly found in chile🍐 peppers, capsaicin binds to our tongues and causes a painful sensation that we interpret as spicy.á

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