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lt;div>Capsaicin, and related compounds known as capsaicinoids&lt
;/span>, give chilli peppers their heat when they are eaten. The capsaicin in
 chilli peppers excites pain receptors on your tongues, making chilli taste &#39
;hot'.</div></div></div></div></div><div&gt
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 and why do we measure the chilli heat of food? - Campden BRI</d
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div>The sometimes intensely hot sensation of spice we feel as spiciness comes
 from a chemical called capsaicin. Commonly found in ch
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we interpret as spicy.</div></div></div></div></div&g
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;span>6 Tips to Fix Dishes That Are Too Spicy - EatingWell</d
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