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Capsaicin, and related compounds known as capsaicinoids, give chilli peppers their heat when they are eaten.

The capsaicin in chilli peppers excites pain receptors on your tongues, making chilli taste hot.

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How and why do we measure the chilli heat of food? - Campden BRI

blogs : measure-chilli-heat

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The sometimes intensely hot sensation of spice we feel as spiciness comes from a chemical called capsaicin.

Commonly found in chile peppers, capsaicin binds to our tongues and causes a painful sensation that we interpret as spicy.

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6 Tips to Fix Dishes That Are Too Spicy - EatingWell

article : tips-to-fix-dishes-that-are-too-spicy

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