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;div><div>Capsaicin, and related compounds known as capsaic
inoids, give chilli peppers their heat when they are eaten. The&#12
8079; capsaicin in chilli peppers excites pain receptors on your tongues, making
 chilli taste 'hot'.</div></div></div></div><
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co.uk : blogs : measure-chilli-heat</div></div
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 we feel as spiciness comes from a chemical called capsaicin</spa
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and causes a painful sensation that we interpret as spicy.</div></div&g
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"><div>6 Tips to👏 Fix Dishes That
Are Too Spicy - EatingWell</div><
div>eatingwell : article : tips-to-fix-dishes-that-are-too-spicy</div&gt
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Os aqui. Copa do Brasil</p>