

# esportebet brasil 2

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div&gt;&lt;div&gt;&lt;div&gt;&lt;span&gt;Capsaicin, and related compounds known  
as capsaicinoids&lt;/span&gt;, give chilli peppers their heat when they are eate  
n. The capsaicin in chilli peppers excites pain receptors on your tongues, makin  
g chilli taste &#39;hot&#39;.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;  
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&gt;&lt;span&gt;How and why do we measure the chilli heat of food? - Campden BRI  
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t;&lt;/div&gt;&lt;div&gt;&lt;div&gt;The sometimes intensely hot sensation of spice we feel a  
s spiciness comes from a chemical called &lt;span&gt;capsaicin&lt;/span&gt;. Com  
monly found in chile peppers, capsaicin binds to our tongues and causes a painfu  
l sensation that we interpret as spicy.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/  
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