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div><div><div>Capsaicin, and related compounds known

as capsaicinoids, 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 'hot'.</div></div></div></div><

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

</div><div>campdenbri.co.uk :

blogs : measure-chilli-heat</div></div><

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om:12px;padding-top:Opx"><div><div><div><div><

div><div><div><div>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.</div></div></div>

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2ahUKEwjBx9zpz2DAxURh-4BHU_VAxsQFnoECAEQDQ" href="{href}"><

span><div>6 Tips to Fix Dishes That Are Too Spicy - Eating

Well</div><div>eatingwell : a

rticle : tips-to-fix-dishes-that-are-too-spicy</div>

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