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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'.

[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.

[Tips to Fix Dishes That Are Too Spicy - EatingWell](#) : [article](#) : [tips-to-fix-dishes-that-are-too-spicy](#)

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Every campaign, players will remember the start-to finish intense gaming provided!

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