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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](#)
campdenbri.co.uk : 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](#)
eatingwell : article : tips-to-fix-dishes-that-are-too-spicy

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