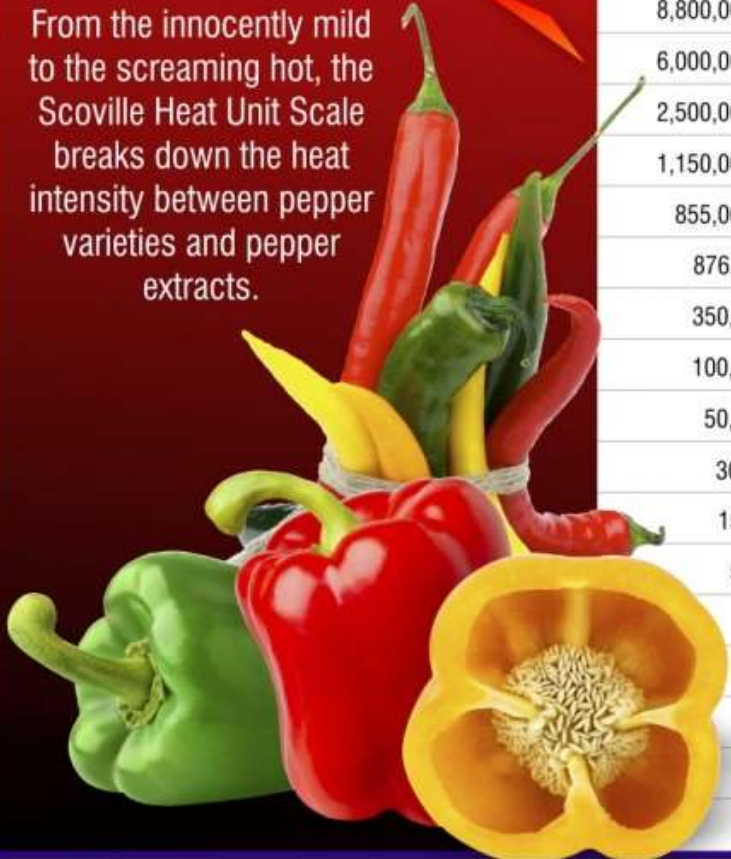


Yowch!

From the innocently mild to the screaming hot, the Scoville Heat Unit Scale breaks down the heat intensity between pepper varieties and pepper extracts.



Scoville Heat Units (SHU)	Heat Rating	Pepper and Extract Varieties
15,000,000 - 16,000,000	🔥🔥🔥🔥🔥	Pure Capsaicin
2,000,000 - 10,000,000	🔥🔥🔥🔥	Pepper Extracts - e.g. The Source, Blair's Reserve
8,800,000 - 9,100,000	🔥🔥🔥🔥	Norhydrocapsaicin
6,000,000 - 8,600,000	🔥🔥🔥🔥	Homodihydrocapsaicin
2,500,000 - 5,300,500	🔥🔥🔥🔥	US Grade Police Pepper Spray
1,150,000 - 2,200,000	🔥🔥🔥🔥	Carolina Reaper, Trinidad Scorpion Butch T, Common Pepper Spray
855,000 - 1,463,700	🔥🔥🔥🔥	Naga Jolokia Pepper ("Ghost" Pepper)
876,000 - 970,000	🔥🔥🔥🔥	Dorset Naga
350,000 - 855,000	🔥🔥🔥🔥	Red Savina Habanero, Indian Tezpur
100,000 - 350,000	🔥🔥🔥🔥	Habanero, Scotch Bonnet, Bird's Eye, Jamaican Hot
50,000 - 100,000	🔥🔥🔥	Santaka, Chiltecpin, Thai
30,000 - 50,000	🔥🔥🔥	Aji, Cayenne, Tabasco, Piquin
15,000 - 30,000	🔥🔥🔥	Chile de Arbol, Manzano
5,000 - 15,000	🔥🔥	Yellow Wax, Serrano
2,500 - 5,000	🔥🔥	Jalapeno, Mirasol, Chipotle, Pablano
1,500 - 2,500	🔥🔥	Sandia, Cascabel, NuMex Big Jim
1,000 - 1,500	🔥	Ancho, Pasilla, Espanola, Anaheim
100 - 1,000	🔥	Mexican Bell, Cherry, New Mexico, Anaheim, Pepperoncini
0 - 100	🔥	Sweet Bell Peppers, Sweet Banana, Pimento

The Scoville scale is a measurement of the pungency or heat of chillies or other spicy foods and is reported in Scoville heat units (SHU).

The hotness of food depends on its capsaicin concentration. Capsaicin is one of several compounds, called capsaicinoids, that some plants can produce. They act as irritants in most mammals, causing a burning sensation when tissues come in contact with them.

The Scoville's method is a subjective way of determining the heat of chillies and indirectly reflects capsaicin concentration. An exact weight of dried chillies is dissolved in alcohol to extract the capsaicinoids, then diluted in a solution of sugar water. Decreasing concentrations of this solution are given to a panel of five trained tasters, until a majority, i.e. at least three, can no longer detect the heat.

For example, the Carolina Reaper has at least 1,500,000 SHU, which means the tasters could still detect some heat at a dilution of **1ml** of dried chili in **1500L** sugar water (that is one and a half cubic metres)!!!