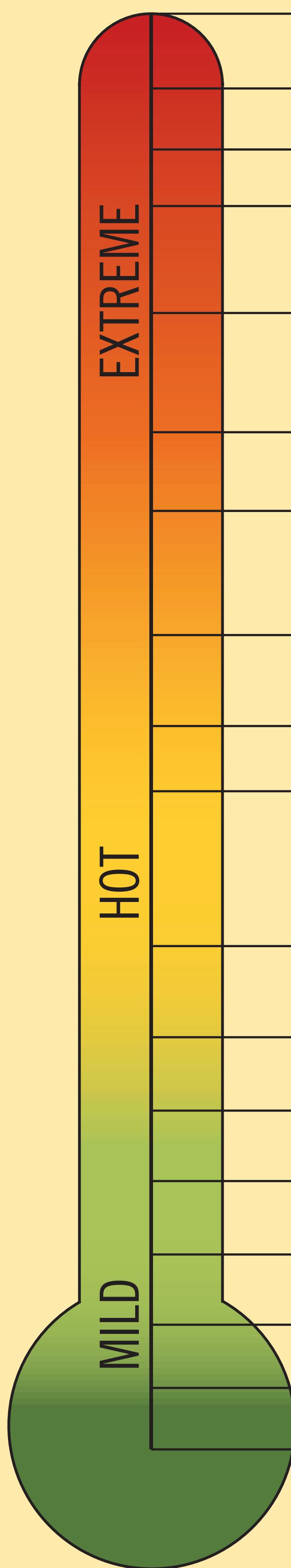


Some Like it Hot!



Pure capsaicin	16,000,000
Police pepper spray	5,300,000
Common pepper spray	2,000,000
Trinidad Moruga Scorpion	1,000,000 - 2,000,000
Ghost, Bhut Jolokia	1,000,000 - 1,400,000
Chocolate Habanero	700,000
Scotch Bonnet, Datil, Habanero	100,000 - 350,000
Rocoto	100,000 - 250,000
Bird's Eye	100,000 - 225,000
Piri Piri, Siling Labuyo	50,000 - 100,000
Cayenne, Tabasco	30,000 - 50,000
Serrano	10,000 - 23,000
Aleppo	10,000
Jalapeño, Chipotle	2,500 - 10,000
Ancho, Poblano	1,000 - 1,500
New Mexico	500 - 1000
Peperoncini, Banana	100 - 500
Bell, Sweet Italian	0



Scoville Heat Scale

The hotness of a pepper is measured by the Scoville Heat Scale, a series of “heat units” that range from 0 to 16 million depending on the pepper’s concentration of the chemical capsaicin. The greater the number of Scoville Heat Units, the hotter the pepper.