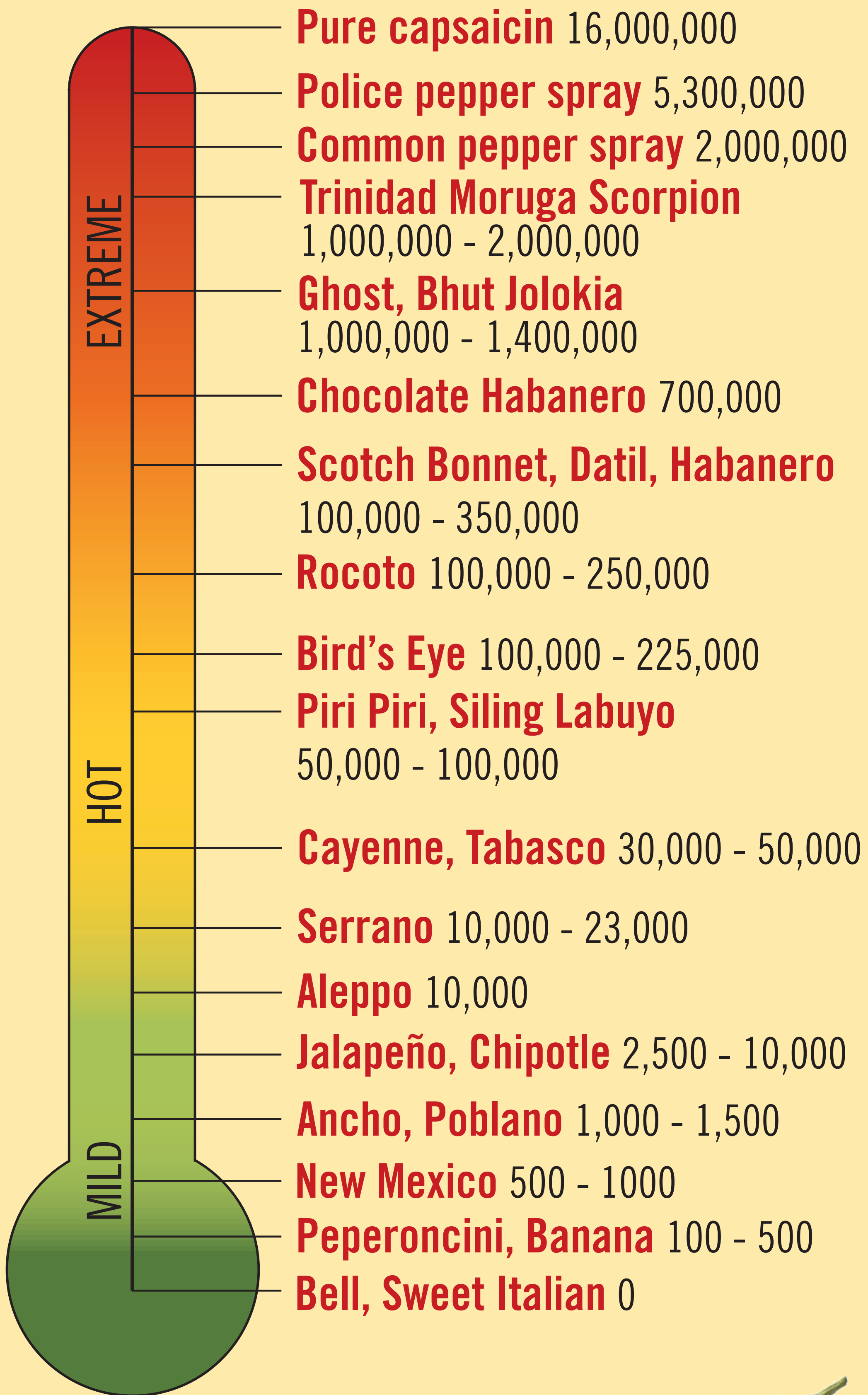


# Some Like it Hot!



## 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.