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div&gt;&lt;div&gt;&lt;div&gt;&lt;span&gt;Capsaicin, and related compounds known

as capsaicinoids&lt;/span&gt;, give chilli peppers their heat when they are eate

n. The capsaicin in chilli peppers excites pain receptors on your tongues, makin

g chilli taste &#39;hot&#39;.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;

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&gt;&lt;span&gt;How and why do we measure the chilli heat of food? - Campden BRI

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blogs : measure-chilli-heat&lt;/div&gt;&lt;/span&gt;&lt;/a&gt;&lt;/div&gt;&lt;

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&gt;&lt;div&gt;The sometimes intensely hot sensation of spice we feel as spicine

ss comes from a chemical called &lt;span&gt;capsaicin&lt;/span&gt;. Commonly fou

nd in chile peppers, capsaicin binds to our tongues and causes a painful sensati

on that we interpret as spicy.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;

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v&gt;&lt;span&gt;6 Tips to Fix Dishes That Are Too Spicy - EatingWell&lt;/span&gt;

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to-fix-dishes-that-are-too-spicy&lt;/div&gt;&lt;/span&gt;&lt;/a&gt;&lt;/div&gt;&

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