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Capsaicin, and related compounds known as capsaicinoids give chili peppers their heat when they are eaten. The capsaicin in chili peppers excites pain receptors on your tongue, making it taste hot. How and why do we measure the heat of food? - Blog on the BRC Campden International website. What makes chili so hot? The main substance in chili peppers that provides a spicy heat is capsaicin. It binds to receptors that detect or regulate heat (as well as being involved in the causes from the heat).

Why are chillies spicy for humans, but not for birds? - Socioblog

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