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lt;div>Capsaicin, and related compounds known as capsaicinoids&lt
;/span>, give chilli peppers their heat when they are eaten. The capsaicin in
 chilli peppers excites pain receptors on your tongues, making chilli taste &#39
;hot'.</div></div></div></div></div><div&gt
;</div><div><a data-ved="2ahUKEwjBx9zpzc2DAxURh-4BHU_VAxsQFn
oECAEQBg" href="{href}"><div>How
 and why do we measure the chilli heat of food? - Campden BRI</d
iv><div>campdenbri.co.uk : blogs : measure-c
hilli-heat</div></div></div></div&gt
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lt;div><div><div><div><div><div><div>The
sometimes intensely hot sensation of spice we feel as spiciness comes from a che
mical called capsaicin. Commonly found in chile peppers
, capsaicin binds to our tongues and causes a painful sensation that we interpre
t as spicy.</div></div></div></div></div><div&g
t;</div><div><a data-ved="2ahUKEwjBx9zpzc2DAxURh-4BHU_VAxsQF
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Tips to Fix Dishes That Are Too Spicy - EatingWell</div></
span><div>eatingwell : article : tips-to-fix-dishes-that-
are-too-spicy</div></div></div></div
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