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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="2ahUKEwjyiaXuzc2DAxXBle4BHWaZBfcQFn
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>What
 makes chillies hot? Capsaicin is the main substance in chilli peppe
rs that provides the spicy heat. It binds to receptors that detect
and regulate heat (as well as being involved in the transmission and modulation) Tj T*□□BT /F1 12 Tf

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t;{href}"><div>Why are chillis spicy for h
umans, but not for birds?</div><d
iv>soci : blog : 2024-05-31-chilli-chemistry</div></div></div></div><div><div><div><spa
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