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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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iv><div><div><div><div><div><div>The some
times intensely hot sensation of spice we feel as spiciness comes from a chemica
l called capsaicin. Commonly found in chile peppers, ca
psaicin binds to our tongues and causes a painful sensation that we interpret as
 spicy.</div></div></div></div></div><div>&l
t;/div><div><a data-ved="2ahUKEwjBx9zpzc2DAxURh-4BHU_VAxsQFnoEC
AEQDQ" href="{href}"><div>6 Tips
 to Fix Dishes That Are Too Spicy - EatingWell</div><div>eatingwell : article : tips-to-fix-dishes-that-are-
too-spicy</div></div></div></div>
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