

Pepper Heat Index

The pungency (or heat factor) of chile peppers is measured in multiples of 100 units. Pepper heat ranges from the sweet bell peppers at zero Scoville units to the mighty Bhut Jolokia (Ghost Pepper) at over 1,000,000 Scoville units! One part of chile “heat” per 1,000,000 drops of water is rated at only 1.5 Scoville Units. The substance that makes a chile so hot is called Capsaicin (cap-say-ah-sin).



2,000,000 - 5,000,000
Standard Pepper Spray

1,041,427
Bhut Jolokia (Ghost Pepper)

500,000 - 1,000,000
Scotch Bonnet
Red Savina Habanero

250,000 - 500,000
Long Slim Cayenne

100,000 - 250,000
Tabasco

50,000 - 100,000
Thai Hot, Chinese
Kwangsi

5,000 - 25,000
Jalapeños, Cayenne,
Serrano, Arbol

0 - Bell

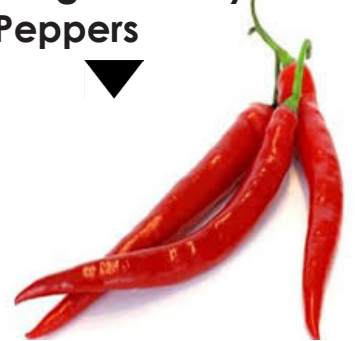
Ghost Peppers



Habaneros



Long Slim Cayenne Peppers



Tabasco Peppers



Jalapeños



Bell Peppers

