

# O O bet365

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div&gt;&lt;div&gt;&lt;div&gt;&lt;span&gt;Capsaicin, and related compounds known  
as capsaicinoids&lt;/span&gt;, give chilli peppers their heat when they are eate  
n. The capsaicin in chilli peppers excites pain receptors on your tongues, makin  
g chilli taste &#39;hot&#39;.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;  
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&gt;&lt;span&gt;How and why do we measure the chilli heat of food? - Campden BRI  
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blogs : measure-chilli-heat&lt;/div&gt;&lt;/span&gt;&lt;/a&gt;&lt;/div&gt;&lt;  
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-top:0px&quot;&gt;&lt;div&gt;&lt;div&gt;&lt;div&gt;&lt;div&gt;&lt;div&gt;&lt;div  
&gt;&lt;div&gt;The sometimes intensely hot sensation of spice we feel as spicine  
ss comes from a chemical called &lt;span&gt;capsaicin&lt;/span&gt;. Commonly fou  
nd in chile peppers, capsaicin binds to our tongues and causes a painful sensati  
on that we interpret as spicy.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;  
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v&gt;&lt;span&gt;6 Tips to Fix Dishes That Are Too Spicy - EatingWell&lt;/span&gt;  
t:&lt;/div&gt;&lt;/span&gt;&lt;span&gt;&lt;div&gt;eatingwell : article : tips