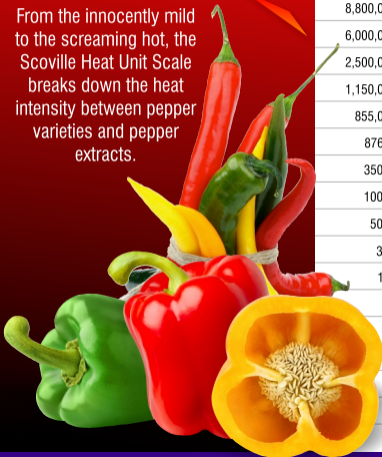


# Yowch!

From the innocently mild to the screaming hot, the Scoville Heat Unit Scale breaks down the heat intensity between pepper varieties and pepper extracts.



## Scoville Heat Units (SHU) Heat Rating Pepper and Extract Varieties

15,000,000 - 16,000,000	🔥🔥🔥🔥🔥	Pure Capsaicin
2,000,000 - 10,000,000	🔥🔥🔥🔥🔥	Pepper Extracts - e.g. The Source, Blair's Reserve
8,800,000 - 9,100,000	🔥🔥🔥🔥🔥	Norhydrocapsaicin
6,000,000 - 8,600,000	🔥🔥🔥🔥🔥	Homodihydrocapsaicin
2,500,000 - 5,300,500	🔥🔥🔥🔥🔥	US Grade Police Pepper Spray
1,150,000 - 2,200,000	🔥🔥🔥🔥🔥	Carolina Reaper, Trinidad Scorpion Butch T, Common Pepper Spray
855,000 - 1,463,700	🔥🔥🔥🔥🔥	Naga Jolokia Pepper ("Ghost" Pepper)
876,000 - 970,000	🔥🔥🔥🔥🔥	Dorset Naga
350,000 - 855,000	🔥🔥🔥🔥🔥	Red Savina Habanero, Indian Tezpur
100,000 - 350,000	🔥🔥🔥🔥🔥	Habanero, Scotch Bonnet, Bird's Eye, Jamaican Hot
50,000 - 100,000	🔥🔥🔥	Santaka, Chiltecpin, Thai
30,000 - 50,000	🔥🔥🔥	Aji, Cayenne, Tabasco, Piquin
15,000 - 30,000	🔥🔥🔥	Chile de Arbol, Manzano
5,000 - 15,000	🔥🔥	Yellow Wax, Serrano
2,500 - 5,000	🔥🔥	Jalapeno, Mirasol, Chipotle, Pablano
1,500 - 2,500	🔥🔥	Sandia, Cascabel, NuMex Big Jim
1,000 - 1,500	🔥	Ancho, Pasilla, Espanola, Anaheim
100 - 1,000	🔥	Mexican Bell, Cherry, New Mexico, Anaheim, Pepperoncini
0 - 100	🔥	Sweet Bell Peppers, Sweet Banana, Pimento