

How Hot are Your Hot Peppers?

Scoville Heat Units

Scoville Rating	Pepper Type
15,000,000 - 16,000,000	Pure Capasaicin
9,100,000	Nordihydrocapsaicin
2,000,000 - 5,300,000	Standard US Grade Pepper Spray
1,500,000 - 2,000,000	Trinidad Moruga Scorpion, California Reaper
855,000 - 1,463,700	Trinidad Scorpion, Butch T
800,000 - 1,041,427	Naga Bhut Jolokia ("Ghost")
876,000 - 970,000	Dorset Naga
350,000 - 577,000	Red Savina Habanero
325,000 - 425,000	Chocolate Habanero, White Habanero
100,000 - 350,000	Habanero Chile, Scotch Bonnet, Orange Habanero
100,000 - 265,000	Tepin
100,000 - 200,000	Jamaican Hot
75,000 - 150,000	Thai Chili
50,000 - 100,000	Thai, Malagueta, Chiltepin, Pequin
50,000	Bolivian Rainbow
30,000 50,000	Cayenne, Aji, Tabasco
15,000 30,000	Brazilian Starfish, DeArbol
12,000 - 30,000	Manzano
8,000 - 23,000	Serrano
7,000 8,000	Tabasco Sauce Habanero
5,000 - 10,000	Hungarian Wax
5,000 - 8,000	Yellow Hot
4,500 - 5,000	New Mexican Anaheim
2,500 - 8,000	Jalapeno, Chipotle
2,500 - 5,000	Tabasco Sauce
1,500 - 2,500	Rocotillo
500 - 2,500	Anaheim
1,000 - 2,000	Poblano, Ancho, Mulato, Pasilla
500 - 1,500	Chile Verde
100 - 900	Pimento, Pepperoncini
600 - 800	Tabasco Sauce (Green Pepper)
500 - 750	Red Chile
0	No Heat, Bell, Chocolate Beauty, Bull Nose Large

The Scoville scale is a measure of the 'hotness' of a chili pepper or anything derived from chili peppers, i.e. hot sauce. The scale is actually a measure of the concentration of the chemical compound capsaicin which is the active component that produces the heat sensation for humans.

The Scoville scale is a measure of the "hotness" of a pepper. Skip the science and math and simply perform your own tests by enjoying what chiles have to offer - but -

Watch Out - They May Kick!