

HOT PEPPER SCOVILLE CHART

The Scoville Heat Unit is the closest thing to a standard form of measuring the heat in a pepper. It is a measurement that involves adding sugar to a solution until one can no longer taste the heat of the pepper. The more sugar, the higher the spice, the greater the measurement in Scoville units. Created in 1912, the Scoville method is still used despite more scientific methods of measurement. The following chart is an approximation of heat, used to compare the relative spiciness of peppers.

Ghost Pepper (Bhut Jolokia Red):	1,000,000 Scovilles
Caribbean Red Hot:	400,000 – 450,000 Scovilles
Jamaican Yellow:	300,000 Scovilles
Habanero:	200,000 Scovilles
Scotch Bonnet:	200,000 – 300,000 Scovilles
Burning Bush:	180,000 Scovilles
Habanero Red:	150,000 – 325,000 Scovilles
Habanero Orange:	150,000 – 325,000 Scovilles
Thai Hot:	80,000 Scovilles
Thai Dragon:	75,000 – 100,000 Scovilles
Hot Cayenne:	30,000 – 50,000 Scovilles
Tabasco:	30,000 – 50,000 Scovilles
Ristra Cayenne:	30,000 – 50,000 Scovilles
Super Chili:	30,000 – 40,000 Scovilles
Hottie:	30,000 Scovilles
Kung Pao:	10,000 Scovilles
Hot Lemon:	5,000 – 30,000 Scovilles
Hot Portugal:	5,000 Scovilles
Serrano Del Sol:	4,500 – 5,500 Scovilles
Hot Cherry:	3,500 – 6,000 Scovilles
Hot Jalapeno:	3,500 – 6,000 Scovilles
Tiburon:	2,000 Scovilles
Hungarian Wax:	750 – 3,000 Scovilles
Holy Moly:	700 Scovilles
Cajun Belle:	100 – 1,000 Scovilles
Zavory:	100 Scovilles
Cayenetta:	mildly spicy
False Alarm:	almost no heat, very mild sweet jalapeno