



HOW HOT IS YOUR PEPPER?

CHILI PEPPER

SCOVILLE UNITS*

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Ghost Pepper	855,000-1,000,000
Habanero	150,000-325,000
Orange Habanero	150,000-325,000
Caribbean Red	120,000-400,000
Thai Dragon	75,000-150,000
Thai	50,000-100,000
Cayenne	30,000-50,000
Tabasco	30,000-50,000
De Arbol	15,000-30,000
Serrano	8,000-22,000
Jalapeno	2,500-9,000
Fresno	2,500-8,500
Garden Salsa	2,000-4,500
Tiburon	1,000-3,000
Ancho	1,000-2,000
Poblano	500-2,000
Anaheim	500-2,500
Pepperonicini	100-500
Paprika-Super Red	50-200
Cubanelle	0-1,000
Cherry	0-500
Hungarian Yellow Wax	0-500
Gypsy	0
Italian Sweet	0
Pimento	0
Sweet Banana	0
Sweet Bell	0
Sweet Pickle	0



*The Scoville scale is a measure of the 'hotness' of a chili pepper or anything derived from chili peppers, i.e. hot sauce. The number of Scoville heat units indicates the amount of capsaicin present. The scale is named after Wilbur Scoville who developed the test in 1912

Varieties subject to change. Please see stores for current availability.