

SCOVILLE CHILE HEAT CHART

Bhut Jolokia-

One of the hottest peppers in the world!



The Bhut Jolokia - also known as the Ghost Pepper has been around for many centuries and it is believed to have originated in Assam, India. The word Bhut, given from the Bhutias people, means "ghost" and was probably given the name because the pepper has made those that eat it appear to look like they have seen a ghost.

It was only introduced to the western world in 2000. In that same year, a report was published stating it's level of heat as almost double that of Red Savina Habanero which was believed to be the world's hottest pepper.

In 2007, Guinness World Records certified the Bhut Jolokia as the world's hottest chili pepper, 400 times hotter than Tabasco sauce.

This baby is HOT!

BHUT JOLOKIA RED	1,000,000 PLUS
CARIBBEAN RED HOT	200,000 - 350,000
FATAL II	125,000 - 325,000
HABANERO RED	100,000 - 350,000
SCOTCH BONNET	100,000 - 350,000
THAI HOT	50,000 - 100,000
CAYENNE LONG THIN	30,000 - 50,000
MAULE'S RED HOT	15,000 - 50,000
CHILE D'ARBOL	15,000 - 30,000
CHILENO SIERRA NEVADA	12,000 - 22,000
SERRANO TAMPIQUENO	8,000 - 23,000
SANTA FE GRANDE	5,000 - 8,000
FRESNO CHILE	5,000 - 10,000
BULGARIAN CARROT	5,000 - 30,000
HOLY MOLE	4,000 - 6,000
ANAHEIM	3,500 - 8,000
JALAPENO	3,500 - 8,000
HUNGARIAN YELLOW HOT WAX	2,000 - 4,000
ANCHO/POBLANO	1,000 - 2,500
CAJUN BELLE	1,000
CUBANELLE	1,000
PEPPERONCINI ITALIAN	100 - 500
PIMENTO	100 - 500
RED HOT CHERRY	100 - 500

