

Scoville Units were invented in 1912 by a pharmacist named Wilbur Scoville. These units measure the amount of capsaicin (the chemical that provides the heat) in a pepper.

Measuring by Scoville Units is very subjective. To achieve a rating, it takes three out of five people to taste the heat in a diluted solution of alcohol and sugar water. The ratio of dilution is the Scoville Unit. For example, the Chiltepin is usually detected by 60 percent of the testers when diluted at a ratio of 1 part to 50,000 parts solution (1:50,000 and up to 1:100,000).

Scoville Units		Variety	
100,000 to 300,000	Habanero		
50,000 to 100,000	Chiltepin	Thai	
30,000 to 50,000	Pequin	Cayenne	Tabasco
15,000 to 30,000	De Arbol		
5,000 to 15,000	Serrano		
2,500 to 5,000	Jalapeno	Mirasol	Guajillo
1,500 to 2,500	Cascabel	Rocotillo	
1,000 to 1,500	Ancho	Pasilla	Negro
500 to 1,000	Anaheim	New Mexico	Mulato

100 to 500	Cherry		
0	Bell	Pimento	

Scale adapted from Moucka, Ronald B., "Turn Up
The Heat With Chilies", *Zymurgy* (Vol.17, No. 4).