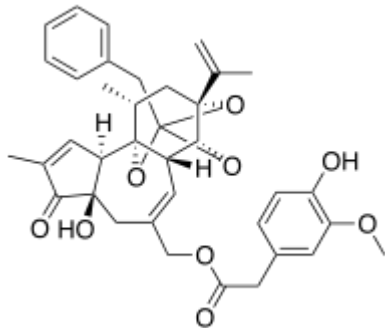


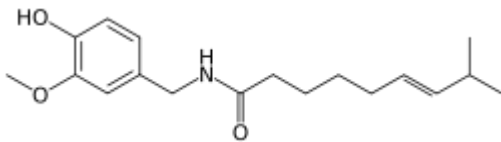
Scharfstoffe

Schärfe wird in Scoville-Heat-Units (SHU)

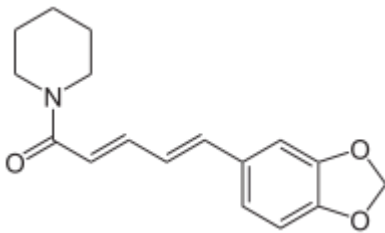
1 SHU entspricht ungefähr 16 µg Capsaicin



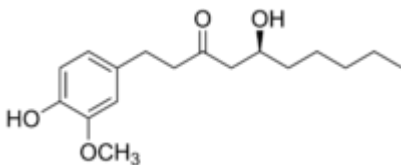
Resiniferatoxin (*Euphorbia resinifera* / Wolfsmilch)
16.000.000.000 SHU/g



Capsaicin (Chili)
16.000.000 SHU/g

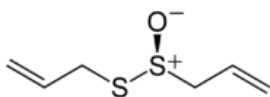


Piperin (Pfeffer)
100.000 SHU/g

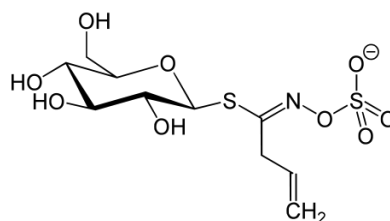


Gingerol (Ingwer)
60.000 SHU/g

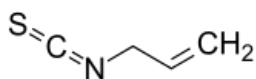
Weitere Scharfstoffe



Allicin (Zwiebel, Knoblauch)



Sinigrin (Senf)



Allyl isothiocyanat aus