



## WHO'S THE HOTTEST?

*(thanks to our friends at the Carmazzi Company and to Massimo Biagi)*

Classification of simplified hotness based on the Scoville scale

Habanero **10** *lamp shaped red-yellow-chocolate-white-orange*

Birdeye **10** *small elongated red*

Rocoto **9** *small apple shaped or red-yellow pear shaped*

Chiltepin **9** *small round red*

Tepin **9** *small round red*

Scotch bonnet **9** *similar to red and yellow habanero*

Malagueta **8** *small long red*

Thai hot **8** *medium long thin red fine*

Cayenne **8** *long thin red fine*

Rocotillo **8** *flattened Chinese lantern shaped red and yellow*

Piquin **8** *small elongated red*

Chile de Ambol **7** *fine quite long red*

Mora **7** *long red cone shaped*

Serrano **7** *medium long rounded tip red*

Ajì amarilli **6** *large long orange*

Gùero **6** *red conical shape*

Pulla **6** *medium long red*

Fresno **6** *long conical with red tip*

Jalapeno **5** *long, chunky tip red*

Pasilla **5** *long red*

Yellow wax hot **4** *conical yellow*

Cascabel **4** *long conical red*

Guajillo **4** *long red*

Chilaca **4** *long red*

Poblano **3** *conical big red*

New Mexican Anaheim **2** *long large red*