List of Peppers

<https://www.pepperscale.com/hot-pepper-list/>

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Bell Pepper | Bell Pepper Substitute | Mild | 0 | 0 | Bright, Sweet |
| Gypsy Pepper | Gypsy Pepper | Mild | 0 | 0 | Sweet, Floral |
| Purple Beauty Pepper | Purple Beauty Pepper | Mild | 0 | 0 | Sweet |
| Melrose Pepper | melrose pepper | Mild | 0 | 0 | Sweet |
| Carmen Pepper | carmen pepper | Mild | 0 | 0 | Sweet |
| California Wonder Pepper | California Wonder Pepper | Mild | 0 | 0 | Bitter, Sweet |
| Peperone di Senise | peperone di senise | Mild | 0 | 0 | Sweet, Nutty, Smoky |
| Fushimi Pepper | Fushimi Pepper | Mild | 0 | 0 | Sweet |
| Elephant Ears Pepper |  | Mild | 0 | 0 | Sweet, Fruity |
| Habanada Pepper | Habadana Pepper | Mild | 0 | 0 | Sweet, Fruity, Floral |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Tangerine Dream Pepper | Tangerine Dream Pepper | Mild | 0 | 100 | Sweet |
| Chilly Chili | Chilly Chili | Mild | 1 | 100 | Neutral |
| Shishito Pepper | Shishito pepper substitute | Mild | 50 | 200 | Sweet, Grassy, Citrusy, Smoky |
| Trinidad Perfume | Trinidad Perfume | Mild | 0 | 500 | Sweet, Fruity, Citrusy, Tropical |
| Banana Pepper | Banana Pepper Planting | Mild | 0 | 500 | Sweet, Tangy |
| Pepperoncini | pepperoncini | Mild | 100 | 500 | Sweet, Tangy |
| Pimento Pepper | Pimento Pepper | Mild | 100 | 500 | Sweet |
| Mariachi Pepper | Mariachi pepper | Mild | 500 | 600 | Sweet |
| Santa Fe Grande Pepper | Santa Fe Grande Pepper | Mild | 500 | 700 | Sweet, Smoky |
| Holy Mole Pepper | Holy Mole Pepper | Mild | 700 | 800 | Nutty, Tangy |
| Aji Dulce | Aji Dulce | Mild | 0 | 1,000 | Sweet, Smoky, Peppery |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Mexibell Pepper | Mexibell Pepper | Mild | 100 | 1,000 | Sweet |
| Italian Long Hot Pepper | Italian Long Hot Peppers | Mild | 100 | 1,000 | Sweet |
| Cubanelle Pepper | Cubanelle pepper substitute | Mild | 100 | 1,000 | Sweet |
| Piquillo Pepper | Piquillo Peppers | Mild | 500 | 1,000 | Sweet, Smoky, Tart |
| Beaver Dam Pepper | Beaver Dam Pepper | Mild | 500 | 1,000 | Sweet |
| Mad Hatter Pepper | Mad Hatter peppers | Mild | 500 | 1,000 | Sweet, Fruity, Citrusy, Floral |
| Peppadew Pepper | Peppadew Pepper | Mild | 1,100 | 1,200 | Sweet |
| Aji Panca | Aji Panca | Mild | 1,000 | 1,500 | Sweet, Fruity, Smoky |
| Ancho Pepper | Ancho-Pepper | Mild | 1,000 | 1,500 | Sweet, Smoky, Earthy |
| Poblano Pepper | Poblano Pepper Nutrition | Mild | 1,000 | 1,500 | Earthy |
| Kashmiri Chili | Kashmiri Chili | Mild | 1,000 | 2,000 | Sweet, Fruity |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Padron Pepper | Padron Pepper | Mild | 500 | 2,500 | Earthy, Nutty, Sweet |
| Anaheim Pepper | Anaheim Pepper vs Jalapeno Pepper | Mild | 500 | 2,500 | Fruity, Sweet |
| Chilaca Pepper | Chilaca Pepper | Mild | 1,000 | 2,500 | Sweet, Floral |
| Pasilla Pepper | Pasilla pepper | Mild | 1,000 | 2,500 | Sweet, Fruity, Earthy |
| Rocotillo Pepper | Rocotillo Pepper | Mild | 1,500 | 2,500 | Sweet, Tropical |
| Cascabel Pepper | Cascabel pepper | Mild | 1,000 | 3,000 | Earthy, Nutty |
| Mulato Pepper | Mulato Pepper | Medium | 2,500 | 3,000 | Smoky, Sweet, Earthy |
| NuMex Big Jim | NuMex Big Jim | Medium | 2,500 | 3,000 | Bright, Sweet |
| Cajun Belle Pepper | Cajun belle pepper | Medium | 500 | 4,000 | Sweet |
| Espelette Pepper | Espelette Pepper | Medium | 500 | 4,000 | Sweet, Fruity, Smoky |
| NuMex Centennial | Numex Centennial | Medium | 1,000 | 5,000 | Bitter, Bright |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Cherry Bomb Pepper | Cherry Bomb Pepper | Medium | 2,500 | 5,000 | Sweet |
| Cowhorn Pepper | Cowhorn Pepper | Medium | 2,500 | 5,000 | Sweet |
| Guajillo Pepper | Guajillo Pepper Substitute | Medium | 2,500 | 5,000 | Tangy, Crisp, Smoky |
| Jalafuego Pepper | Jalafuego pepper | Medium | 4,000 | 6,000 | Bright, Grassy |
| Chimayo Pepper | Chimayo Pepper | Medium | 4,000 | 6,000 | Smoky, Earthy |
| Sandia Pepper | Sandia Pepper | Medium | 5,000 | 7,000 | Sweet |
| Hatch Pepper | Hatch pepper | Medium | 1,000 | 8,000 | Buttery, Earthy |
| Jalapeño Pepper | Jalapeno pepper | Medium | 2,500 | 8,000 | Bright, Grassy |
| Purple Jalapeño Pepper | Purple Jalapeno Pepper | Medium | 2,500 | 8,000 | Bright, Sweet |
| Chipotle Pepper | chipotle pepper | Medium | 2,500 | 8,000 | Smoky, Earthy |
| Puya Pepper | Puya Pepper | Medium | 5,000 | 8,000 | Sweet, Fruity, Bitter |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Fresno Pepper | Fresno Pepper | Medium | 2,500 | 10,000 | Sweet, Fruity, Smoky |
| Hungarian Wax Pepper | Hungarian wax pepper | Medium | 5,000 | 10,000 | Sweet, Tangy |
| Black Hungarian Pepper | Black Hungarian Pepper | Medium | 5,000 | 10,000 | Sweet |
| Aleppo Pepper | Aleppo pepper | Medium | 10,000 | 10,000 | Bright, Tart, Earthy, Salty |
| Peter Pepper | peter pepper | Medium | 10,000 | 23,000 | Bright, Sweet |
| Serrano Pepper | Serrano Pepper | Medium | 10,000 | 23,000 | Bright, Grassy |
| Sport Pepper | Sport Peppers | Medium | 10,000 | 23,000 | Neutral, Tangy |
| Bishop's Crown Pepper | Bishops Crown Pepper | Medium | 5,000 | 30,000 | Sweet, Fruity |
| Hinkelhatz Pepper | Hinkelhatz Pepper | Medium | 5,000 | 30,000 | Neutral |
| Royal Black Pepper | Royal Black pepper | Medium | 5,000 | 30,000 | Neutral |
| Black Prince Pepper | Black Prince pepper | Medium | 5,000 | 30,000 | Neutral |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Bulgarian Carrot Pepper | Bulgarian carrot pepper | Medium | 5,000 | 30,000 | Sweet, Fruity, Crisp |
| Fish Pepper | Fish pepper | Medium | 5,000 | 30,000 | Bright |
| Bolivian Rainbow Pepper | Bolivian Rainbow Pepper | Medium | 10,000 | 30,000 | Neutral |
| Black Pearl Pepper | black pearl pepper | Medium | 10,000 | 30,000 | Citrusy |
| Manzano Pepper | Manzano Pepper | Medium | 12,000 | 30,000 | Sweet, Citrusy |
| Japones Pepper | Japones Pepper | Medium | 15,000 | 30,000 | Neutral |
| Lemon Drop Pepper | Lemon drop pepper | Medium | 15,000 | 30,000 | Sweet, Fruity, Citrusy |
| Chile De Arbol | Chile de Arbol | Medium | 15,000 | 30,000 | Nutty, Smoky |
| Jwala Pepper | Jwala Pepper | Medium | 20,000 | 30,000 | Sweet, Fruity |
| Inca Red Drop Pepper | Inca Red Drop pepper | Medium | 10,000 | 30,000 | Fruity, Sweet |
| Aji Colorado | aji colorado | Medium | 20,000 | 30,000 | Fruity, Sweet |
| Aji Pineapple | aji pineapple | Medium | 20,000 | 30,000 | Fruity, Sweet, Tropical |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Bod'e Pepper | Bod'e Pepper | Medium | 30,000 | 32,000 | Fruity, Sweet, Smoky |
| Black Cobra Pepper | Black Cobra Pepper | Medium | 20,000 | 40,000 | Neutral, Bitter |
| Calabrian Pepper | Calabrian peppers on a plate | Medium | 25000 | 40000 | Sweet, Fruity, Smoky, Salty |
| NuMex Twilight | numex twilight | Medium | 30,000 | 50,000 | Salty, Bitter, Bright |
| Rooster Spur Pepper | rooster spur pepper | Medium | 30,000 | 50,000 | Peppery |
| Explosive Ember Pepper | Explosive Ember pepper | Medium | 30,000 | 50,000 | Sweet |
| Filius Blue Pepper | filius blue pepper | Medium | 30,000 | 50,000 | Neutral |
| Aurora Pepper | aurora pepper | Medium | 30,000 | 50,000 | Neutral |
| Aji Amarillo | aji amarillo | Medium | 30,000 | 50,000 | Sweet, Fruity, Tropical, Bright |
| Aji Charapita | Aji Charapita | Medium | 30,000 | 50,000 | Sweet, Fruity |
| Aji Omnicolor | Aji Omnicolor | Medium | 30,000 | 50,000 | Fruity, Sweet |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Cayenne Pepper | Cayenne Pepper | Medium | 30,000 | 50,000 | Neutral |
| Super Chili Pepper | Super Chili Pepper | Medium | 40,000 | 50,000 | Neutral |
| Satan's Kiss Pepper | Satan’s Kiss Pepper | Medium | 40,000 | 50,000 | Neutral |
| Buena Mulata Pepper | Buena Mulata Peppers | Medium | 30,000 | 50,000 | Sweet |
| Urfa Biber (Isot Pepper) | Urfa Biber or Isot Pepper | Medium | 30,000 | 50,000 | Earthy, Smoky, Sweet, Tangy, Salty |
| Black Cuban Pepper | Black Cuban pepper | Medium | 40,000 | 58,000 | Neutral |
| Pequin Pepper | Pequin pepper | Medium | 40,000 | 60,000 | Smoky, Fruity |
| Dundicut Pepper | Dried Dundicut Pepper | Extra Hot | 55,000 | 65,000 | Fruity, Earthy |
| Calico Pepper | Calico pepper | Extra Hot | 50,000 | 70,000 | Neutral |
| Tien Tsin Pepper | Tien Tsin Pepper | Extra Hot | 50,000 | 75,000 | Neutral |
| Cheiro Roxa | Cheiro Roxa | Extra Hot | 60,000 | 80,000 | Fruity, Sweet, Bitter |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Rocoto Pepper | Capsicum Pubescens (Rocoto Pepper) | Extra Hot | 30,000 | 100,000 | Sweet, Fruity, Grassy |
| Malagueta Pepper | Malagueta pepper | Extra Hot | 50,000 | 100,000 | Sweet, Tangy |
| Byadgi Chili | byadgi chili | Extra Hot | 50,000 | 100,000 | Sweet |
| Chiltepin Pepper | Chiltepin pepper | Extra Hot | 50,000 | 100,000 | Smoky, Earthy |
| Thai Pepper | Thai Peppers | Extra Hot | 50,000 | 100,000 | Fruity |
| Charleston Hot Pepper | Charleston Hot Pepper | Extra Hot | 70,000 | 100,000 | Neutral |
| Siling Labuyo | siling labuyo | Extra Hot | 80,000 | 100,000 | Neutral |
| Apache Pepper | Apache pepper | Extra Hot | 80,000 | 100,000 | Sweet |
| Peri-Peri Pepper | Peri-Peri-Pepper | Extra Hot | 50,000 | 100,000 | Smoky, Sweet |
| Datil Pepper | datil pepper | Extra Hot | 100,000 | 300,000 | Sweet, Fruity, Tropical |
| Cumari do Para | cumari do para | Extra Hot | 50,000 | 300,000 | Fruity, Sweet, Tropical |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Aji Chombo | Aji Chombo | Extra Hot | 125,000 | 325,000 | Sweet, Fruity, Tropical |
| Devil's Tongue Pepper | devils tongue pepper | Extra Hot | 125,000 | 325,000 | Sweet, Fruity, Citrusy |
| Wiri Wiri Pepper | wiri wiri pepper | Extra Hot | 100,000 | 350,000 | Fruity, Tangy |
| Scotch Bonnet Pepper | scotch bonnet substitute | Extra Hot | 100,000 | 350,000 | Sweet, Fruity, Tropical, Earthy |
| Habanero Pepper | Habanero-Pepper-Plant-Very-Very-Hot-0 | Extra Hot | 100,000 | 350,000 | Sweet, Fruity, Tropical, Smoky |
| Peruvian White Habanero | Peruvian White Habanero | Extra Hot | 100,000 | 350,000 | Sweet, Fruity |
| Goat Pepper | Goat pepper | Extra Hot | 100,000 | 350,000 | Sweet, Tropical |
| Peach Habanero | habanero peach | Extra Hot | 150,000 | 350,000 | Sweet, Fruity |
| Fatalii Pepper | Fatalii pepper | Extra Hot | 125,000 | 400,000 | Sweet, Fruity, Citrusy |
| Hot Paper Lantern | Hot Paper Lantern | Extra Hot | 150,000 | 400,000 | Sweet, Smoky |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Roatan Pumpkin Habanero | Roatan pumpkin habanero | Super Hot | 100,000 | 500,000 | Sweet, Fruity, Citrusy |
| Red Savina Habanero | red savina habanero | Super Hot | 350,000 | 577,000 | Sweet, Fruity |
| Chocolate Habanero | chocolate habanero | Super Hot | 425,000 | 577,000 | Sweet, Fruity, Earthy, Smoky |
| 7 Pot Bubblegum | 7 Pot Bubblegum | Super Hot | 800,000 | 1,000,000 | Sweet, Fruity |
| 7 Pot Jonah | 7 Pot Jonah | Super Hot | 800,000 | 1,000,000 | Sweet, Fruity |
| Bhut Jolokia Chocolate | bhut jolokia chocolate | Super Hot | 800,000 | 1,001,304 | Sweet, Fruity, Earthy, Smoky |
| Ghost Pepper | ghost pepper | Super Hot | 855,000 | 1,041,427 | Sweet, Fruity, Earthy |
| Trinidad 7 Pot Pepper | Trinidad 7 pot pepper | Super Hot | 1,000,000 | 1,200,000 | Sweet, Fruity, Nutty |
| Infinity Pepper | Infinity Pepper | Super Hot | 1,067,286 | 1,250,000 | Sweet, Fruity |
| 7 Pot Primo | 7 Pot Primo | Super Hot | 800,000 | 1,268,250 | Sweet, Fruity, Citrusy, Floral |
| 7 Pot Barrackpore | 7 Pot Barrackpore | Super Hot | 1,000,000 | 1,300,000 | Sweet, Fruity, Bright, Bitter |
| 7 Pot Brain Strain | 7 Pot Brain Strain | Super Hot | 1,000,000 | 1,350,000 | Sweet, Fruity |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Trinidad Scorpion "Butch-T" | trinidad scorpion butch t | Super Hot | 800,000 | 1,463,700 | Sweet, Fruity |
| Naga Morich | Naga Morich | Super Hot | 1,000,000 | 1,500,000 | Sweet, Fruity |
| Death Spiral Pepper | Death Spiral Pepper | Super Hot | 1,300,000 | 1,500,000 | Sweet, Citrusy, Floral |
| Dorset Naga | Dorset Naga Pepper | Super Hot | 1,000,000 | 1,598,227 | Sweet, Fruity, Floral |
| 7 Pot Douglah | 7 pot douglah | Super Hot | 923,889 | 1,853,986 | Sweet, Fruity, Earthy, Nutty |
| Trinidad Moruga Scorpion | Trinidad moruga scorpion | Super Hot | 1,200,000 | 2,000,000 | Sweet, Fruity |
| Trinidad Scorpion Chocolate | Trinidad Scorpion Chocolate | Super Hot | 1,200,000 | 2,000,000 | Sweet, Fruity, Earthy, Smoky |
| Apocalypse Scorpion Pepper | Apocalypse Scorpion Pepper | Super Hot | 1,200,000 | 2,000,000 | Sweet, Fruity, Floral |
| Carolina Reaper | Carolina Reaper | Super Hot | 1,400,000 | 2,200,000 | Sweet, Fruity |
| Komodo Dragon Pepper | Komodo Dragon Pepper | Super Hot | 1,400,000 | 2,200,000 | Sweet, Fruity |
| **Hot Pepper** | **Image** | **Heat** | **Min SHU** | **Max** **SHU** | **Flavor**<https://www.pepperscale.com/hot-pepper-list/> |
| Apollo Pepper | The Apollo Pepper in The Last Dab Apollo | Super Hot | 3,000,000 | 3,000,000 | Sweet, Fruity, Earthy |
| Pepper X | Pepper X | Super Hot | 3,180,000 | 3,180,000 | Sweet, Fruity |
| Pepper Spray | Pepper spray | Super Hot | 2,000,000 | 5,300,000 |  |
| Capsaicin | capsaicin | Super Hot | 15,000,000 | 16,000,000 |  |

## Glossary

*Heat*

Mild, Medium, Hot, or Scorching-Hot. You get the picture. We break them down by color (green, yellow, orange, red). This is the simplest way to explore our hot pepper list and get an idea of where things sit. Note – “Medium” is plenty hot here. It contains the likes of jalapeños and cayenne peppers which many with milder tastes find very spicy.

*SHU*

Scoville heat units. The units by which the Scoville scale is measured (read more about them here). It is the key numerical value of our (or any) hot pepper list.

*Min/Max SHU*

Even individual hot peppers have a range of heat, depending on where they are grown, how long they’ve matured, and even the amount of sun they’ve received. The minimum SHU is the mildest a pepper could be, the maximum SHU is the hottest possible for the variety.

*Median SHU*

The number exactly in the middle between the minimum and maximum Scoville heat units of the pepper. This gives us one number by which to compare our jalapeño reference point.

*JalRP*

Jalapeño reference point. Our hot pepper list gives you a perspective of how hot these peppers really are by comparing them against a reference point most everyone has tried. We offer this data in two ways:

*Decimal:* Based on the median heat of the peppers. The jalapeno is “1” and the other peppers are either less than one (less spicy) or above one (hotter). As you’ll see some peppers are much, much hotter than a jalapeño. You can read the hotter pepper numbers as “X times hotter than a jalapeño”. For instance, the median heat of a habanero (at 42.86) is nearly 43 times hotter than the median heat of a jalapeño.

*Range:* Based on the minimum and maximum SHUs of the pepper. We offer this option in the Fast Facts pop-up. It shows how the range of potential times hotter/milder given each chili has a range of heat.

*Origin*

Where the chili pepper has its roots. Try typing an origin into the search filter to see all chilies from that region. All chili peppers are native to South and Central America, but here we consider “origin” as the place where the pepper is now regionally connected or primarily cultivated.

*Use*

We reference the typical use case: culinary or ornamental. Note, all ornamental peppers are also edible, so consider that when exploring the list. Many, though, are not as flavorful (and often surprisingly spicy) as they are grown for looks, instead of flavor or mildness.

*Flavor*

Our hot pepper list breaks down the overall basic flavor of each chili pepper, using a common glossary of terms: sweet, fruity, citrusy, tropical, smoky, earthy, crisp, floral, nutty, bright, grassy, salty, peppery (as in black peppery), and tangy. This is a simplified description to give you a starting point to considering flavor. We highly recommend clicking through to our pepper profile for more detail on the overall heat and flavor profile of each pepper. As the heat rises on the Scoville scale it becomes harder to detect the nuances of flavor, but they are still there.

Other notes

We do use the term “neutral” in flavor. By neutral here we mean simply a standard fresh pepper taste without any distinct flavor nuance.