Food and Beverage: Capsaicin and dihydrocapsaicin in peppers

No sample preparation

Easy to use

Semi-quantitative

- Capsaicin and dihydrocapsaicin are the compounds responsible for pepper hotness
- The signal intensities provided the relative amounts of capsaicin and dihydrocapsaicin in the peppers
- 1 cm³ pieces of cubanelle, chilli, and jalapeño peppers were directly analyzed
- The analysis was performed in 15 seconds with no sample preparation and external calibration

Cubanelle Pepper

Chilli Pepper

Jalapeno Pepper