

🖢 2014 Top Ten 🔮

Smokin' Ed's **Carolina Reaper** Average of 1,500,000+ SHU Peak of 2,200,000 SHU South Carolina, USA 2014 Guinness World Record Holder Developed by Ed Currie of Puckerbutt Pepper Company

Burned through the latex gloves of tresearchers at the Chile Pepper Institute

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Naga Viper 1,382,118 SHU England

Three-way hybrid of naga morich, h bhut jolokia, and trinidad scorpion Unable to reproduce

Created by Gerald Fowler of The Chilli Pepper Company

Bhut Jolokia Ghost Pepper 1,041,427 SHU India & Bangladesh 125 times hotter than a jalapeño

1,463,700 SHU Mississippi, USA/Australia Propogated by Butch Taylor of Zydeco Farms

Grown by The Chilli Factory

Do not copy or print.

Chocolate Bhut Jolokia 1,040,000 SHU India Natural variant of bhut jolokia

Sweet and slightly tart flavor

followed by smoky flavor

Naga Morich 1,000,000 SHU India & Bangladesh Sweet and tart flavor, followed by woody, smoky undertones Well-suited for BBQ and grilling due to unique flavor

Dorset Naga 876,000 SHU England Subspecies of the ghost pepper Tart and fresh with woody aftertaste

Red Savina Habanero 577,000 SHU California, USA One gram can cause detectable heat in 1,272 pounds of sauce

Developed by Frank Garcia of GNS Spices

Due to the excessive and intense heat of these chile peppers, consumption and handling should be approached with extreme caution! Consumption will likely induce a fierce burning pain for 20 minutes or more that causes sweating, tearing, bulging eyes, hiccups, coughing, blisters inside mouth and throat, vomiting & numbress of the tongue that lasts for days!