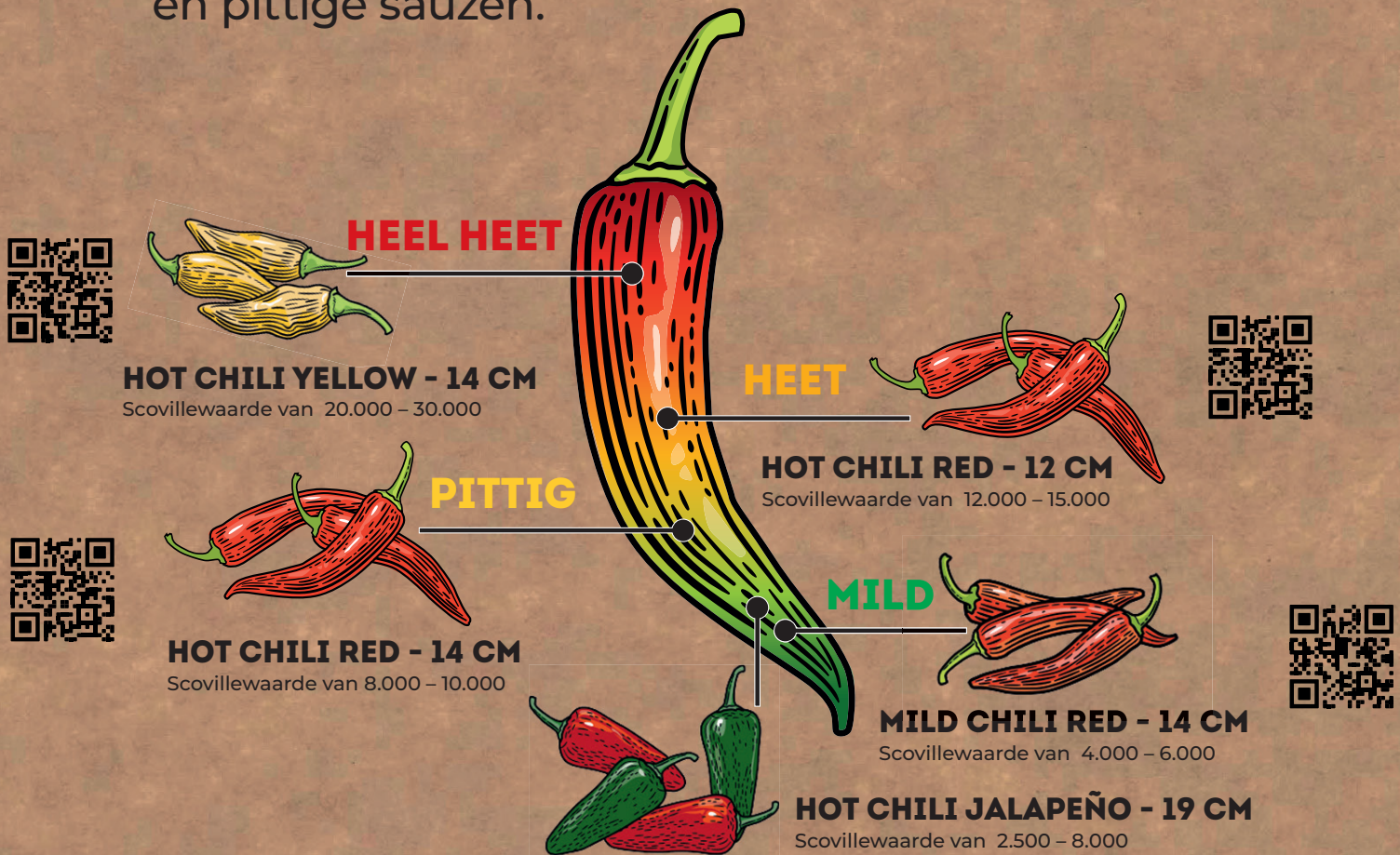


DE SCHAAL VAN SCOVILLE

De schaal van Scoville, ontwikkeld door Wilbur Scoville in 1912, meet de heetheid van chilipeper en pittige sauzen.



| | |
|-------------------|---|
| 885.000-2.100.000 | Pure capsaicine |
| 350.000-855.000 | Pepperspray |
| 100.000-350.000 | Madame Jeannette |
| 50.000-100.000 | |
| 30.000-50.000 | |
| 20.000-30.000 | Pick- <i>&</i> -Joy® Hot Chili Yellow 14cm |
| 15.000-30.000 | |
| 12.000-15.000 | Pick- <i>&</i> -Joy® Hot Chili Red 12cm |
| 6.000-12.000 | Tabasco saus Pick- <i>&</i> -Joy® Hot Chili Red 14cm |
| 2.500-6000 | Pick- <i>&</i> -Joy® Mild Chili 14cm & Jalapeño 19 cm |
| 1000-2500 | Spaanse peper |
| 100-1000 | |
| 0-100 | Paprika |

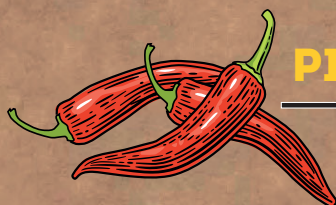
DE SCHAAL VAN SCOVILLE

De schaal van Scoville, ontwikkeld door Wilbur Scoville in 1912, meet de heetheid van chilipeper en pittige sauzen.



HEEL HEET

HOT CHILI YELLOW - 14 CM
Scovillewaarde van 20.000 – 30.000



PITTIG

HOT CHILI RED - 14 CM
Scovillewaarde van 8.000 – 10.000



HEET

HOT CHILI RED - 12 CM
Scovillewaarde van 12.000 – 15.000



MILD

MILD CHILI RED - 14 CM
Scovillewaarde van 4.000 – 6.000



HOT CHILI JALAPEÑO - 19 CM
Scovillewaarde van 2.500 – 8.000

| | |
|-------------------|--|
| 885.000-2.100.000 | Pure capsaicine |
| 350.000-855.000 | Pepperspray |
| 100.000-350.000 | Madame Jeannette |
| 50.000-100.000 | |
| 30.000-50.000 | |
| 20.000-30.000 | Pick-8-Joy® Hot Chili Yellow 14cm |
| 15.000-30.000 | |
| 12.000-15.000 | Pick-8-Joy® Hot Chili Red 12cm |
| 6.000-12.000 | Tabasco saus Pick-8-Joy® Hot Chili Red 14cm |
| 2.500-6000 | Pick-8-Joy® Mild Chili 14cm & Jalapeño 19 cm |
| 1000-2500 | Spaanse peper |
| 100-1000 | |
| 0-100 | Paprika |

Bezoek onze website: www.pickandjoy.com