

## capsaicin in chili peppers

capsaicin in chili peppers is a natural compound that gives them their characteristic heat. It is found in the seeds and veins of the pepper, but not in the flesh. Capsaicin is a lipophilic compound, meaning it is soluble in fats and oils. This is why it is often used in cooking to enhance the heat of a dish. Capsaicin is also a natural pain reliever and is used in some topical creams for arthritis and muscle pain. It is also a natural insect repellent and is used in some agricultural products. Capsaicin is a natural compound that gives chili peppers their characteristic heat. It is found in the seeds and veins of the pepper, but not in the flesh. Capsaicin is a lipophilic compound, meaning it is soluble in fats and oils. This is why it is often used in cooking to enhance the heat of a dish. Capsaicin is also a natural pain reliever and is used in some topical creams for arthritis and muscle pain. It is also a natural insect repellent and is used in some agricultural products.