

Facts about the worlds hottest chilli

The **Naga Jolokia (Bhut Jolokia, Ghost Chili, Naga Morich)** is a chili pepper that grows in northeastern India (Assam, Nagaland, and Manipur) and Bangladesh. It was confirmed by Guinness World Records to be the hottest chili in the world, displacing the Red Savina. Disagreement has arisen on whether it is a Capsicum frutescens or a Capsicum chinense. The Indians claim it is a *C. frutescens*, <ref name="currscience" but the derived cultivar Dorset Naga was assessed as a *C. chinense*. Recent DNA tests have found both *C. chinense* and *C. frutescens* genes.^[1]



Nomenclature

It is also called **Bih Jolokia** in some places of Assam (*Bih* = 'poison', *Jolokia* = 'chili pepper'; in Assamese). Other names are **Bhut Jolokia** (*Bhut* = 'ghost', probably due to its ghostly bite or introduction by the Bhutias from Bhutan poison chili), **Oo-Morok** in Manipur (*Oo* = 'Tree', 'Oo' pronounced as in *Book*, *Morok* = 'Chilli'), **Borbih Jolokia**, **Nagahari**, **Nagajolokia**, **Naga Morich**, **Naga Moresh** and **Raja Mirchi** ('King of Chillies'). Regardless of the moniker, they all refer to the same chili with the name *Naga* possibly stemming from the extreme hotness represented by the aggressive temperament of the warriors of neighbouring Naga Community.

Ripe Nagas measure 60mm to 85mm long and 25mm to 30mm wide with an orange or red color. They are similar in appearance to the Habanero pepper, but have a rougher, dented skin—a main characteristic of the Naga.^[2]

Scoville rating

In 2000, scientists at India's Defence Research Laboratory (DRL) reported a rating of 855,000 units on the Scoville scale, and in 2004 an Indian export company called Frontal Agritech obtained a rating of 1,041,427 units,^[3] which would mean it is almost twice as hot as the Red Savina pepper and roughly equal to the similar-looking Dorset Naga, which is derived from the Naga Jolokia. For comparison, pure capsaicin rates at 15,000,000–16,000,000 Scoville units.

In 2005 at New Mexico State University Chile Pepper Institute near Las Cruces, New Mexico, Regents Professor Paul Bosland found Naga Jolokia grown from seed in southern New Mexico to have a Scoville rating of 1,001,304 SHU by HPLC.

In February 2007, Guinness World Records certified the Bhut Jolokia (Prof. Bosland's preferred name for the pepper) as the world's hottest chili pepper.

The effect of climate on the Scoville rating of Naga Jolokia peppers is dramatic. A 2005 Indian study that compared the percentage availability of capsaicin and dihydrocapsaicin in Naga Jolokia peppers grown in both Tezpur (Assam) and Gwalior (Madhya Pradesh) showed that the heat of the pepper is decreased by over 50% in Gwalior's climate (similar temperatures but less humid, much lower rainfall).^[9]

Dorset Naga cultivar

The cultivar **Dorset Naga pepper** (cultivar status in process) is grown in West Bexington, Dorset, England.^{[10][11][12]} It was developed through simple plant selection by Michael and Joy Michaud.^[13] Samples sent to two different U.S. laboratories in early 2006 reported heat ratings of 876,000 and 970,000 Scoville units.^{[14][15]} In 2006, BBC Gardener's World used the services of Warwick Horticulture Research International to test the Scoville score of this cultivar, and obtained a 1.6 million SHU result.^[16]

Above information taken from wikipedia