



Q: I heard about some guy who has developed a jalapeño pepper with no heat. Why would anybody do that?

A: Who knows what evil lurks in the hearts of men? Some manufacturers of hot products prefer to use heatless chile varieties and add heat later during processing through the addition of concentrated capsaicin oleoresin. This provides a measurable, more consistent heat level throughout the product run.

Read more on the Burn! Blog [here](#) .