

Glossary

1. **Capsaicin** :Capsaicin is present in large quantities in the placental tissue, The seeds themselves do not produce any capsaicin. Capsaicinoid is phenolic pungent compounds that have been found mostly in *Capsicum* fruits and contribute to 90% of pungency of pepper fruits.
2. **Chili oil** :Chili oil is commercially available in glass jars, although it may also be made from scratch at home.
3. **Chili sauce**: Chili sauce may be hot sweet and may differ from hot sauce in that many sweet or mild varieties exist, which is typically lacking in hot sauces.
4. **Eugenol**: Eugenol is a member of the phenylpropanoids class of chemical compounds. It is present in concentrations of 80–90% in clove bud oil and at 82–88% in clove leaf oil. It is used in perfumeries, flavorings, essential oils and in medicine as a local antiseptic and anaesthetic.
5. ***Fusarium*** is a large genus of filamentous fungi, part of a group often referred to as hyphomycetes, widely distributed in soil and associated with plants.
6. **Lubricant**: A **lubricant** is a substance introduced to reduce friction between surfaces in mutual contact, which ultimately reduces the heat generated when the surfaces move. It may also have the function of transmitting forces, transporting foreign particles, or heating or cooling the surfaces.
7. **Naga Jolokia or** : Ghost Pepper:_The World's Hottest Chile Peppers_. In 2007, Guinness world record certified that the ghost pepper was the world's hottest chili pepper.
8. **Naga viper**: Extremely rare pepper cultivated in the UK. Combination of many different peppers and years of cross pollination created this variety of “Super HOT” pepper

9. **Terpineol:** Terpineol is a naturally occurring monoterpene alcohol that has been isolated from a variety of sources such as cajuput oil, pine oil, and petitgrain oil. Terpineol has a pleasant odor similar to lilac and is a common ingredient in perfumes, cosmetics, and flavors.