

# Raja Mircha from Nagaland

July 29, 2021

**In news-** A consignment of 'Raja Mircha' also referred as **king chilli from Nagaland** was exported to London via Guwahati by air for the first time.

## **About the chilli-**

- The Nagaland King Chilli is considered as the **world's hottest based on the Scoville Heat Units (SHUs)**.
- It is native to the states of Assam, Nagaland, and Manipur.
- These regions are known for their extreme temperatures, reaching up to 54 °C, and it is believed that the temperature and high humidity are what contribute to the escalating heat levels within the chillies.
- It is also referred to as *Bhoot Jolokia*, *Bih Jolokia*, *Pasa Kala*, and *Ghost pepper*.
- It got **GI certification in 2008**.
- It is highly perishable in nature.
- It is highly prized in Indian cuisine and is seen as an esteemed chilli to serve to guests.
- Outside of India, it is primarily **used in hot sauces**.
- It is an excellent source of vitamins A and C, which are antioxidants.
- The chillies also contain a high amount of **capsaicin**, which is a chemical compound that triggers the brain to feel the sensation of heat or spice.
- Capsaicin contains many anti-inflammatory properties that can help reduce digestive irregularities and encourages the body to sweat, creating a cooling sensation on hot summer days.