

## Cayenne Pepper vs Paprika (vsdiff.com)

Attribute	Cayenne Pepper	Paprika
Botanical / origin	<b>Capsicum annuum</b> varieties; New World	<b>Capsicum annuum</b> cultivars; New World & Old World processing
Typical heat (SHU)	Approximately <b>30,000-50,000 SHU</b> (often 30k-60k)	Range from <b>0--~10,000 SHU</b> depending on style (sweet → hot)
Primary flavor	<b>Bright, sharp heat</b> with peppery bite	<b>Sweet-smoky to mild</b> ; color and aroma-focused
Color	Reddish-orange (powdered)	Ranges <b>deep red</b> to <b>rust</b> ; smoked types darker
Common uses	Hot sauces, spice blends, heat finishing	Coloring, seasoning (goulash, chorizo, stews)
Processing notes	Dried and ground; minimal smoking	Variants: <b>sweet, hot, smoked (pimentón)</b>

Source: <https://vsdiff.com/cayenne-pepper-vs-paprika/>