

## Paprika vs Chili Powder (vsdiff.com)

Attribute	Paprika	Chili powder
Primary ingredient	<i>Ground Capsicum annuum</i> (often sweet)	<i>Ground chilies</i> or a spice blend (chili + cumin + oregano, etc.)
Typical heat	Usually mild ( $\approx 0$ –500 Scoville units); <b>hot paprika</b> variants exist	Wide range ( $\approx 500$ –50,000 Scoville units) depending on peppers and blend
Flavor profile	<b>Sweet, fruity, sometimes smoky</b>	<b>Earthy, pungent, warm – often complex</b>
Colour	Bright red to deep orange-red (used as colorant)	Reddish-brown, variable with blend
Common uses	Garnish, stews, sausages, barbecue rubs	Chili con carne, Tex-Mex, curries, rubs
Labeling notes	Often single-ingredient; EU treats as pepper powder	Often a branded blend; ingredients vary by producer

Source: <https://vsdiff.com/paprika-vs-chili-powder/>