capsaicin

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Cruising Review

Capsaicin: Publications and Research from SwissMixIt

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Active component of chili peppers, which are plants belonging to the genus Capsicum. Capsaicin, the phytochemical responsible for the spiciness of peppers, has the potential to modulate metabolism. The increased expression of UCP2 induced by TRPV1 activation exerts a protective antioxidant effect on the liver in non-alcoholic fatty liver disease, and on vascular endothelium in the context of hyperglycaemia.

PDF Version of the webpage (first pages)

Capsaicin Botanical Information

Active component of chili peppers, which are plants belonging to the genus Capsicum. Capsaicin, the phytochemical responsible for the spiciness of peppers, has the potential to modulate metabolism. The increased expression of UCP2 induced by TRPV1 activation exerts a protective antioxidant effect on the liver in non-alcoholic fatty liver disease, and on vascular endothelium in the context of hyperglycaemia. Capsaicin, obesity, TRPV1, Capsaicinoids,nerve growth factor, neuropathic pain, nociceptor, Cardiovascular disease, Diabetes, Dyslipidemia, Hypertension, Metabolic syndrome, Red pepper, Antioxidant activity, Multivariate analysis

Keywords: Capsaicin, obesity, TRPV1, Capsaicinoids,nerve growth factor, neuropathic pain, nociceptor, Cardiovascular disease, Diabetes, Dyslipidemia, Hypertension, Metabolic syndrome, Red pepper, Antioxidant activity, Multivariate analysis
Description and Research Abstract: Active component of chili peppers, which are plants belonging to the genus Capsicum. Capsaicin, the phytochemical responsible for the spiciness of peppers, has the potential to modulate metabolism.
The increased expression of UCP2 induced by TRPV1 activation exerts a protective antioxidant effect on the liver in non-alcoholic fatty liver disease, and on vascular endothelium in the context of hyperglycaemia.
Capsaicin consumption reduce body weight and its potential mechanisms of its anti-obesity effects.
Topical capsaicin formulations are used for pain management.
Red pepper as well as capsaicin has ability to control of metabolic syndrome and its related disorders such as obesity, disrupted lipid profile, diabetes and its complications.
Hot peppers are known to be a good source of phenolic compounds, including flavonoids and capsai- cinoids, as well as ascorbic acid. These phytochemicals show high antioxidant activity, and their consumption has been linked to a decreased risk of developing chronic and degenerative diseases.
Capsaicin exhibits strong anti-cancer properties in various cancer types. The combination of capsaicin with conventional chemotherapy drugs or radiotherapy can improve the sensitivity, reduce the side effects and enhance the tolerance of patients to cancer treatment. The development of capsaicin-loaded nanoparticles may provide a very promising approach to chemotherapy for malignant tumours.
This evidence suggests that dietary factors that act as antioxidants to increase GSH level may contribute to a protective effect against age related diseases. This antioxidant effect may, in part, explain the high consumption of capsicum in certain regions of the world.

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