**Chocolate Bar Ratings**

Chocolate is one of the most popular candies in the world. Each year, residents of the United States collectively eat more than 2.8 billions pounds. However, not all chocolate bars are created equal! This dataset contains expert ratings of over 1,700 individual chocolate bars, along with information on their regional origin, percentage of cocoa, the variety of chocolate bean used and where the beans were grown.

**Flavors of Cacao Rating System:**

* 5= Elite (Transcending beyond the ordinary limits)
* 4= Premium (Superior flavor development, character and style)
* 3= Satisfactory(3.0) to praiseworthy(3.75) (well made with special qualities)
* 2= Disappointing (Passable but contains at least one significant flaw)
* 1= Unpleasant (mostly unpalatable)

**Data description**

* **Company (Maker-if known)** - Name of the company manufacturing the bar.
* **Specific Bean Origin or Bar Name** - The specific geo-region of origin for the bar.
* **REF** - Help us describe this column... **What is it?**
* **Review Date** - Date of publication of the review.
* **Cocoa Percent** - Cocoa percentage (darkness) of the chocolate bar being reviewed.
* **Company Location** - Manufacturer base country.
* **Rating** - Expert rating for the bar.
* **Bean Type** - The variety (breed) of bean used, if provided.
* **Broad Bean Origin** - The broad geo-region of origin for the bean.

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