

#### Knowing basic composition of data

cho\_df=pd.read\_csv('chocolate.csv')
cho\_df

|      | ref  | company_manufacturer | company_location | review_date | country_of_bean_origin | specific_bean_origin_or_bar_name | cocoa_percent | ingredients     | mos |
|------|------|----------------------|------------------|-------------|------------------------|----------------------------------|---------------|-----------------|-----|
| 0    | 2454 | 5150                 | U.S.A.           | 2019        | Tanzania               | Kokoa Kamili, batch 1            | 76%           | 3- B,S,C        |     |
| 1    | 2458 | 5150                 | U.S.A.           | 2019        | Dominican Republic     | Zorzal, batch 1                  | 76%           | 3- B,S,C        |     |
| 2    | 2454 | 5150                 | U.S.A.           | 2019        | Madagascar             | Bejofo Estate, batch 1           | 76%           | 3- B,S,C        |     |
| 3    | 2542 | 5150                 | U.S.A.           | 2021        | Fiji                   | Matasawalevu, batch 1            | 68%           | 3- B,S,C        |     |
| 4    | 2546 | 5150                 | U.S.A.           | 2021        | Venezuela              | Sur del Lago, batch 1            | 72%           | 3- B,S,C        |     |
|      |      |                      |                  |             |                        |                                  |               |                 |     |
| 2525 | 1205 | Zotter               | Austria          | 2014        | Blend                  | Raw                              | 80%           | 4-<br>B,S*,C,Sa |     |
| 2526 | 1996 | Zotter               | Austria          | 2017        | Colombia               | APROCAFA, Acandi                 | 75%           | 3- B,S,C        |     |
| 2527 | 2036 | Zotter               | Austria          | 2018        | Blend                  | Dry Aged, 30 yr Anniversary bar  | 75%           | 3- B,S,C        |     |
| 2528 | 2170 | Zotter               | Austria          | 2018        | Congo                  | Mountains of the Moon            | 70%           | 3- B,S,C        |     |
| 2529 | 2170 | Zotter               | Austria          | 2018        | Belize                 | Maya Mtn                         | 72%           | 3- B,S,C        |     |

2530 rows × 10 columns

The given data includes information about chocolate, such as the company manufacturer, company location, review date, country of bean origin, specific bean origin or bar name, cocoa percentage, ingredients, most memorable characteristics, and rating. chocolate market, including its size, growth rate, and segmentation by product type, distribution channel, and geography. The market is driven by factors such as the increasing demand for high-quality and organic chocolate products, the popularity of dark chocolate due to its health benefits, and the rise of bean-to-bar chocolate makers. The market is also segmented by distribution channel, with supermarkets and hypermarkets leading the way.

#### **Remove Duplicate**

```
cho_df[cho_df.duplicated()]
```

ref company\_manufacturer company\_location review\_date country\_of\_bean\_origin specific\_bean\_origin\_or\_bar\_name cocoa\_percent ingredients most\_mem

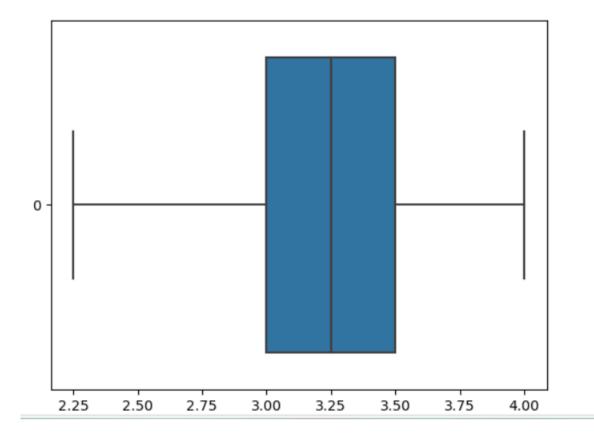
#### **Dealing with missing values**

| cho_df.isnull().sum() ref company_manufacturer | 0   |
|--|---|
|  | 0   |
| company manufacturer                           | _   |
|  | 0   |
| company location                               | 0   |
| review date                                    | 0   |
| country of bean origin                         | 0   |
| specific bean origin or bar name               | 9   |
|  | 0   |
| =-   | a   |
| 0  | a   |
| _ <del>_</del>                                 | 0   |
| 9  | V   |
| atype: 1nt64                                   |   |
|  | <pre>cocoa_percent ingredients most_memorable_characteristics rating dtype: int64</pre> |

#### To create a box plot

```
Q1,Q3=cho_df.rating.quantile([0.25,0.75])
IQR=Q3-Q1
UL=Q3+1.5*(IQR)
LL=Q1-1.5*(IQR)
cho_df.rating=np.where(cho_df.rating<LL,LL,cho_df.rating)
sns.boxplot(cho_df.rating,orient="h")
```

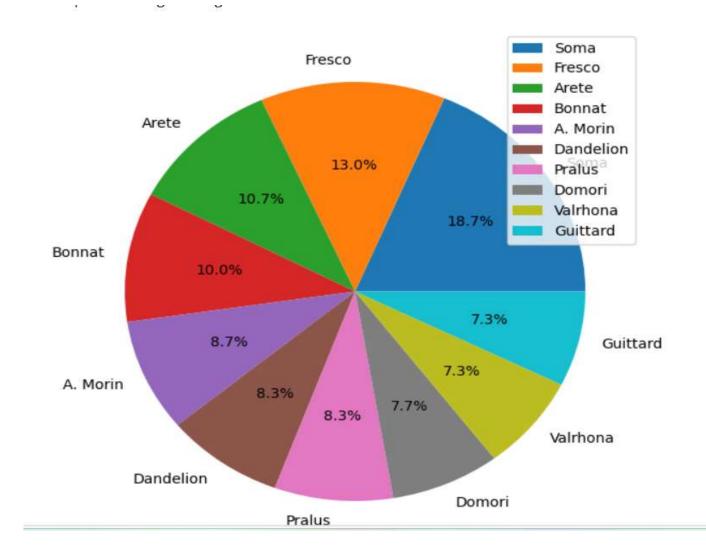
#### <Axes: >



#### To create a top 10 company\_manufacturer frequency

```
cho_df.company_manufacturer.value_counts().head(10)
```

```
company_manufacturer
             56
Soma
             39
Fresco
Arete
             32
             30
Bonnat
A. Morin
Dandelion
Pralus
             25
Domori
Valrhona
Guittard
             22
Name: count, dtype: int64
```



# To find the rating distribution based on the company\_manufacturer column

cho df.groupby(["company manufacturer"])["rating"].mean().head(10) company manufacturer 5150 3.321429 A. Morin 3.423077 AMMA 3.500000 Acalli 3.562500 Adi aka Fijiana (Easy In Ltd) 3.250000 Aelan 2.750000 Aequare (Gianduja) 2.875000 Ah Cacao 3.000000 Akesson's (Pralus) 3.083333 Alain Ducasse 2.833333 Name: rating, dtype: float64

## To find the top 10 company manufacturers and their corresponding average ratings

sns.countplot(x=cho df.company manufacturer.head(10),

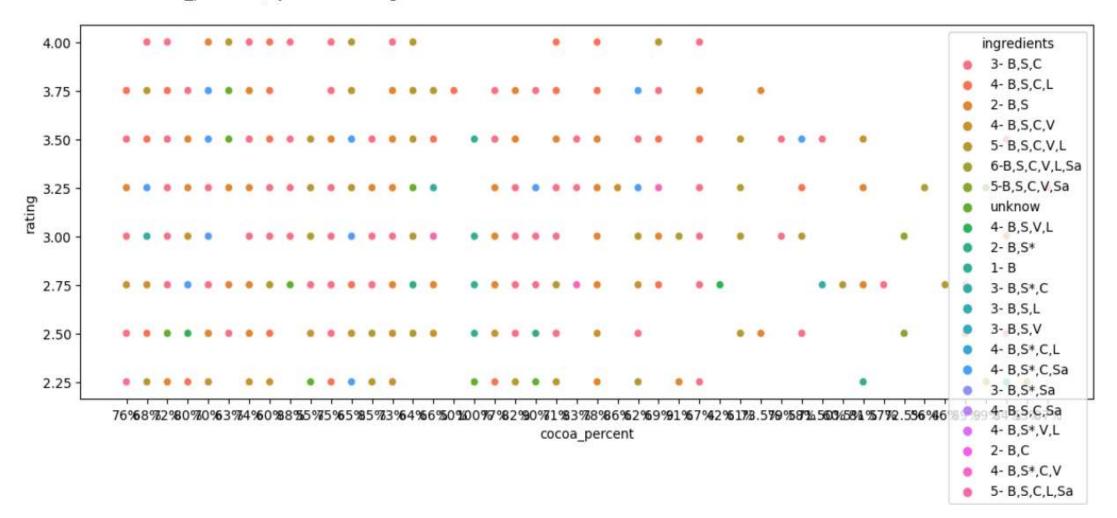
hue=cho df.rating.head(10)) <Axes: xlabel='company manufacturer', ylabel='count'> 2.00 rating 2.75 3.0 1.75 3.25 3.5 1.50 3.75 1.25 1.00 0.75 0.50 0.25 0.00 5150 A. Morin

company\_manufacturer

#### cocoa\_percent vs rating

```
plt.figure(figsize=(14,5))
sns.scatterplot(x=cho_df.cocoa_percent,y=cho_df.rating,hue=cho_df.ingredients)
```

<Axes: xlabel='cocoa\_percent', ylabel='rating'>



#### cocoa\_percent vs rating

cho\_df.cocoa\_percent.value\_counts()[:5]

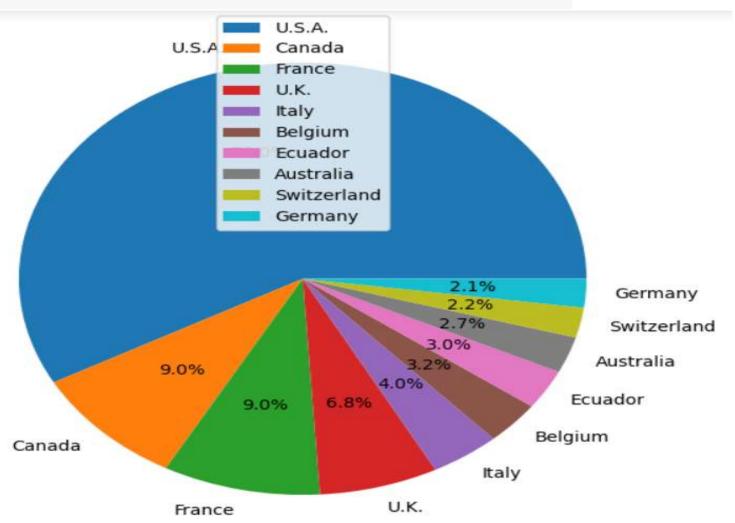
px.bar(x=cho\_df.cocoa\_percent,y=cho\_df.rating,text=cho\_df.rating,color=cho\_df.rating)

cocoa\_percent 70% 1046 75% 310 72% 295 65% 90

Name: count, dtype: int64

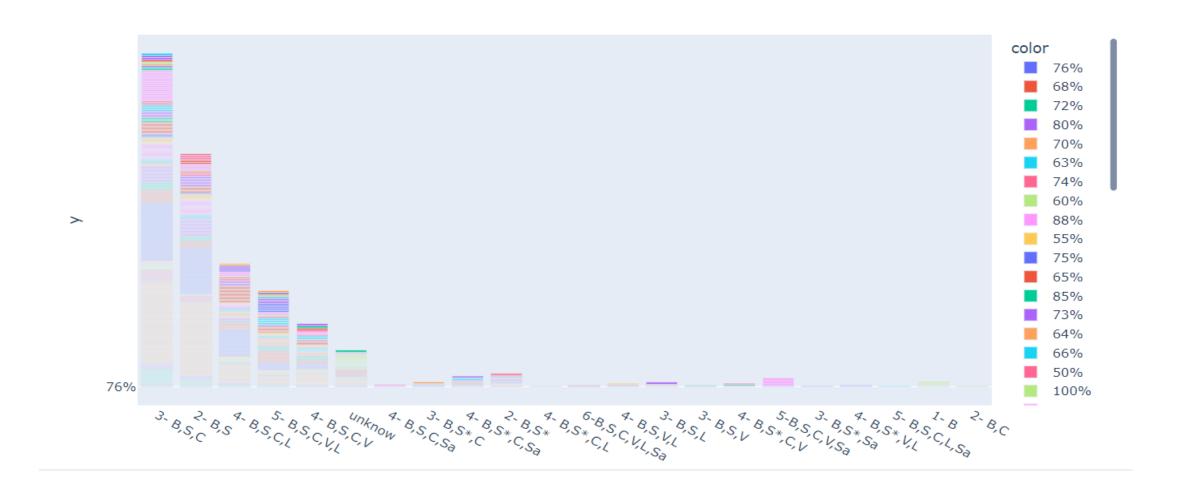


#### Top 10 company\_location



#### ingredients vs cocoa\_percent

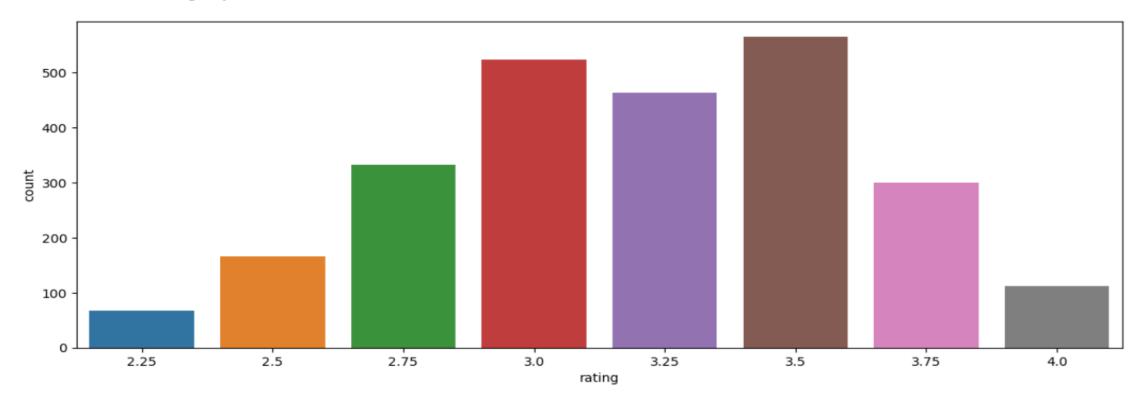
px.bar(x=cho\_df.ingredients,y=cho\_df.cocoa\_percent,color=cho\_df.cocoa\_percent)



### **Rating**

```
plt.figure(figsize=(14,5))
sns.countplot(x=cho_df.rating)
```

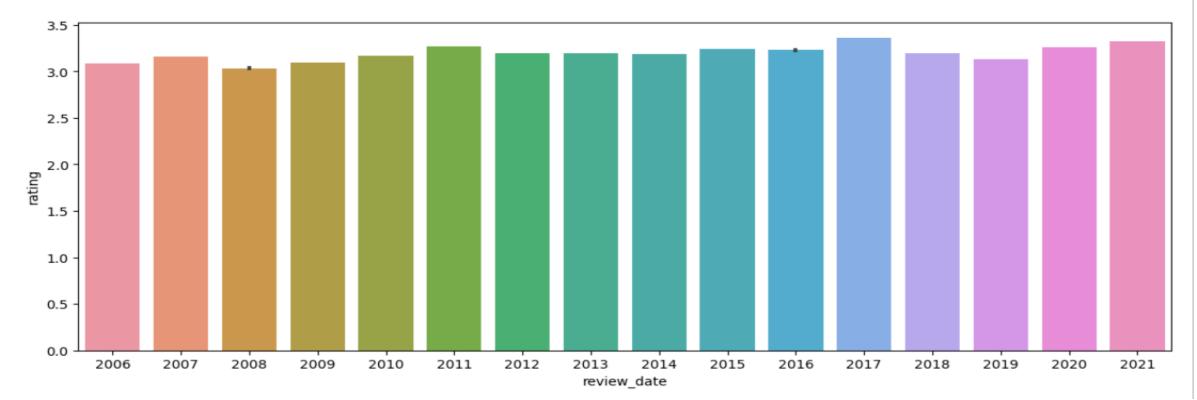
<Axes: xlabel='rating', ylabel='count'>



#### review\_date vs rating

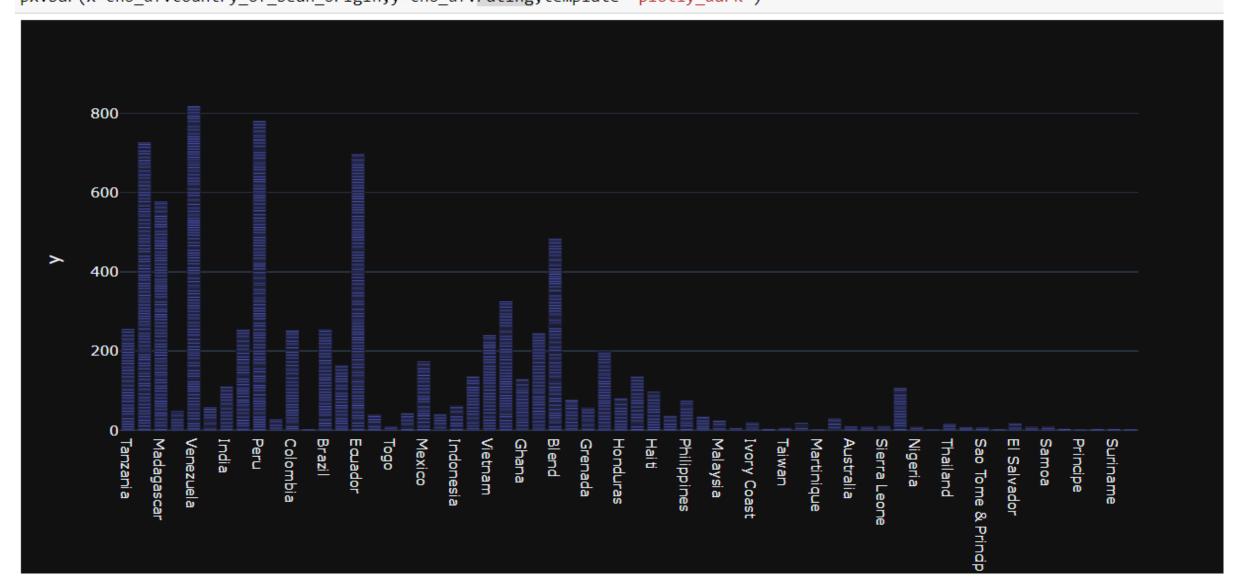
```
plt.figure(figsize=(14,5))
sns.barplot(x=cho_df.review_date,y=cho_df.rating,ci=True)
```

<Axes: xlabel='review\_date', ylabel='rating'>



#### country\_of\_bean\_origin vs rating

px.bar(x=cho\_df.country\_of\_bean\_origin,y=cho\_df.rating,template="plotly\_dark")



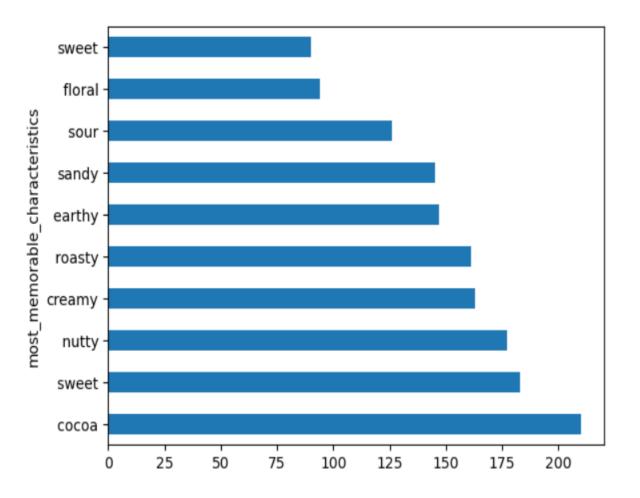
#### Investigate whether certain types of content are more popular

characterstics=cho\_df.most\_memorable\_characteristics.str.split(",").explode().value\_counts()[:10]
characterstics

```
most_memorable_characteristics
cocoa 210
sweet 183
nutty 177
creamy 163
roasty 161
earthy 147
sandy 145
sour 126
floral 94
sweet 90
Name: count, dtype: int64
```

characterstics.plot(kind="barh")

<Axes: ylabel='most\_memorable\_characteristics'>



### **Conclusion:**

- 1. Cocoa Percentage vs. Rating (Scatter Plot): The scatter plot analysis revealed a positive correlation between cocoa percentage and rating. Higher cocoa percentages tend to result in higher ratings, indicating a preference among consumers for chocolates with a richer cocoa content.
- **2. Top 10 Company Locations (Pie Plot):** The pie plot illustrated the distribution of chocolate manufacturers across the top 10 company locations. This insight provides a glimpse into the geographical concentration of chocolate production, highlighting regions with significant industry presence.
- **3. Ingredients vs. Cocoa Percentage (Bar Plot):** The bar plot analysis depicted the relationship between ingredients and cocoa percentage in chocolate products. It showed how different ingredients are utilized across various cocoa percentage ranges, providing insights into formulation strategies employed by manufacturers.
- **4. Rating Distribution (Bar Plot):** The bar plot of ratings displayed the distribution of ratings across chocolate products. This insight helps manufacturers gauge the overall performance of their products in the market and identify areas for improvement.
- **5. Country of Bean Origin vs. Rating (Bar Plot):** The bar plot analysis showcased the relationship between the country of bean origin and ratings of chocolate products. It revealed potential preferences among consumers for chocolates made from beans sourced from certain regions, influencing product ratings.

#### **Recommendations for Company/Manufacturer Owners:**

- 1. Optimize Cocoa Percentage: Based on the positive correlation between cocoa percentage and rating, consider offering a range of chocolate products with varying cocoa percentages to cater to diverse consumer preferences.
- **2. Geographical Expansion:** Utilize insights from the top 10 company locations analysis to identify regions with growth potential and consider expanding operations or distribution networks in these areas.
- **3. Ingredient Selection:** Leverage insights from the ingredients vs. cocoa percentage analysis to formulate products with high-quality ingredients that complement different cocoa percentages, ensuring superior taste and texture.
- **4. Continuous Improvement:** Monitor rating distributions and consumer feedback regularly to identify areas for product enhancement and innovation. Invest in research and development to stay competitive in the market.

#### **Recommendations for Chocolate Users:**

- 1. Explore Cocoa Varieties: Experiment with chocolate products featuring different cocoa percentages to discover personal preferences in terms of flavor intensity and richness.
- 2. Consider Origin: Pay attention to the country of bean origin when selecting chocolate products, as this may influence flavor profiles and overall quality. Support manufacturers that prioritize transparent sourcing practices and ethical production.
- **3. Check Ingredients:** Review ingredient lists to ensure transparency and choose chocolates made from high-quality ingredients for an enhanced taste experience.
- **4. Provide Feedback:** Share feedback and ratings for chocolate products to help manufacturers improve their offerings and meet consumer expectations. Engage with brands that value consumer input and demonstrate a commitment to quality and innovation.

By implementing these recommendations, both chocolate manufacturers and users can contribute to the success and sustainability of the chocolate industry, fostering a culture of quality, transparency, and consumer satisfaction.