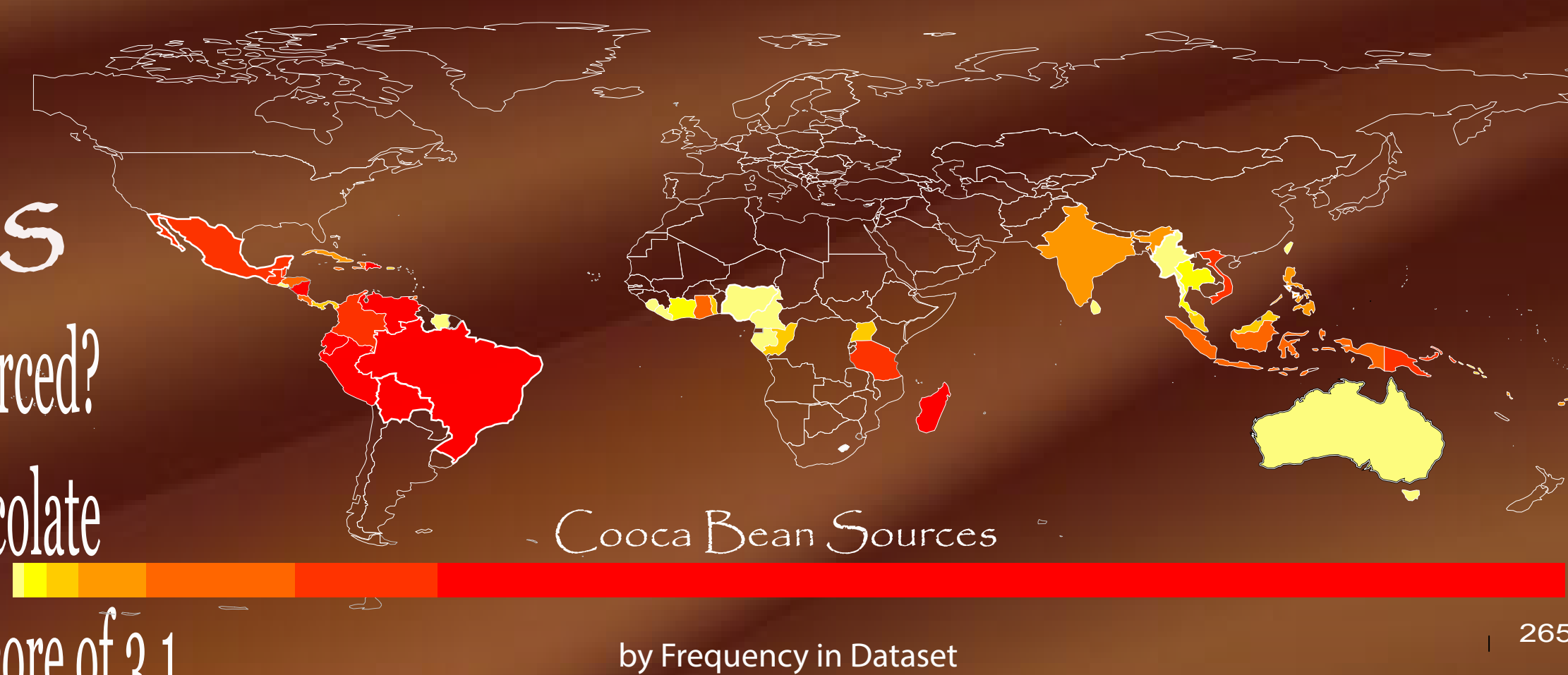
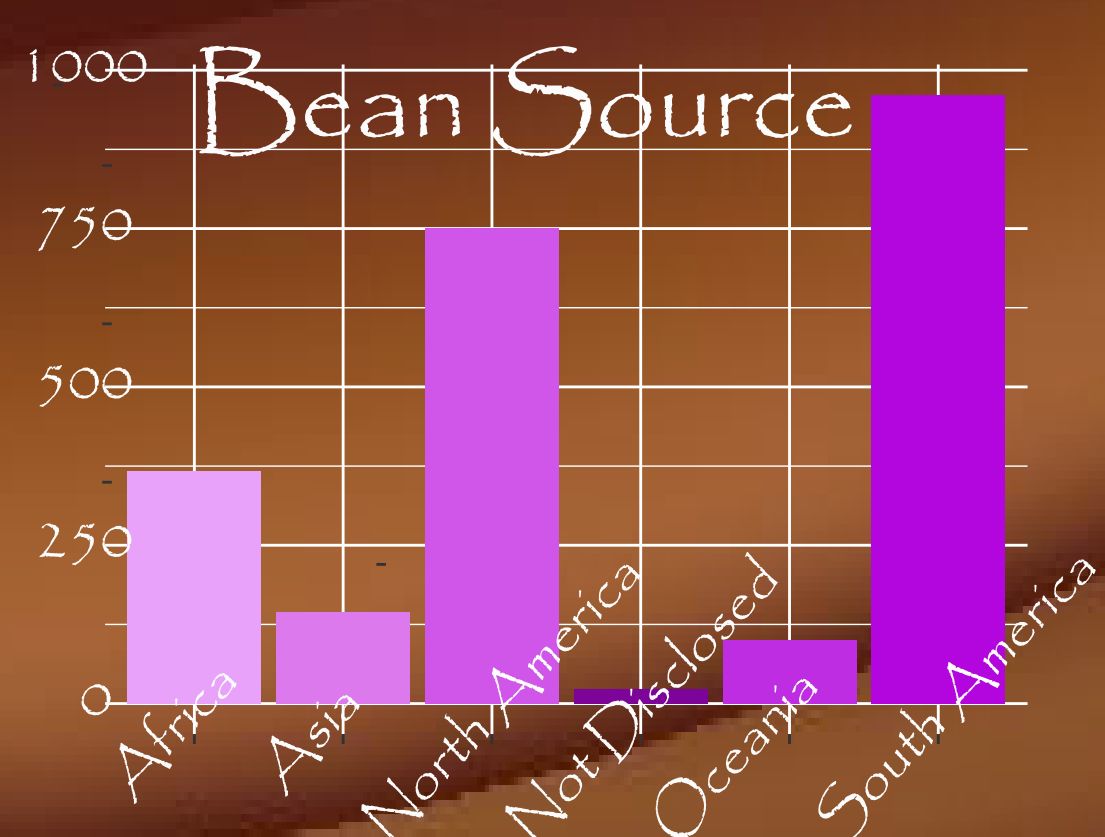


Bars of Bliss: Chocolate Bar Ratings

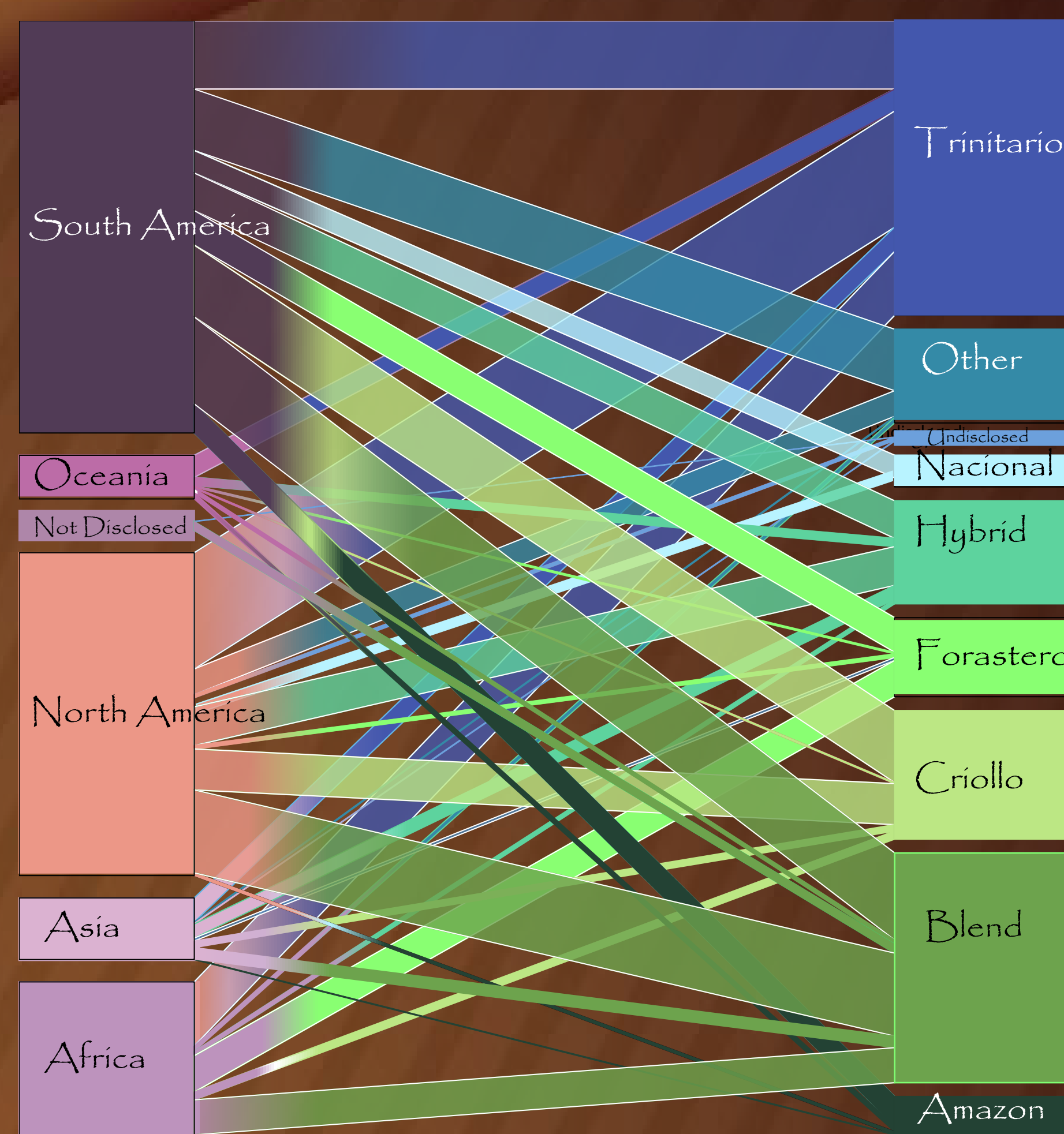
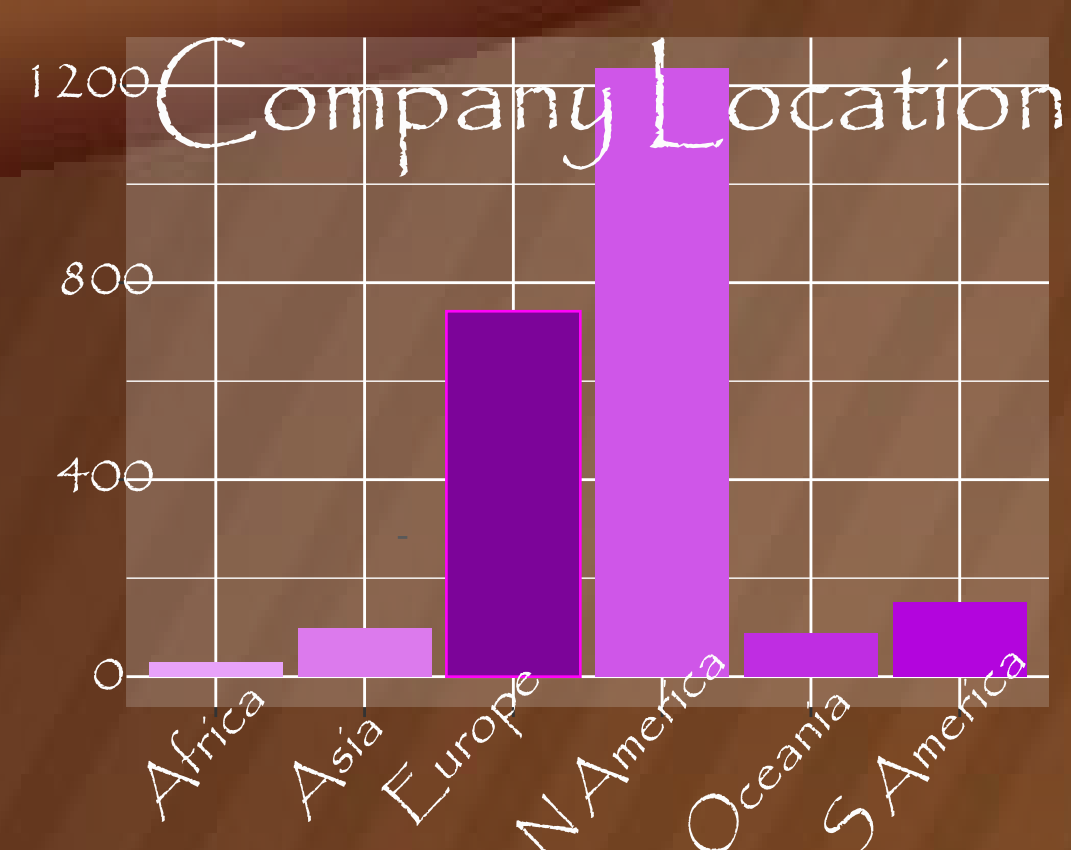
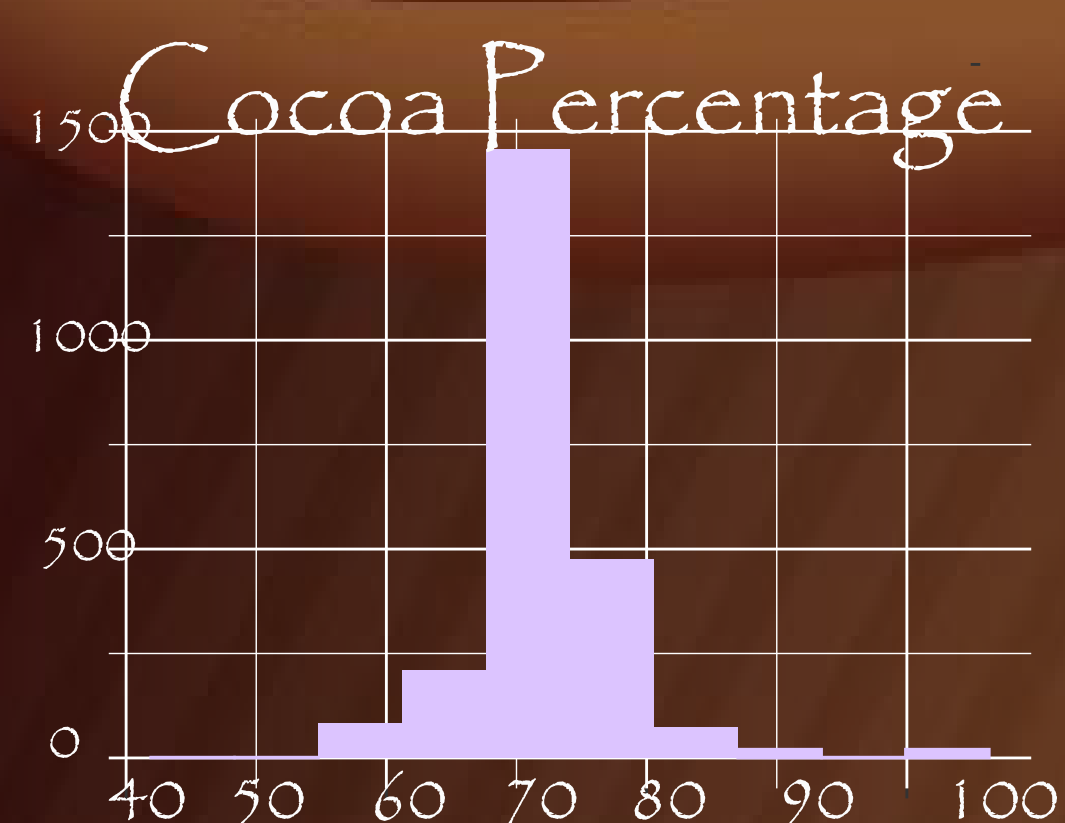


How does one pick the best chocolate bar? Where are different chocolate beans sourced? Brady Brelinski of the Manhattan Chocolate Society created a database of dark chocolate bars rated on a scale of 1 to 5. In total, 2,346 bars were reviewed, with an average score of 3.1.



Type of Bean by Bean Source

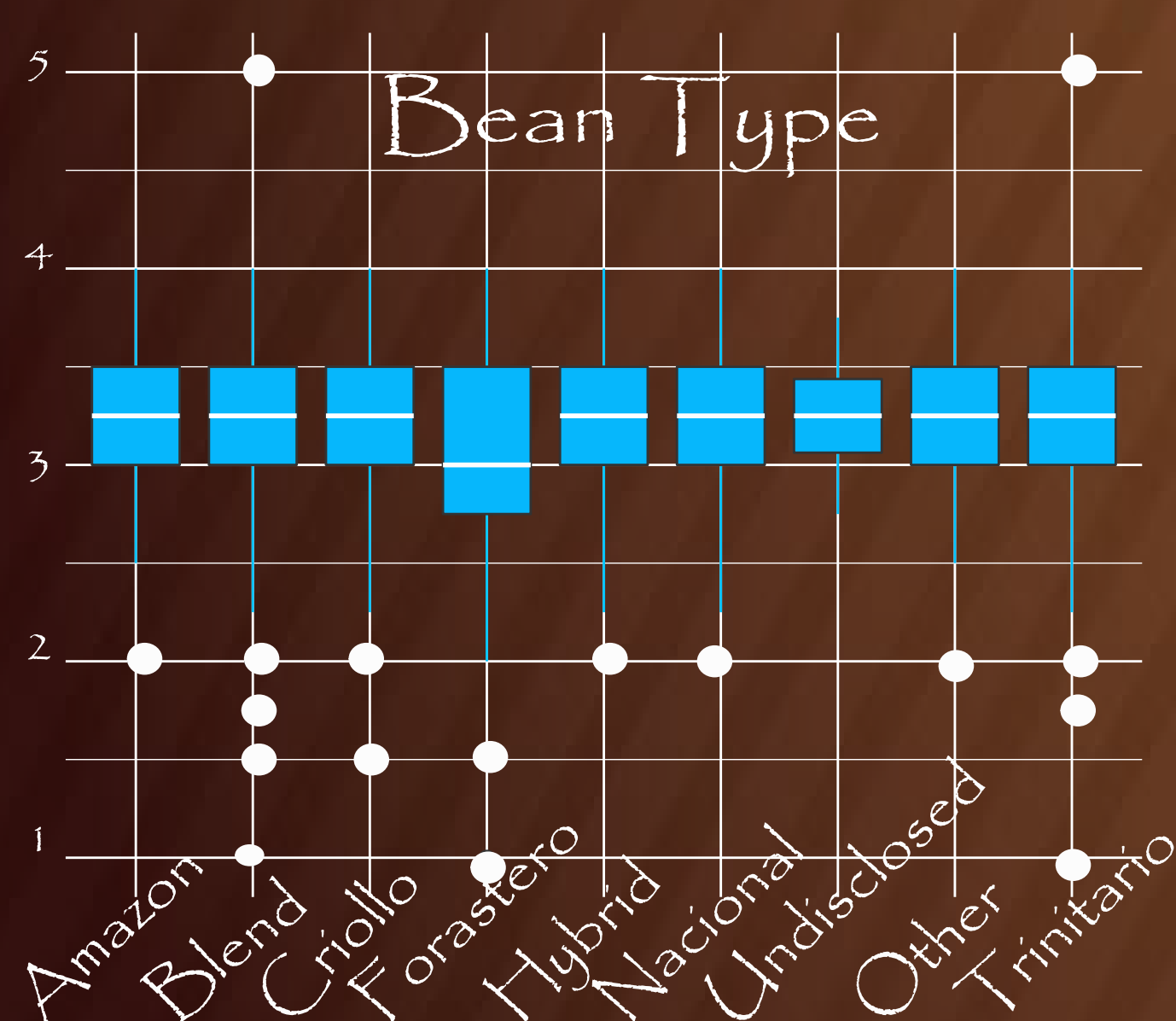
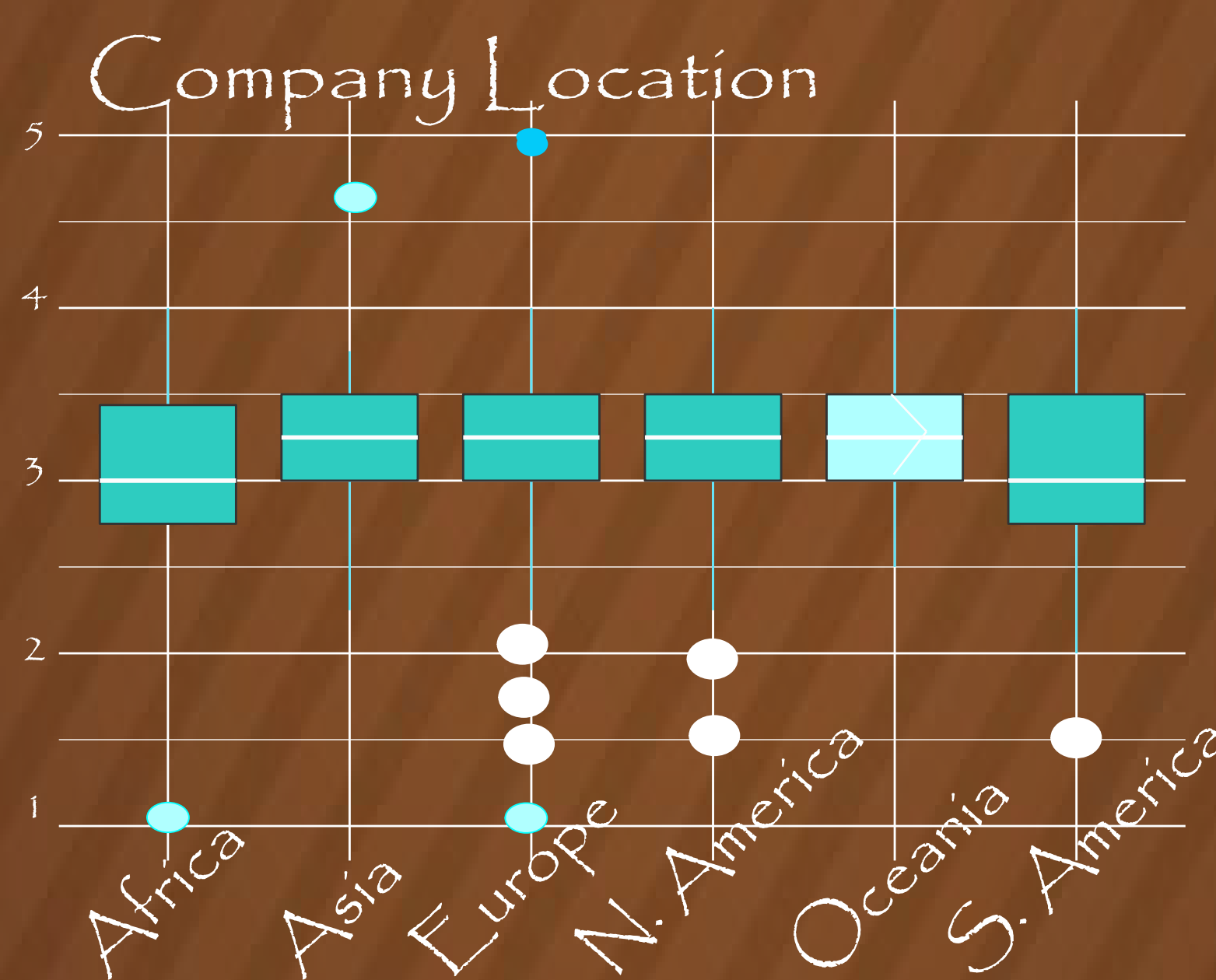
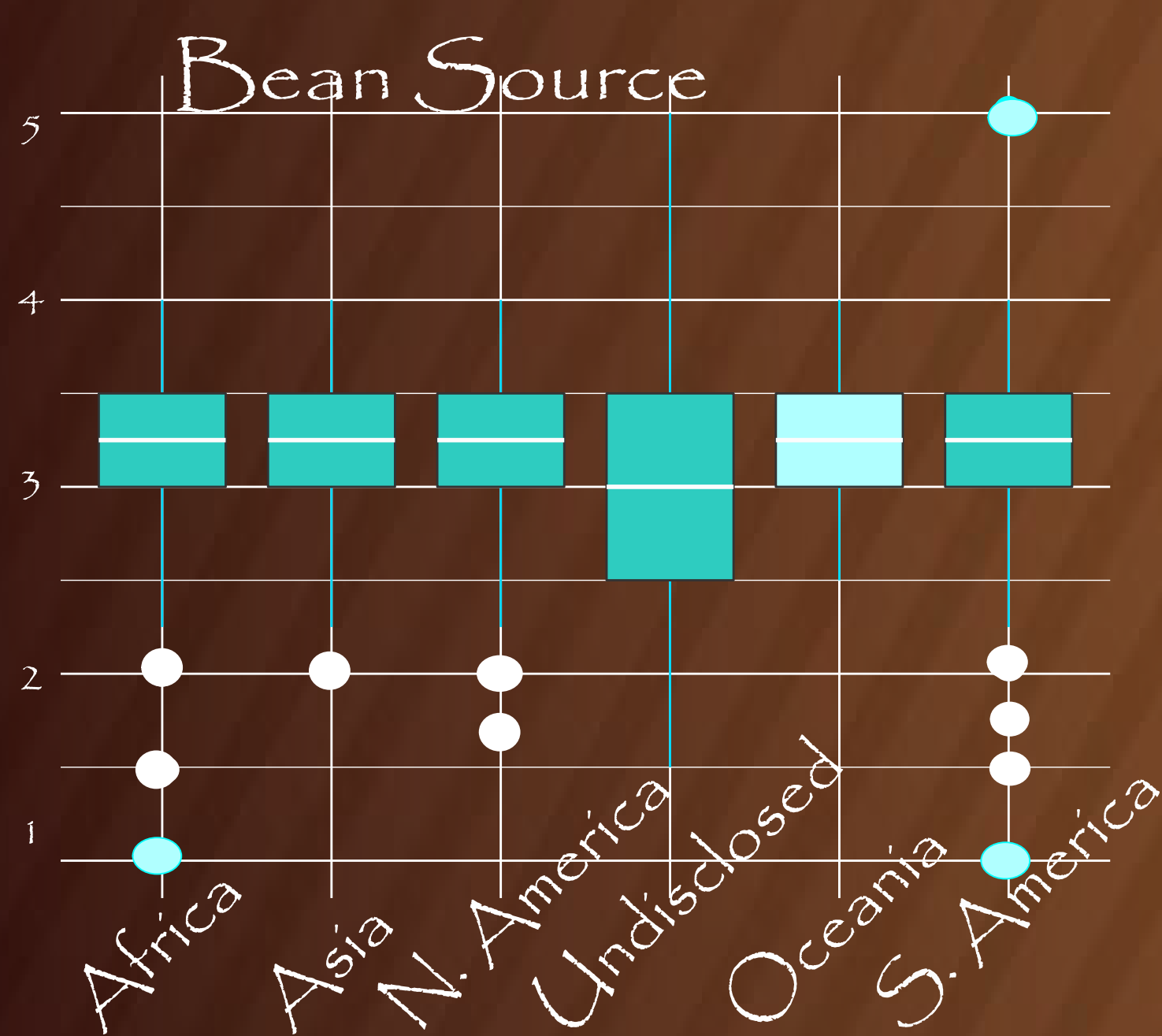
The three main cocoa bean types are criollo, forastero, and trinitario. Hybrid species have grown in number such as CCN-51, FET and Porcelena. (these named hybrid species are categorized here as "other". Those under "hybrid" did not disclose the type of hybrid.)



Distribution of Variables

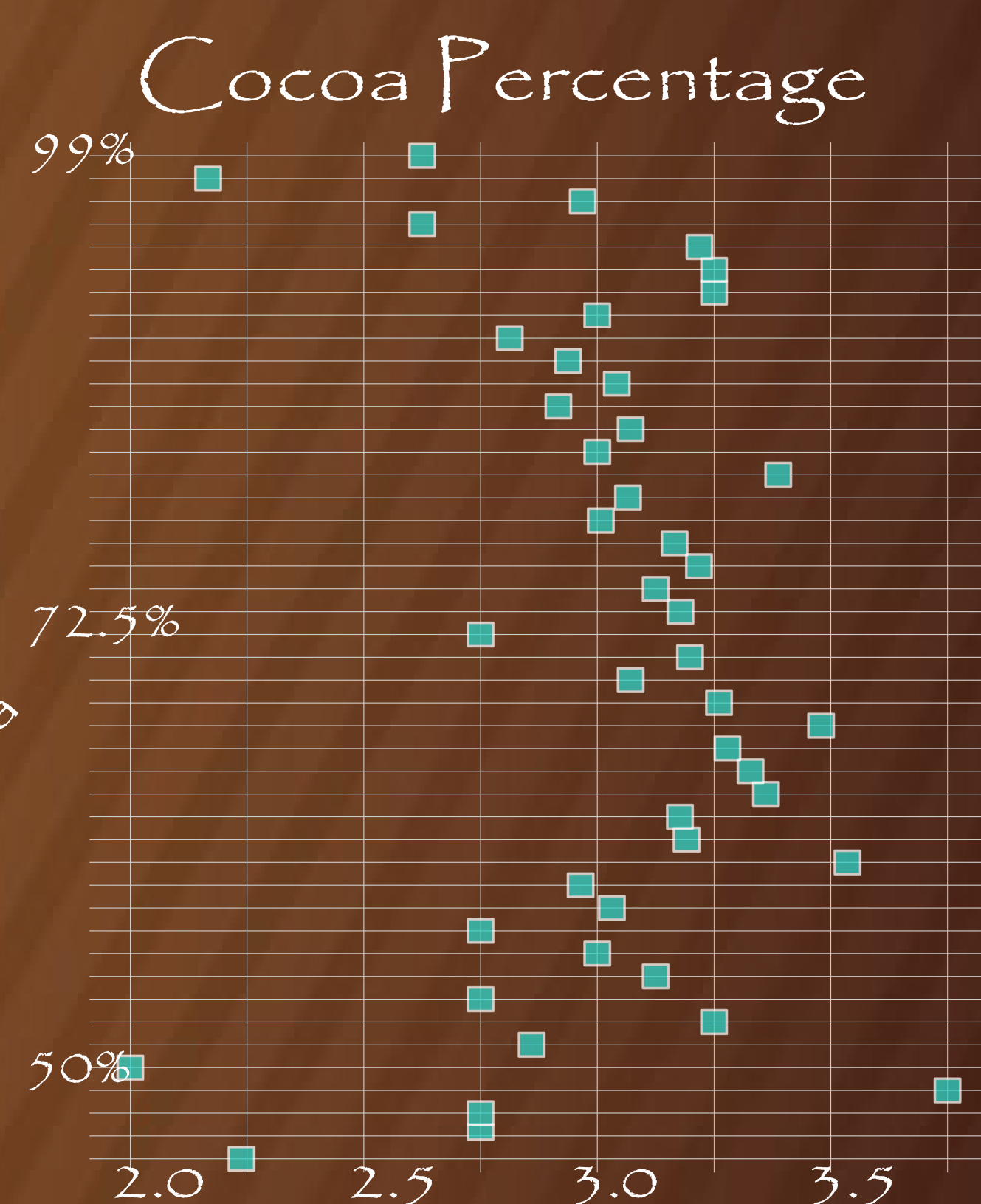
Cocoa content of the majority of bars rated ran between 70-80%. Few bars were made by companies that source their beans within their own countries; even companies located in cocoa growing countries often used beans from other countries.

Average Ratings



Chocolate bars with beans sourced from Oceania (3.25) and from companies located in Oceania had the highest average ratings (3.29). While there are comparatively fewer bars represented from Oceania, the ratings of these bars remained consistently higher.

Bars with undisclosed bean sources had the lowest average rating but also the largest range of ratings.



Nacional beans had the highest average rating among bean type (3.3). Like with beans sourced from Oceania, this group was small, but had consistently high scores.

Bars with the highest average rating tended to fall within 63-73%