

Dataset

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Chocolate Bar 2020

2300 chocolate bar ratings

Soroush Ghaderi and 1 collaborator • updated 3 months ago (Version 1)

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Usability 10.0

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 Tags food, data visualization

Description

Context

Chocolate is one of the most popular candies in the world. Each year, residents of the United States collectively eat more than 2.8 billion 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:

Rating Scale

- 4.0 - 5.0 = Outstanding
- 3.5 - 3.9 = Highly Recommended
- 3.0 - 3.49 = Recommended
- 2.0 - 2.9 = Disappointing
- 1.0 - 1.9 = Unpleasant

*Not all the bars in each range are considered equal, so to show variance from bars in the same range I have assigned .25, .50 or .75.

Each chocolate is evaluated from a combination of both objective qualities and subjective interpretation. A rating here only represents an experience with one bar from one batch. Batch numbers, vintages, and review dates are included in the database when known. I would recommend people to try all the chocolate on the database regardless of the rating and experience for themselves.

The database is narrowly focused on plain dark chocolate to appreciate the flavors of the cacao when made into chocolate. The ratings do not reflect health benefits, social missions, or organic status.

The flavor is the most important component of the Flavors of Cacao ratings. Diversity, balance, intensity, and purity of flavors are all considered. A straight forward single note chocolate can rate as high as a complex flavor profile that changes throughout. Genetics, terroir, post-harvest techniques, processing, and storage can all be discussed when considering the flavor component.

Texture has a great impact on the overall experience and it is also possible for texture related issues to impact flavor. It is a good way to evaluate the makers' vision, attention to detail, and level of proficiency.

Aftermelt is the experience after the chocolate has melted. Higher quality chocolate will linger and be long-lasting and enjoyable. Since the after melt is the last impression you get from the chocolate, it receives equal importance in the overall rating.

Overall Opinion is really where the ratings reflect a subjective opinion. Ideally, it is my evaluation of whether or not the components above worked together and opinion on the flavor development, character, and style. It is also here where each chocolate can usually be summarized by the most prominent impressions that you would remember about each chocolate

Acknowledgements

These ratings were compiled by Brady Brelinski, Founding Member of the Manhattan Chocolate Society. For up-to-date information, as well as additional content (including interviews with craft chocolate makers), please see his website: [Flavors of Cacao](#)

Inspiration

We have multiple questions to answer, in the below list we answer most important pieces of information that possible to answer.\

1. Where are the best cocoa beans grown?
2. Which countries produce the highest-rated bars?
3. Who creates the best Chocolate bars?
4. What is Favorite taste?
5. Which company has highest Rate?

< chocolate.csv (469.84 KB)

Detail


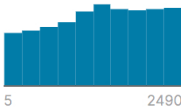

Compact

Column

10 of 21 columns

About this file


This data contains information from 2006 to 2020 in 66 countries about chocolate reviews and tastes. Hold chocolate company name, country of the chocolate bean.

#	# ref	company	company_location	review_date
index	unique number for company	company name	company location	date review for chocolate bar
		<div>Soma2%</div> <div>Arete1%</div> <div>Other (2140)96%</div>	<div>U.S.A43%</div> <div>France8%</div> <div>Other (1109)50%</div>	
0	2454	5150	U.S.A	2019
1	2458	5150	U.S.A	2019
2	2454	5150	U.S.A	2019
3	797	A. Morin	France	2012
4	797	A. Morin	France	2012
5	1015	A. Morin	France	2013
6	1019	A. Morin	France	2013
7	1011	A. Morin	France	2013


- Summary
- 2 files

23 columns


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