

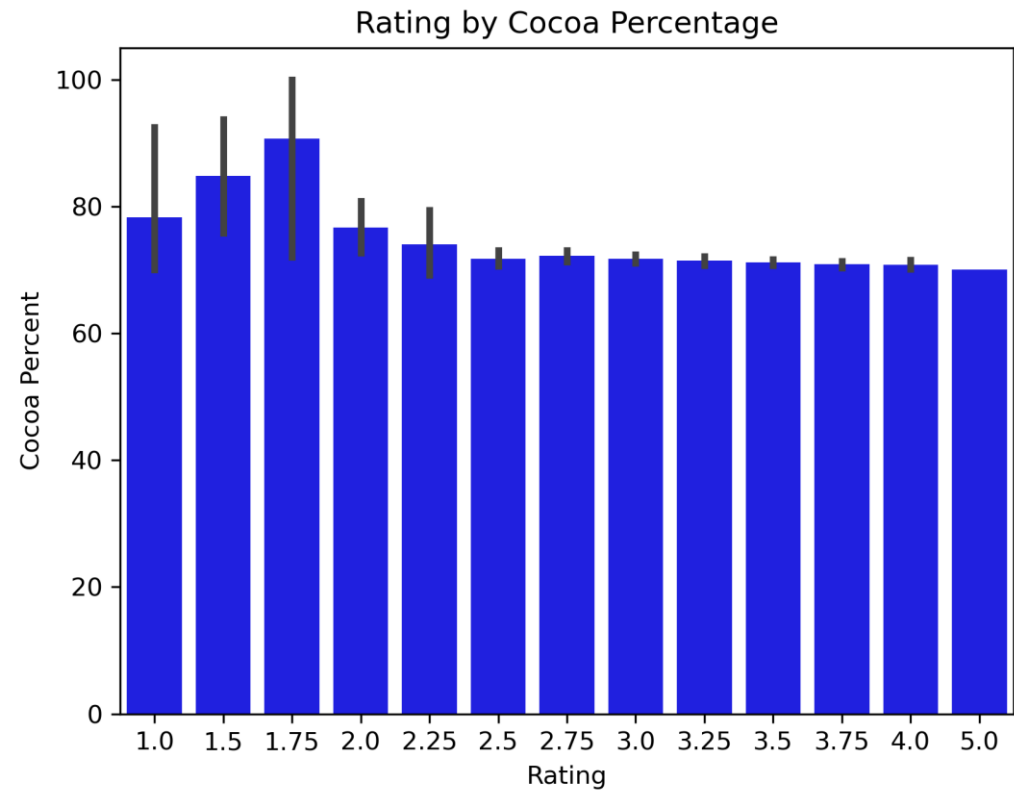


**A good  
chocolate bar?**

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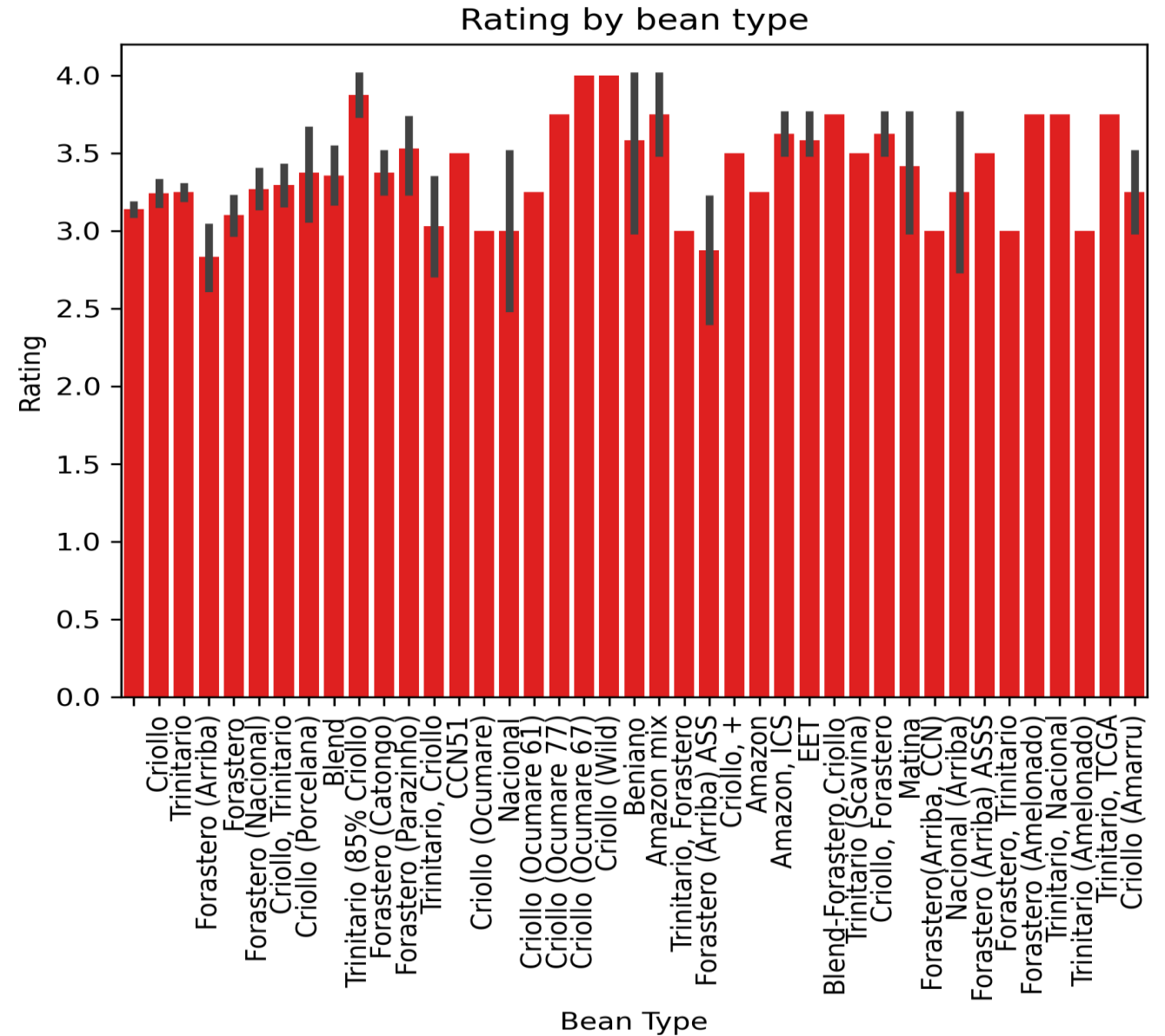
# Is it the cocoa percentage?

- Information taken from over 1500 people.
- Most people cannot tell the difference in cocoa percentage by taste alone.
- However higher percentage results in a more varied rating in taste.

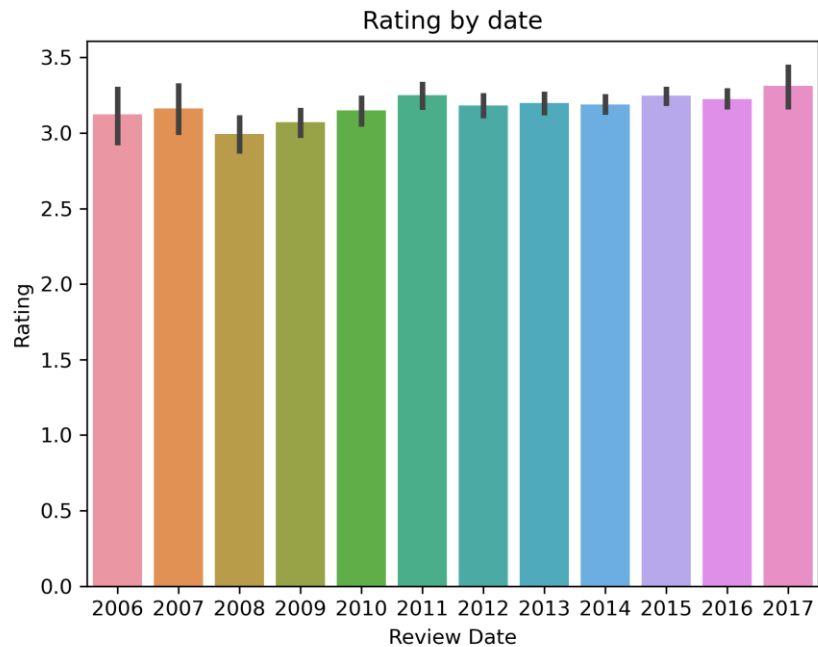


The top performing beans for making chocolate and the country of origin.

- Criollo(Wild),Venezuela
- Criollo(Ocumare 67),Madagascar
- Tinitario(85% Criollo) mix, Venezuela
- Trinitario, TCGA, Bolivia
- Amazon mix, Costa Rica



# Are older recipes better



- Altogether surveyed people over the years rate chocolate bars the same.
- In recent years however the average rating has tightened.

# Conclusion

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- Its hard to say what makes a good chocolate bar with the current data
- It does seem that better chocolate bars are come from South America.

