

Dataset description

This dataset contains pH and sugar content (brix) measurements of cacao-fruit pulp and fat content measurements of fermented cacao beans. The goal of this dataset was to collect the key quality indicators from the cacao production in Ecuador (although material from Africa, Asia was also included). This effort was part of the Cacao-Tech project (supported by the European Union's Horizon Europe research and innovation action programme, via the DRG4FOOD project (Grant Agreement no. 101086523). It contains 114 cacao pulp measurements (pH, Brix) and 58 fermented cacao beans measurements (fat and moisture content) of samples from. Additionally, the dataset contains the information about the country of the sample origin (fermented beans) and cultivar (cacao pulp). For more information about the project, please refer to the [FARM2FORK – data solutions \(SPA\)](#) and [DRG4FOOD: Cacao Tech - drg4foodtoolbox.eu](#).

The laboratory cacao quality estimates were collected using the standard Association of Official Agricultural Chemists (AOAC methodologies; fat content - AOAC Methods 983.232, brix - AOAC Table 990.35A (2.8), pH - AOAC 981.12 pH for acidified foods). The dataset is meant to show the variability of the key cacao qualities required by the cacao industry from the samples collected in Latin America, Africa and South Asia (details here: [Documentation WWW.docx](#)). The dataset will be continuously updated as more information will be collected.

We use the FAIRmetadata structure compliant with the plant and crop standards of BrAPI ([BrAPI](#)) and MIAPPE ([About < MIAPPE < EMBL-EBI](#)) that are designed to be interoperable with the upcoming Digital Product Passport regulation scheme ([EU's Digital Product Passport: Advancing transparency and sustainability | data.europa.eu](#)).

The dataset is licensed under the Creative Commons Attribution Share Alike license (CC-BY-SA 3.0). The data is available upon request at info@cacaotech.eu to be able to monitor its use and gather feedback.