

## **Erratum**

Survey of Ghanaian cocoa farmer fermentation practices and their influence on cocoa flavour, by David M. Baker, Keith I. Tomlins & Clifton Gay, Food Chemistry, Vol. 51, No. 4, pp. 425-431, 1994.

Since the publication of this paper, several errors have been found in Figs 5 and 6. In Fig. 5 some of the samples were incorrectly assigned as Ghana cocoa and non-Ghanaian cocoa and vice versa. In Fig. 6 some samples were incorrectly numbered. The correct versions of Figs 5 and 6 follow.

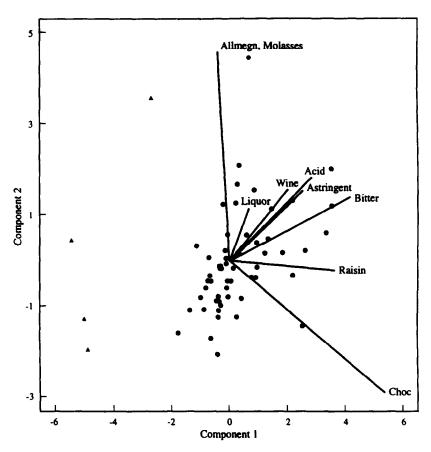


Fig. 5. Principal components plot of the chocolate panel sensory attributes. ● = Ghana cocoa; ■ = composite Ghana cocoa; ▲ = non-Ghanaian cocoa.

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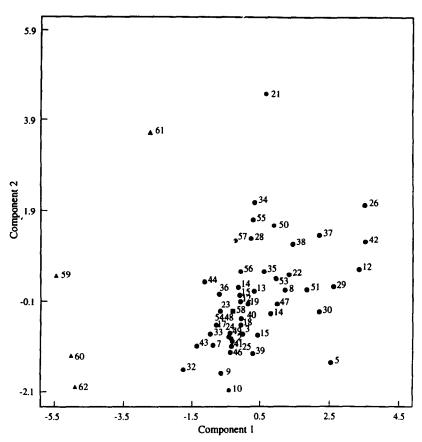


Fig. 6. Principal components scatter plot of chocolate samples in relation to their sensory scores. 

■ = Composite Ghana cocoa; 

■ = non-Ghanaian cocoa.