Table S2. Bean quality characteristics of PBC123 cocoa in the nutrition trial in mid-2014. No foreign matter or clustering of beans was detected. Quality characteristics were determined for dry beans harvested from each of the 8 treatments in the trial: A, control; B, mineral; C, compost; D, dolomite; E, mineral/compost; F; mineral/dolomite; G, compost/dolomite; H, all amendments.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Treatment | Bean count(no. beans per 100g) | Total waste (%) | Flat beans (%) | Fat content (%) | Shell content (%) |
| A | 105 | 1.12 | 0.90 | 45.0 | 12.7 |
| B | 99 | 1.02 | 0.81 | 46.5 | 12.5 |
| C | 83 | 0.18 | 0.06 | 46.4 | 10.9 |
| D | 108 | 1.19 | 1.01 | 44.9 | 13.2 |
| E | 98 | 0.76 | 0.32 | 45.6 | 13.3 |
| F | 92 | 0.80 | 0.66 | 45 | 12.5 |
| G | 105 | 0.65 | 0.33 | 45.5 | 14.47 |
| H | 88 | 0.42 | 0.07 | 46.3 | 12.09 |