

CORRECTION

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Correction to: Effects of fermentation and drying durations on the quality of cocoa (*Theobroma cacao* L.) beans during the rainy season in the Juaboso District of the Western-North Region, Ghana

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Correction to: Bull Natl Res Cent (2021) 45:175

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Following publication of the original article [1], the authors identified that figures and captions do not match. The correct Figs. 1, 2, 3 and 4 and captions are given below.

The original article Ackah and Dompey (2021) has been corrected.

The original article can be found online at <https://doi.org/10.1186/s42269-021-00634-7>.

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Fig. 1 Fermentation and drying of sampled cocoa beans with traditional leaf heap method and sun drying



Fig. 2 Bean count and determination of moisture content with moisture meter aquaboy



Fig. 3 Cross-longitudinal section of cut cocoa beans for identifying defective beans after storage

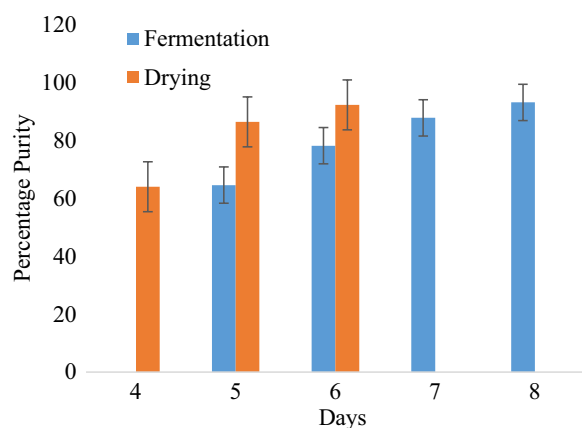


Fig. 4 Levels of cocoa bean purity as influenced by different fermentation and drying durations

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