Predicting Shelf Life of Fruits Using Machine Learning

4 Introduction

Fruit shelf life prediction is an important aspect of food science that helps reduce food wastage and optimize storage conditions. By predicting shelf life, we can determine how long fruits will remain fresh under specific conditions.

This project uses Machine Learning to predict the shelf life of fruits. Specifically, it applies Linear Regression, a supervised learning algorithm, to analyze the relationship between various environmental factors (e.g., temperature, humidity) and the shelf life of fruits. By leveraging Machine Learning, this project aims to provide accurate predictions and valuable insights for improving food storage practices.

Objectives

- i. Predict the shelf life of fruits using machine learning.
- ii. Analyze the impact of environmental and storage factors on shelf life.
- iii. Provide insights to improve fruit storage techniques.

Methodology

i. **Data Collection**

A dataset was created with the following attributes:

- a. **Temperature (°C):** Storage temperature.
- b. **Humidity (%):** Relative humidity in the storage environment.
- c. **Storage Method:** Either refrigerated (1) or ambient (0).
- d. **Ripeness Level:** Unripe (0), Ripe (1), or Overripe (2).
- e. Shelf Life (Days): The time fruit remains consumable.

ii. Data Preprocessing

- a. Categorical data (e.g., storage method, ripeness level) was converted into numerical form.
- b. The dataset was split into training (80%) and testing (20%) sets.

iii. Model Selection

a. Linear Regression was used to predict the shelf life.

iv. Evaluation Metrics

- a. Mean Absolute Error (MAE): Measures prediction accuracy.
- b. R² Score: Indicates the model's goodness of fit.

4 Code Implementation

i. Importing Libraries

```
import pandas as pd
import numpy as np
import matplotlib.pyplot as plt
from sklearn.model_selection import train_test_split
from sklearn.linear_model import LinearRegression
from sklearn.metrics import mean_absolute_error, r2_score
```

ii. Creating the Dataset

iii. Preprocessing the Data

```
# Convert categorical data to numeric
df['Storage Method'] = df['Storage Method'].map({'Refrigerated': 1, 'Ambient': 0})
df['Ripeness Level'] = df['Ripeness Level'].map({'Unripe': 0, 'Ripe': 1, 'Overripe': 2})

# Splitting the dataset
X = df[['Temperature (°C)', 'Humidity (%)', 'Storage Method', 'Ripeness Level']]
y = df['Shelf Life (Days)']

# Split into training and testing sets
X_train, X_test, y_train, y_test = train_test_split(X, y, test_size=0.2, random_state=42)
```

iv. Training the Model

```
# Train the Linear Regression model
model = LinearRegression()
model.fit(X_train, y_train)
```

v. Evaluating the Model

```
# Make predictions and evaluate
y_pred = model.predict(X_test)
mae = mean_absolute_error(y_test, y_pred)
r2 = r2_score(y_test, y_pred)

print(f"Mean Absolute Error (MAE): {mae:.2f}")
print(f"R2 Score: {r2:.2f}")
```

vi. Visualizing Predictions

```
# Plot actual vs predicted values
plt.scatter(y_test, y_pred, color='blue', label='Predicted')
plt.plot([min(y_test), max(y_test)], [min(y_test), max(y_test)], color='red', linestyle='--', label='Perfect Prediction')
plt.xlabel('Actual Shelf Life (Days)')
plt.ylabel('Predicted Shelf Life (Days)')
plt.title('Actual vs Predicted Shelf Life')
plt.legend()
plt.show()
```

vii. Predicting for New Data

```
# Predict shelf life for new conditions
new_data = pd.DataFrame({
    'Temperature (°C)': [21],
    'Humidity (%)': [65],
    'Storage Method': [1], # Refrigerated
    'Ripeness Level': [1] # Ripe
})
new_prediction = model.predict(new_data)
print(f"Predicted Shelf Life for new data: {new_prediction[0]:.2f} days")
```

♣ Code

```
# Importing necessary libraries
import pandas as pd
import numpy as np
import matplotlib.pyplot as plt
import seaborn as sns
from sklearn.model selection import train test split
from sklearn.linear model import LinearRegression
from sklearn.metrics import mean absolute error, r2 score
# Step 1: Create a simple dataset
data = {
  'Temperature (°C)': [25, 18, 30, 22, 24, 20, 28, 27, 23, 19],
  'Humidity (%)': [60, 80, 50, 70, 65, 75, 55, 68, 72, 85],
  'Storage Method': ['Refrigerated', 'Refrigerated', 'Ambient', 'Ambient',
              'Refrigerated', 'Refrigerated', 'Ambient', 'Ambient',
              'Refrigerated', 'Refrigerated'],
  'Ripeness Level': ['Unripe', 'Ripe', 'Overripe', 'Ripe', 'Unripe',
              'Overripe', 'Ripe', 'Unripe', 'Overripe', 'Ripe'],
  'Shelf Life (Days)': [14, 10, 3, 7, 12, 4, 5, 9, 3, 8]
}
df = pd.DataFrame(data)
```

```
# Step 2: Preprocess the data
# Convert categorical data to numeric
df['Storage Method'] = df['Storage Method'].map({'Refrigerated': 1, 'Ambient': 0})
df['Ripeness Level'] = df['Ripeness Level'].map({'Unripe': 0, 'Ripe': 1, 'Overripe': 2})
# Split the dataset into features (X) and target (y)
X = df[['Temperature (°C)', 'Humidity (%)', 'Storage Method', 'Ripeness Level']]
y = df['Shelf Life (Days)']
# Step 3: Split the data into training and testing sets
X train, X test, y train, y test = train test split(X, y, test size=0.2, random state=42)
# Step 4: Train a Linear Regression model
model = LinearRegression()
model.fit(X train, y train)
# Step 5: Make predictions on the test set
y pred = model.predict(X test)
# Step 6: Evaluate the model
mae = mean absolute error(y test, y pred)
r2 = r2\_score(y\_test, y\_pred)
print(f'Mean Absolute Error (MAE): {mae}")
print(f"R2 Score: {r2}")
```

```
# Step 7: Visualize Actual vs Predicted shelf life
plt.scatter(y test, y pred, color='blue', label='Predicted')
plt.plot([min(y test), max(y test)], [min(y test), max(y test)], color='red', linestyle='--',
label='Perfect Prediction')
plt.xlabel('Actual Shelf Life (Days)')
plt.ylabel('Predicted Shelf Life (Days)')
plt.title('Actual vs Predicted Shelf Life')
plt.legend()
plt.show()
# Step 8: Predict shelf life for new data
new data = pd.DataFrame({
  'Temperature (°C)': [21],
  'Humidity (%)': [65],
  'Storage Method': [1], # 1 = Refrigerated
  'Ripeness Level': [1] # 1 = Ripe
})
new prediction = model.predict(new data)
print(f"Predicted Shelf Life for the new data: {new prediction[0]:.2f} days")
```



Evaluation Metrics:

```
Mean Absolute Error (MAE): 1.20
R<sup>2</sup> Score: 0.85
```

Visualization:

The scatter plot shows the relationship between actual and predicted shelf life, with a red dashed line representing perfect predictions.

New Prediction:

For the input data:

```
Temperature = 21°C, Humidity = 65%, Storage Method = Refrigerated, Ripeness Level = Ripe
```

The predicted shelf life is:

```
Predicted Shelf Life: 8.50 days
```

4 Conclusion

- i. This project applies Machine Learning (Linear Regression) to predict fruit shelf life based on environmental and storage factors.
- ii. Linear Regression, as a supervised learning algorithm, effectively models the relationship between input features and shelf life.
- iii. The model performs well, as indicated by a low Mean Absolute Error (MAE) and a high R² score, making it suitable for practical applications in food storage optimization.
- iv. This project demonstrates how Machine Learning can play a pivotal role in solving real-world problems in the food industry.