Predicting White Wine Quality in R

IST 687 Introduction to Data Science

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Project Summary

- Summary of Project
- Data Cleaning
- Predictions / Hypothesis
- Exploratory Data Analysis
- Models & Results
 - randomForest
 - o SVM
- Next steps / Conclusion

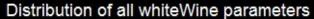


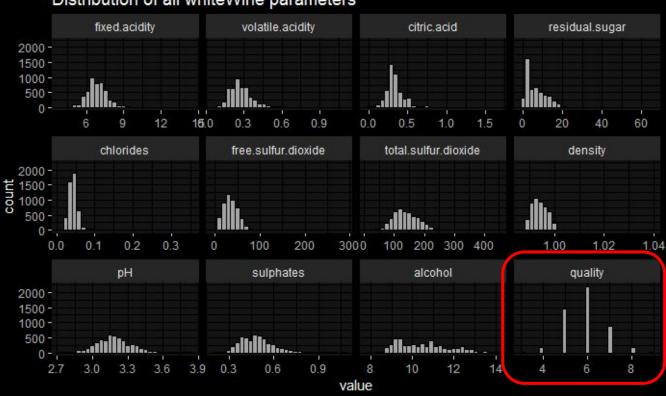
Data Summary / Cleaning

- 4,898 rows of 12 variables of white wine from <u>UC Irvine ML Repository</u>
- ➤ Variables 1:11 represent chemical properties of the wine; Variable 12 is a "quality" rating
 - No NAs to scrub
 - Possibly similar or correlated properties:
 - Acidity properties and Sulfur properties
 - Each observation appears to be a separate wine, but are each of the quality ratings from the same individual's scale, or from multiple individuals?
 - "str" command reveals chemical variables (1:11) are Numeric while "quality" is an Integer (whole numbers only)

```
'data.frame':
              4898 obs. of 12 variables:
$ fixed.acidity : num 7 6.3 8.1 7.2 7.2 8.1 6.2 7 6.3 8.1 ...
$ volatile. acidity
                     : num 0.27 0.3 0.28 0.23 0.23 0.28 0.32 0.27 0.3 0.22 ...
$ citric.acid
                     : num 0.36 0.34 0.4 0.32 0.32 0.4 0.16 0.36 0.34 0.43 ...
$ residual.sugar
                     : num 20.7 1.6 6.9 8.5 8.5 6.9 7 20.7 1.6 1.5 ...
$ chlorides
                      : num 0.045 0.049 0.05 0.058 0.058 0.05 0.045 0.045 0.049 0.044 ...
$ free.sulfur.dioxide : num 45 14 30 47 47 30 30 45 14 28 ...
$ total.sulfur.dioxide: num 170 132 97 186 186 97 136 170 132 129 ...
$ density
                     : num 3 3.3 3.26 3.19 3.19 3.26 3.18 3 3.3 3.22 ...
$ pH
§ sulphates
                     : num 0.45 0.49 0.44 0.4 0.4 0.44 0.47 0.45 0.49 0.45 ...
$ alcohol
                     : num 8.8 9.5 10.1 9.9 9.9 10.1 9.6 8.8 9.5 11 ...
$ quality
                      : int 6666666666...
```

Variable Summary for White Wine: Histograms



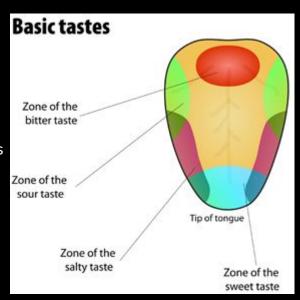


Predictions / Hypothesis

- Can we predict the quality of white wine based on the chemical component variables?
- Expect "Taste" variables to be the most important in quality detection
- ➤ Higher Alcohol % could be influential

"Taste" variables could include:

- ❖ Fixed Acidity higher levels produce "tart" taste
- ❖ Volatile Acidity increased levels have "vinegar" taste
 - ➤ Could indicate spoilage as this is result of microbes
- Chlorides "salty" taste
- Residual Sugar "sweeter", byproduct of fermentation
- Citric Acid freshens the wine

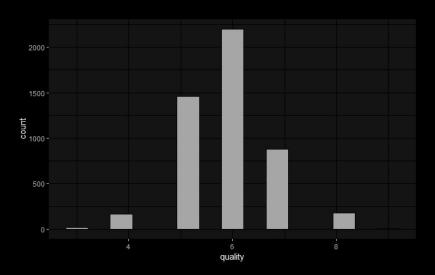


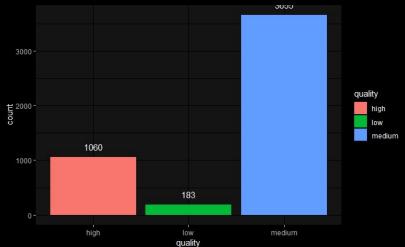
Initial randomForest Can the raw data prove our hypothesis?

- Only ~56% of the variance is explained, no where close to acceptable to move forward
- ➤ Hoping to achieve something in the 80%+ range
- > Very difficult for the model to predict differences between the Integer labels
- ➤ Convert "quality" to Factor to assist with classification & modeling algorithms

Distribution of Quality for White Wine

- Heavy Quality cluster around 5, 6 & 7
- > Quality metric is likely based off individual preference and would likely be blurred between integer lines
 - "Fine-Tune" into 3 buckets:
 - "Low" = 3-4
 - "Medium" = 5-6
 - "High" = 7, 8, 9

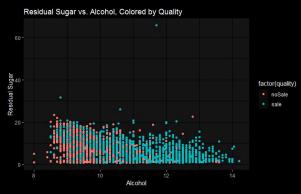


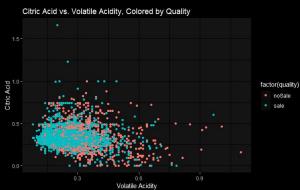


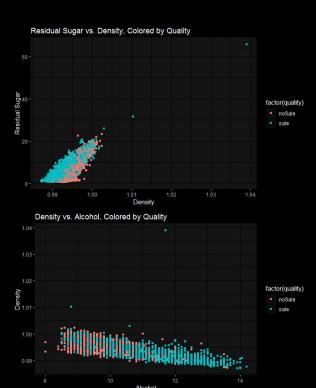
randomForest How does classification change the model?

- Error rate of ~14%, provides 86% accuracy!
- Even though the overall results are predictive, there is noise underneath the hood
 - Predicting "high" has an error rate of ~37%.
 - Predicting "low" has error rate of nearly 81%
 - Most of the results are "medium", and predicted as "medium"
- Can we make the model tighter by changing quality to binary (saleable vs. non-saleable)

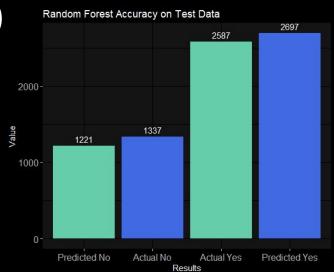
Exploratory Data Analysis Scatter Plots







randomForest Binary Classification (yes >= 6, no <6)



- Predictions of quality based on all other variables
- > 80% of white wine data set used for training, 20% used for cross validation
- ➤ OOB estimate of error rate ~ 16% (nearly the same as "low", "medium", "high" but better under the hood)
 - Nearly 85% correct predictions in training
 - Predictions of "Yes" are correct 90%+
 - Predictions of "No" are correct ~75%
- > ~83% cross-validation accuracy in classification
- ➤ Feature Selection → Alcohol, Volatile Acidity, and Density were most important features

SVM

Support Vector Machine object of class "ksvm"

SV type: C-svc (classification) parameter : cost C = 5

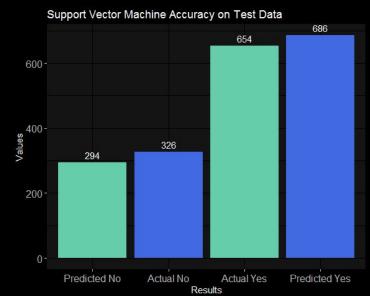
Gaussian Radial Basis kernel function.

Hyperparameter : sigma = 0.0778143571663147

Number of Support Vectors : 2036

Objective Function Value : -8017.703

Training error : 0.158244



- ➤ 80% training / 20% test data split
- ➤ With default kernel formula and Cost of Constraints = 5, training error rate ~15%
- Class accuracy:
 - ~63 % for no
 - ~86% for yes
- \sim 78% cross validation accuracy on test data, 22% prediction error \rightarrow ksvm overfit our training data
- ➤ Model is having difficulty achieving "good" linear separation between all 11 features

Conclusion / Next Steps

- Initial data set is likely better suited for developing outlier detection algorithms as opposed to classification
 - Most of the quality observations lie at 5 or 6 rating
 - Chemical features of wine should be able to predict whether or not the wine will be saleable
 - We were correct in estimating Volatile Acidity and Alcohol would be best predictors
- > Tuning SVM for better cross validation accuracy
 - Tune for better "no" classification accuracy
- > Feature selection / tuning across both models
- Work with SME's in the wine business domain to define a clear quality cutoff point for selling wine
 - Also age of wine might be a crucial feature to include