Cheese Tasting Analysis using SAS

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The following reports include the SAS analysis using both Lactic and H2S as predictor variables. The relevant observations are at the bottom of this document.



A screenshot of a computer

Description automatically generated

The SAS code revealed results very similar to what we found both by hand and through the R code. Using H2S is a much better predictor for taste than Lactic is, since the R-squared value is higher, meaning more variability is explained through the use of x = H2S. In addition, the sum of squared errors is smaller, meaning we are getting a more accurate estimate for y = taste.