

CMTH642 - Assignment 1

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1. Read the csv files in the folder

```
macro <- read.csv(file="D:/Big Data/CMTH642 - DATA ANALYTICS ADVANCED METHODS/ASSIGNMENT 1/USDA_Macronu  
micro <- read.csv(file="D:/Big Data/CMTH642 - DATA ANALYTICS ADVANCED METHODS/ASSIGNMENT 1/USDA_Micronu
```

2. Merge the data frames using the variable "ID". Name the Merged Data Frame "USDA"

```
USDA <- merge (macro, micro, by="ID")
```

3. Prepare the dataset for analysis

```
# ----- Check data set structure  
str(USDA)
```

```
## 'data.frame':    7057 obs. of  15 variables:  
## $ ID             : int  1001 1002 1003 1004 1005 1006 1007 1008 1009 1010 ...  
## $ Description    : Factor w/ 7053 levels "ABALONE,MIXED SPECIES,RAW",...: 1302 1301 1297 2302 2303 2304 ...  
## $ Calories       : int   717 717 876 353 371 334 300 376 403 387 ...  
## $ Protein        : num   0.85 0.85 0.28 21.4 23.24 ...  
## $ TotalFat       : num  81.1 81.1 99.5 28.7 29.7 ...  
## $ Carbohydrate   : num   0.06 0.06 0 2.34 2.79 0.45 0.46 3.06 1.28 4.78 ...  
## $ Sodium         : Factor w/ 1197 levels "", "0", "1", "1,000",...: 972 1069 371 194 819 889 1084 946 882 ...  
## $ Cholesterol    : int   215 219 256 75 94 100 72 93 105 103 ...  
## $ Sugar          : num   0.06 0.06 0 0.5 0.51 0.45 0.46 NA 0.52 NA ...  
## $ Calcium        : int   24 24 4 528 674 184 388 673 721 643 ...  
## $ Iron           : num   0.02 0.16 0 0.31 0.43 0.5 0.33 0.64 0.68 0.21 ...  
## $ Potassium      : Factor w/ 886 levels "", "0", "1", "1,000",...: 313 335 608 331 168 186 225 863 876 868 ...  
## $ VitaminC       : num    0 0 0 0 0 0 0 0 0 0 ...  
## $ VitaminE       : num   2.32 2.32 2.8 0.25 0.26 0.24 0.21 NA 0.29 NA ...  
## $ VitaminD       : num   1.5 1.5 1.8 0.5 0.5 0.5 0.4 NA 0.6 NA ...
```

```
# ----- Check for missing data  
# is.na(USDA)
```

```
# ----- Check head  
head(USDA)
```

	ID	Description	Calories	Protein	TotalFat	Carbohydrate		
## 1	1001	BUTTER,WITH SALT	717	0.85	81.11	0.06		
## 2	1002	BUTTER,WHIPPED,WITH SALT	717	0.85	81.11	0.06		
## 3	1003	BUTTER OIL,ANHYDROUS	876	0.28	99.48	0.00		
## 4	1004	CHEESE,BLUE	353	21.40	28.74	2.34		
## 5	1005	CHEESE,BRICK	371	23.24	29.68	2.79		
## 6	1006	CHEESE,BRIE	334	20.75	27.68	0.45		
	Sodium	Cholesterol	Sugar	Calcium	Iron	Potassium	VitaminC	VitaminE
## 1	714	215	0.06	24	0.02	24	0	2.32
## 2	827	219	0.06	24	0.16	26	0	2.32
## 3	2	256	0.00	4	0.00	5	0	2.80
## 4	1,395	75	0.50	528	0.31	256	0	0.25
## 5	560	94	0.51	674	0.43	136	0	0.26
## 6	629	100	0.45	184	0.50	152	0	0.24

```
## VitaminD
## 1      1.5
## 2      1.5
## 3      1.8
## 4      0.5
## 5      0.5
## 6      0.5
```

```
# ----- Check column name
colnames(USDA)
```

```
## [1] "ID"          "Description" "Calories"    "Protein"
## [5] "TotalFat"    "Carbohydrate" "Sodium"      "Cholesterol"
## [9] "Sugar"       "Calcium"     "Iron"        "Potassium"
## [13] "VitaminC"    "VitaminE"    "VitaminD"
```

```
# ----- Check data set summary
summary(USDA)
```

```
## ID
## Min. : 1001
## 1st Qu.: 8387
## Median :13293
## Mean :14258
## 3rd Qu.:18336
## Max. :93600
##
## Description
## BEEF,CHUCK,UNDER BLADE CNTR STEAK,BNLESS,DENVER CUT,LN,0" FA: 2
## CAMPBELL,CAMPBELL'S SEL MICROWAVEABLE BOWLS,HEA : 2
## OIL,INDUSTRIAL,PALM KERNEL (HYDROGENATED),CONFECTION FAT : 2
## POPCORN,OIL-POPPED,LOFAT : 2
## ABALONE,MIXED SPECIES,RAW : 1
## ABALONE,MXD SP,CKD,FRIED : 1
## (Other) :7047
##
## Calories Protein TotalFat Carbohydrate
## Min. : 0.0 Min. : 0.00 Min. : 0.00 Min. : 0.00
## 1st Qu.: 85.0 1st Qu.: 2.29 1st Qu.: 0.72 1st Qu.: 0.00
## Median :181.0 Median : 8.20 Median : 4.37 Median : 7.13
## Mean :219.7 Mean :11.71 Mean : 10.32 Mean : 20.70
## 3rd Qu.:331.0 3rd Qu.:20.43 3rd Qu.: 12.70 3rd Qu.: 28.17
## Max. :902.0 Max. :88.32 Max. :100.00 Max. :100.00
##
## Sodium Cholesterol Sugar Calcium
## 2 : 174 Min. : 0.00 Min. : 0.000 Min. : 0.00
## 0 : 148 1st Qu.: 0.00 1st Qu.: 0.000 1st Qu.: 9.00
## 1 : 144 Median : 3.00 Median : 1.395 Median : 19.00
## 4 : 144 Mean : 41.55 Mean : 8.257 Mean : 73.53
## 3 : 131 3rd Qu.: 69.00 3rd Qu.: 7.875 3rd Qu.: 56.00
## 5 : 117 Max. :3100.00 Max. :99.800 Max. :7364.00
## (Other):6199 NA's :287 NA's :1909 NA's :135
##
## Iron Potassium VitaminC VitaminE
## Min. : 0.000 : 408 Min. : 0.000 Min. : 0.000
## 1st Qu.: 0.520 0 : 127 1st Qu.: 0.000 1st Qu.: 0.120
## Median : 1.330 340 : 29 Median : 0.000 Median : 0.270
## Mean : 2.828 237 : 28 Mean : 9.436 Mean : 1.488
```

```
## 3rd Qu.: 2.620 262 : 28 3rd Qu.: 3.100 3rd Qu.: 0.710
## Max. :123.600 284 : 27 Max. :2400.000 Max. :149.400
## NA's :122 (Other):6410 NA's :331 NA's :2719
## VitaminD
## Min. : 0.0000
## 1st Qu.: 0.0000
## Median : 0.0000
## Mean : 0.5769
## 3rd Qu.: 0.1000
## Max. :250.0000
## NA's :2833
```

```
# ----- Change Sodium & Potassium from factor to numeric
USDA$Sodium <- as.numeric(USDA$Sodium)
USDA$Potassium <- as.numeric(USDA$Potassium)
```

4. Remove records with missing values in 4 or more vectors

```
USDA <- USDA[rowSums(is.na(USDA)) < 4, ]
```

5. How many records remain in the data frame?

```
rowCount <- nrow(USDA)
rowCount
```

```
## [1] 6757
```

6. For records with missing values for Sugar, Vitamin E and Vitamin D, replace missing values with mean value for the respective vector

```
Sugar <- replace(USDA$Sugar, which(is.na(USDA$Sugar)), mean(USDA$Sugar, na.rm = TRUE))
VitaminC <- replace(USDA$VitaminC, which(is.na(USDA$VitaminC)), mean(USDA$VitaminC, na.rm = TRUE))
VitaminD <- replace(USDA$VitaminD, which(is.na(USDA$VitaminD)), mean(USDA$VitaminD, na.rm = TRUE))
VitaminE <- replace(USDA$VitaminE, which(is.na(USDA$VitaminE)), mean(USDA$VitaminE, na.rm = TRUE))

USDA <- data.frame(ID=USDA$ID, Description=USDA$Description, Calories=USDA$Calories, Protein=USDA$Protein,
```

7. With a single line of code, remove all remaining records with missing values. Name the new Data Frame "USDAclean"

```
USDAclean <- na.omit(USDA)
```

8. How many records remain in the data frame?

```
USDAclean_Count <- nrow(USDAclean)
USDAclean_Count
```

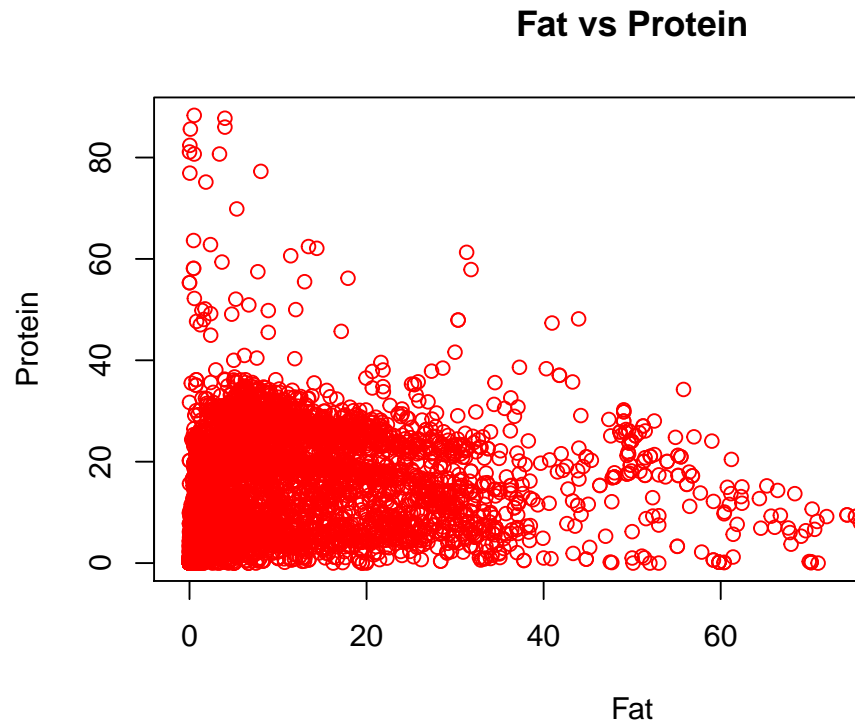
```
## [1] 6613
```

9. Which food has the highest sodium level?

```
Highest_Sodium <- USDAclean[which.max(USDAclean$Sodium),]
Highest_Sodium
```

```
##           ID                               Description Calories
## 4933 18014 BISCUIT, PLN OR BUTMLK, REFRI DOUGH, HIGHER FAT      322
##           Protein TotalFat Carbohydrate Sodium Cholesterol Calcium Iron
## 4933    6.66    13.63    43.27    1197            1    51 2.48
##           Potassium Sugar VitaminC VitaminD VitaminE
## 4933         198    7.4         0 0.5771909         0.69
```

10. Create a scatter plot using Protein and Fat, with the plot title “Fat vs Protein”, labeling the axes “Fat”

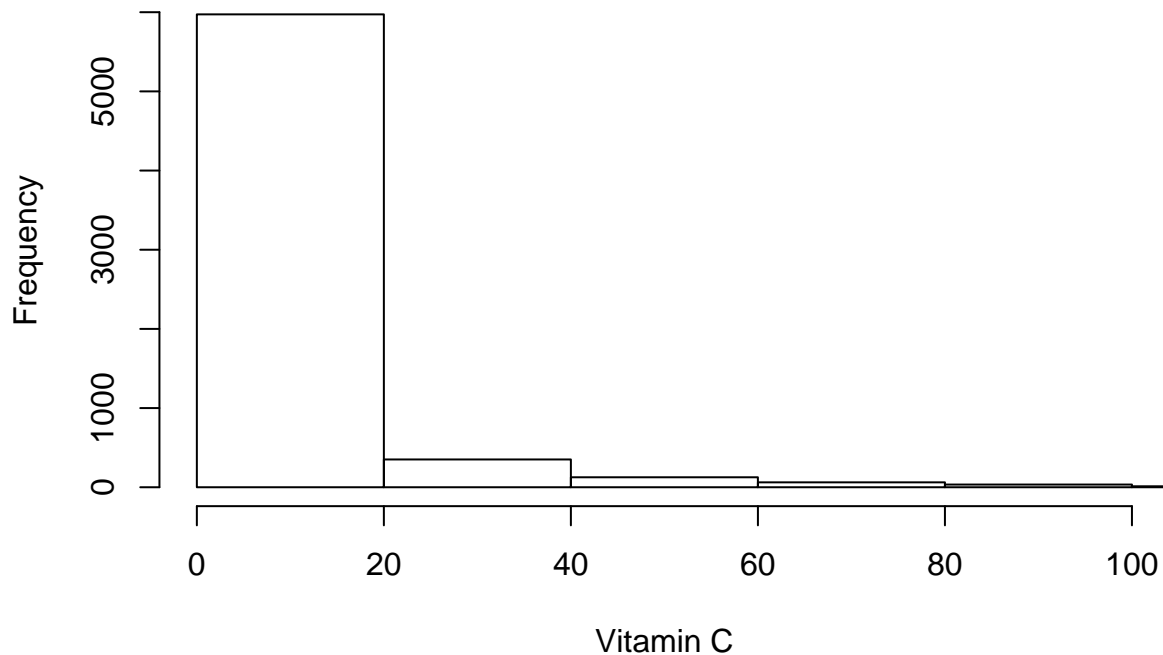


and “Protein”, and making the data points red

11. Create a histogram of Vitamin C distribution in foods, with a limit of 0 to 100 on the x-axis and breaks of 100

```
hist(USDAClean$VitaminC, breaks = 100, xlim=c(0,100), main="Vitamin C distribution in food", xlab="Vitamin C distribution in food")
```

Vitamin C distribution in food



12. Add a new variable to the data frame that takes value 1 if the food has higher sodium than average, 0 otherwise. Call this variable HighSodium

```
# ----- High Sodium
USDAClean$HighSodium <- ifelse(USDAClean$Sodium > mean(USDAClean$Sodium),1,0)
str(USDAClean)
```

```
## 'data.frame': 6613 obs. of 16 variables:
## $ ID : int 1001 1002 1003 1004 1005 1006 1007 1008 1009 1010 ...
## $ Description : Factor w/ 7053 levels "ABALONE,MIXED SPECIES,RAW",...: 1302 1301 1297 2302 2303 2304 ...
## $ Calories : int 717 717 876 353 371 334 300 376 403 387 ...
## $ Protein : num 0.85 0.85 0.28 21.4 23.24 ...
## $ TotalFat : num 81.1 81.1 99.5 28.7 29.7 ...
## $ Carbohydrate: num 0.06 0.06 0 2.34 2.79 0.45 0.46 3.06 1.28 4.78 ...
## $ Sodium : num 972 1069 371 194 819 ...
## $ Cholesterol : int 215 219 256 75 94 100 72 93 105 103 ...
## $ Calcium : int 24 24 4 528 674 184 388 673 721 643 ...
## $ Iron : num 0.02 0.16 0 0.31 0.43 0.5 0.33 0.64 0.68 0.21 ...
## $ Potassium : num 313 335 608 331 168 186 225 863 876 868 ...
## $ Sugar : num 0.06 0.06 0 0.5 0.51 ...
## $ VitaminC : num 0 0 0 0 0 0 0 0 0 0 ...
## $ VitaminD : num 1.5 1.5 1.8 0.5 0.5 ...
## $ VitaminE : num 2.32 2.32 2.8 0.25 0.26 ...
## $ HighSodium : num 1 1 0 0 1 1 1 1 1 1 ...
## - attr(*, "na.action")=Class 'omit' Named int [1:144] 278 279 280 353 443 916 979 980 1021 1023 ..
## .. ..- attr(*, "names")= chr [1:144] "278" "279" "280" "353" ...
```

13. Do the same for HighCalories, HighProtein, HighSugar, and HighFat

```

# ----- High Calories
USDAClean$HighCalories <- ifelse(USDAClean$Calories > mean(USDAClean$Calories),1,0)

# ----- High Protein
USDAClean$HighProtein <- ifelse(USDAClean$Protein > mean(USDAClean$Protein),1,0)

# ----- High Sugar
USDAClean$HighSugar <- ifelse(USDAClean$Sugar > mean(USDAClean$Sugar),1,0)

# ----- High Fat
USDAClean$HighTotalFat <- ifelse(USDAClean$TotalFat > mean(USDAClean$TotalFat),1,0)

```

14. How many foods have both high sodium and high fat?

```

High_Sodium_TotalFat <- USDAClean[USDAClean$HighSodium == 1,]
High_Sodium_TotalFat <- High_Sodium_TotalFat[High_Sodium_TotalFat$HighTotalFat == 1,]
# High_Sodium_TotalFat

```

15. Calculate the average amount of iron by high and low protein (i.e. average amount of iron in foods with high protein and average amount of iron in foods with low protein)

```

# -- Average Iron for High protein
AverageIron_HighProtein <- USDAClean[USDAClean$HighProtein == 1,]
AverageIron_HighProtein <- mean(AverageIron_HighProtein$Iron)
AverageIron_HighProtein

```

```
## [1] 3.087864
```

```

# -- Average Iron for low protein
AverageIron_LowProtein <- USDAClean[USDAClean$HighProtein == 0,]
AverageIron_LowProtein <- mean(AverageIron_LowProtein$Iron)
AverageIron_LowProtein

```

```
## [1] 2.572456
```