

Model Development Phase Template

Date	15 July 2024
Team ID	739885
Project Title	Golden Harvest: A predictive model for apple quality assurance
Maximum Marks	5 Marks

Feature Selection Report Template

In the forthcoming update, each feature will be accompanied by a brief description. Users will indicate whether it's selected or not, providing reasoning for their decision. This process will streamline decision-making and enhance transparency in feature selection.

Feature	Description	Selected (Yes/No)	Reasoning
Aid	Uniquely identify an apple	Yes	Firmness and scent tend to be the most essential for consumers among these characteristics. The scent of apples is influenced by sugars, organic acids, and phenolic substances.
Size	Height and width of an apple	Yes	Apple sizes range from 48 to 216 . The larger the number, the smaller the diameter of the apple.
Weight	It will be measured in the form of kg	Yes	The average apple is between 70 and 100 grams or 0.33 pounds or 0.7 and 1N .
Sweetness	It describes how it is sweet	Yes	4, the soluble solid content (SSC) expressed as °Brix is commonly used as an estimate of fruit sweetness and is

			included in assessments of the postharvest quality of apples [18, 61].
Crunchiness	It describes how it is crunchy	Yes	When an apple is mature, its cells are fully developed and filled with moisture
Juiciness	It describes how it is juicy	Yes	When you bite into a crunchy apple the individual cell walls rupture and the juice is released from the sack, so you get an instant sweet juicy hit.
Ripeness	It explains how the fruit ready to eat	Yes	ethylene production gradually increases to a peak, and then gradually decreases; the fruit then moves into the aging stage.
Acidity	How much it is acidity	Yes	The higher the level of acidity, the more tart the flavor and the better the thirst-quenching properties of processed soft drinks.