Math 408X Project

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Introduction

- There tons of different nutrients inside of food
- I used data to see which factors are most important when looking at calories
- Calories are important for any diet

Problem Definition

- Accurate analysis of food
- Looking at what nutrients tend to lead to more calories
- We wanted to see if we could accurately predict calories for a new food to data set
- Categorizing food to make appropriate substitutes

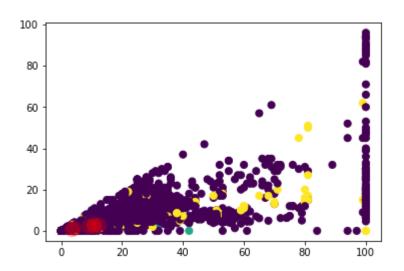
What We Did vs What Has Been Done

- Nutritionists and Dieticians
- InBody Scans
- Genetics

Proposed Method

- Data Collection
 - Data comes from CSV file called nutrition.csv from kaggle
 - Narrowed data down removing somewhat redundant rows
- Data Analysis
 - Multiple Linear Regression
 - Split data into test and training data
 - Clustering
 - Categorization
- Data Visualization
 - Correlation matrix heat map
 - OLS regression
 - Pairplot

Experiment 1



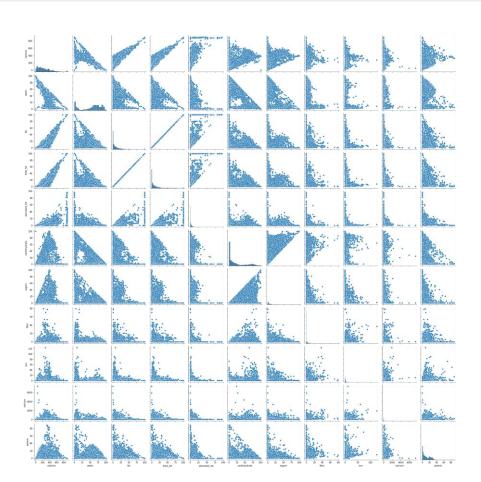
	Unnamed: 0	clusters			name \						
619	619	4	Salt, table								
772	772	4	Sait, table Leavening agents, baking soda								
864	864	4	Soup, dry, cubed, beef broth								
1893	1893	4	Soup, dry, chicken broth cubes								
2261	2261	4	Desserts, unsweetened, tablets, rennin								
2484	2484	4	Soup, dry, chicken broth or bouillon								
3285	3285	4	Soup, dry, powder, beef broth or bouillon								
3840											
3040	3840 4 Seasoning mix, coriander & annatto, sazon, dry										
	calories to	tal_fat sat	turated_fat cho	lesterol sod	ium vitamin_a \						
619	0	0.0	0.0	0.0 3875	8.0 0.0						
772	0	0.0	0.0	0.0 2736	0.0						
864	170	4.0	2.0	4.0 2400	0.0 1.0						
1893	198	4.7	1.2	13.0 2400	0.0 2.0						
2261	84	0.1	0.0	0.0 2605	0.0						
2484	267	14.0	3.4	13.0 2387	5.0 2.0						
3285	213	8.9	4.3	10.0 2600	0.0						
3840	0	0.0	0.0	0.0 1700	0.0 0.0						
				et	Cattan .						
	_	protein	carbohydrate	_	fat water \						
619		0.00	0.00	0.0 0.00	0.00 0.20						
772		0.00	0.00	0.0 0.00	0.00 0.20						
864		17.30	16.10	0.0 14.51	4.00 3.30						
1893		14.60	23.50	0.0 0.00	4.70 2.50						
2261		1.00	19.80	0.0 0.00	0.10 6.50						
2484		16.66	18.01	0.0 17.36	13.88 2.27						
3285		15.97	17.40	0.0 16.71	8.89 3.27						
3840	0.0 .	0.00	0.00	0.0 0.00	0.00 0.20						
	Protein Cate	gory Glycer	nic Category S	odium Category	Calorie Category						
619		None	Low No	t Heart Health	Low						
772	1	None	Low No	t Heart Health	Low						
864	Mode	rate	Low No	t Heart Health	n Moderate						
1893	Mode	rate	Low No	t Heart Health	n Moderate						
2261		Low	Low No	t Heart Health	Moderate						
2484	Mode	rate	Low No	t Heart Health	Moderate						
3285	Mode	rate	Low No	t Heart Health	Moderate						
3840	I	None	Low No	t Heart Health	Low						

Experiment 2

OLS Regression Results

Dep. Variab	ole:	calories			R-squared:			0.989	
Mod	lel:	OLS		Adj. R-squared:			0.989		
Metho	od: Le	Least Squares		F-statistic:			1.930e+05		
Da	ite: Tue,	Tue, 14 Dec 202		Prob (F-statistic			0.00		
Tin	ne:	11:38:06		Log-Likelihood			-37881.		
No. Observation	ns:	8789		AIC:		7.577e+04			
Df Residua	ıls:	8784			BIC:	7.58	1e+04		
Df Mod	lel:		4						
Covariance Ty	pe:	nonrob	oust						
	coef	std err		t	P> t	[0.0])25	0.9751	
const	379.6762	1.591	238.	586	0.000	376.5		382.796	
water	-3.7655	0.018	-205.	432	0.000	-3.8	301	-3.730	
fat	5.0833	0.022	227.	184	0.000	5.0	39	5.127	
carbohydrate	-0.0225	0.018	-1.	266	0.205	-0.0)57	0.012	
calcium	-0.0377	0.001	-37.	530	0.000	-0.0	040	-0.036	
Omnibus	: 10953.7	756 D	urbin-	Wats	on:		1.858		
Prob(Omnibus)	: 0.0	0.000 Jarque-		Bera (JB): 44		450053	150053.063		
Skew	: -6.3	-6.397		Prob(JB):			0.00		
Kurtosis	: 112.4	190	C	ond.	No.	1.77	e+03		

Experiment 3



Conclusion and Discussion

- I was able to group foods into clusters using the clustering algorithm
- I was able to see how the variables correlated with each other
- This analysis could go further