

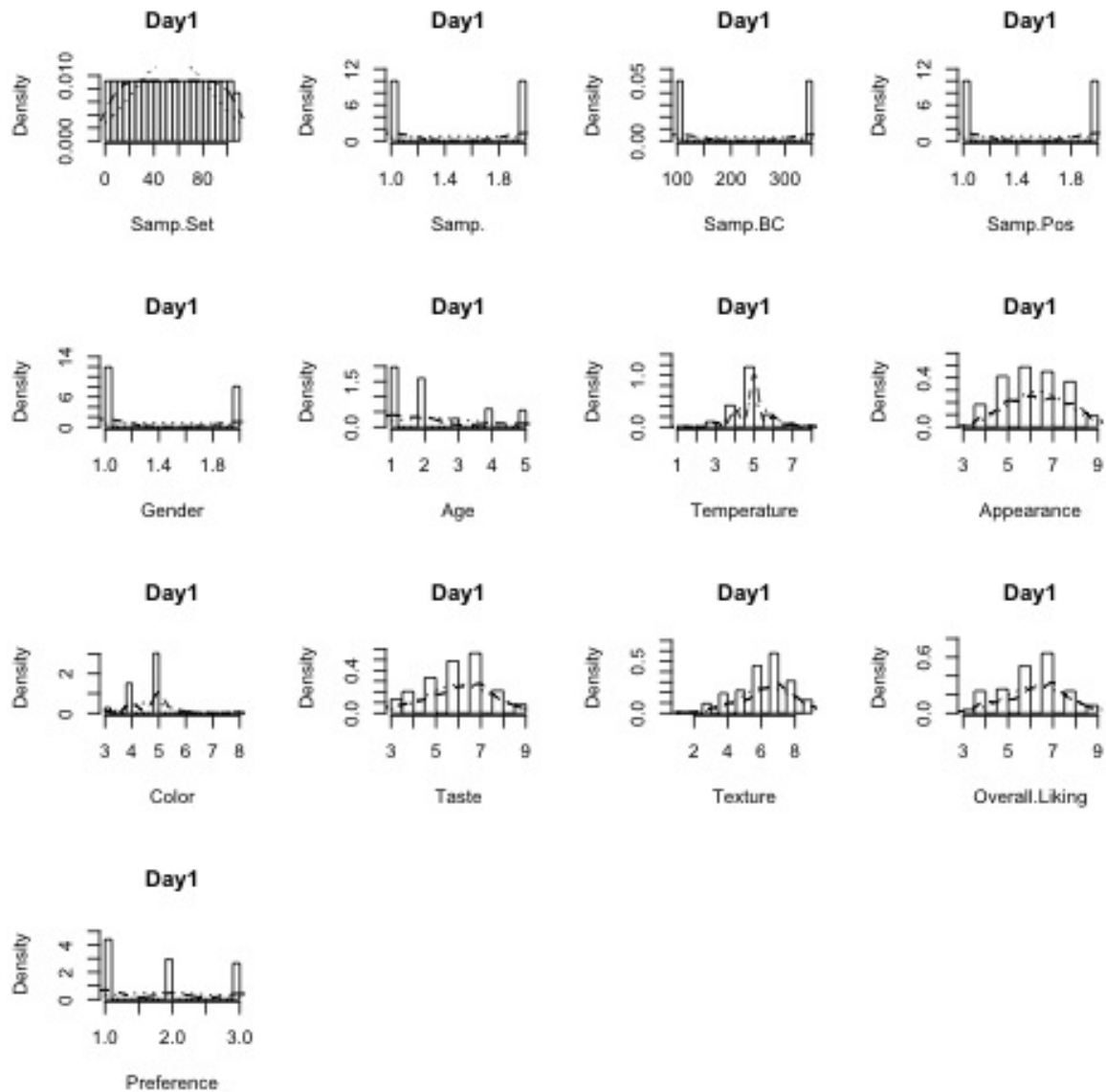
Fry Analysis

Ben Straub

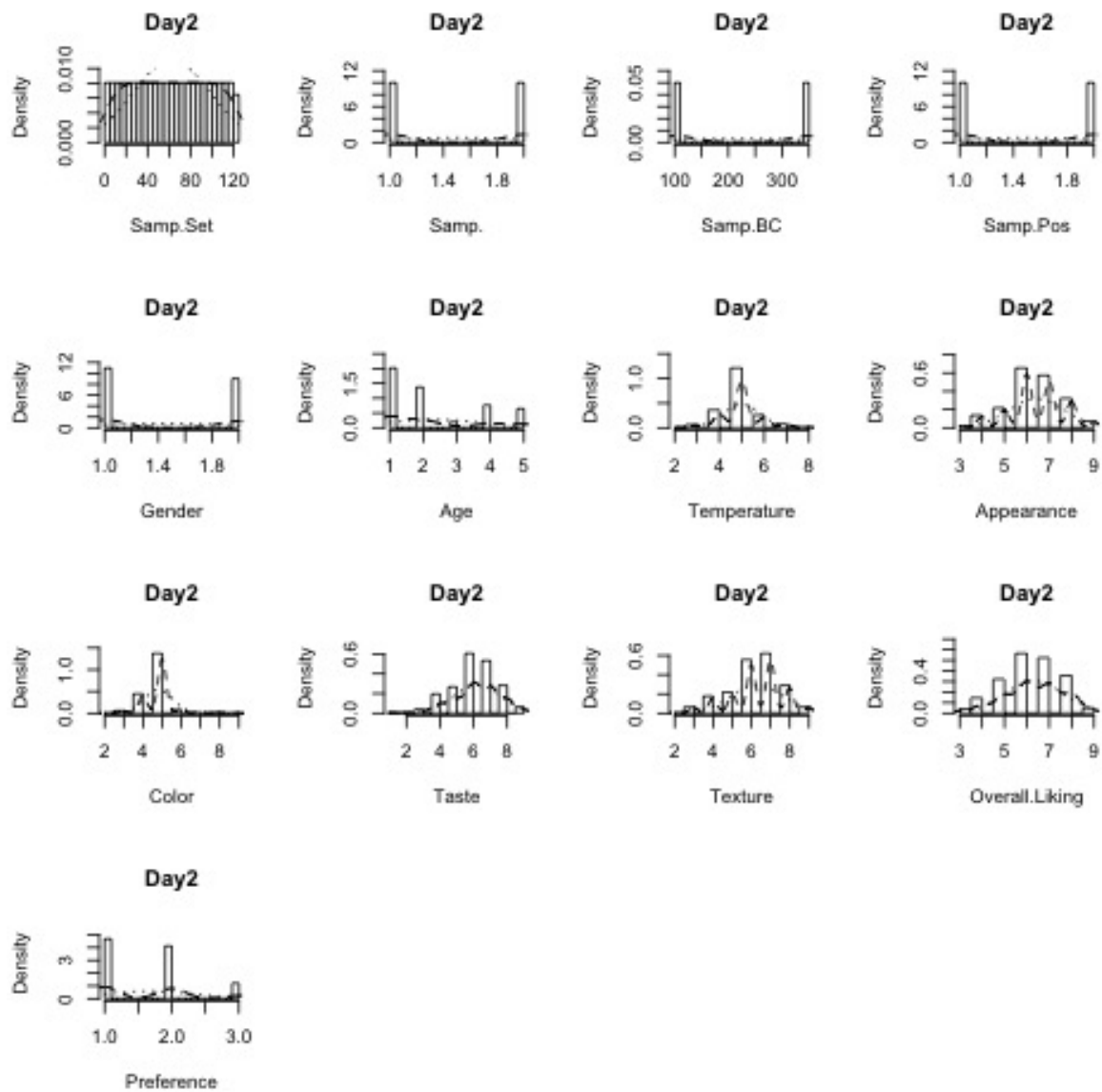
9/29/2017

FIRST WEEK

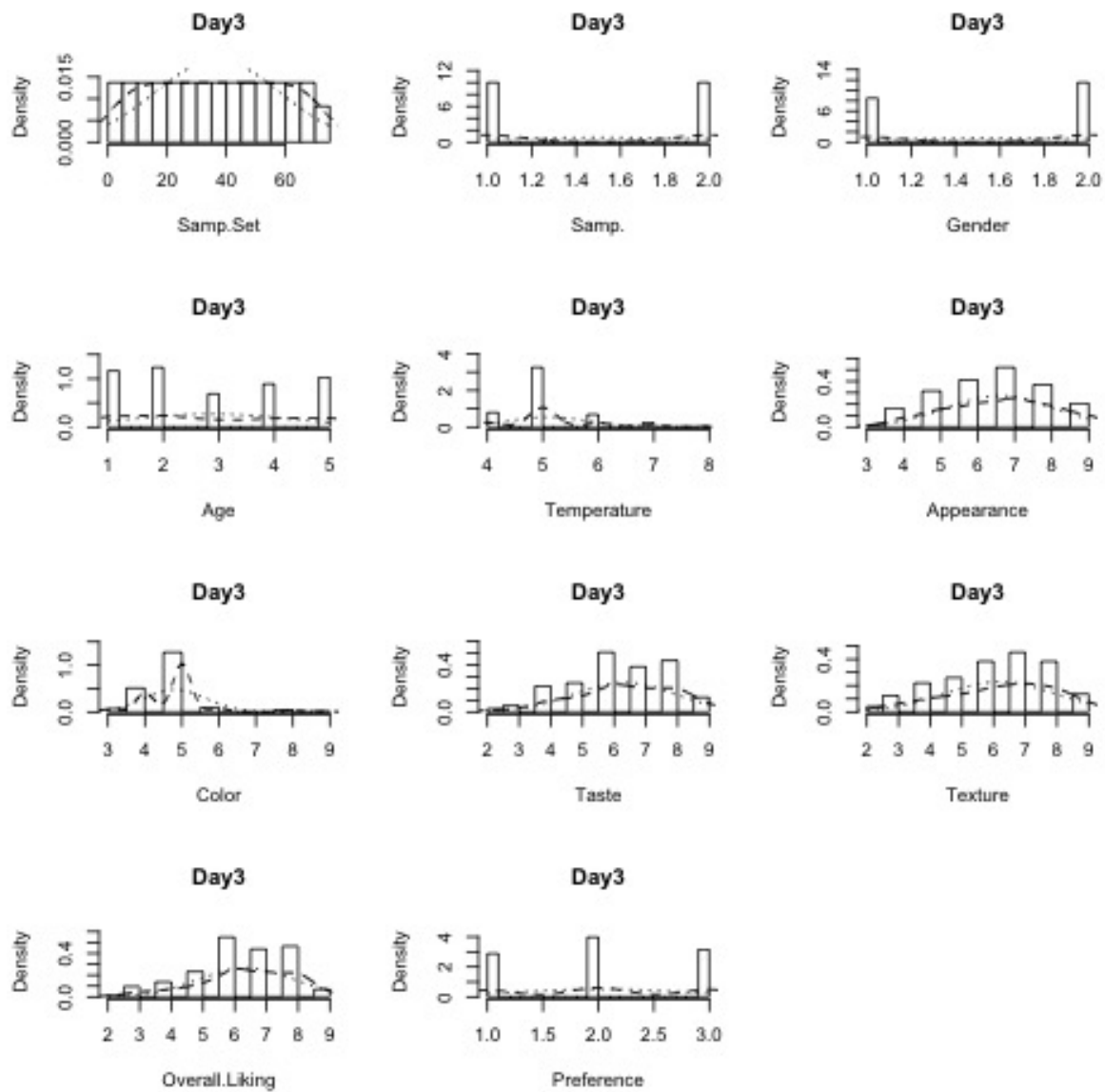
```
histosforall(1)
```



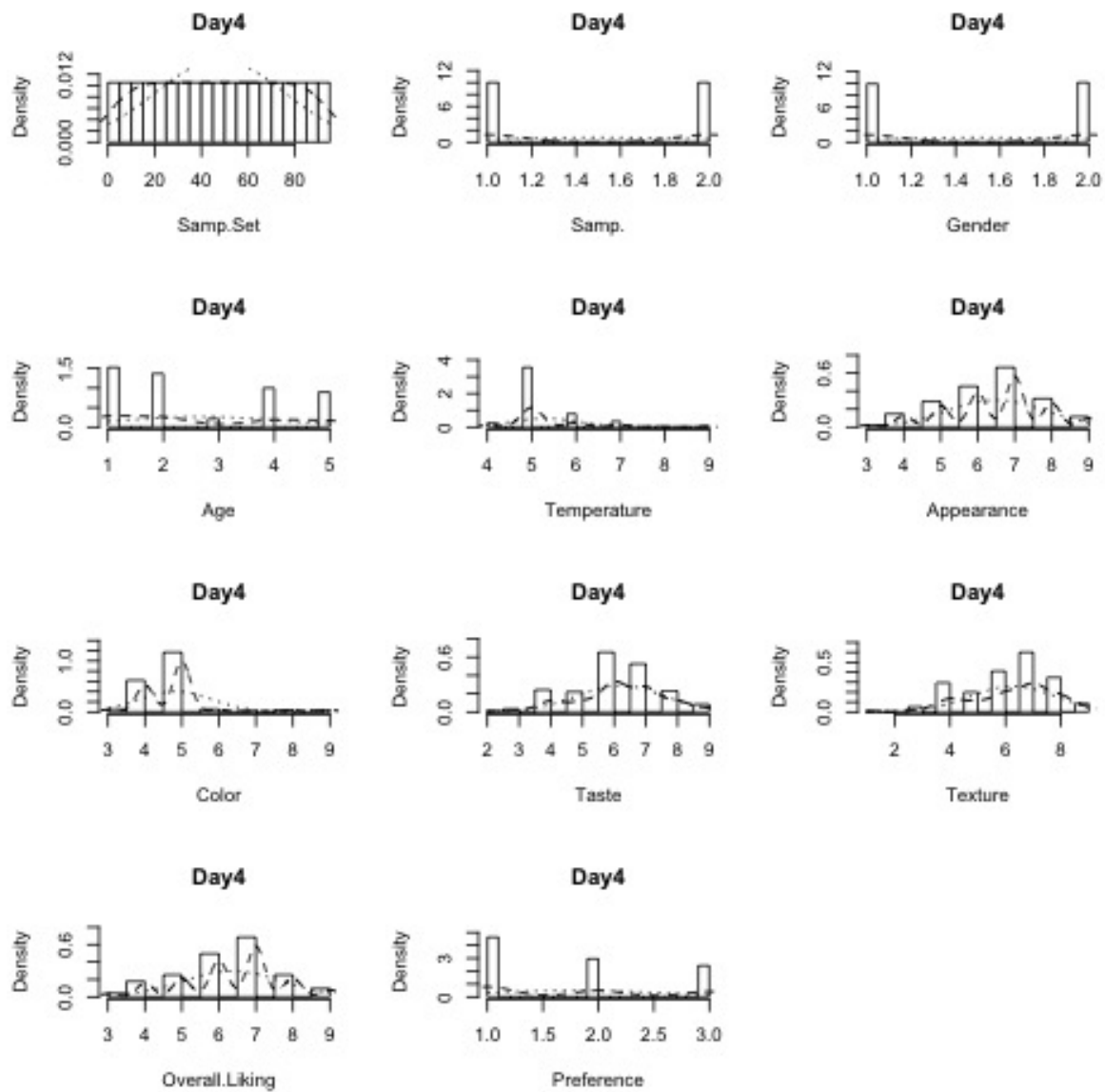
```
histosforall(2)
```



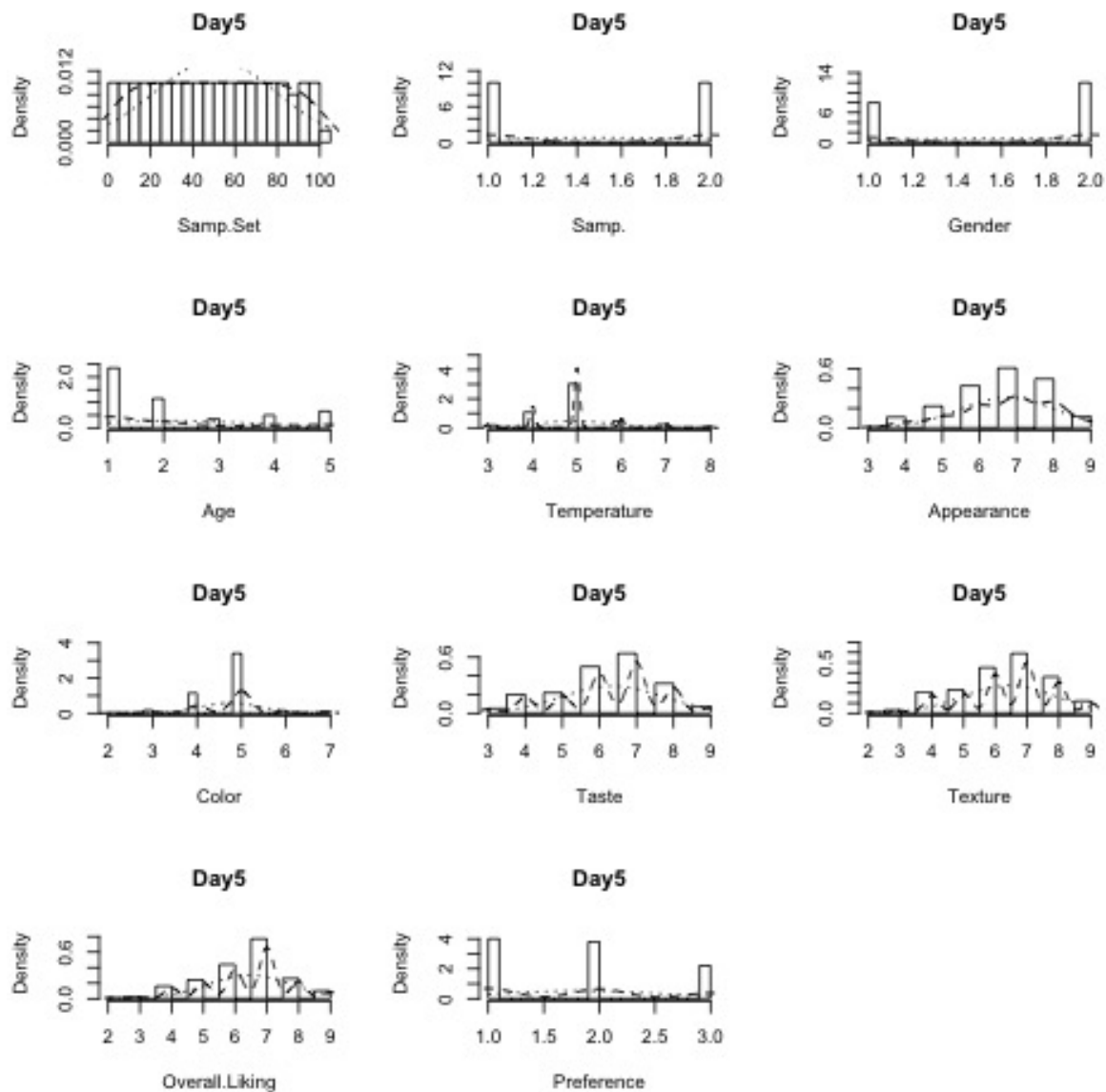
```
histosforall(3)
```



```
histosforall(4)
```



histosforall(5)



```
data_list <- list(Day6, Day7, Day8, Day9, Day10)
```

```
#ndata_list <- lapply(data_list, `[`, -c(7:23))
```

```
ndata_list <- lapply(data_list, `[`, -c(4:5))
```

```
ndata_list <- lapply(ndata_list, `[`, -1)
```

```
day6 <- ndata_list[[1]]
```

```
day6 <- day6[, -2]
```

```
day6 <- day6[, -15]
```

```
day6 <- day6[, -4]
```

```
day6 <- day6[, -3]
```

```
View(day6)
```

```
#View(ndata_list[1])
```

```
histosforall <- function(x){
```

```
  dayx <- ndata_list[[x]]
```

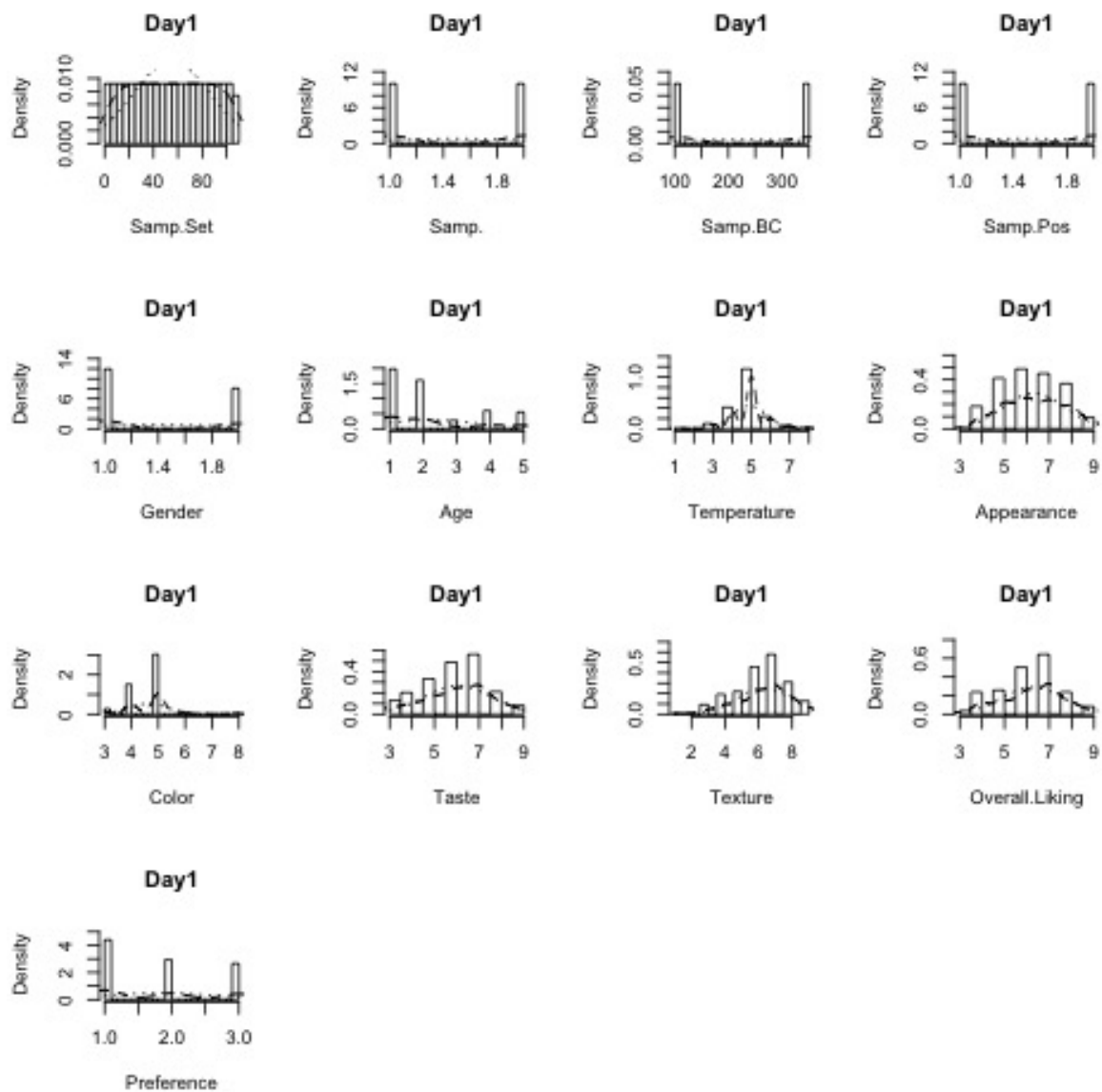
```

dayx <- dayx[,-2]
dayx <- dayx[,-15]
dayx <- dayx[,-4]
dayx <- dayx[,-3]
jpeg(paste0("Day",x,".jpg"))
multi.hist(dayx, main = paste("Day", x, sep=""))
}

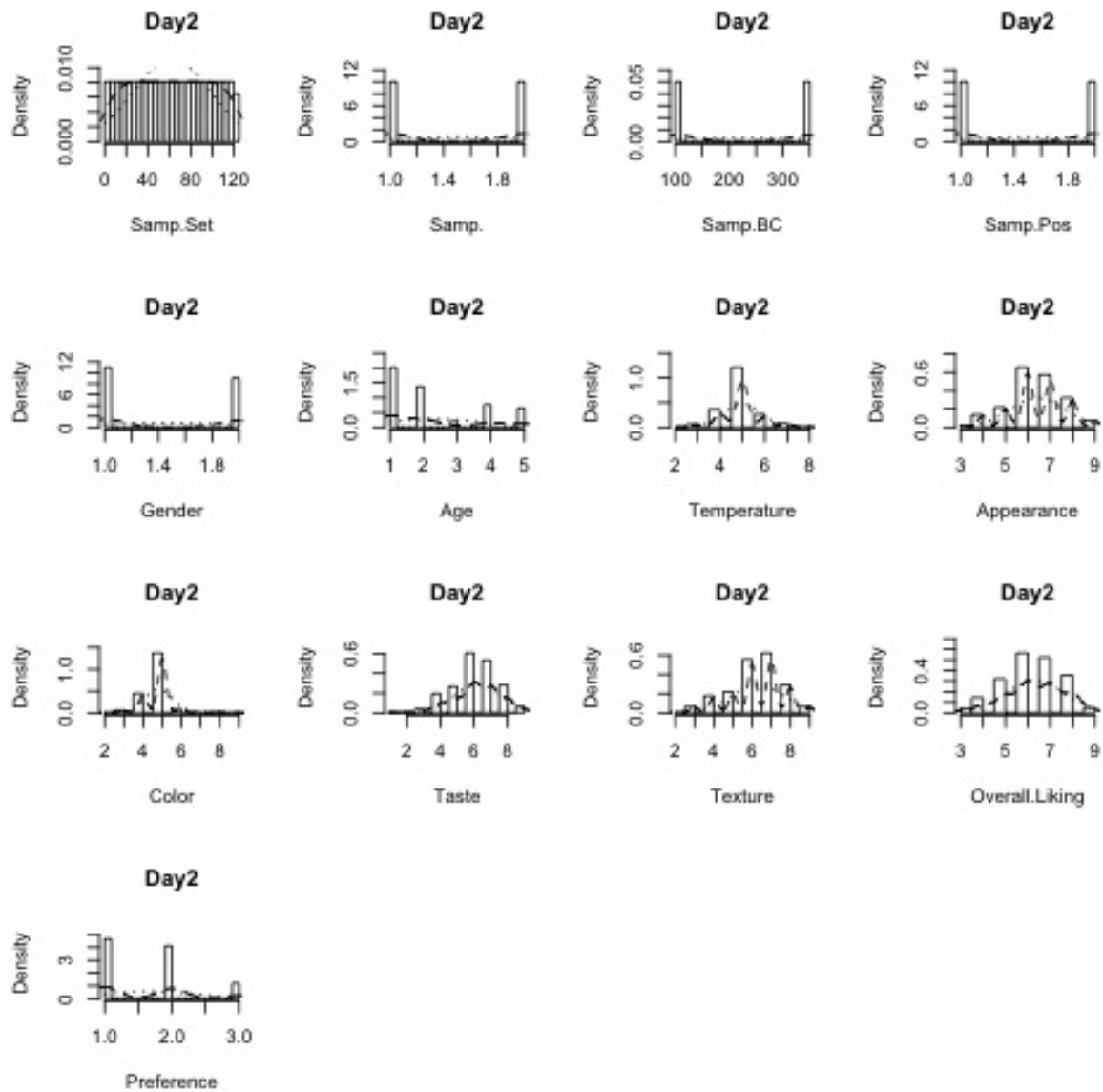
```

SECOND WEEK

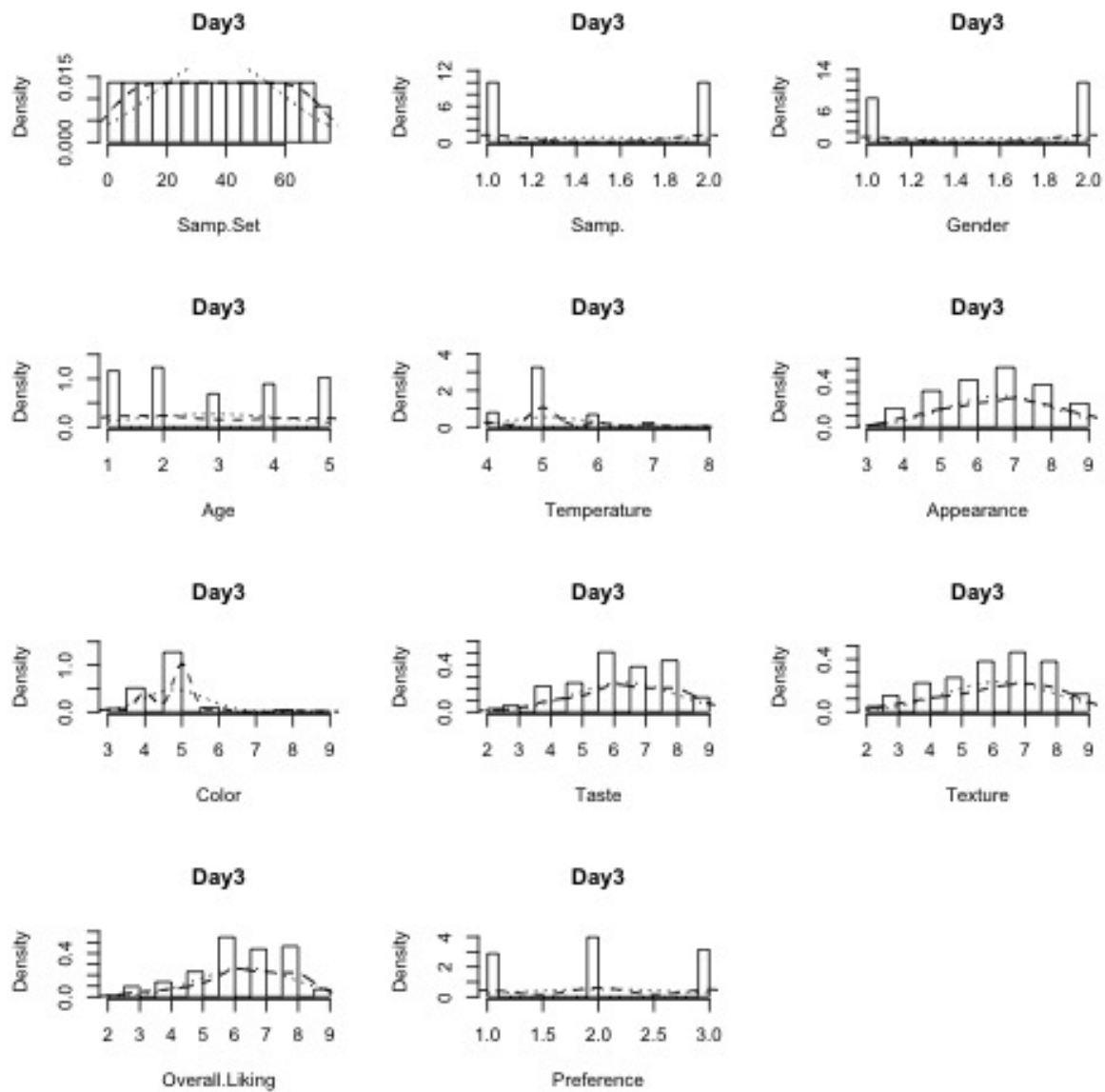
```
histosforall(1)
```



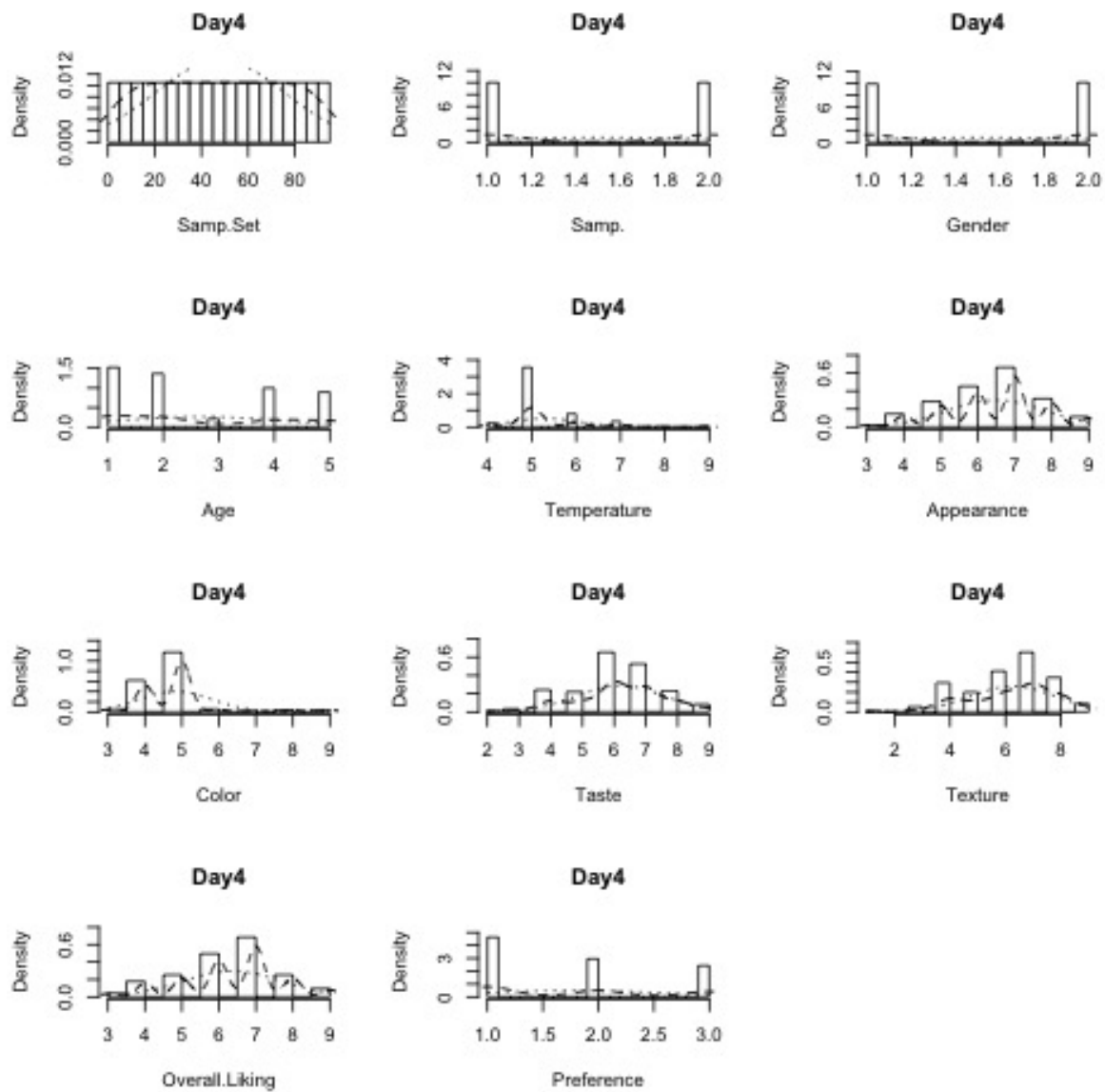
histosforall(2)



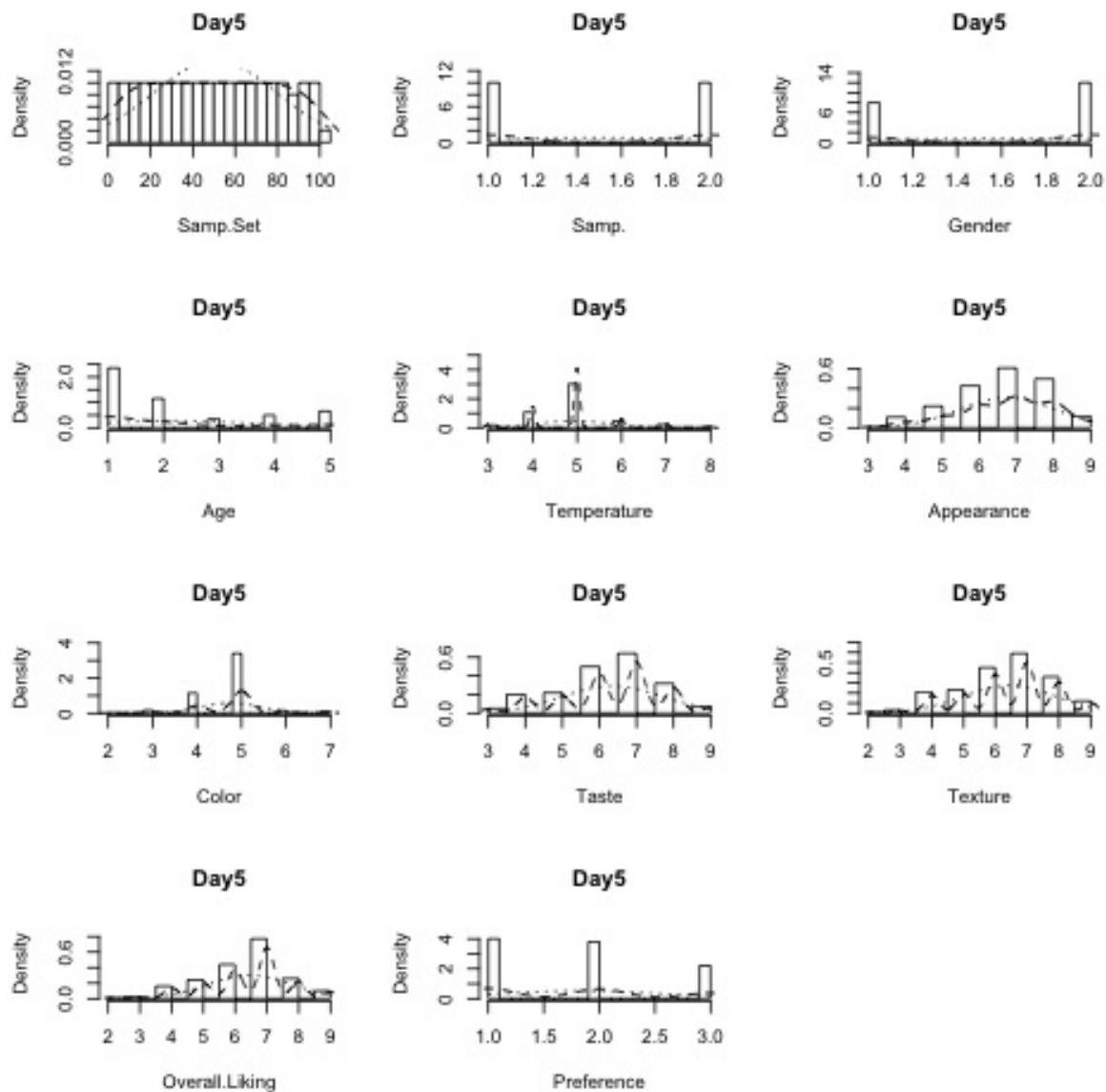
histosforall(3)



```
histosforall(4)
```

histosforall(5)



```
#### Only done for Day 1
# paste cells into one string, use ";" as separator
comments.string <- paste(Day1$Comments , collapse = " " )
# split string at ";"
comments.vector <- strsplit(comments.string , " " )[[1]]
# get rid of white space to prevent errors
comments.vector.clean <- gsub ( " " , "" , comments.vector )
# tabulate data
sort(table(comments.vector.clean),decreasing = TRUE)
```

```
## comments.vector.clean
##          a          little          the
##          65          40          35
##          and          but          good
##          30          29          27
##          more          taste          I
```

##	22	22	21
##	were	be	too
##	21	20	20
##	was		not
##	20	19	19
##	salt	could	of
##	17	16	16
##	to	bit	fries
##	15	14	14
##	like	very	flavor
##	14	14	13
##	no	better	had
##	13	11	11
##	would	crispy	texture
##	11	10	10
##	They	for	than
##	10	9	9
##	good,	in	sample
##	8	8	8
##	These	they	as
##	8	8	7
##	bland	crisp	have
##	7	7	7
##	it	just	other
##	7	7	7
##	really	right	salt.
##	7	7	7
##	soft	them	cooked
##	7	7	6
##	liked	much	my
##	6	6	6
##	need	potato	prefer
##	6	6	6
##	still	tasted	that
##	6	6	6
##	The	these	color
##	6	6	5
##	flavor,	french	hot
##	5	5	5
##	i	inside	needs
##	5	5	5
##	nice	oil	on
##	5	5	5
##	seemed	at	been
##	5	4	4
##	crunch	darker	fries,
##	4	4	4
##	Good	good.	great
##	4	4	4
##	is	mushy	Nice
##	4	4	4
##	or	outside	some
##	4	4	4
##	temperature	use	Very

##	4	4	4
##	-	actually	are
##	3	3	3
##	bland.	Could	crisper
##	3	3	3
##	crispier	crunchy	did
##	3	3	3
##	done	flavor.	fried
##	3	3	3
##	fries.	fry.	longer
##	3	3	3
##	Not	right.	salt,
##	3	3	3
##	then	this	touch
##	3	3	3
##	with	--	A
##	3	2	2
##	all	also	amount
##	2	2	2
##	an	asdf	benefit
##	2	2	2
##	both	crispier.	crispness
##	2	2	2
##	crunchier	didn't	edges.
##	2	2	2
##	enough	enough.	first
##	2	2	2
##	from	fry	greasy
##	2	2	2
##	greasy.	k	less
##	2	2	2
##	liking,	look	made
##	2	2	2
##	make	me	na
##	2	2	2
##	NA	needed	No
##	2	2	2
##	nothing	off	ok.
##	2	2	2
##	okay	Otherwise	out.
##	2	2	2
##	over	overall,	Potato
##	2	2	2
##	pretty	salt\n	saltier
##	2	2	2
##	salty	sample,	samples
##	2	2	2
##	slight	so	soft.
##	2	2	2
##	taste,	temp	This
##	2	2	2
##	Too	usually	'done.'
##	2	2	1
##	(102)	(2	(which

##	1	1	1
##	&	102	20
##	1	1	1
##	350	about	about.
##	1	1	1
##	absolutely	additive.	advocate
##	1	1	1
##	again	Again	all\n
##	1	1	1
##	all.	also,	am
##	1	1	1
##	another	any	anything
##	1	1	1
##	anyway	appearance	away
##	1	1	1
##	b	bad	bad!
##	1	1	1
##	basic	battered	Better
##	1	1	1
##	Better!	bites	bland,
##	1	1	1
##	bland,but	Both	boths
##	1	1	1
##	caused	chalky	chewy
##	1	1	1
##	considering	consistency	contrast
##	1	1	1
##	cooked.	Cou8ld	cripier
##	1	1	1
##	crisp.	crispness.	crispy,
##	1	1	1
##	crispy.	critical	crunchy,
##	1	1	1
##	dark	Decent	decent.
##	1	1	1
##	definatly	definitely	difference
##	1	1	1
##	difference...not	different	directly,
##	1	1	1
##	do	dont	dry
##	1	1	1
##	eating	effect	enjoy
##	1	1	1
##	enough,	even	everything
##	1	1	1
##	expected.	experience	exterior
##	1	1	1
##	extraordinary	extremely	favorite.
##	1	1	1
##	few	film	fine
##	1	1	1
##	fingers.	firm	firm,
##	1	1	1
##	Flavor	flavor....however,	food,

##	1	1	1
##	fresh!	fresher	fry)
##	1	1	1
##	fryer,	fully	generally
##	1	1	1
##	good!	grease	great!
##	1	1	1
##	greatly	hard	has
##	1	1	1
##	Has	help	hold
##	1	1	1
##	hot,	Hot,	hotter
##	1	1	1
##	however,	identical.	immediate
##	1	1	1
##	in.	inside.	interior
##	1	1	1
##	its	ketchup,	ketchup.
##	1	1	1
##	Kinda	left	Less
##	1	1	1
##	Like	like.	liking.
##	1	1	1
##	limp	lips	longer.
##	1	1	1
##	Looked	love	me.
##	1	1	1
##	mealy	mealy/mushy.	middle.
##	1	1	1
##	missing	mix	mixture
##	1	1	1
##	moderately	moist	mouth
##	1	1	1
##	much.	mushy.	My
##	1	1	1
##	nearly	Need	Needed
##	1	1	1
##	Needs	neither	odd
##	1	1	1
##	often	oil.	oily
##	1	1	1
##	ok	OK	one
##	1	1	1
##	others	others,	out
##	1	1	1
##	outer	outside,	overall
##	1	1	1
##	overly	own.	pale
##	1	1	1
##	per	perfect.	perhaps
##	1	1	1
##	prefer)	probably	quickly.
##	1	1	1
##	quite	rather	Raw,

##	1	1	1
##	real	residue	salt.\n
##	1	1	1
##	salt...	salted	salting
##	1	1	1
##	Same	seasoned	seasoning
##	1	1	1
##	seconds	seem	served
##	1	1	1
##	should	Should	similar.
##	1	1	1
##	sitting	size	slightly
##	1	1	1
##	small	softer	softness
##	1	1	1
##	softness.	soggy	some.
##	1	1	1
##	something\n	stand	starchy
##	1	1	1
##	steak	stood	strange
##	1	1	1
##	super	sweet	talk
##	1	1	1
##	taste.	tastey	tasting
##	1	1	1
##	tasty	tell	Texture
##	1	1	1
##	texture--not	textures	their
##	1	1	1
##	them;	therefore	these.
##	1	1	1
##	they'd	they'll	they're
##	1	1	1
##	They're	Though	time.
##	1	1	1
##	uj	unappealing.	undercooked
##	1	1	1
##	underdone	up	vinegar
##	1	1	1
##	w/o	warm\n	warm,
##	1	1	1
##	warmer	wasnt	weak.
##	1	1	1
##	well	went	weren't
##	1	1	1
##	whatsoever.	which	while
##	1	1	1
##	While	will	without
##	1	1	1
##	worse	y	yet
##	1	1	1
##	your		
##	1		