Homework 5

Collin Stewart

https://github.com/collings512/BIOS512_Collin_Stewart

This homework requires wine.csv, and the tidyverse and Rtsne packages. Install them if you haven't already!

See the following link for how to add new packages to Binder:

https://github.com/rjenki/BIOS512?tab=readme-ov-file#adding-packages-to-installr-later.

For readability and easier processing, please make each question part a different code chunk.

```
In [2]: library(tidyverse)
        library(Rtsne)
        library(dplyr)
       — Attaching core tidyverse packages -
                                                                     - tidyverse 2.0.0 -

√ dplyr 1.1.2 √ readr

                                           2.1.4

√ forcats 1.0.0 ✓ stringr

                                           1.5.0

√ ggplot2 3.4.2 
√ tibble

                                           3.2.1
       ✓ lubridate 1.9.2 ✓ tidyr
                                           1.3.0

√ purrr 1.0.1

       — Conflicts —
                                                              — tidyverse_conflicts() —
       X dplyr::filter() masks stats::filter()
       X dplyr::lag()
                        masks stats::lag()
       i Use the conflicted package (<a href="http://conflicted.r-lib.org/">http://conflicted.r-lib.org/</a>) to force all conflicts
       to become errors
```

Question 1

a) Import your data.

```
In [3]: wine <- read_csv("wine.csv")

Rows: 178 Columns: 14
-- Column specification
Delimiter: ","
dbl (14): Alcohol, Malicacid, Ash, Alcalinity_of_ash, Magnesium, Total_pheno...

i Use `spec()` to retrieve the full column specification for this data.
i Specify the column types or set `show_col_types = FALSE` to quiet this message.</pre>
```

b) Check out the columns present using one of R's data frame summary.

```
In [4]: glimpse(wine)
```

```
Rows: 178
Columns: 14
                                 <dbl> 14.23, 13.20, 13.16, 14.37, 13.24, 14.2...
$ Alcohol
$ Malicacid
                                <dbl> 1.71, 1.78, 2.36, 1.95, 2.59, 1.76, 1.8...
$ Ash
                                <dbl> 2.43, 2.14, 2.67, 2.50, 2.87, 2.45, 2.4...
$ Alcalinity_of_ash
                                <dbl> 15.6, 11.2, 18.6, 16.8, 21.0, 15.2, 14...
$ Magnesium
                                <dbl> 127, 100, 101, 113, 118, 112, 96, 121, ...
                                 <dbl> 2.80, 2.65, 2.80, 3.85, 2.80, 3.27, 2.5...
$ Total_phenols
                                 <dbl> 3.06, 2.76, 3.24, 3.49, 2.69, 3.39, 2.5...
$ Flavanoids
                                <dbl> 0.28, 0.26, 0.30, 0.24, 0.39, 0.34, 0.3...
$ Nonflavanoid_phenols
                                 <dbl> 2.29, 1.28, 2.81, 2.18, 1.82, 1.97, 1.9...
$ Proanthocyanins
$ Color_intensity
                                 <dbl> 5.64, 4.38, 5.68, 7.80, 4.32, 6.75, 5.2...
                                 <dbl> 1.04, 1.05, 1.03, 0.86, 1.04, 1.05, 1.0...
$ Hue
$ `0D280_0D315_of_diluted_wines`
                                <dbl> 3.92, 3.40, 3.17, 3.45, 2.93, 2.85, 3.5...
                                 <dbl> 1065, 1050, 1185, 1480, 735, 1450, 1290...
$ Proline
$ class
```

c) Get summary statistics on the numeric variables.

```
In [5]: summary(wine)
                                             Ash
           Alcohol
                          Malicacid
                                                        Alcalinity_of_ash
        Min.
               :11.03
                        Min.
                               :0.740
                                        Min.
                                               :1.360
                                                        Min.
                                                                :10.60
        1st Qu.:12.36
                        1st Qu.:1.603
                                        1st Qu.:2.210
                                                        1st Qu.:17.20
        Median :13.05
                        Median :1.865
                                        Median :2.360
                                                        Median :19.50
               :13.00
        Mean
                        Mean
                               :2.336
                                        Mean
                                               :2.367
                                                        Mean
                                                                :19.49
        3rd Qu.:13.68
                        3rd Qu.:3.083
                                        3rd Qu.:2.558
                                                        3rd Qu.:21.50
        Max.
               :14.83
                        Max.
                               :5.800
                                        Max.
                                               :3.230
                                                        Max.
                                                                :30.00
          Magnesium
                         Total_phenols
                                           Flavanoids
                                                         Nonflavanoid_phenols
               : 70.00
        Min.
                         Min.
                                :0.980
                                         Min.
                                                :0.340
                                                         Min.
                                                                 :0.1300
        1st Qu.: 88.00
                         1st Qu.:1.742
                                         1st Qu.:1.205
                                                         1st Qu.:0.2700
        Median : 98.00
                         Median :2.355
                                         Median :2.135
                                                         Median :0.3400
        Mean
              : 99.74
                         Mean :2.295
                                         Mean
                                               :2.029
                                                         Mean
                                                               :0.3619
        3rd Qu.:107.00
                                                         3rd Qu.:0.4375
                         3rd Qu.:2.800
                                         3rd Qu.:2.875
                                                :5.080
        Max.
               :162.00
                         Max.
                                :3.880
                                         Max.
                                                         Max.
                                                                 :0.6600
        Proanthocyanins Color_intensity
                                              Hue
                                                          0D280_0D315_of_diluted_wines
               :0.410
                        Min. : 1.280
                                         Min.
                                                :0.4800
                                                                 :1.270
        1st Qu.:1.250
                        1st Qu.: 3.220
                                         1st Qu.:0.7825
                                                          1st Qu.:1.938
        Median :1.555
                        Median : 4.690
                                         Median :0.9650
                                                          Median :2.780
        Mean
              :1.591
                             : 5.058
                                                          Mean :2.612
                        Mean
                                         Mean
                                               :0.9574
        3rd Qu.:1.950
                        3rd Qu.: 6.200
                                         3rd Qu.:1.1200
                                                          3rd Qu.:3.170
              :3.580
                              :13.000
                                         Max. :1.7100
                                                          Max. :4.000
        Max.
                        Max.
           Proline
                             class
        Min. : 278.0
                        Min.
                                :1.000
        1st Qu.: 500.5
                         1st Qu.:1.000
        Median : 673.5
                         Median :2.000
        Mean
             : 746.9
                         Mean :1.938
        3rd Qu.: 985.0
                         3rd Qu.:3.000
        Max.
               :1680.0
                         Max. :3.000
```

Question 2

a) Scale and center your data

Hint: Use a mutate() statement across all columns **except class** with function(x) as.numeric(scale(x)).

```
In [6]: wine_scaled <- wine %>%
    mutate(across(-class, ~ as.numeric(scale(.))))
```

b) Based on what you saw in the summary statistic table from the imported data, why would scaling and centering this data be helpful before we perform PCA?

Scaling and centering the data will be important for PCA because most columns (except class) have a wide distribution of possible values compared to each other. For example, values for "Alcohol" are distributed between 11.03 and 14.83, but values for "Proline" are distributed between 278.0 and 1680.0. Since we don't necessarily know which variables are most important, we want to assess their variance equally. Otherwise, some fields may weigh the PCA more than other columns due to the magnitude of their values.

Question 3

a) Perform PCA

```
In [7]: wine_pca <- prcomp(wine_scaled %>% select(-class), center = FALSE, scale. = FALSE)
summary(wine_pca)
```

Importance of components:

```
PC1
                               PC2
                                      PC3
                                              PC4
                                                      PC5
                                                              PC6
                                                                      PC7
                      2.169 1.5802 1.2025 0.95863 0.92370 0.80103 0.74231
Standard deviation
Proportion of Variance 0.362 0.1921 0.1112 0.07069 0.06563 0.04936 0.04239
Cumulative Proportion 0.362 0.5541 0.6653 0.73599 0.80162 0.85098 0.89337
                          PC8
                                  PC9
                                       PC10
                                                PC11
                                                        PC12
Standard deviation
                      0.59034 0.53748 0.5009 0.47517 0.41082 0.32152
Proportion of Variance 0.02681 0.02222 0.0193 0.01737 0.01298 0.00795
Cumulative Proportion 0.92018 0.94240 0.9617 0.97907 0.99205 1.00000
```

b) How much of the total variance is explained by PC1? PC2? What function do we use to see that information?

Approximately 36.2% of the variance is explained by PC1, and approximately 19.21% of the variance is explained by PC2. To view this, use the function summary().

c) Why are we doing PCA first?

We are doing PCA first because there is such a relatively large datasets, 178 observations with 14 columns. This is a lot of data, and reducing the dimensions makes it easier to visualize the data and possible reveal underlying patterns. We can identify the direction of maximum variation while also preserving most of the structure.

d) What is the rotation matrix? Print it explicitly. I

9/25/25, 10:25 PM 3rd_Iteration_HW5

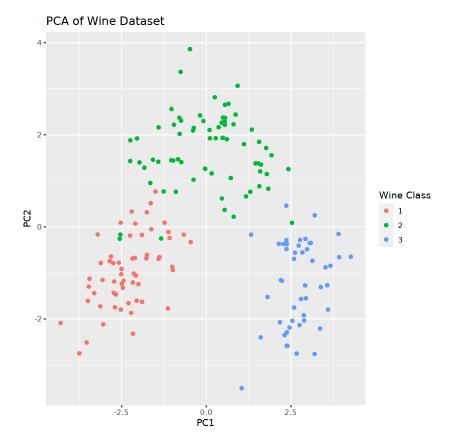
Hint: Check the notes for a simple way to do this!

In [8]: wine_pca\$rotation

					A matı
	PC1	PC2	PC3	PC4	
Alcohol	-0.144329395	-0.483651548	-0.20738262	-0.01785630	0.26566
Malicacid	0.245187580	-0.224930935	0.08901289	0.53689028	-0.03521
Ash	0.002051061	-0.316068814	0.62622390	-0.21417556	0.14302
Alcalinity_of_ash	0.239320405	0.010590502	0.61208035	0.06085941	-0.06610
Magnesium	-0.141992042	-0.299634003	0.13075693	-0.35179658	-0.72704
Total_phenols	-0.394660845	-0.065039512	0.14617896	0.19806835	0.14931
Flavanoids	-0.422934297	0.003359812	0.15068190	0.15229479	0.10902
Nonflavanoid_phenols	0.298533103	-0.028779488	0.17036816	-0.20330102	0.50070
Proanthocyanins	-0.313429488	-0.039301722	0.14945431	0.39905653	-0.13685
Color_intensity	0.088616705	-0.529995672	-0.13730621	0.06592568	0.07643
Hue	-0.296714564	0.279235148	0.08522192	-0.42777141	0.17361
0D280_0D315_of_diluted_wines	-0.376167411	0.164496193	0.16600459	0.18412074	0.10116
Proline	-0.286752227	-0.364902832	-0.12674592	-0.23207086	0.15786
1					

e) Plot PC1 vs. PC2, using the wine class as labels for coloring.

Hint: You'll first need a data set with only PC1 and PC2, then add back the class variable from your scaled data set with a mutate() statement. Then, you can use color = factor(class) in your ggplot statement.



f) What do you see after plotting PC1 vs. PC2? What does this mean in context of wine classes?

I see 3 distinct clusters, with some small overlap of Wine Class 2 spilling over into the clusters for Wine Classes 1 and 3. This means that the values of PC1 and PC2 are meaningfully tied to the value of class, either 1, 2, or 3. In the context of the wine, this means that the 13 numeric variables relating to the chemical properties of the wine are most likely also clustered according to the value of "class" for the wine.

g) Give an example of data where PCA would fail. You can describe the data or do a simulation.

Hint: Our notes have a few examples!

PCA would fail if a dataset had classes that shared the same center. For example, PCA would fail with concentric circles (shaped like a target) because each ring/circle shares the same center. In this scenario, no rotation will ever be able to separate the two axes.

h) Explain the difference between vector space and manifold, and how these terms apply to what we did/will do with T-SNE.

Vector space is a linear space where data can be represented by vectors, or combinations of vectors. PCA works here, as it assumes data to be linear and that it can rotated. A manifold is a nonlinear space for higher dimension structures. T-SNE works for manifolds because it can reveal finer underlying clusters between wine types that PCA is unable to.

Question 4

a) Perform T-SNE

```
Set seed = 123.
```

Hint: Subset your PCA results to PC1–PC10, add the class variable back in, remove duplicates, then perform T-SNE.

```
In [10]: set.seed(123)

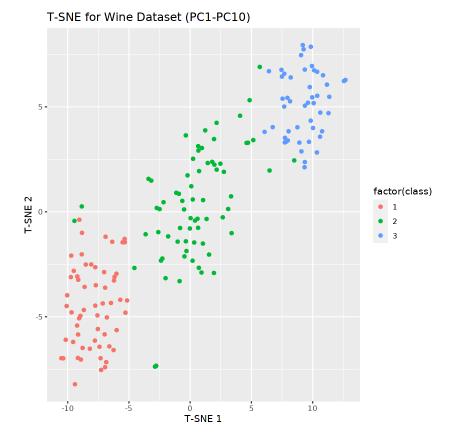
wine_PC110 <- wine_pca_dataframe %>%
        select(PC1:PC10) %>%
        as.matrix()

tsne_frame <- Rtsne(wine_PC110, sims = 2, check_duplicates = FALSE)
    results <- as_tibble(tsne_frame$Y)
    colnames(results) <- c("Dim1", "Dim2")
    results$class <- wine_pca_dataframe$class</pre>

Warning message:
    "The `x` argument of `as_tibble.matrix()` must have unique column names if
    `.name_repair` is omitted as of tibble 2.0.0.
i Using compatibility `.name_repair`."
```

b) Plot the results in 2D

Hint: Convert your T-SNE results to a tibble and add back the class variable from your scaled data set using a mutate() statement. Then, you can use color = factor(class) in your ggplot statement.



c) Why didn't we stop at PCA?

We didn't stop at PCA because it only covered the linear relationships in the data. In the previous ggplot, it identified 3 clusters along the axes of PC1 and PC2. However, it failed to address nonlinear relationships in the wine dataset, which T-SNE can identify. In this ggplot, there are still 3 distinct clusters, but now there is clear trendline along the axes of T-SNE1 and T-SNE2

d) What other types of data does this workflow make sense for?

This could be applied to physiological biometric data, such as heart rate, respiratory rate, height, weight, body temperature, blood oxygenation, ECG signals, etc. Doing an initial PCA on these variables may cluster according to classes based on someone's activity level, their age, addressing linear relationships in the data. Doing a T-SNE could later reveal new interesting patterns related to non-linear relationships in the data.