



# AI Sense - Igor Isaev & Hazel Wat



**Mentor: Paul Michael Mora Sancho  
& Dr. Tristan Behrens**

# We are implementing machine learning for detecting different scents.

Supervised  
machine learning  
& Classification  
problem

Following tasks are done:

- Data collection
- Data analyse and transformation
- Define number of classes to be predicted
- Defining the most suitable machine learning models
- Training
- Experiment
- Final prototype for common applications

4 Elements to  
be collected:

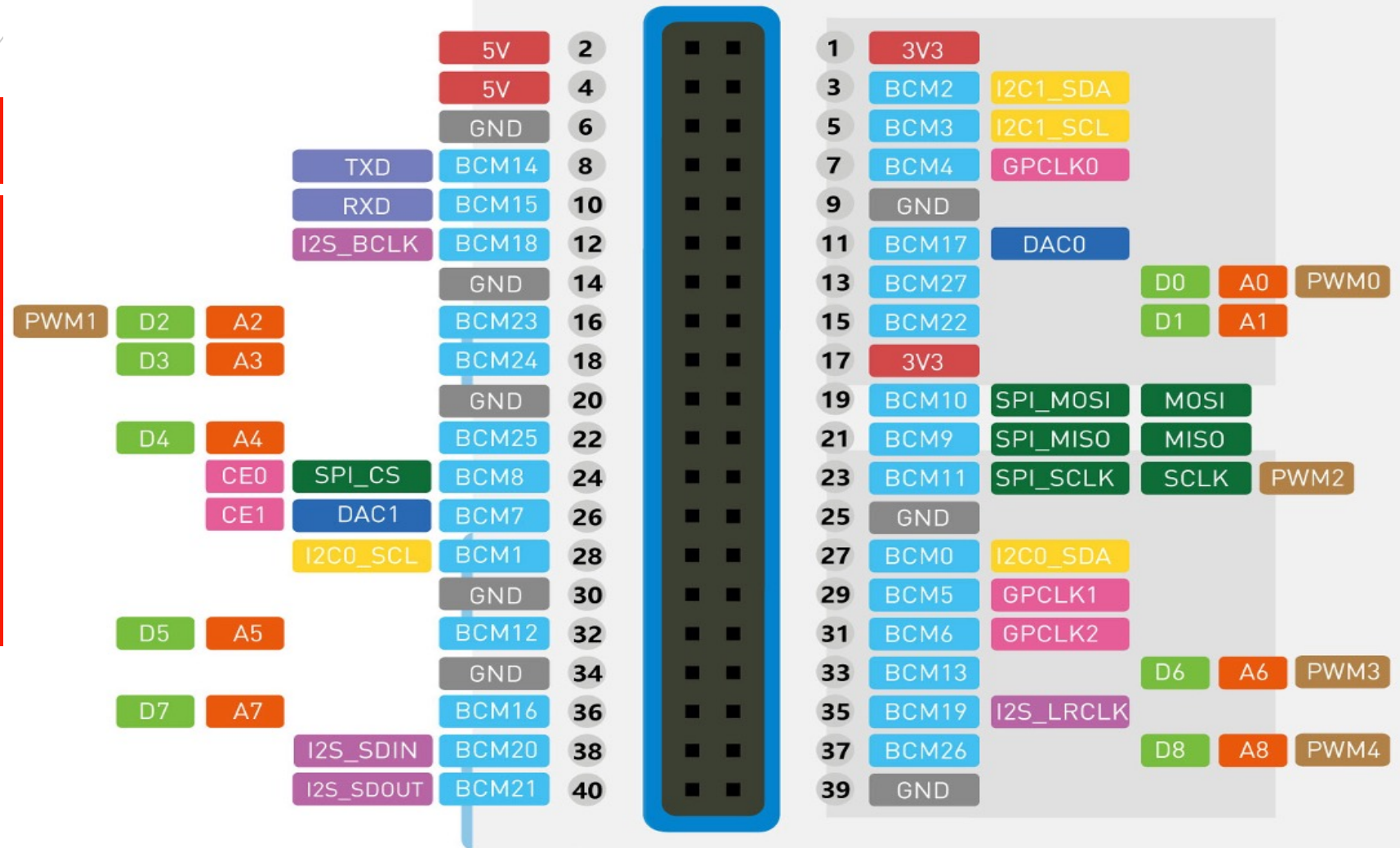
Nitrogen  
dioxide  
(NO<sub>2</sub>)

Ethyl  
alcohol  
(C<sub>2</sub>H<sub>5</sub>OH)

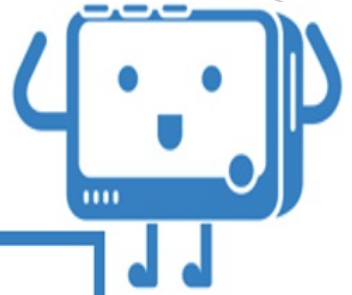
Volatile  
organic  
compounds  
(VOCs)

Carbon  
monoxide  
(CO)

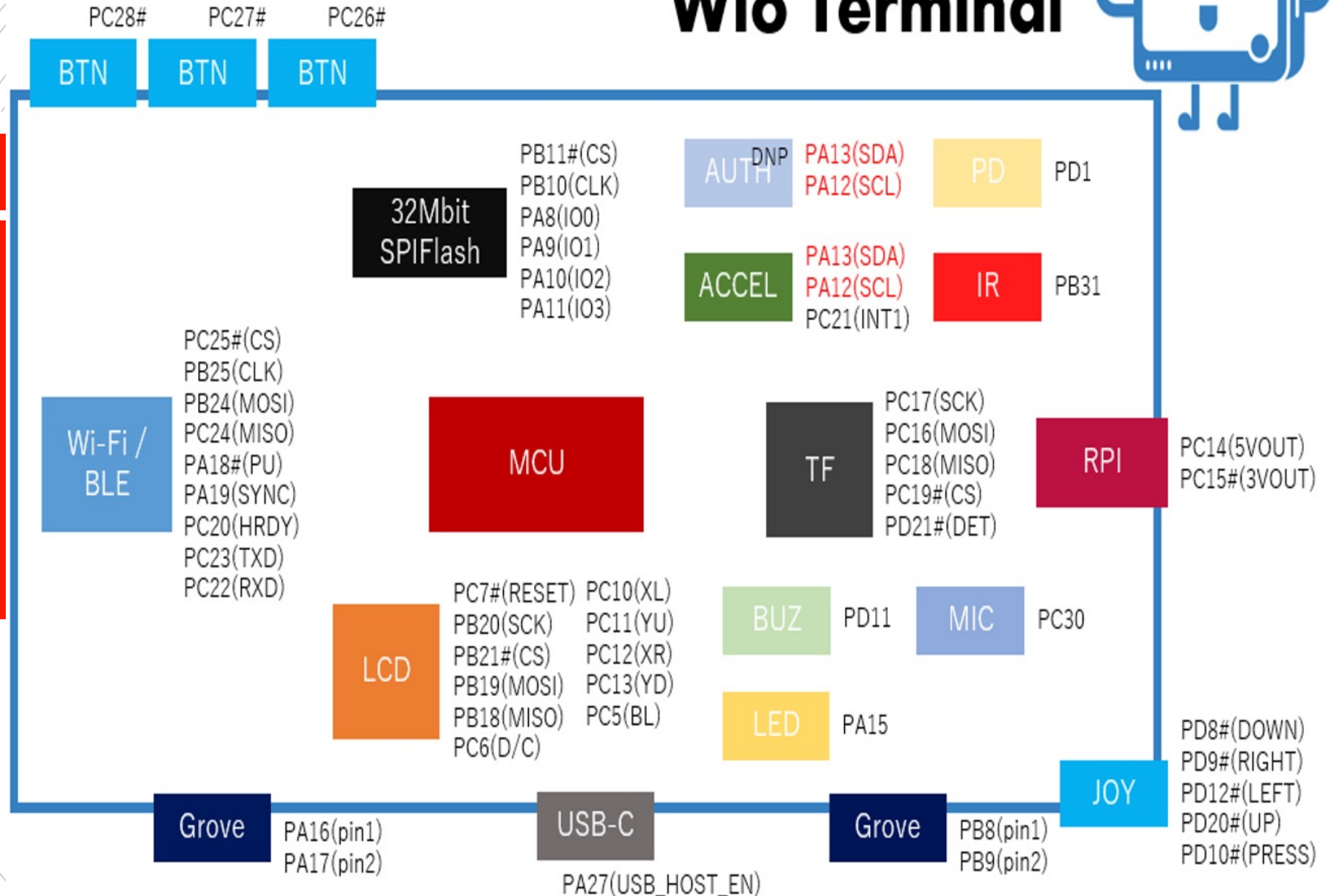
# Pinout Diagram



# Wio Terminal



## Pinout Overview





## Possible use case:

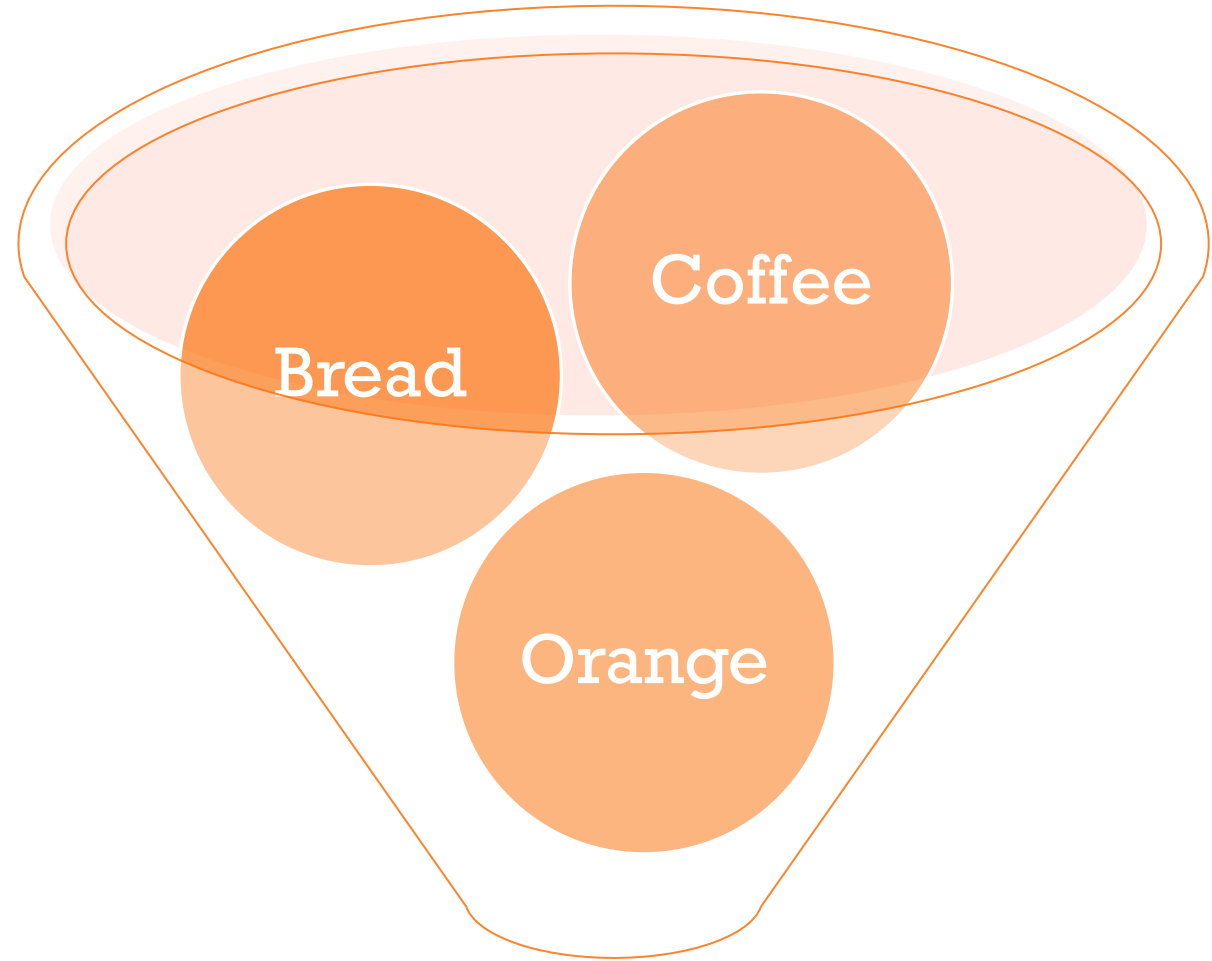
- Anosmia (loss of the sense of smell) is a “neglected disease” which concerns 2% of the global population. The number has significantly increased due to COVID.
- Smart Kitchen: Up to 50 Consumer Electronics & Home Appliance application. Products differentiations can be achieved by Smart-Phones’ apps
- Health check: Morning: blow into the sensor (watch).
  - E.g. Your diabetic level is not so good today
  - E.g. Your oxygen level is not good. Pre-detect Pneumonia / Bronchitis
  - You are highly stressed
- Water cleanliness check: In Germany, Calcium (kalt) is built up on water from tap and if it is not filtered, it is accumulated and affects the taste of tea to be produced.

## More possible use case:

- Cleaning company: Instead of having janitor that goes to clean the office area once per day regularly, he/she will clean unnecessarily. Clean the necessary area instead.
- Best Coffee: Helping coffee makers refine the perfect cup. Past difficulties: Extreme difficult to characterise coffee powder e.g. How to identify the quality before it is brewed?
- Automobile: Sniffing out fuel leaks and engine problems in cars before it poses serious threat
- Spoiled food: A sensor in fridge, e.g. COVID patient who lost taste bud. Binding odor molecules to biosensors. e.g., bad smell, rotten food, spoiled milk
- Burger flipping robot - additional quality checking on top of AI technology

**Procedure:**

Acquiring data

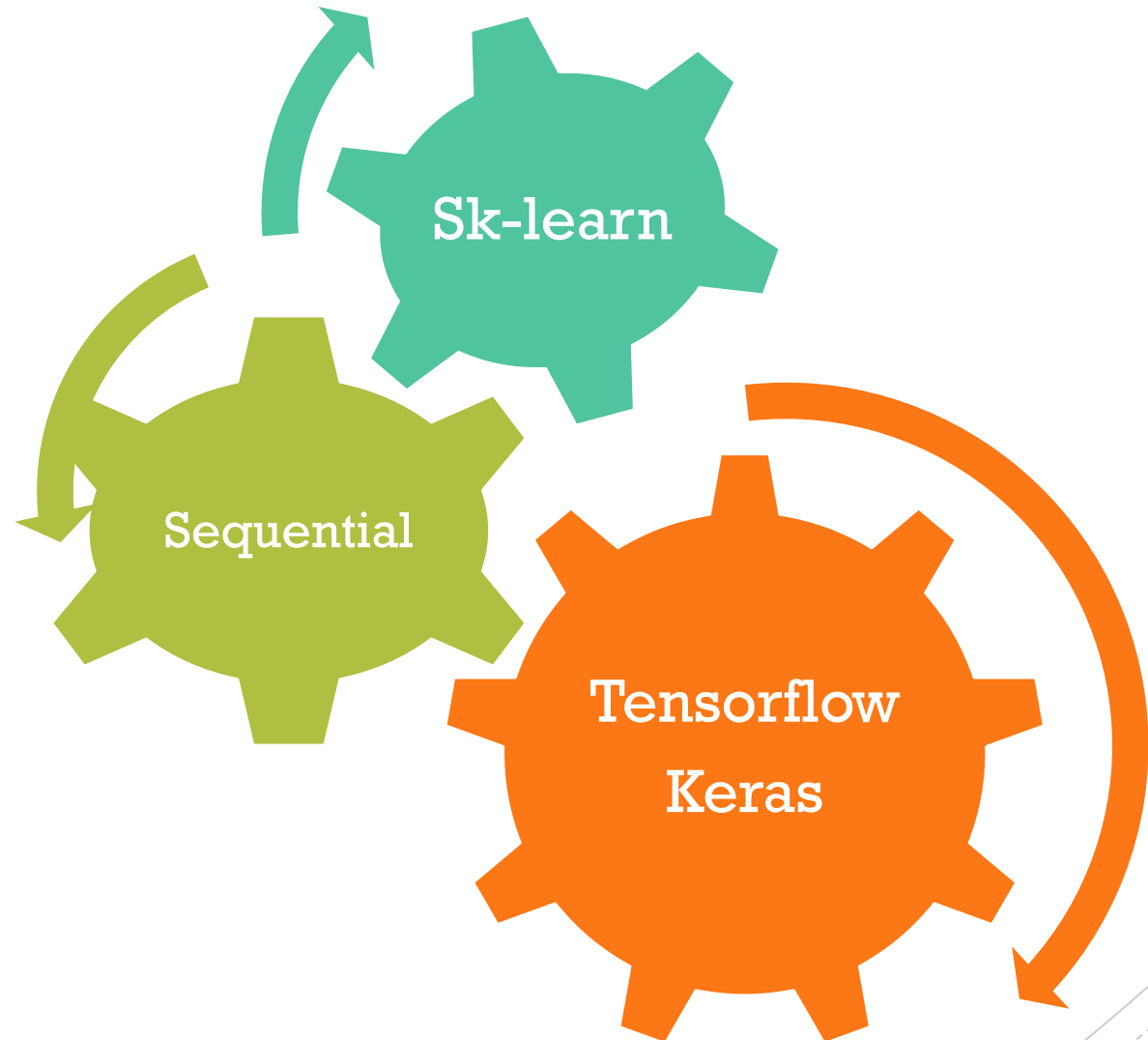


**Smelling mode**



Teach the model to interpret unseen data, based on historical data. Use this to categorize new data

Design the  
model



- Package from signal processing code to trained model, and deploy it.
  - low latency
  - without network connection.

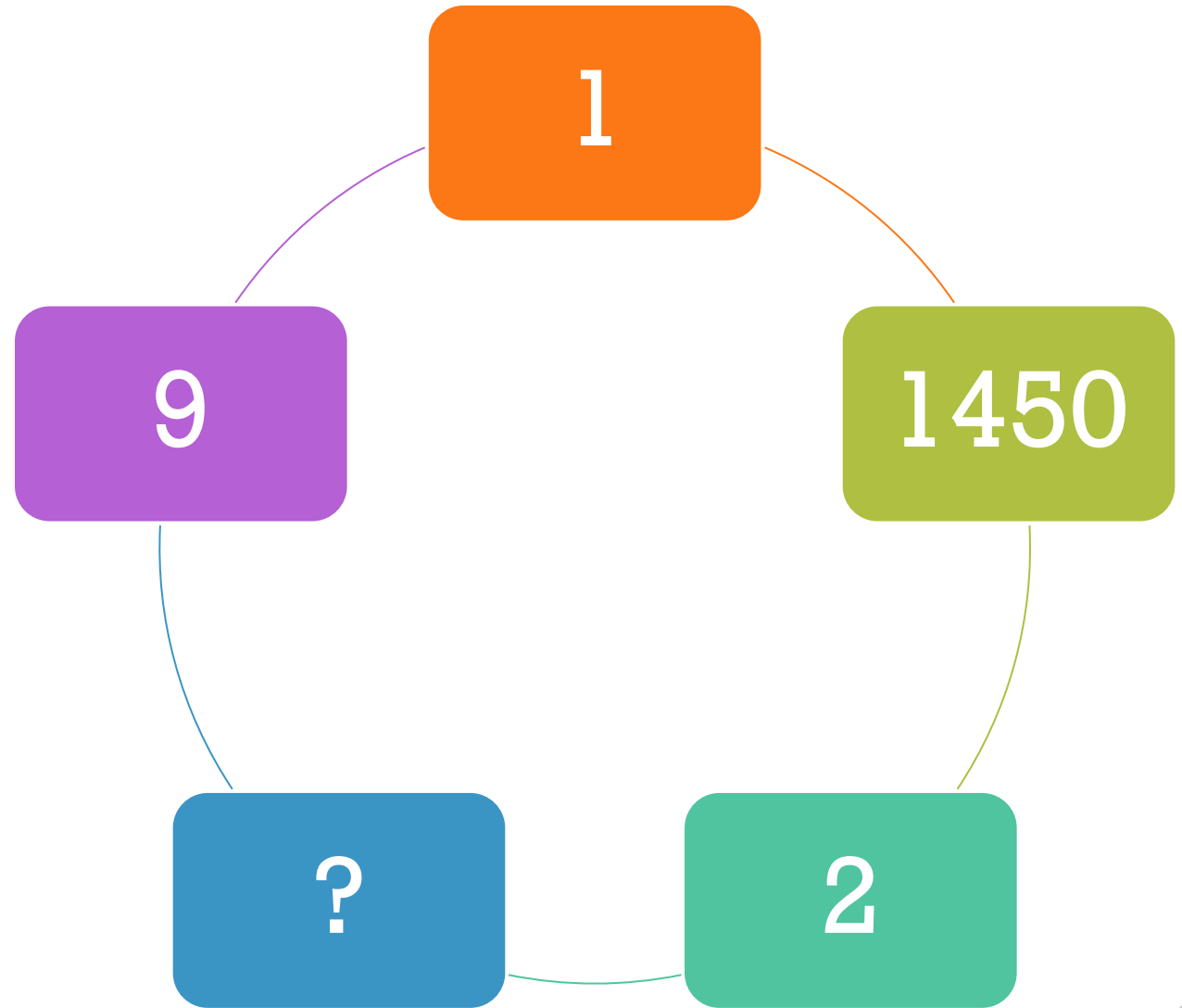


Deploy

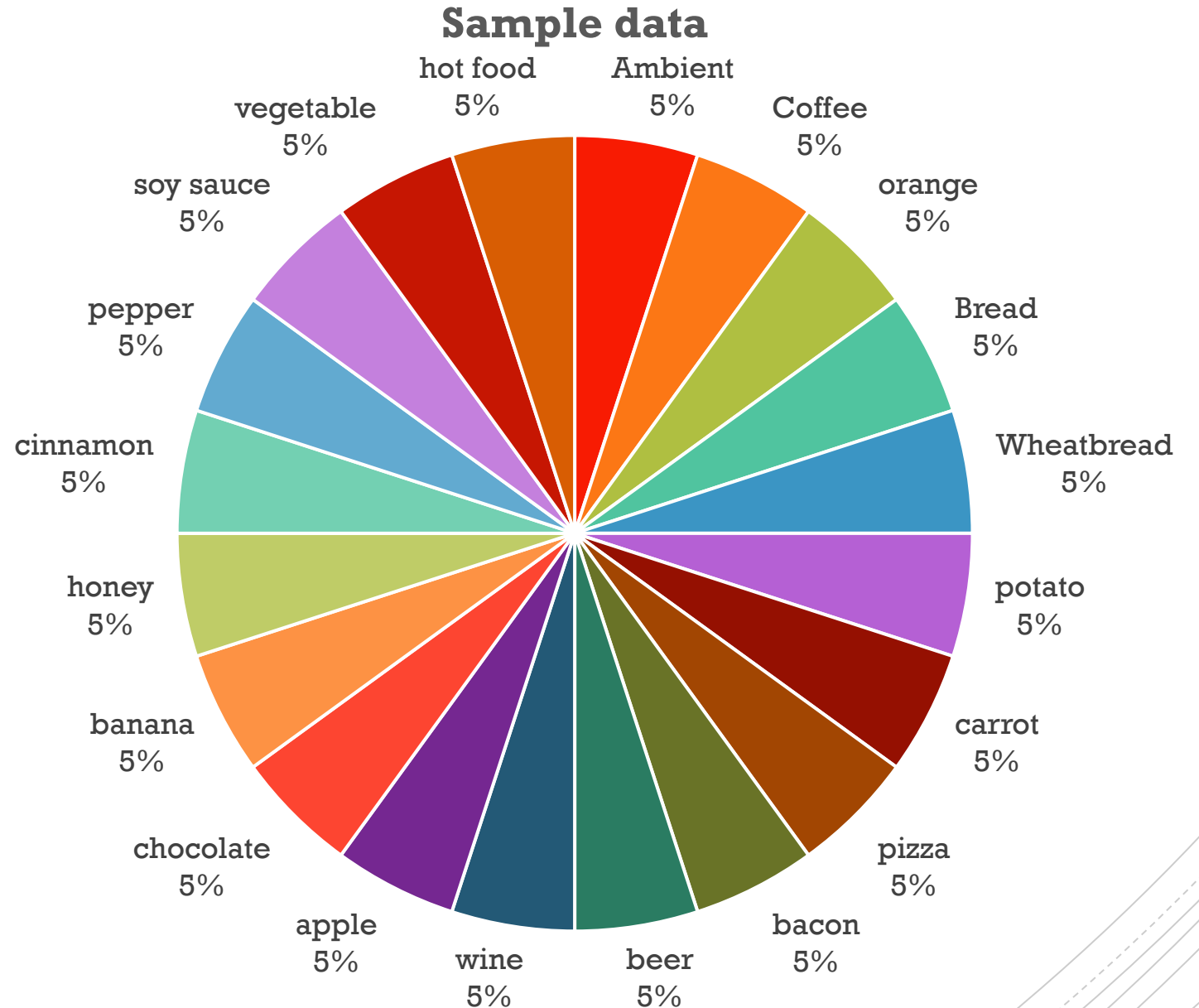
samples

Trained  
model

Secret sauce



(to be revised)  
Circle chart of the  
elements  
- 30 classes



## Time series data



### Axes

NO2, C2H5CH, VOC, CO

### Window size



10 ms.

### Window increase



10 ms.

### Frequency (Hz)



100



### Zero-pad data



## Flatten



### Name

Flatten

### Input axes

- ☒ NO2
- ☒ C2H5CH
- ☒ VOC
- ☒ CO

## Classification (Keras)



### Name

NN Classifier

### Input features

☐ Flatten

☒ Raw data

### Output features

Output features

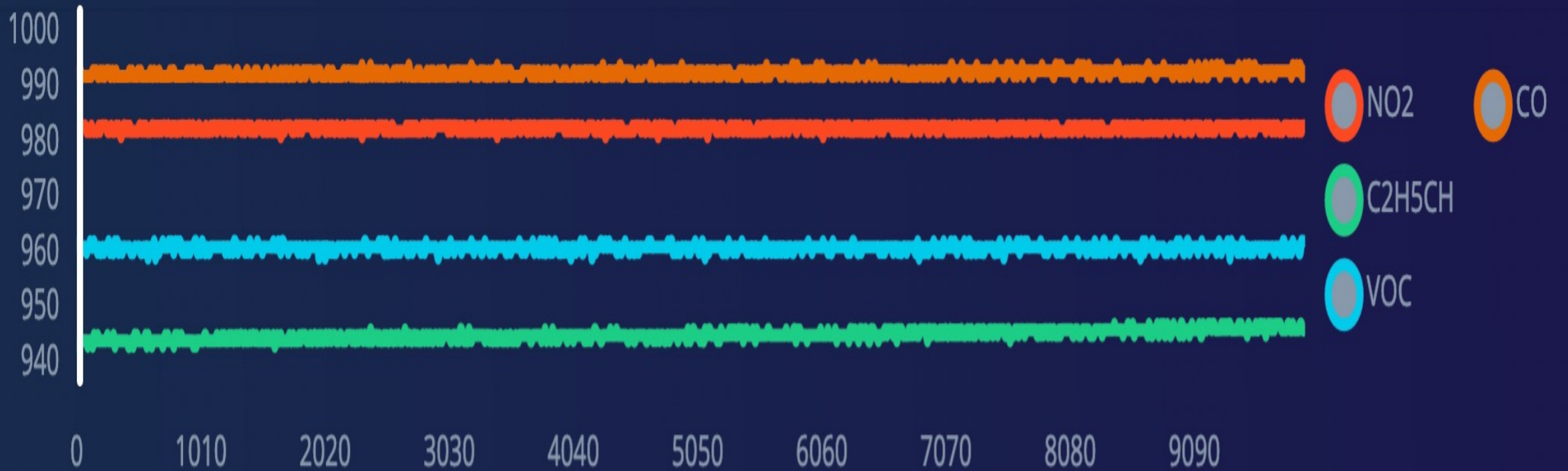


# Orange

982, 944, 961, 992



## Raw data







ACCURACY  
**99.2%**



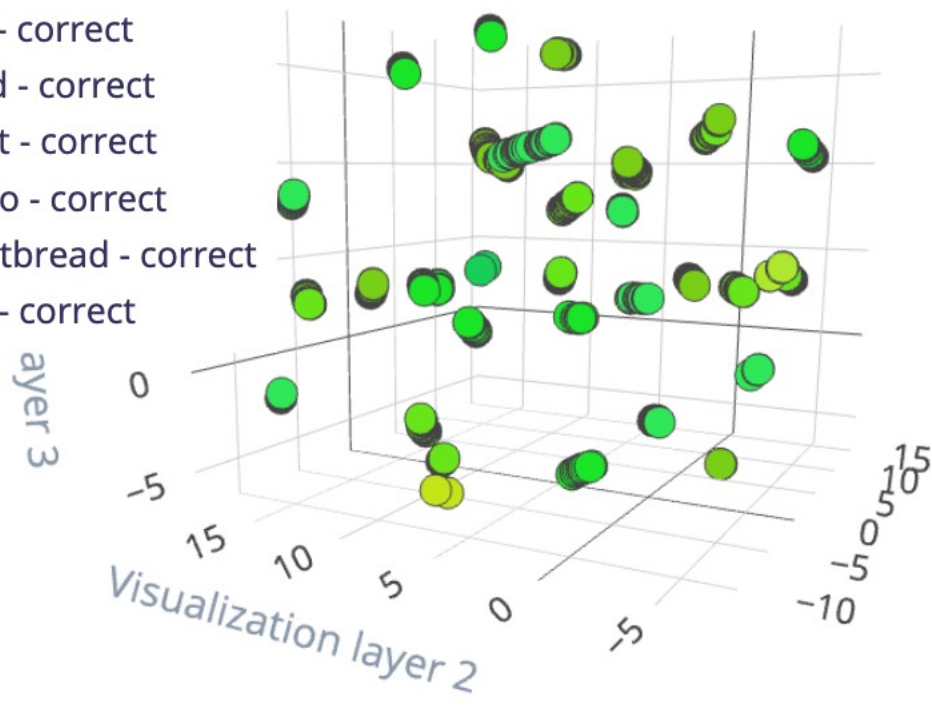
LOSS  
**0,03**

## Confusion matrix (validation set)

	AIR	BEER	BREA	CARR	COFFI	ORAN	POTA	WHEA	WINE
AIR	100%	0%	0%	0%	0%	0%	0%	0%	0%
BEER	0%	100%	0%	0%	0%	0%	0%	0%	0%
BREA	0%	0%	100%	0%	0%	0%	0%	0%	0%
CARR	0%	0%	0%	100%	0%	0%	0%	0%	0%
COFF	0%	0%	0%	0%	100%	0%	0%	0%	0%
ORAN	0%	0%	0%	0%	0%	100%	0%	0%	0%
POTA	0%	0%	0%	0%	0%	0%	100%	0%	0%
WHEA	0%	0%	0%	0%	0%	0%	0%	100%	0%
WINE	0%	6.2%	0%	0%	0%	0%	0%	0%	93.8%
F1 SC	1.00	0.97	1.00	1.00	1.00	1.00	1.00	1.00	0.97

## Feature explorer (full training set) ?

- air - correct
- beer - correct
- bread - correct
- carrot - correct
- potato - correct
- wheatbread - correct
- wine - correct







THANK  
YOU!

