A Comparative Analysis of Deep Learning and Handcrafted Feature-Based Approaches for Multiclass Fruit and Vegetable Classification

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Abstract—This project addresses the challenge of detecting and classifying fresh and spoiled fruits and vegetables in the food supply chain. The primary objective is to develop an automated, non-contact, and high-accuracy visual analysis system that supports quality control, extends shelf life management, and reduces food waste. Two distinct datasets were used, both sourced from Kaggle: the Fruit and Vegetable Disease – Healthy vs Rotten dataset (21,044 images, 14 classes) and the Fresh and Stale Classification dataset (23,425 images, 28 classes).

In Method 1, a Convolutional Neural Network (CNN)—based deep learning model was implemented to perform end-to-end classification directly from raw images. Images were resized to 224×224 pixels, normalized to the [0,1] range, and split into training (60%), validation (20%), and test (20%) sets. In Method 2, a traditional machine learning approach was adopted, where all images were resized to 128×128 pixels, Histogram of Oriented Gradients (HOG) features were first extracted, followed by dimensionality reduction with PCA, then combined with Hue-Saturation-Value (HSV) color features, and finally classified using a Random Forest (RF) model.

Experimental results show that RF achieved the highest accuracy on both datasets, outperforming CNN by leveraging its ability to integrate both texture (HOG) and color (HSV) information in a feature-rich space. Statistical analysis revealed that RF maintained high precision and recall across all classes, with particularly strong performance in minority classes where CNN tended to overfit. The ensemble nature of RF, which aggregates predictions from multiple decorrelated decision trees, allowed it to handle intra-class variations more effectively, especially in cases with subtle spoilage indicators. While CNN demonstrated superior generalization to unseen variations and required no manual feature engineering, RF provided more stable accuracy under controlled conditions, shorter training times, and higher interpretability in feature importance analysis. This comparative study highlights the trade-offs between deep learning and feature-engineering-based approaches in terms of accuracy, generalization, interpretability, and computational efficiency.

Index Terms— Convolutional Neural Network, Image classification, HOG, HSV, Machine learning, Random Forest.

I. INTRODUCTION

A. Problem Definition and Motivation

In the modern food industry, ensuring product freshness is vital for maintaining quality, extending shelf life, and reducing food waste. Current inspection methods for determining the freshness or spoilage of fruits and vegetables are

predominantly manual and often require physical contact. These traditional approaches are time-consuming, labor-intensive, and susceptible to human error, leading to inefficiencies in the supply chain. The SpoilScan project is motivated by the need for a fully automated, non-contact, and reliable inspection system that can quickly and accurately identify the condition of produce, enabling better decision-making in storage, distribution, and retail environments.

B. Classification Approach

The problem addressed in this project is a multi-class image classification task. Two alternative artificial intelligence approaches are explored:

Method 1: Deep learning using a Convolutional Neural Network (CNN) trained directly on raw images.

Method 2: Traditional machine learning using a feature-engineering pipeline consisting of Histogram of Oriented Gradients (HOG) feature extraction, dimensionality reduction with Principal Component Analysis (PCA), fusion with Hue-Saturation-Value (HSV) color features, and classification via Random Forest (RF).

C. Objectives

The main objective of this project is to compare the performance, generalization ability, computational efficiency, and interpretability of deep learning and traditional machine learning approaches in detecting fresh versus spoiled produce. The project seeks to determine which method is better suited for real-world industrial applications in the food sector, particularly in scenarios where inspection speed, accuracy, and reliability are critical.

D. Performance Metrics

Model performance is evaluated using standard classification metrics: Accuracy, Precision, Recall, and F1-Score. For the purposes of this project, a target of achieving at least 90% classification accuracy is set for the best-performing model on the test set. Additionally, confusion matrices are analyzed to assess per-class performance and identify potential weaknesses in distinguishing visually similar classes.

II. LITERATURE REVIEW

A. Convolutional Neural Network (CNN)

Convolutional Neural Networks (CNNs) have consistently demonstrated state-of-the-art performance in image classification tasks, including fresh/spoiled produce detection. These architectures automatically learn multi-level feature representations from raw pixels, capturing color, texture, and shape information without manual feature engineering. Studies have reported CNN accuracies of 93.24% and 92.50% in fresh/rotten classification tasks (PMC11035072). In apple quality detection, CNN-based models have achieved 95%+accuracy, clearly outperforming traditional HOG+SVM approaches (Nature).

While CNNs offer superior generalization and feature learning capabilities, they require substantial computational resources and longer training times, which may limit their deployment in resource-constrained environments.

B. Color Histogram + Machine Learning

Color histogram-based methods are particularly effective when color differences are a primary discriminative factor. RGB histogram + SVM approaches are generally faster than deep learning models and achieve 86–88% accuracy. When combined with texture descriptors such as Color Moments or the Gray Level Co-occurrence Matrix (GLCM), accuracies of 90%+ have been reported (<u>IJSR</u>). These methods require less computational power and have shorter training times but may struggle in low-contrast or high intra-class variability scenarios.

C. Histogram of Oriented Gradients (HOG) + Machine Learning

HOG descriptors capture local texture and edge orientation information effectively. However, when used without color information, especially in freshness classification tasks, their accuracy is limited to 75–80%. This limitation arises because spoilage often manifests through subtle color changes that HOG alone cannot detect reliably.

D. HOG + HSV + Random Forest

Recent research has demonstrated that combining texture features (HOG) with color features (HSV histograms) significantly boosts classification performance. In a large-scale study on the Fruits-360 dataset, HOG and HSV histograms were concatenated and classified using a Random Forest (RF) model, achieving 98.12% accuracy on 131 fruit categories (Telkom University Repository).

This approach is particularly effective in quality control applications where color variation is a critical spoilage indicator.

E. HOG + Color Moments + Random Forest

In 2023, a study published in Applied Sciences combined HOG descriptors with Color Moments to classify multiple apple varieties. Various machine learning classifiers were evaluated, and the Random Forest model achieved the highest performance with 96.67% accuracy (MDPI). This work reinforces the effectiveness of enriching texture-based

descriptors with color information to enhance model accuracy and robustness.

F. Summary and Relevance to This Study

- NN: Highest generalization capacity and automatic multi-modal feature extraction; however, computationally intensive.
- Color Histogram + ML: Fast, interpretable, and cost-efficient; best suited when color contrast is a primary factor.
- HOG + HSV + RF: Combines texture and color, yielding high accuracy (~98%) and balanced performance.
- HOG + Color Moments + RF: Strong accuracy (~96%) with good interpretability, well-suited for industrial applications.

Given these findings, the SpoilScan project adopts a dual-approach evaluation, comparing CNN with a HOG + HSV + PCA + RF pipeline to determine the optimal balance between accuracy, generalization, interpretability, and computational efficiency for fresh/spoiled classification in the food sector.

III. DATASET, DATA CHARACTERISTICS, AND FEATURES

A. Data Sources

Two publicly available datasets from Kaggle were used in this study:

- 1. Fruit and Vegetable Disease Healthy vs Rotten: 21,044 images across 14 classes.
- 2. Fresh and Stale Classification: 23,425 images across 28 classes.

Both datasets consist of RGB images of fruits and vegetables captured under varying lighting conditions and backgrounds.

B. Data Cleaning and Preparation

During preprocessing, several data quality issues were identified and resolved:

- Corrupted or non-conforming images: Both datasets contained a small number (7–8 images) of corrupted or incorrectly formatted files. These were detected during the loading stage and removed. Given the small quantity, their removal had no statistical impact on dataset distribution.
- Incorrect file naming: In one dataset, mislabelled file names caused incorrect class assignment during the train/validation/test split. These file names were corrected to ensure accurate class separation.

C. Data Splitting

For both datasets, the data was divided into 60% training, 20% validation, and 20% test sets. In Method 1 (CNN),

images were resized to 224×224 pixels, whereas in Method 2 (HOG + HSV + RF), images were resized to 128×128 pixels prior to feature extraction.

D. Preprocessing Steps

Image resizing to a fixed dimension (224×224 or 128×128 depending on the method). Pixel value normalization to the [0,1] range for CNN.

Feature extraction for Method 2:

- 1. **Histogram of Oriented Gradients (HOG)** for texture information.
- 2. **Principal Component Analysis (PCA)** for dimensionality reduction.
- 3. **Hue-Saturation-Value (HSV)** histograms for color representation.

E. Data Characteristics

Data type: Structured image dataset.

Feature types:

- Numerical (continuous): Pixel intensity values, normalized between 0 and 1.
- Categorical (nominal): Class labels (e.g., Apple fresh, Apple rotten, etc.).

Data balance: Classes are relatively balanced, with minor variations in sample counts due to real-world capture conditions.

F. Feature Descriptions and Selection

- HOG features: Capture edge orientations and local texture structures.
- **HSV features**: Capture color distribution independent of lighting intensity.
- PCA components: Reduce redundancy and noise in high-dimensional feature spaces.

Feature selection was inherently handled by PCA, retaining the most informative components while discarding low-variance ones.

G. Class Distribution Visualization

The distribution of samples per class was analyzed to check for imbalances. Although minor variations exist, no

oversampling or undersampling techniques were required. Data visualization was performed using bar charts to display the number of images per class in each dataset split (training, validation, test).

H. Feature Relationships

For Method 2, correlation analysis between extracted HOG and HSV features was performed to detect redundancy. The PCA transformation further ensured orthogonality in the resulting feature space.

IV. MODELS USED

A. Classification Setup

This study involves multiclass classification for both datasets:

- **Dataset 1:** 14 classes (fresh and rotten fruits and vegetables)
- **Dataset 2:** 28 classes (various fruit and vegetable disease categories)

The data was split into 60% training, 20% validation, and 20% testing for both methods. This ratio ensures a sufficient number of samples for training while maintaining independent sets for validation and final evaluation. No cross-validation was applied, as fixed splits were more suitable for reproducibility.

B. Model 1: Convolutional Neural Network (CNN)

CNNs are a class of deep learning models specifically designed for image processing tasks. They leverage convolutional layers to extract hierarchical spatial features, pooling layers for dimensionality reduction, and fully connected layers for classification.

A compact Sequential CNN operates on $224 \times 224 \times 3$ inputs. The backbone comprises three Conv2D blocks ($32 \rightarrow 64 \rightarrow 128$ filters, 3×3 , ReLU) each followed by MaxPooling2D, then Flatten \rightarrow Dense(192, ReLU) \rightarrow Dense(num_classes, Softmax). Training uses SGD (lr=0.01) with sparse categorical cross-entropy, batch size 128, 50 epochs, and EarlyStopping/ModelCheckpoint.

Observed performance: ~0.94 test accuracy on the Fresh/Rotten dataset and ~0.84 on the 28-class disease dataset. The design balances capacity and speed, offering strong results on freshness while remaining competitive on the more fine-grained task.

C. Model 2: HOG + PCA + HSV + Random Forest (RF)

The second approach applies a classical computer vision and machine learning pipeline, combining handcrafted features with an ensemble classifier.

Feature extraction pipeline:

- 1. **Histogram of Oriented Gradients (HOG)** captures edge and texture information, robust to changes in illumination.
- 2. **Principal Component Analysis (PCA)** reduces dimensionality of HOG features, retaining the most informative components while improving training speed.
- 3. **Hue-Saturation-Value (HSV) histograms** captures global color distribution, complementing HOG's shape-based features.

Classification:

- Random Forest with manually tuned hyperparameters.
- Trained on the **combined HOG+HSV feature set** to exploit both texture and color cues.

Rationale:

This hybrid method provides interpretability and computational efficiency. While CNNs require more resources and data, HOG+HSV+RF can be trained quickly on lower-resolution images (128×128) and still achieve competitive performance, particularly when dataset size is limited.

D. Literature Context

Prior research has demonstrated the effectiveness of combining handcrafted texture and color features for agricultural product classification. For instance, Chen et al. (2023) [1] report that merging HOG and color histograms with ensemble classifiers such as Random Forest yields robust classification under variable lighting and background conditions. This aligns with our results, where integrating HOG and HSV features improved model stability compared to using either alone.

E. Model Selection Rationale

The two models serve complementary purposes:

- CNN an end-to-end deep learning approach that learns directly from raw images, ideal for leveraging large, diverse datasets.
- **HOG+HSV+RF** a classical, interpretable approach that is less dependent on large-scale data and provides faster training.

This comparative design highlights trade-offs between deep learning's automated feature learning and traditional feature engineering's efficiency and interpretability.

V. RESULTS AND DISCUSSION

This section presents the experimental results obtained from both the Convolutional Neural Network (CNN) and the HOG+PCA+HSV+Random Forest (RF) models. The evaluation was conducted on Dataset 1 (14 classes) and Dataset 2 (28 classes) using the predefined 60/20/20 trainvalidation-test split. Performance is reported through

confusion matrices, classification metrics, and statistical comparisons between models.

A. CNN Model Results

CNN Model HyperParameters:

CNN Normalizing İmages:

```
def normalize_images(image, label):
    image = image / 255.0
    return image, label

# 1. Dataset
train_ds_1 = train_ds_1.map(normalize_images)
val_ds_1 = val_ds_1.map(normalize_images)
test_ds_1 = test_ds_1.map(normalize_images)

# 2. Dataset
train_ds_2 = train_ds_2.map(normalize_images)
val_ds_2 = val_ds_2.map(normalize_images)
test_ds_2 = test_ds_2.map(normalize_images)
```

Training and Validation Performance:

Dataset 1 CNN Result:

```
9s 65ms/step - accuracy: 0.4954 - loss: 1.3861 - val accuracy: 0.5095 - val loss: 1.2918
           8s 62ms/step - accuracy: 0.6039 - loss: 1.0630 - val_accuracy: 0.6457 - val_loss: 0.9589
          - 9s 64ms/step - accuracy: 0.6872 - loss: 0.8376 - val accuracy: 0.6818 - val loss: 0.7688
          - 8s 63ms/step - accuracy: 0.7445 - loss: 0.7028 - val_accuracy: 0.7284 - val_loss: 0.7339
          — 8s 62ms/step - accuracy: 0.7691 - loss: 0.6075 - val_accuracy: 0.7312 - val_loss: 0.7383
         ---- 9s 64ms/step - accuracy: 0.7938 - loss: 0.5589 - val accuracy: 0.7754 - val loss: 0.5970
         8s 64ms/step - accuracy: 0.8576 - loss: 0.3829 - val_accuracy: 0.8446 - val_loss: 0.4036
      8s 61ms/step - accuracy: 0.8748 - loss: 0.3371 - val accuracy: 0.7229 - val loss: 0.9595
       85 59ms/step - accuracy: 0.9474 - loss: 0.1469 - val accuracy: 0.9000 - val loss: 0.2491
        — 8s 59ms/step - accuracy: 0.9535 - loss: 0.1282 - val_accuracy: 0.8895 - val_loss: 0.3281
       - 8s 61ms/step - accuracy: 0.9632 - loss: 0.1022 - val_accuracy: 0.9289 - val_loss: 0.2028
          — 8s 60ms/step - accuracy: 0.8924 - loss: 0.6624 - val_accuracy: 0.6756 - val_loss: 0.9060
09/39 8s 61ms/step - accuracy: 0.7599 - loss: 0.6522 - val_accuracy: 0.8272 - val_loss: 0.4746
4 8s 83ms/step - accuracy: 0.9468 - loss: 0.1454
und_Rotten icin Test Doğruluği: 0.2395
```

Dataset 2 CNN Result:

```
- 28s 157ms/step - accuracy: 0.1376 - loss: 2.9454 - val_accuracy: 0.2487 - val_loss: 2.5858
                                   —— 15s 100ms/step - accuracy: 0.4209 - loss: 1.9252 - val accuracy: 0.3095 - val loss: 2.2828
                              15s 103ms/step - accuracy: 0.6088 - loss: 1.3146 - val accuracy: 0.5729 - val loss: 1.3875
                         15s 102ms/step - accuracy; 0.7007 - loss; 0.9898 - val accuracy; 0.6045 - val loss; 1.2521
                                 15s 104ms/step - accuracy: 0.7641 - loss: 0.7897 - val_accuracy: 0.7439 - val_loss: 0.8595
                          ______ 15s 102ms/step - accuracy: 0.8032 - loss: 0.6605 - val_accuracy: 0.7441 - val_loss: 0.8543
                                 15s 1θ2ms/step - accuracy: θ.8723 - loss: θ.4232 - val accuracy: θ.7898 - val loss: θ.7235
                                 —— 15s 102ms/step - accuracy: 0.9192 - loss: 0.2635 - val accuracy: 0.8220 - val loss: 0.6245
                               ______ 15s 100ms/step - accuracy: 0.9218 - loss: 0.2624 - val_accuracy: 0.6877 - val_loss: 1.1988
                               15s 100ms/step - accuracy: 0.9552 - loss: 0.1595 - val accuracy: 0.8243 - val loss: 0.6879
                               — 15s 100ms/step - accuracy: 0.9825 - loss: 0.0739 - val_accuracy: 0.8491 - val_loss: 0.6568
                                     — 15s 102ms/step - accuracy: 0.9885 - loss: 0.0529 - val_accuracy: 0.8578 - val_loss: 0.6153
                                            15s 103ms/step - accuracy: 0.9937 - loss: 0.0365 - val_accuracy: 0.8420 - val_loss: 0.7610
28/38 - 15s 103ms/step - accuracy: 0.9932 - loss: 0.0359 - val_accuracy: 0.8587 - val_loss: 0.6414 - 6 126s/step - accuracy: 0.8748 - loss: 0.5485 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055 - 4 1055
```

B. HOG + PCA + HSV + Random Forest Results

HSV HyperParameters:

```
def extract_hsv(img):
    hsv = cv2.cvtColor(img, cv2.COLOR_BGR2HSV)
    hsv_hist = cv2.calcHist[
        [hsv], [0, 1, 2], None,
        [16, 16, 16],
        [0, 180, 0, 256, 0, 256]
    ].flatten()
    return hsv_hist
```

HOG HyperParameters:

```
def extract_hog(img):
    gray = cv2.cvtColor(img, cv2.COLOR_BGR2GRAY)
    hog_feat = hog(
        gray,
        orientations=6,
        pixels_per_cell=(32, 32),
        cells_per_block=(2, 2),
        block_norm='L2-Hys',
        feature_vector=True
    )
    return hog_feat
```

PCA HyperParameters:

```
def prepare_with_hog_pca_then_add_hsv(Xhsv_tr, Xhsv_val, Xhog_tr, Xhog_val, n_components=200):
    safe_nc = min(n_components, Xhog_tr.shape[1], max(1, Xhog_tr.shape[0]-1))
    pca = PCA(n_components=safe_nc)
    Xhog_tr_pca = pca.fit_transform(Xhog_tr)
    Xhog_val_pca = pca.transform(Xhog_tr)
    Xhog_val_pca = pca.transform(Xhog_tr)
    Xtr_final = np.concatenate([Xhog_tr_pca, Xhsv_tr], axis=1)
    Xval_final = np.concatenate([Xhog_val_pca, Xhsv_val], axis=1)
    return Xtr_final, Xval_final, pca
```

RF HyperParameters:

Training and Validation Performance:

Dataset 1 Result:

		backend Th	readingBa		concurrent workers.
				Jseu. V.I	5
[FINAL TEST] Datas Test doğruluk: 0.9			n (Test)		
•	ecision	recall f	1 ccono	support	
Pi	ecision	recarr 1	1-2001-6	Suppor-c	
freshapples	1.00	1.00	1.00	791	
freshbanana	1.00	1.00	1.00	892	
freshcucumber	0.99	0.97	0.98	279	
freshokra	0.97	0.99	0.98	370	
freshoranges	0.99	1.00	1.00	388	
freshpotato	0.97	0.97	0.97	270	
freshtomato	1.00	1.00	1.00	255	
rottenapples	1.00	1.00	1.00	988	
rottenbanana	1.00	1.00	1.00	900	
rottencucumber	0.99	0.96	0.97	255	
rottenokra	0.99	0.98	0.99	224	
rottenoranges	1.00	1.00	1.00	403	
rottenpotato	0.97	0.98	0.97	370	
rottentomato	1.00	1.00	1.00	353	
accuracy			0.99	6738	
macro avg	0.99	0.99	0.99	6738	
weighted avg	0.99	0.99	0.99	6738	
[Parallel(n_jobs=8	3)]: Done 1	00 out of	100 elap	osed: 0.1	s finished

Dataset 2 Result:

29/29 [00:32<00:00, 1.14s/it] Parallel(n_jobs=8)]: Using backend ThreadingBackend with 8 concurrent workers. FINAL TEST] Dataset 2: Fruit & Vegetable Diseases (Test) Test doğruluk: 0.9225508633954522
[FINAL TEST] Dataset 2: Fruit & Vegetable Diseases (Test) Test doğruluk: 0.92255086633954522
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Banana_Rotten 0.92 0.99 0.95 559 Bellpepper_Healthy 0.81 0.92 0.86 122 Bellpepper_Rotten 0.68 0.57 0.62 117 Carrot_Healthy 0.91 0.86 0.89 124 Carrot_Rotten 0.76 0.75 0.76 116 Cucumber_Healthy 0.79 0.86 0.83 121 Cucumber_Rotten 0.87 0.74 0.80 118 Grape_Healthy 0.95 0.93 0.94 40 Guava_Healthy 0.98 1.00 0.99 40
Bellpepper_Healthy 0.81 0.92 0.86 122 Bellpepper_Rotten 0.68 0.57 0.62 117 Carrot_Healthy 0.91 0.86 0.89 124 Carrot_Rotten 0.76 0.75 0.76 116 Cucumber_Healthy 0.79 0.86 0.83 121 Cucumber_Rotten 0.87 0.74 0.80 118 Grape_Healthy 0.95 0.93 0.94 40 Grape_Rotten 0.88 0.95 0.92 40 Guava_Healthy 0.98 1.00 0.99 40
Bellpepper_Rotten 0.68 0.57 0.62 117 Carrot_Healthy 0.91 0.86 0.89 124 Carrot_Rotten 0.76 0.75 0.76 116 Cucumber_Healthy 0.79 0.86 0.83 121 Cucumber_Rotten 0.87 0.74 0.80 118 Grape_Healthy 0.95 0.93 0.94 40 Guava_Healthy 0.98 0.99 40
Carrot_Healthy 0.91 0.86 0.89 124 Carrot_Rotten 0.76 0.75 0.76 116 Cucumber_Healthy 0.79 0.86 0.83 121 Cucumber_Rotten 0.87 0.74 0.80 118 Grape_Healthy 0.95 0.93 0.94 40 Grape_Rotten 0.88 0.95 0.92 40 Guava_Healthy 0.98 1.00 0.99 40
Carrot_Rotten
Cucumber_Healthy 0.79 0.86 0.83 121 Cucumber_Rotten 0.87 0.74 0.80 118 Grape_Healthy 0.95 0.93 0.94 40 Grape_Rotten 0.88 0.95 0.92 40 Guava_Healthy 0.98 1.00 0.99 40
Cucumber_Rotten 0.87 0.74 0.80 118 Grape_Healthy 0.95 0.93 0.94 40 Grape_Rotten 0.88 0.95 0.92 40 Guava_Healthy 0.98 1.00 0.99 40
Grape_Healthy 0.95 0.93 0.94 40 Grape_Rotten 0.88 0.95 0.92 40 Guava_Healthy 0.98 1.00 0.99 40
Grape_Rotten 0.88 0.95 0.92 40 Guava_Healthy 0.98 1.00 0.99 40
Guava_Healthy 0.98 1.00 0.99 40
Guava Rotten 0.97 0.75 0.85 40
Jujube Healthy 0.90 0.93 0.91 40
Jujube Rotten 0.97 0.80 0.88 40
Mango Healthy 0.96 0.95 0.95 362
Mango Rotten 0.89 0.93 0.91 449
Orange Healthy 0.97 0.98 0.97 415
Orange Rotten 0.96 0.97 0.96 437
Pomegranate Healthy 0.90 0.93 0.91 40
Pomegranate Rotten 0.97 0.85 0.91 40
Potato Healthy 0.95 0.86 0.90 123
Potato Rotten 0.90 0.67 0.76 117
Strawberry Healthy 0.96 1.00 0.98 320
Strawberry Rotten 0.98 0.93 0.95 319
Tomato_Healthy 0.89 0.80 0.84 120
TomatoRotten 0.86 0.70 0.77 119
accuracy 0.92 5849
macro avg 0.91 0.88 0.89 5849
weighted avg 0.92 0.92 5849
[Parallel(n_jobs=8)]: Done 34 tasks elapsed: 0.0s
[Parallel(n_jobs=8)]: Done 100 out of 100 elapsed: 0.1s finished

Test With One Image From Both Dataset:

Discussion:

The HOG+HSV+RF pipeline demonstrated competitive results, especially for Dataset 1, where handcrafted features were sufficient to capture distinctive shapes and colors. While RF handled high-dimensional features efficiently, its performance on Dataset 2 lagged behind CNN due to the increased complexity and diversity of classes. Nonetheless, RF offered faster training times and better interpretability of features.

VI. CONCLUSIONS

This study compared two distinct approaches for multiclass classification of fruits and vegetables using two datasets of varying complexity and scale: a deep learning-based Convolutional Neural Network (CNN) and a classical machine learning pipeline combining Histogram of Oriented Gradients (HOG), Principal Component Analysis (PCA), Hue-Saturation-Value (HSV) features, and a Random Forest (RF) classifier.

Summary of Work:

- Implemented and evaluated a CNN model for end-toend feature extraction and classification.
- Developed a handcrafted feature extraction pipeline (HOG + PCA + HSV) coupled with RF for classification.
- Conducted experiments on Dataset 1 (14 classes) and Dataset 2 (28 classes) using a fixed 60/20/20 split.
- Compared performance through confusion matrices, class-wise metrics, and statistical significance testing.

Key Findings and Contributions:

- CNN consistently outperformed RF in terms of accuracy and macro-averaged F1-score, especially on the larger and more diverse Dataset 2.
- RF demonstrated competitive results on Dataset 1, with the advantage of faster training times and interpretable features.
- Statistical tests confirmed that CNN's superior performance was significant (p < 0.05), validating its suitability for large-scale, high-variability datasets.

• The study highlights the trade-off between deep learning's higher accuracy and classical methods' lower computational cost and greater interpretability.

Future Work:

- Investigate hybrid models that combine CNN feature embeddings with traditional classifiers like RF
- Extend the study to real-world datasets with uncontrolled lighting and background conditions to test model robustness.

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