





# Convolutional Neural Networks for Quantitative Prediction of Different Organic Materials Using Near-Infrared Spectrum

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**Abstract:** Advances in Near-infrared (NIR) spectroscopy technology led to an increase of interest in its applications in various industries due to its powerful non-destructive quantization tool. In this work, we used a one-dimensional CNN to determine simultaneously quantities of organic materials in a mixture using their NIR infrared spectra. The coefficient of determination ( $R^2$ ) and the root mean square error (RMSE) is used to test the performance of the model. We used six materials to make pairwise combinations with distinct quantities of each pair. We obtained 13 different pairwise mixtures, afterward, their near-infrared spectrum profiles is extracted. The model predicted for each mixture their percentage of composition with a result of 0.9955  $R^2$  and RMSE 0.0199. Furthermore, we examined the performance of our model when predicting unseen composition percentages with unseen mixtures. To do so, two scenarios are carried out by filtering the training and testing set: the first one where we test on unseen composition percentage (UP) of mixtures, and the second one where we test on unseen composition percentage of unseen mixtures (UPM). The model achieved an  $R^2$  of 0.947 and 0.627 scores respectively for UP and UPM.


## 1 INTRODUCTION


Near-infrared (NIR) spectroscopy has been around for decades and a lot of research has been done in this field (Windham et al., 1997; Berzaghi and Riovanto, 2016; Osborne, 2006; Éva Szabó et al., 2019; Teye et al., 2019). In the last years, it has been mainly used to analyze the chemical composition of organic samples, drugs, food, and other compounds. In particular, in the food industry, it is used for the quantitative and qualitative analysis of foods such as meat, fruit, grain, dairy products, and beverages (Cen and He, 2007; Zareef et al., 2020; Huang et al., 2008).


NIR spectra of biological materials are signals composed of peaks because of molecular vibrations of mostly O-H, C-H, and N-H groups (Li et al., 2019; Chen et al., 2015) caused by their interaction with infrared light within the NIR wavelength region (800-2500 nm). The spectral data measured in this region

are generally composed of high noises and overlapping peaks associated with the chemical composition of the sample. The spectral information extracted from these broad peaks for the quantitative determination of the chemical composition is often analysed using chemometry and other linear based methods (i.e. partial least square, multivariate regression) to capture the various possible infrared spectra patterns of a single material.

There are many applications in the field of NIR spectroscopy and mixture analysis, however, this work focuses on their use in the food analysis industry. Initial works in this field used Multivariate Analysis (MVA) like Principal Component Analysis (PCA), Partial Least Square (PLS), and Support Vector Machine (SVM). For instance, Wu et al. (2008) used least squares support vector machine (LS-SVM) to analyse NIR spectra of milk powder and they also determined contents of fat, protein, and carbohydrate. Windham et al. (1997) and Qingyun et al. (2007) assessed the potential of NIR to determine the quality of rice using respectively PLS and a multi-linear regression (MLR). Vázquez et al. (2018) used rapid methods, like NIR technology combined with multivariate

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Table 1: Relevant works in the field of Near-infrared for the qualitative and quantitative analysis of organic materials

Reference	Sample	Range	Target	Task	Method	Performance
Qingyun et al. (2007)	Indica Rice	540,640,970 nm	Indica Rice	Reg	MVA	$R^2 = 0.71$
Wu et al. (2008)	Infant Milk Powder	800-1025 nm	Fat, Protein, Carbohydrates	Reg, Class	ICA-LS-SVM	$R^2 = 0.983, 0.231, 0.982$ Pred = 98%
Grossi et al. (2015)	Olive Oil	569,835 nm	Peroxide, Phenol	Reg	Undefined (Excel)	$R^2 = 0.883$ (Peroxide), 0.895 (Phenol)
Vásconez et al. (2018)	Cocoa Powder	1100–2500 nm	Adulterant	Reg, Class	PLS-DA	$R^2 = 0.974$ , Acc = 98%
Sun et al. (2019)	Tubers	1000-2500 nm	Sugars	Reg	PLS, LS-SVM	$R^2 = 0.950$
Wang et al. (2019)	Wheat and Potato Flour	1000-2500 nm	Potato Flour	Reg	PLS	$R^2 = 0.8865$
Teye et al. (2019)	Rice	740-1070 nm	Rice	Class	KNN, SVM	ACC = 91.88%
Ng et al. (2019)	Soil	350-25000 nm	Sand, Clay, Organic Content	Reg	PLSR, Cubist-tree, CNN	$R^2 = 0.85-0.95, 0.91-0.97, 0.95-0.98$
Ni et al. (2019)	Masson Pine Seedlings	780-2500 nm	Nitrogen	Reg	1D-CNN	$R^2 = 0.984$
Liu et al. (2020)	Rice	1000-2500 nm	Rice	Reg	PLS-DA, SVM	$R^2 = 0.96$
de Lima et al. (2020)	Cumin, Black Pepper	1100-2500 nm	Adulterant	Reg	MLR, PLS	$R^2 = 0.90$
Zhang et al. (2020)	Tobacco	1000-2500 nm	Tobacco	Class	1D-CNN, 2D-CNN	Acc = 93.15%, 93.05%

analysis (PCA and partial least squares discriminant analysis (PLS-DA)), to detect fraud of cocoa powder. Other methods improved the multivariate analysis by using kernel-based methods like Support Vector Machines (SVM), for example, Sun et al. (2019) investigated the feasibility of NIR spectroscopy combined with kernel PLS regression algorithm for quantitative determination of reducing sugar content in potato flours.

Further improvements are revealed by models that use machine learning. In fact, machine learning approaches for spectral profiles analysis (Galli et al., 2016, 2017; Zoppis et al., 2011), and in particular Convolutional Neural Networks (CNN) for spectroscopy signal classification have reported promising results in the literature. Zhang et al. (2020) proposed a one-dimensional CNN (1D-CNN) to classify the origin of tobacco using their NIR spectrum, and concluded that the performance of 1D-CNN and 2D-CNN was better than traditional PLS models. Similarly, Ni et al. (2019) use a 1D-CNN to perform a regression task, instead of classification task as Zhang et al. (2020), to find the amount of nitrogen in the Masson pine seedling leaves using NIR spectrum. We can view a summary of works that use NIR spectrum with their relative task and methods in Table 1.

Compared to our model, Ni et al. (2019) performs regression on a single variable (the nitrogen content). In this work we propose a modified version of the 1D-CNN model proposed by Ng et al. (2019). Their model is used on data coming from the visible/near-infrared, mid-infrared, and a combination of both while ours uses information only on NIR data. Moreover, they don’t perform experiments with unseen combinations and unseen percentages.

## 2 CONTRIBUTIONS

Considering the promising results reached with CNNs in the literature for spectroscopy analysis, we adopt a 1D-CNN based approach for the regression analysis of NIR spectroscopy to predict quantities of organic

mixtures. We used six materials to make pairwise combinations at different quantities of each, obtaining 13 different mixtures. Subsequently, we extracted their near-infrared spectrum profiles. We tested the model performance in three different scenarios to answer the following research questions:

- **RQ1** - How well can we predict unseen<sup>1</sup> percentages of mixtures?
- **RQ2** - How well can we predict unseen percentages of unseen mixtures?

The first scenario, Whole Prediction (*WP*), where we test the model ability to predict the same composition percentages of mixtures seen in the training set. In this scenario, given two materials A, B, and their combination (A, B), the model sees the spectral profiles with the same percentage and combination (A=25, B=75)<sup>2</sup> in training and in testing set. The WP is used as a baseline for the other scenarios.

We used the second scenario, Unseen Percentages (*UP*), to test the model’s ability to predict the unseen composition percentage of the same mixtures. In this scenario, the model sees the same mixtures of materials in the training set, but with different composition percentages. For example, with the combination {(A=15, B=85), (A=35, B=65), (C=85, D=15)} in training set, the model is tested using {(A=25, B=75), (A=50, B=50), (C=75, D=25)}.

The last scenario, Unseen Percentage and Mixture (*UPM*), used to test the model’s ability to predict the unseen composition percentage of unseen mixtures. UPM is similar to UP, but here the primary goal is to train and test the model with different composition percentage and mixtures. This means that the model will see the following pairs and percentages in training {(A=25, B=75), (A=50, B=50), (C=75, D=25)}, and in testing it will only see {(A=15, C=85), (A=35, D=65), (B=85, C=15)}.

<sup>1</sup>Unseen refers to the samples that are not present in the training set.

<sup>2</sup>The mixture of two materials A and B, where A is at 25% of the total composition and B at 75%.

This paper is structured as follows. Section 3 presents the materials and the model architecture. Section 4 examines the experiments’ setup and the results. Section 5 presents the discussion of the results and Section 6 closes with the conclusions.

### 3 MATERIALS AND METHODS

In this section, we present the data collection process and the neural network model architecture used to predict the quantitative measure for the mixed organic materials. The data collection is made of several steps that includes the sample preparation procedure of the six organic powders, the data acquisition that describes the mechanism of acquiring the spectral data. Furthermore, we describe the 1D-CNN architecture and its parameters.

#### 3.1 Sample Preparation

Each sample was prepared by carefully mixing a given fraction in weight of two base materials and placing the mixture in a container of the Petri dish type. However, because of the unique characteristics of the powders used, such as grain size and tendency to form lumps, it is not possible to guarantee that the mixture is homogeneous.

The powders considered are cocoa (Cocoa), ice sugar (IceSugar), baby milk powder (BabyMilk), potato starch (Potato), rice starch (Rice) and baking soda ( $\text{NaHCO}_3$ ). We examined a total of 13 pairwise combinations using the six basic powders as shown in Table 2. For the pairwise mixtures, we prepared 56 samples with different weight proportions of the two components, in total 62, adding the six base materials at 100%. In particular, the percentage of each component in a mixture is assigned from set  $P = \{15, 25, 35, 50, 65, 75, 85\}$ , such that the composition percentage of a given mixture of two materials add up to 100%, e.g. (A=15, B=75).

Table 2: The pairwise mixtures overview. Value 1 indicates presence of powder mixture while 0 means that the powders are not mixed. The diagonal values correspond to the base materials at 100%.

	BabyMilk	IceSugar	NaHCO3	Cocoa	Potato	Rice
BabyMilk	1					
IceSugar	1	1				
NaHCO3	1	1	1			
Cocoa	1	1	1	1		
Potato	1	1	0	1	1	
Rice	1	1	1	1	0	1

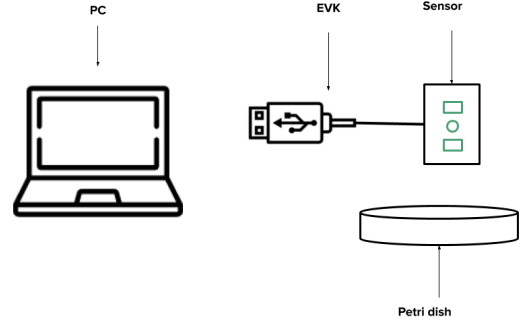


Figure 1: The figure shows the tools used for collecting NIR spectrum data. The setup is composed of a Petri dish where the powders are mixed and put inside, the sensor that collects NIR spectra, an Evaluation kit (EVK) used to transfer data from the sensor and a PC that includes a custom made software to visualize spectrum.

#### 3.2 Data Acquisition

We took the measurements using an automatized mechanical setup. Figure 1 illustrates the tools used to collect spectral profiles. We put the NIR sensor and the Petri dish into a dark box to avoid any external interference. The data is then viewed using a custom made software for the sensor.

##### 3.2.1 Sensor Used

We used a device that captures two ranges of wavelength points:  $[1350 - 1650]\text{nm}$  and  $[1750 - 2150]\text{nm}$ . Resulting in a total of 702 wavelength points captured. We calibrated the NIR sensor with SRS-99-020 Reflectance Standard (a white diffuse reflectance sample) by collecting the spectra of the “white” reference at the minimum distance allowed by the scanner and with the maximum level of light bulb ignition.

##### 3.2.2 Capture Mode

We set the Petri dish and the NIR sensor inside a box and inside a dark room along with the automatic acquiring mechanical setup to avoid any outside interference. The NIR sensor captured the spectra of the samples at different sensor-sample distances, moving the vertical axis of the scanner with  $1\text{mm}$  pitch along the entire  $20\text{mm}$  useful range. The minimum distance between the outer surface of the Petri dish window and the detector is  $5\text{mm}$ . For each distance, we examined three different areas of the sample’s exposed surface. We have acquired three spectra for each zone, hence there are nine spectra acquired at the same distance from each sample. Assuming the sample is homogeneous, the spectra of the same mixture

should be the same with each other with minor differences due to measurement noise. Instead, we found that there are some differences, particularly between zones. In isolated cases, we also found differences between spectra acquired at the same location, probably because of measurement errors related to electrical disturbances or mechanical vibrations. We measured all samples by varying the level of lamp intensity (parameter varied between 200 and 250 with step 1).

### 3.2.3 Reflectance Values

The measured reflectance  $R$  of a generic sample is calculated by the sensor at each wavelength as follows:

$$R = \frac{I_C - I_F}{I_{SRS} - I_F} R_{SRS} \quad (1)$$

where  $I_C$  is the intensity of light received from the sample,  $I_{SRS}$  the intensity of light received from the reference SRS-99-020 placed at a given distance during calibration,  $I_F$  the intensity of background light (cross-talk), measured during calibration with lamp on but without target, and  $R_{SRS}$  the reflectance of the reference SRS-99-020. In practice, since cross-talk levels are generally small, the measured reflectance is proportional to the ratio of the light intensity received by the sample in question to the one measured during calibration using the SRS-99-020 reference. For this reason, although reflectance is an intrinsic property of the sample, the reflectance measured using the same sample at different distances from that used during calibration is different. A similar effect occurs if the measurement uses a different light bulb ignition level than the one used when calibrating.

### 3.2.4 Dataset

Following the sample preparation and the acquisition of the NIR spectra, we collected 454896 samples. Each sample has 702 features representing the captured wavelengths, and for each composition percentage of a mixture we have  $\sim 7300$  samples. The target variable of each sample is a percentage distribution over the six base materials describing the quantity of that material in the spectral sample. Given that each spectral sample represents only the mixture of two materials, only two elements in the target vector contain the value of the individual materials represented in the spectral sample while we set the remaining four elements to 0. Whereas, for the mixtures containing only one powder, we set the five remaining target variables to 0 and assigned the value 100% to the material represented by the spectra. The dataset is available upon request. We used the Keras as our machine

learning framework and we used for the entire work the Asus VivoBook X580GD with an Intel(R) Core (TM) i7-8750H CPU.

## 3.3 Method

### 3.3.1 Convolutional Neural Network

Convolutional Neural Networks (CNN) (Nebauer, 1998) are a specific type of neural networks (NN) used to process data having a known, grid-like structure (i.e. time-series data, which can be thought of as a 1D grid taking samples at regular time intervals, and image data, which can be thought of as a 2D grid of pixels). The basic blocks of CNNs consist of convolution layers, pooling layers, and fully connected layers (Shin et al., 2016). The convolution layer uses filters to perform convolution operations over the input producing the activation map; the pooling layer is usually after a convolution layer and performs the down sampling of the activation map. The fully connected layers are usually found at the end of the network. They are used to producing an output that can be optimized for targets like classification of the input.

In this work we adopted a one-dimensional CNN for our one-dimensional spectral data. The convolutional neural network consists of seven trainable layers - four convolutional layers and two fully connected layers, similar to the one presented by Ng et al. (2019), but with different parameter values to fit our data. The output of every convolutional layer is passed to the pooling layer. The convolution layer contained 32 filters with a filter size of 3, stride as one and zero padding. The number of filters on every two convolutional layers is increased by a factor of two, while other parameters are kept the same. The pooling size of the first layer is set to two, and the last one to 4. The final feature maps from the pooling layer are then flattened and used as input to a fully connected layers. The dropout layer acted as a regularization layer to mitigate over-fitting. The final model has 713,510 parameters, the detailed architecture is summed up in Table 3. The input of the 1D-CNN is a one dimensional spectral vector containing values of the 702 wavelength points, and the target is also a one dimensional vector containing the percentage distributions of the six materials.

### 3.3.2 Hyper-parameters

Since we have to predict the percentage of composition in a mixture we use the Kullback-Leibler (KL) divergence (Equation 2) as our loss function. The KL

Table 3: Architecture of the 1D-CNN used in our work.

Layer	Output Shape	# Param	Kernel	Filter	Attributes
Conv1D	(702, 32)	128	3	32	size = 2
MaxPooling1D	(351, 32)	0			
Conv1D	(351, 32)	3104	3	32	size = 2
MaxPooling1D	(175, 32)	0			
Conv1D	(175, 64)	6208	3	64	size = 2
MaxPooling1D	(87, 64)	0			
Conv1D	(87, 64)	12352	3	64	size = 4
MaxPooling1D	(21, 64)	0			
Flatten	(1344)	0			rate = 0.3
Dropout	(1344)	0			
Dense	(512)	688640			
Dense	(6)	3078			

is a measure of distance between two distributions defined as:

$$D_{KL}(Q||Z) = \sum_{x \in \mathcal{X}} Q(x) \log \left( \frac{Q(x)}{Z(x)} \right) \quad (2)$$

Where  $Q$  and  $Z$  are two probability distributions, that in our case correspond respectively to the true and the predicted distribution of percentages. The KL gives a score close to 0 when  $Q$  and  $Z$  are similar and increases as the distributions differ.

As an optimization algorithm we used Adam (Kingma and Ba, 2015), with a scheduled learning rate, starting from  $lr = 0.001$ , and exponentially decreasing it every epoch. We also use early stopping and limit the number of epochs to 100. However, the training always stopped earlier.

## 4 RESULTS

The quantitative analysis of the NIR spectra based on the multi-modal 1D-CNN is studied in three scenarios as detailed in Section 2. For each scenario is reported a table that summarises the model’s overall performance for each material, this is done by filtering the model’s output for each of the six materials for the corresponding scenario. In the Appendix is reported the full output of each mixture for each scenario.

### 4.1 Whole Prediction (WP)

The first scenario (WP) we used all the composition percentages of all mixtures. We use this scenario as a baseline result for the next experiments, as this one shows the ideal case where both the mixtures and the percentages have been seen during training.

Given the 454896 samples, we split them into train, validation, and test set, respectively with the ratio of 45%, 22%, and 33% which is a good amount of data to train and test the model’s performance. All the three dataset have the same type and balanced number of the 62 different composition percentage of all

mixtures including the six base materials of 100%. In Table 4 we report the metrics of the overall performance of our model for this experiment. We can see that most of the materials have good performances except for Babymilk, which has a higher Mean Absolute Error (MAE). We can have a more detailed overview of the model prediction in Table 9 in the Appendix which contains the results of the prediction for each composition percentages of mixtures showing both the mean and the standard deviation.

Table 4: The overall performance for the WP scenario.

Material	MAE	MSE	RMSE	$R^2$
BabyMilk	0.0161	0.0009	0.0298	0.9910
IceSugar	0.0065	0.0002	0.0143	0.9976
NaHCO3	0.0046	0.0001	0.0114	0.9983
Cocoa	0.0089	0.0005	0.0228	0.9941
Potato	0.0060	0.0003	0.0167	0.9961
Rice	0.0073	0.0004	0.0189	0.9958

### 4.2 Unseen Percentage (UP)

The WP experiment settled the baseline result for the prediction for all the mixtures and their quantities, and we use it to see the best case scenario for our model. Therefore, we created specific subsets from the whole dataset used in WP, by filtering specific set of composition percentage of the mixtures, therefore we can test the model’s performance on predicting unseen composition percentage of the same mixture and compare it with the baseline scenario. Thus, in the second experiment UP we created two subsets of  $P = \{15, 25, 35, 50, 65, 75, 85\}$ :  $P1 = \{15, 35, 65, 85\}$  and  $P2 = P - P1 = \{25, 50, 75\}$ , then defined the set  $MP1$  as the mixtures of materials belonging in set  $P1$  and used it to train the model. We also defined the set  $MP2$  that comprises of the mixtures of materials belonging to set  $P2$  and the six base materials at 100%, and used it for testing. We use 33% of the training set  $MP1$  for the validation set, totaling 118380 samples for the training, 58308 for the validation and 278208 for the testing sets. With the UP experiment, the number of mixtures in the training (13 mixtures) set outnumbered the ones in the test set (6 mixtures), therefore, the set of mixtures in the training set is a subset of the mixtures in the test set but in different quantities. This setup allows us to test the model’s predicting ability only on the composition percentage. We can see from Table 5 the model’s overall performance for each material, and in Table 10, in the Appendix we can see the output of this experiment for each composition percentage of each mixture.

Table 5: The overall performance for the UP scenario.

Material	MAE	MSE	RMSE	$R^2$
BabyMilk	0.166	0.013	0.115	0.865
IceSugar	0.060	0.003	0.052	0.969
NaHCO3	0.046	0.001	0.031	0.989
Cocoa	0.069	0.003	0.058	0.950
Potato	0.041	0.002	0.046	0.969
Rice	0.062	0.004	0.063	0.941

### 4.3 Unseen Percentage and Mixture (UPM)

The goal of the UPM experiment is to evaluate the model performance on predicting the unseen composition percentage of the unseen mixtures, thus the model’s ability to extract from the mixture spectral data the single component’s features and its ability to use these to generalize on the unseen percentage with unseen mixtures. The experiment UP had already two sets for the training and testing,  $MP1$  and  $MP2$  respectively. In the UP experiment, the set  $MP1$  contained a greater number of different mixtures than those found in  $MP2$ . While in the UPM experiment, we used the  $MP2$  set as the training set and the  $MP1$  set as the testing set. Consequently, this procedure had the number of mixtures for the test set outnumbering the ones found in the training set, unlike for the UP experiment. This allowed us to test the different portions of the test set, as we created subsets of the testing set. For the first testing subset ( $MP1_{S1}$ ), we used mixtures that are found also in the training set, while for the second testing subset ( $MP1_{S2}$ ), we used the mixtures that are not found in the training set. Reminding that the composition percentage of the mixtures in the training and test sets are totally different. Finally, we obtained three results, the whole test set for this scenarios ( $MP1$ ), the first subset ( $MP1_{S1}$ ), and the second subset ( $MP1_{S2}$ ).

The subset  $MP1_{S1}$  contained all mixtures that are also included in the training set except the base materials at 100%. The  $MP1_{S2}$  subset contained all mixtures that not found in the training set, which is the experiment for the UPM scores. The total test set  $MP1$  contained  $MP1_{S1}$  and  $MP1_{S2}$ . Our focus here is to see the model prediction on the subset  $MP1_{S2}$  for the composition percentage of unseen mixtures, and we can see the model’s performance for each material in Table 8. In Table 6 and 7 we can see the overall performance of the model for each material respectively using the whole testing set  $MP1$  and the subset  $MP1_{S1}$ .

Table 6: The overall performance for the UPM scenario. The results are for the whole test set ( $MP1$ ) of the UPM scenario

	MAE	MSE	RMSE	$R^2$
BabyMilk	0.123	0.0426	0.2063	0.5135
IceSugar	0.0566	0.0136	0.1165	0.8361
NaHCO3	0.0434	0.0146	0.1209	0.791
Cocoa	0.0703	0.0201	0.1419	0.7933
Potato	0.0425	0.0168	0.1297	0.7765
Rice	0.0593	0.0175	0.1322	0.813

Table 7: The overall performance for the UPM scenario. The table shows the results for the  $MP1_{S1}$  subset.

	MAE	MSE	RMSE	$R^2$
BabyMilk	0.0489	0.0048	0.0696	0.9535
IceSugar	0.0115	0.0007	0.0257	0.991
NaHCO3	0.014	0.0011	0.0336	0.9883
Cocoa	0.0135	0.0017	0.0411	0.97
Potato	0.0078	0.0006	0.0236	0.9901
Rice	0.0144	0.0016	0.0396	0.9723

Table 8: The overall performance for the UPM scenario. The table shows the main results for the UPM experiment using  $MP1_{S2}$  testing subset.

	MAE	MSE	RMSE	$R^2$
IceSugar	0.0972	0.0252	0.1587	0.718
NaHCO3	0.0699	0.0267	0.1635	0.3653
Cocoa	0.1213	0.0367	0.1916	0.6769
Potato	0.0737	0.0314	0.1773	0.6486
Rice	0.0996	0.0318	0.1783	0.7266

## 5 DISCUSSION

The results achieved from the WP experiment are encouraging. The 1D-CNN predicted all the composition percentages of the mixtures with a very low error as seen from Table 4, with an average of  $R^2 = 0.99$ . This result is promising since the model is able to extract the features of the specific composition percentages of mixtures. The outcome of the WP experiment encouraged us for the much harder tasks that are the UP and the UPM experiments.

The UP experiment is created to see how well we can predict the unseen composition percentages by training the model with the same mixtures as in the testing set but different composition percentage of the same mixtures. Training the model with  $MP1$  and testing it with  $MP2$  gave good results in terms of the determination coefficient,  $R^2 = 0.9471$ , with a 5% decrease in respect to the WP average  $R_2$  score.

The UPM experiment have fewer variation of mixtures and quantities in the training set than in the test set and scored an average of  $R^2 = 0.7539$  using all the test set  $MP1$ , with 25% decrease in respect to WP average  $R^2$  score. Using the  $MP1_{S1}$  subset led to better result since the model had to predict only the unseen composition percentage but same mixture, just as the

UP experiment, the average determination coefficient for this testing subset is  $R^2 = 0.9775$  with less than 2% decrease in respect to the WP experiment. The results for the  $MP1_{S1}$  set can be compared also to the UP experiment: the  $MP1_{S1}$  results showed a 3% improvement in respect to UP experiment. This is because the UPM training set contained uniformly distributed composition percentage of each material that are in  $\{25, 50, 75\}$  and the six base materials at 100%, while the UPM missed the mixtures that contains 65% of one material and 35% of the other leading to unevenly distributed composition percentage for one mixture.

While using the  $MP1_{S2}$  subset as the test set, we have an average determination coefficient of  $R^2 = 0.627$ , with a significant 36% loss in respect the average  $R^2$  of the WP experiment. This experiment is set up to see if the model learned the representation of the single materials in different compositions so that it can predict unseen composition percentage of unseen mixtures. We must take into account also the fact that the materials quantities are prepared by weight rather than volume, this means that we can have powders like BabyMilk that have a greater volume for a small amount. This characteristic can affect the spectral acquisition since the material with higher volumes tend to occupy most of the Petri dish causing little signal for the other materials mixed with them. In this specific test case scenario of UPM the model is trained with mixtures containing only BabyMilk mixed with the other 5 materials in different compositions and one other mixture of IceSugar and  $\text{NaHCO}_3$ , in particular the subset  $MP1_{S2}$  of the test set for this experiment doesn't contain any combination of BabyMilk, but it is trained with mixtures that contain BabyMilk. The worst results in terms of the  $R^2$  score  $\text{NaHCO}_3$  gave the worst results because we have only two combination of this materials in the test set, with Cocoa and Rice, while in the training set there is no such mixture, adding also the fact that the  $\text{NaHCO}_3$  have higher density in terms of  $\text{g/cm}^3$  in respect to Cocoa and Rice. Therefore, the spectra of  $\text{NaHCO}_3$  mixed with Cocoa and then with Rice can be very difficult to interpolate without being trained.

In WP experiment the model was able to overcome the errors during mixtures and the weight-volume ratio and gave good result this is thanks to the huge amount of sample it is trained on. In the UP and especially the UPM experiments the errors due to the preparation of the materials and the models ability to overcome them became very clear.

The UP and UPM experiments hold the answers for the questions **RQ1** and **RQ2**:

- **A1** - Thanks to the UP experiment we can predict the unseen new percentages of the same mixtures

with a good approximation, and also the WP experiment model, that have all the percentages we made, can predict every composition percentage in the range of  $[0 - 100]$  of the same mixtures with higher accuracy.

- **A2** - The model's prediction on unseen composition percentage of unseen mixtures showed promising results. We think that if we take into account the weight-volume ratio, we can improve the spectra acquired and therefore the final results.

## 6 CONCLUSION

In this work, we analysed the problem of predicting composition percentage of organic material mixtures. The NIR spectra of organic materials holds intrinsic information on the analyte, including its quantity. To uncover these intrinsic characteristics of the 1D-CNN showed great performance, in the WP experiment, by extracting directly relevant wavelength (feature) from the NIR spectrum that described the quantity of the analyte. This led to better performance of the model avoiding the accumulation of errors caused by manual wavelength selection.

The NIR spectra of the mixtures are most probably affected by the density, in terms of  $\text{g/cm}^3$ , of each material in the mixture. Thus, affecting the result of each experiment especially in the UPM experiment.

The research question **RQ2** leads to future developments of this work. The results of the UPM using the  $MP1_{S2}$  testing subset can be improved by taking into account the weight-volume ratio and by modeling new 1D-CNN architecture for the unseen composition of unseen mixtures.

It is also interesting to extend the WP experiment's model by testing it on different composition percentage of more than two mixtures to see if the model is acquire a good generalizing ability.

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## APPENDIX

### 7 RESULTS

This section shows the prediction results for each mixture and percentage composition relative to the three experiments. For each mixture, it is shown the predicted percentage value over the six materials that the model has to choose. The labels A and B are the mixtures with their relative percentage of composition. The column A% and B%, in Table 9, represent all the of the 13 mixtures of the six base materials with their relative composition quantity. The values reported in the table are the average predicted percentage and the standard deviation for the corresponding mixtures A and B. The values in bold correspond to the material in the mixture. Note that we have  $\sim 7300$  samples for each mixture and a total of 454896 samples.

#### 7.1 Whole Prediction (WP)

The result for the WP experiment where we used 33% of the 454896 samples for the test set which included all the composition percentage of each mixtures as in the test set. In Table 9 is shown the prediction of the composition percentage of each mixture. We can see that the model predicted with high precision spectra of the six base material at 100%. The average percent values predicted of their quantity is 100% 99%, 100%, 98%, 98%, and 95% respectively for BabyMilk, IceSugar, NaHCO<sub>3</sub>, Cocoa, Potato and Rice.

#### 7.2 Unseen Percentage (UP)

The UP experiment used the set  $MP1$  of mixture's materials belonging percentage in set  $P1 = \{15, 35, 65, 85\}$  to train the model and the set  $MP2$  of the mixture's materials percentage belonging to  $P2 = \{25, 50, 75\}$ , with also the six base materials at 100%, to test the model. Comparing the results of the UP experiment with WP we have a slight error increase. The UP experiment gave an average prediction of the percentage for the pure materials of 94%, 87%, 97%, 93% 92%, and 91% respectively for BabyMilk, IceSugar, NaHCO<sub>3</sub>, Cocoa, Potato, and Rice. Table 10 shows the prediction of the average percentage predicted for the corresponding mixture.

##### 7.2.1 Unseen Percentage and Mixture (UPM)

The prediction outcome of the mixtures and their composition quantities are shown in Table 11. This

experiment used as training set  $MP2$ , defined as the set of all mixtures whose composition quantities are in set  $P1 = \{25, 50, 75\}$  including the six base materials at 100%. The set  $MP2$  for testing, which included all mixtures whose composition quantities are in set  $P2 = \{15, 35, 65, 85\}$ . The subsets  $MP1_{s1}$  and  $MP1_{s2}$  contain respectively all the mixtures that are also in the training set and all the mixtures that are not in the training set. The union of these two set is the test set used for this experiment. The subset  $MP1_{s1}$  is to test the model only on the unseen percentages, while the subset  $MP1_{s2}$  is to test it on unseen materials and unseen percentages. The latter is the main aim of this experiment to see how well we can predict the unseen composition percentage of unseen mixtures.

Table 9: Prediction result for the WP experiment, using the whole dataset that contained all the composition percentage of each mixture. A and B are the analyte powders

Whole Prediction (WP) Experiment																
True Values						Predicted Values										
		A %	B %	BabyMilk		IceSugar		NaHCO3		Cocoa		Potato		Rice		
				avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	
MP2	BabyMilk	100	-	0	100%	0.00	0%	0.00	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	100	-	0	1%	0.01	99%	0.01	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	NaHCO3	100	-	0	0%	0.00	0%	0.00	100%	0.00	0%	0.00	0%	0.00	0%	0.00
	Cocoa	100	-	0	1%	0.02	0%	0.00	0%	0.00	98%	0.02	0%	0.01	0%	0.01
	Potato	100	-	0	1%	0.02	0%	0.01	0%	0.00	0%	0.00	98%	0.02	0%	0.00
	Rice	100	-	0	5%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00	95%	0.03
	BabyMilk	25	Cocoa	75	19%	0.06	0%	0.00	0%	0.00	80%	0.05	1%	0.01	0%	0.00
	BabyMilk	50	Cocoa	50	48%	0.06	0%	0.00	0%	0.00	51%	0.05	0%	0.01	0%	0.01
	BabyMilk	75	Cocoa	25	76%	0.03	0%	0.00	0%	0.00	24%	0.03	0%	0.00	0%	0.01
	BabyMilk	25	NaHCO3	75	26%	0.01	0%	0.00	74%	0.01	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	50	NaHCO3	50	51%	0.02	0%	0.00	49%	0.02	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	75	NaHCO3	25	76%	0.02	0%	0.00	24%	0.02	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	25	Potato	75	27%	0.04	0%	0.00	0%	0.00	0%	0.00	73%	0.04	0%	0.00
	BabyMilk	50	Potato	50	56%	0.04	0%	0.00	0%	0.00	0%	0.00	44%	0.04	0%	0.00
	BabyMilk	75	Potato	25	79%	0.02	0%	0.00	0%	0.00	0%	0.00	21%	0.02	0%	0.00
	BabyMilk	25	Rice	75	24%	0.04	0%	0.00	0%	0.00	0%	0.00	0%	0.00	76%	0.04
	BabyMilk	50	Rice	50	52%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00	47%	0.03
	BabyMilk	75	Rice	25	76%	0.02	0%	0.00	0%	0.00	0%	0.00	0%	0.00	24%	0.02
	IceSugar	25	BabyMilk	75	74%	0.02	26%	0.02	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	50	BabyMilk	50	49%	0.02	51%	0.02	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	75	BabyMilk	25	23%	0.03	77%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	25	NaHCO3	75	0%	0.00	28%	0.01	72%	0.01	0%	0.00	0%	0.00	0%	0.00
	IceSugar	50	NaHCO3	50	0%	0.00	55%	0.02	45%	0.02	0%	0.00	0%	0.00	0%	0.00
	IceSugar	75	NaHCO3	25	0%	0.00	80%	0.02	20%	0.02	0%	0.00	0%	0.00	0%	0.00
MP1	BabyMilk	15	Cocoa	85	18%	0.05	0%	0.00	0%	0.00	80%	0.05	0%	0.00	1%	0.02
	BabyMilk	35	Cocoa	65	37%	0.05	0%	0.00	0%	0.00	63%	0.04	0%	0.01	0%	0.01
	BabyMilk	85	Cocoa	15	84%	0.01	0%	0.00	0%	0.00	16%	0.01	0%	0.00	0%	0.00
	BabyMilk	15	NaHCO3	85	17%	0.01	0%	0.00	83%	0.01	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	35	NaHCO3	65	37%	0.02	0%	0.00	63%	0.02	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	85	NaHCO3	15	86%	0.01	0%	0.00	14%	0.01	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	15	Potato	85	22%	0.05	0%	0.01	0%	0.00	0%	0.00	78%	0.04	0%	0.00
	BabyMilk	35	Potato	65	41%	0.05	0%	0.00	0%	0.00	0%	0.00	59%	0.05	0%	0.00
	BabyMilk	85	Potato	15	87%	0.02	0%	0.00	0%	0.00	0%	0.00	13%	0.02	0%	0.00
	BabyMilk	15	Rice	85	16%	0.05	0%	0.00	0%	0.00	0%	0.00	0%	0.00	83%	0.05
	BabyMilk	35	Rice	65	39%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00	61%	0.03
	BabyMilk	85	Rice	15	86%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00	14%	0.03
	Cocoa	15	Potato	85	0%	0.01	0%	0.00	0%	0.00	14%	0.02	86%	0.02	0%	0.00
	Cocoa	35	Potato	65	0%	0.01	0%	0.00	0%	0.00	14%	0.02	86%	0.02	0%	0.00
	Cocoa	85	Potato	15	0%	0.01	0%	0.00	0%	0.00	14%	0.02	86%	0.02	0%	0.00
	Cocoa	15	Rice	85	2%	0.02	0%	0.00	0%	0.00	14%	0.05	0%	0.00	85%	0.05
	Cocoa	35	Rice	65	0%	0.01	0%	0.00	0%	0.00	37%	0.05	0%	0.00	63%	0.05
	Cocoa	85	Rice	15	2%	0.03	0%	0.00	0%	0.00	87%	0.04	0%	0.01	10%	0.05
	IceSugar	15	BabyMilk	85	84%	0.02	16%	0.02	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	35	BabyMilk	65	66%	0.03	34%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	85	BabyMilk	15	15%	0.03	85%	0.03	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	15	Cocoa	85	0%	0.00	15%	0.02	0%	0.00	85%	0.02	0%	0.00	0%	0.00
	IceSugar	35	Cocoa	65	0%	0.00	34%	0.02	0%	0.00	66%	0.02	0%	0.00	0%	0.00
	IceSugar	85	Cocoa	15	0%	0.00	85%	0.03	0%	0.00	15%	0.03	0%	0.00	0%	0.00
	IceSugar	15	NaHCO3	85	0%	0.00	17%	0.01	83%	0.01	0%	0.00	0%	0.00	0%	0.00
	IceSugar	35	NaHCO3	65	0%	0.00	40%	0.02	60%	0.02	0%	0.00	0%	0.00	0%	0.00
	IceSugar	85	NaHCO3	15	0%	0.00	88%	0.01	12%	0.01	0%	0.00	0%	0.00	0%	0.00
	IceSugar	15	Potato	85	1%	0.02	22%	0.05	0%	0.00	0%	0.00	77%	0.04	0%	0.00
	IceSugar	35	Potato	65	0%	0.00	47%	0.06	0%	0.00	0%	0.00	53%	0.06	0%	0.00
	IceSugar	85	Potato	15	1%	0.01	87%	0.02	0%	0.00	0%	0.00	12%	0.02	0%	0.00
	IceSugar	15	Rice	85	1%	0.01	18%	0.03	0%	0.00	0%	0.00	0%	0.00	81%	0.02
	IceSugar	35	Rice	65	0%	0.00	38%	0.03	0%	0.00	0%	0.00	0%	0.00	62%	0.03
IceSugar	85	Rice	15	0%	0.00	87%	0.02	0%	0.00	0%	0.00	0%	0.00	13%	0.02	
NaHCO3	15	Cocoa	85	0%	0.00	0%	0.00	14%	0.03	86%	0.03	0%	0.00	0%	0.00	
NaHCO3	35	Cocoa	65	0%	0.00	0%	0.00	31%	0.04	69%	0.04	0%	0.00	0%	0.00	
NaHCO3	85	Cocoa	15	0%	0.00	0%	0.00	82%	0.02	18%	0.02	0%	0.00	0%	0.00	
NaHCO3	15	Rice	85	0%	0.01	0%	0.00	14%	0.03	0%	0.00	0%	0.00	85%	0.03	
NaHCO3	35	Rice	65	0%	0.00	0%	0.00	34%	0.03	0%	0.00	0%	0.00	66%	0.03	

Table 10: The results of UP experiment. The set *MP1* and *MP2* are used respectively to train and test the model.

Unseen Percentage (UP) Experiment																
True Values				Predicted values												
A %		B %		BabyMilk		IceSugar		NaHCO3		Cocoa		Potato		Rice		
				avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	
MP2	BabyMilk	100	-	0	<b>94%</b>	<b>0.04</b>	0%	0.00	0%	0.01	0%	0.00	6%	0.05	0%	0.00
	IceSugar	100	-	0	13%	0.01	<b>87%</b>	<b>0.01</b>	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	NaHCO3	100	-	0	3%	0.02	0%	0.00	<b>97%</b>	<b>0.02</b>	0%	0.01	0%	0.00	0%	0.00
	Cocoa	100	-	0	1%	0.02	0%	0.00	0%	0.00	<b>93%</b>	<b>0.03</b>	4%	0.04	1%	0.02
	Potato	100	-	0	8%	0.02	0%	0.01	0%	0.00	0%	0.00	<b>92%</b>	<b>0.02</b>	0%	0.00
	Rice	100	-	0	7%	0.03	0%	0.00	1%	0.02	0%	0.01	0%	0.00	<b>91%</b>	<b>0.02</b>
	BabyMilk	25	Cocoa	75	<b>2%</b>	<b>0.03</b>	0%	0.00	0%	0.00	<b>85%</b>	<b>0.02</b>	12%	0.04	0%	0.01
	BabyMilk	50	Cocoa	50	<b>21%</b>	<b>0.12</b>	0%	0.00	0%	0.00	<b>72%</b>	<b>0.09</b>	6%	0.04	0%	0.00
	BabyMilk	75	Cocoa	25	<b>79%</b>	<b>0.06</b>	0%	0.00	0%	0.00	<b>20%</b>	<b>0.06</b>	0%	0.00	0%	0.00
	BabyMilk	25	NaHCO3	75	<b>23%</b>	<b>0.02</b>	0%	0.00	<b>77%</b>	<b>0.02</b>	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	50	NaHCO3	50	<b>50%</b>	<b>0.06</b>	0%	0.00	<b>50%</b>	<b>0.06</b>	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	75	NaHCO3	25	<b>76%</b>	<b>0.05</b>	0%	0.00	<b>24%</b>	<b>0.05</b>	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	25	Potato	75	<b>18%</b>	<b>0.02</b>	0%	0.00	0%	0.00	0%	0.00	<b>82%</b>	<b>0.02</b>	0%	0.00
	BabyMilk	50	Potato	50	<b>47%</b>	<b>0.04</b>	0%	0.00	0%	0.00	0%	0.00	<b>53%</b>	<b>0.04</b>	0%	0.00
	BabyMilk	75	Potato	25	<b>72%</b>	<b>0.04</b>	0%	0.00	0%	0.00	0%	0.00	<b>28%</b>	<b>0.04</b>	0%	0.00
	BabyMilk	25	Rice	75	<b>18%</b>	<b>0.03</b>	0%	0.00	0%	0.01	0%	0.01	0%	0.01	<b>82%</b>	<b>0.03</b>
	BabyMilk	50	Rice	50	<b>68%</b>	<b>0.10</b>	0%	0.01	0%	0.00	1%	0.04	1%	0.04	<b>29%</b>	<b>0.10</b>
	BabyMilk	75	Rice	25	<b>89%</b>	<b>0.05</b>	0%	0.00	0%	0.00	1%	0.01	1%	0.02	<b>10%</b>	<b>0.06</b>
	IceSugar	25	BabyMilk	75	<b>72%</b>	<b>0.02</b>	<b>28%</b>	<b>0.02</b>	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	50	BabyMilk	50	<b>36%</b>	<b>0.09</b>	<b>63%</b>	<b>0.08</b>	0%	0.00	0%	0.00	1%	0.02	0%	0.00
	IceSugar	75	BabyMilk	25	<b>17%</b>	<b>0.03</b>	<b>83%</b>	<b>0.02</b>	0%	0.00	0%	0.00	0%	0.01	0%	0.00
	IceSugar	25	NaHCO3	75	0%	0.00	<b>28%</b>	<b>0.05</b>	<b>72%</b>	<b>0.05</b>	0%	0.00	0%	0.00	0%	0.00
	IceSugar	50	NaHCO3	50	0%	0.00	<b>42%</b>	<b>0.03</b>	<b>58%</b>	<b>0.03</b>	0%	0.00	0%	0.00	0%	0.00
	IceSugar	75	NaHCO3	25	0%	0.00	<b>80%</b>	<b>0.03</b>	<b>20%</b>	<b>0.03</b>	0%	0.00	0%	0.00	0%	0.00

Table 11: The results of the UPM experiment. The results of the testing subsets  $MP1_{s2}$   $MP1_{s2}$  are shown here.

Uneen Percentage and Mixtures (UPM) Experiment																
True Values						Predicted values										
		A %	B %		BabyMilk		IceSugar		NaHCO3		Cocoa		Potato		Rice	
					avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv	avg %	stdv
MP1 <sub>s1</sub>	BabyMilk	15	Cocoa	85	7%	0.06	0%	0.00	0%	0.00	93%	0.06	0%	0.00	0%	0.00
	BabyMilk	35	Cocoa	65	23%	0.07	0%	0.00	0%	0.00	77%	0.07	0%	0.00	0%	0.00
	BabyMilk	85	Cocoa	15	86%	0.04	0%	0.00	0%	0.00	13%	0.04	0%	0.00	0%	0.00
	BabyMilk	15	NaHCO3	85	14%	0.03	0%	0.00	86%	0.03	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	35	NaHCO3	65	36%	0.02	0%	0.00	64%	0.02	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	85	NaHCO3	15	96%	0.04	0%	0.00	4%	0.04	0%	0.00	0%	0.00	0%	0.00
	BabyMilk	15	Potato	85	21%	0.03	0%	0.00	0%	0.00	0%	0.00	79%	0.03	0%	0.00
	BabyMilk	35	Potato	65	36%	0.03	0%	0.00	0%	0.00	0%	0.00	64%	0.03	0%	0.00
	BabyMilk	85	Potato	15	90%	0.05	0%	0.00	0%	0.00	0%	0.00	10%	0.05	0%	0.00
	BabyMilk	15	Rice	85	20%	0.05	0%	0.00	0%	0.00	0%	0.00	0%	0.00	79%	0.05
	BabyMilk	35	Rice	65	44%	0.04	0%	0.00	0%	0.00	0%	0.00	0%	0.00	56%	0.04
	BabyMilk	85	Rice	15	96%	0.03	0%	0.00	0%	0.00	0%	0.01	0%	0.00	4%	0.03
	IceSugar	15	BabyMilk	85	88%	0.05	12%	0.05	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	35	BabyMilk	65	66%	0.02	34%	0.02	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	85	BabyMilk	15	13%	0.05	87%	0.05	0%	0.00	0%	0.00	0%	0.00	0%	0.00
MP1 <sub>s2</sub>	Cocoa	15	Potato	85	36%	0.18	0%	0.00	0%	0.00	0%	0.00	61%	0.22	3%	0.05
	Cocoa	35	Potato	65	36%	0.18	0%	0.00	0%	0.00	0%	0.00	61%	0.22	3%	0.05
	Cocoa	85	Potato	15	36%	0.18	0%	0.00	0%	0.00	0%	0.00	61%	0.22	3%	0.05
	Cocoa	15	Rice	85	8%	0.07	0%	0.00	0%	0.00	2%	0.05	0%	0.00	90%	0.11
	Cocoa	35	Rice	65	17%	0.13	0%	0.00	0%	0.00	23%	0.22	0%	0.00	59%	0.34
	Cocoa	85	Rice	15	5%	0.04	0%	0.00	0%	0.00	95%	0.04	0%	0.00	0%	0.00
	IceSugar	15	Cocoa	85	4%	0.06	0%	0.00	0%	0.00	96%	0.06	0%	0.00	0%	0.00
	IceSugar	35	Cocoa	65	11%	0.11	4%	0.03	1%	0.01	84%	0.13	0%	0.00	0%	0.00
	IceSugar	85	Cocoa	15	1%	0.02	97%	0.02	2%	0.01	0%	0.00	0%	0.00	0%	0.00
	IceSugar	15	NaHCO3	85	0%	0.00	17%	0.02	83%	0.02	0%	0.00	0%	0.00	0%	0.00
	IceSugar	35	NaHCO3	65	0%	0.00	38%	0.02	62%	0.02	0%	0.00	0%	0.00	0%	0.00
	IceSugar	85	NaHCO3	15	0%	0.00	90%	0.04	10%	0.04	0%	0.00	0%	0.00	0%	0.00
	IceSugar	15	Potato	85	20%	0.05	0%	0.00	0%	0.00	0%	0.00	80%	0.05	0%	0.00
	IceSugar	35	Potato	65	56%	0.08	0%	0.00	0%	0.00	0%	0.00	44%	0.09	1%	0.01
	IceSugar	85	Potato	15	39%	0.04	61%	0.04	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	IceSugar	15	Rice	85	24%	0.06	0%	0.00	0%	0.00	0%	0.00	0%	0.00	76%	0.06
	IceSugar	35	Rice	65	57%	0.11	0%	0.00	0%	0.00	0%	0.01	0%	0.00	43%	0.12
	IceSugar	85	Rice	15	25%	0.10	75%	0.10	0%	0.00	0%	0.00	0%	0.00	0%	0.00
	NaHCO3	15	Cocoa	85	0%	0.01	0%	0.00	0%	0.00	100%	0.01	0%	0.00	0%	0.00
	NaHCO3	35	Cocoa	65	0%	0.01	0%	0.00	0%	0.00	100%	0.01	0%	0.00	0%	0.00
	NaHCO3	85	Cocoa	15	0%	0.00	1%	0.03	52%	0.37	47%	0.38	0%	0.00	0%	0.00
	NaHCO3	15	Rice	85	2%	0.02	0%	0.00	0%	0.00	0%	0.00	0%	0.00	98%	0.02
	NaHCO3	35	Rice	65	3%	0.06	0%	0.00	0%	0.00	3%	0.09	0%	0.00	94%	0.14