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# Predictors Optimization for Sensory Profiles Modelling Based on Electronic Signals

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# E-tongue enables similarity / dissimilarity identification of wider range of products

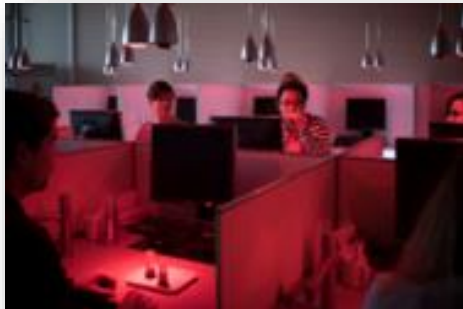
## Sensory panel limitations

- ❖ Training
- ❖ Availability
- ❖ Fatigue
- ❖ Food safe product

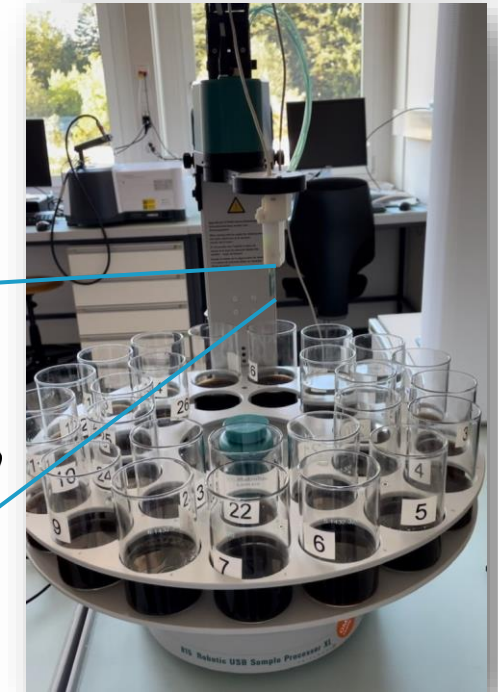


## E-tongue

- ✓ More samples in a session
- ✓ No need for food grade product
- ✓ Close to continuous operation



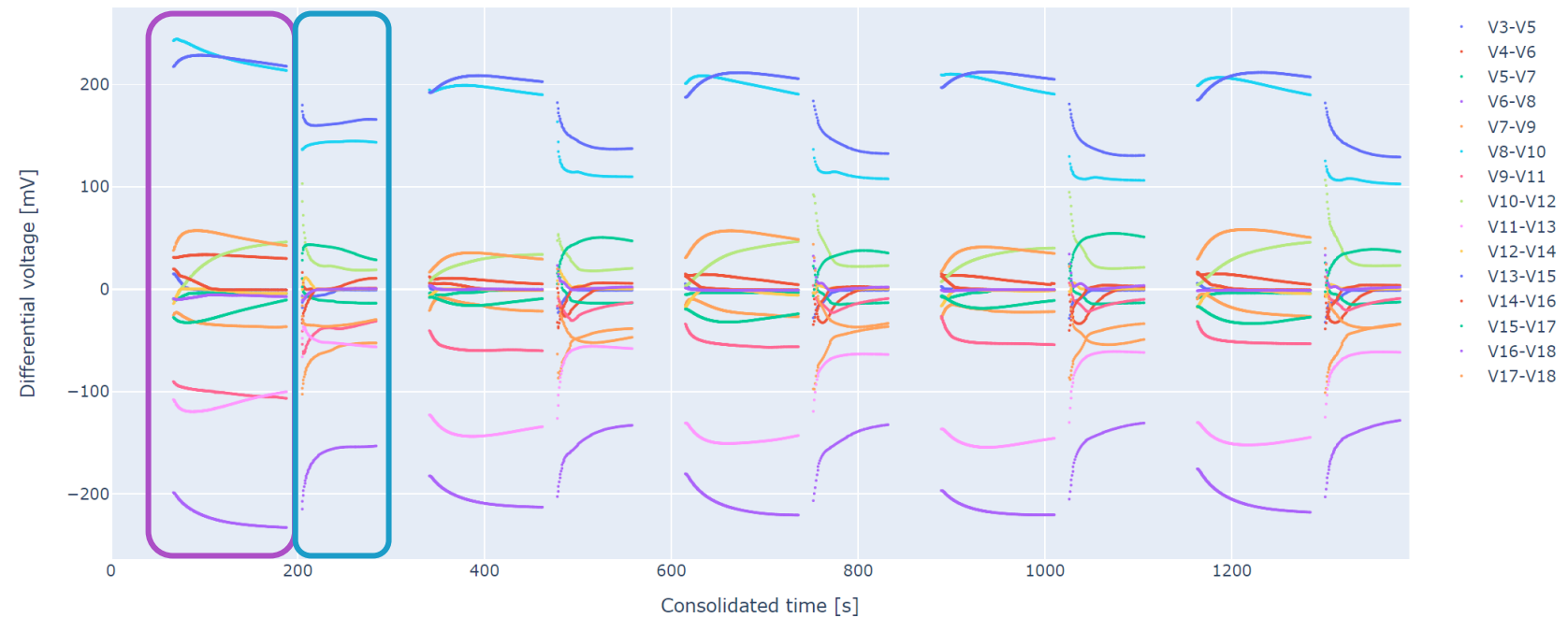
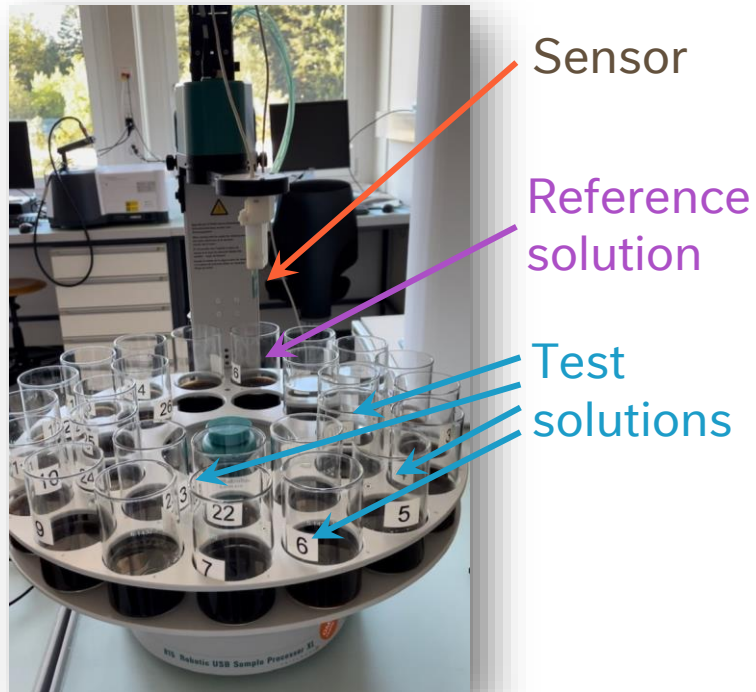
Electrode array



**BUT**

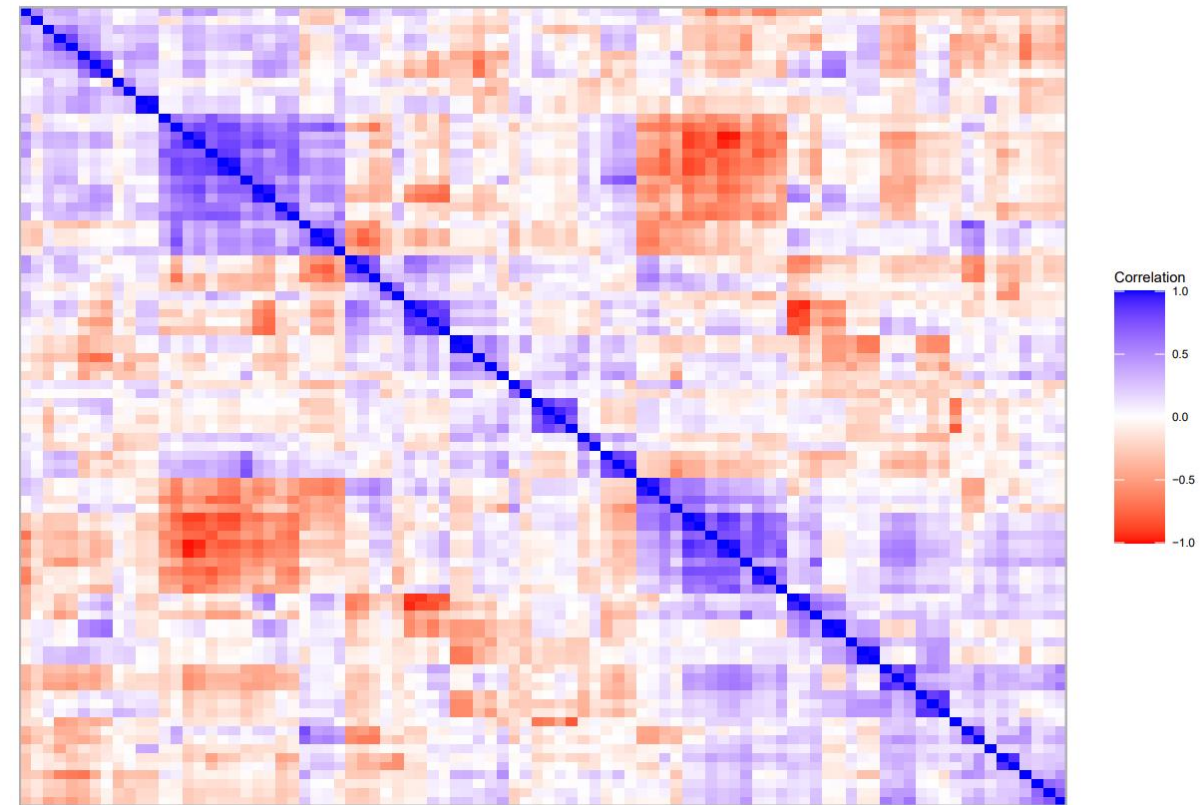
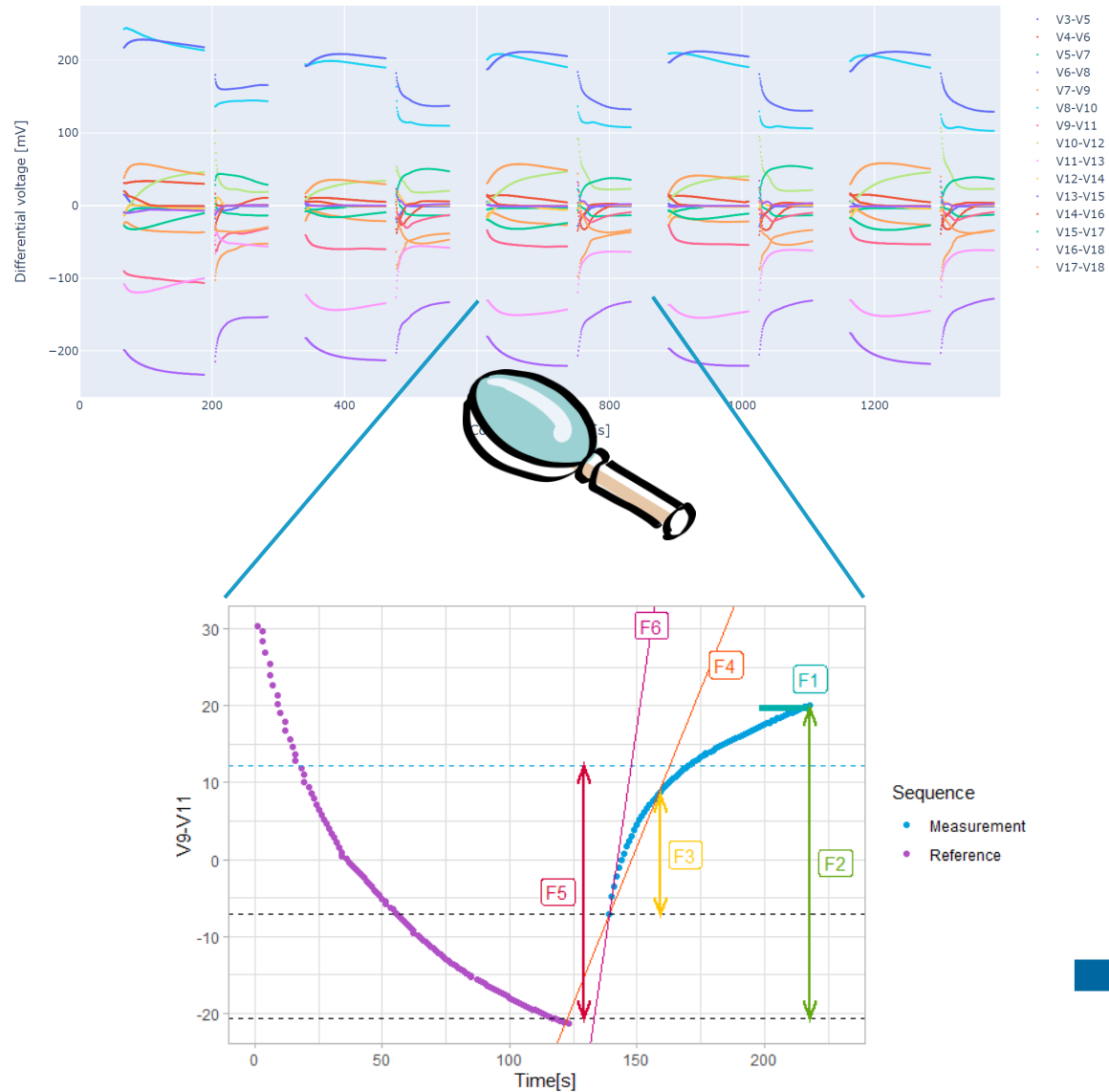
Human sensory system is complex

# 16 electrodes coated with selective bio-polymers as proxy to physiological sensation → 15 voltage signals





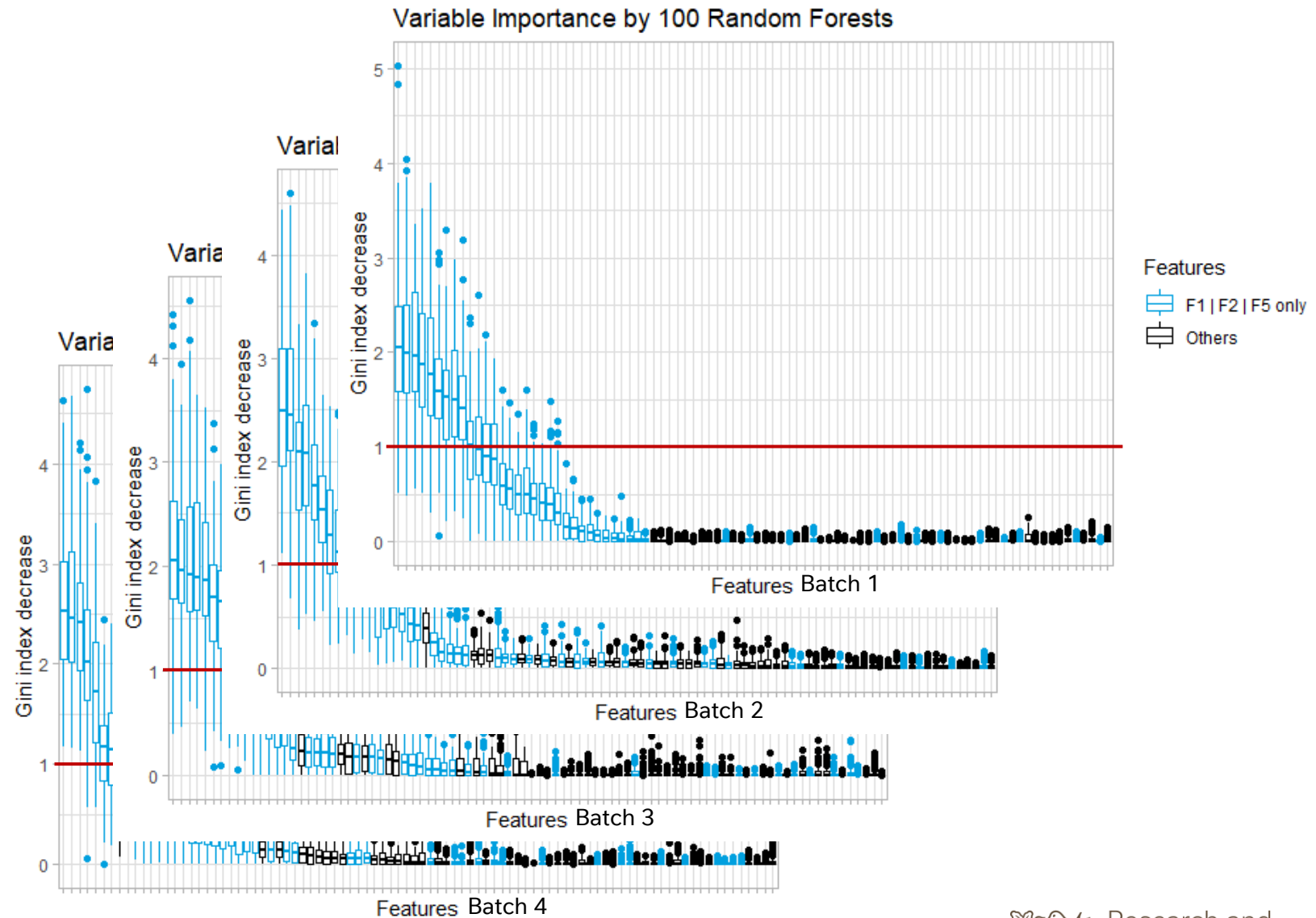
# 15 time series each transformed into 6 defined features



➔ **90 variables with many correlations**

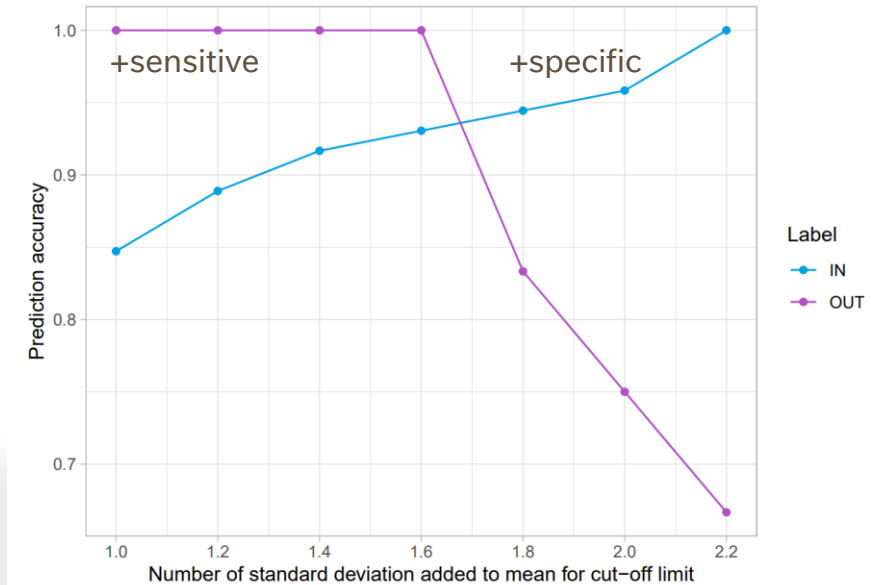
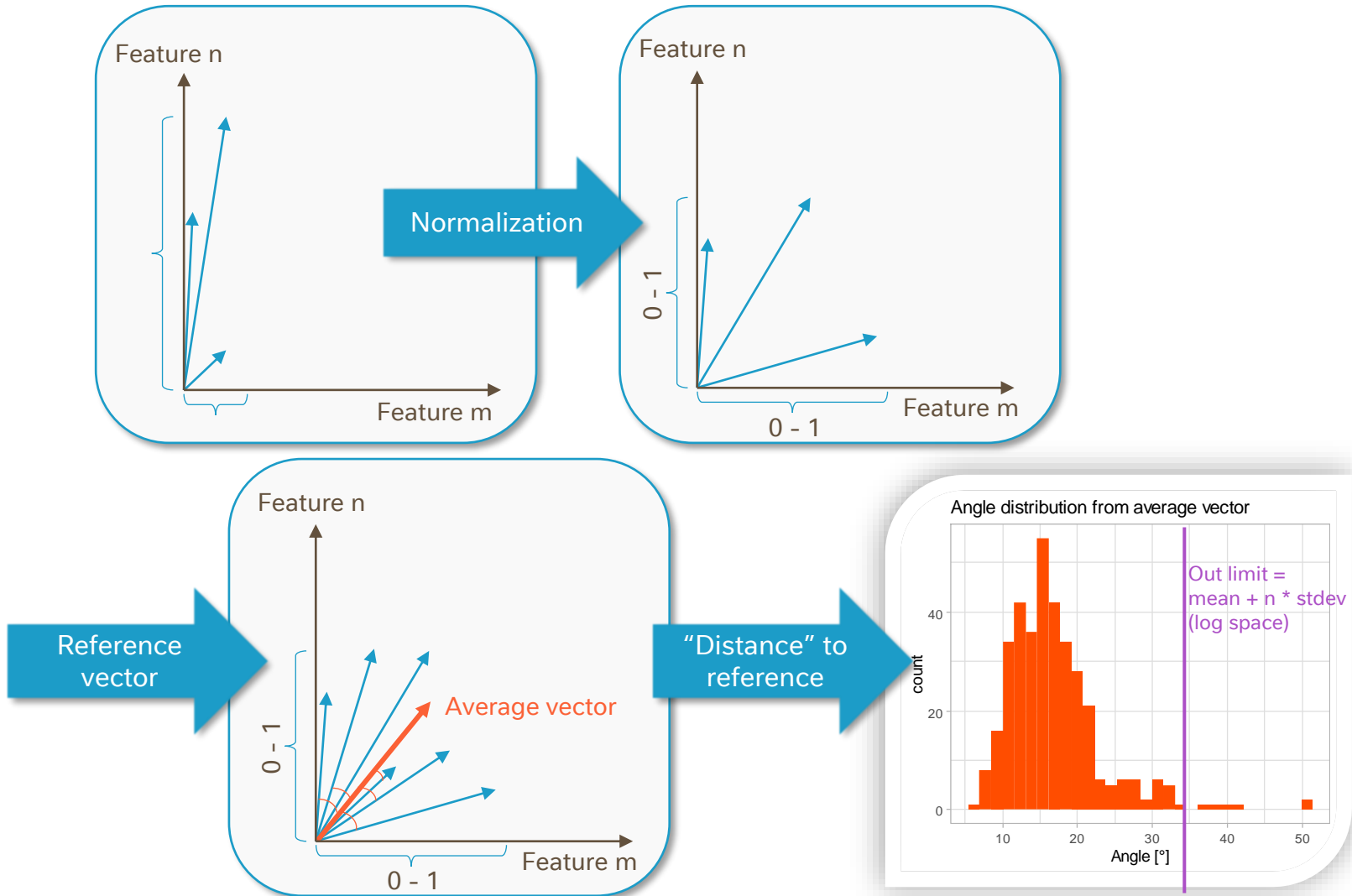
# Random Forests variable importance shows number of features can be reduced

- ❖ Gini index distribution on 100 random forests
- ❖ 4 batches recorded: model trained on 3 (leave one out)
- ❖ Arbitrary choice of a cut-off limit at 1 in at least one batch
- ❖ F1, F2 and F5 for each of 15 series sufficient (blue vs black box plots)



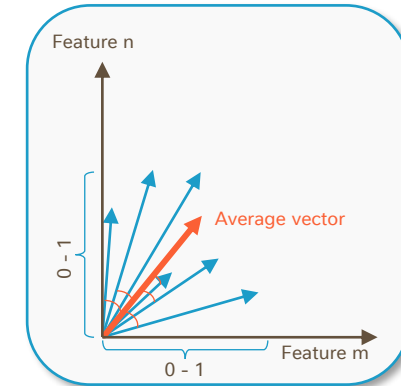
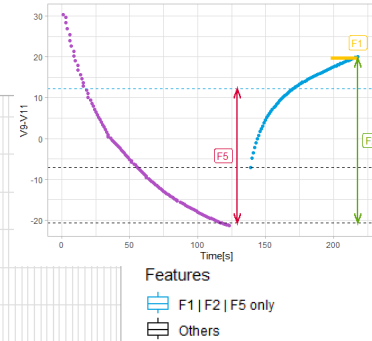
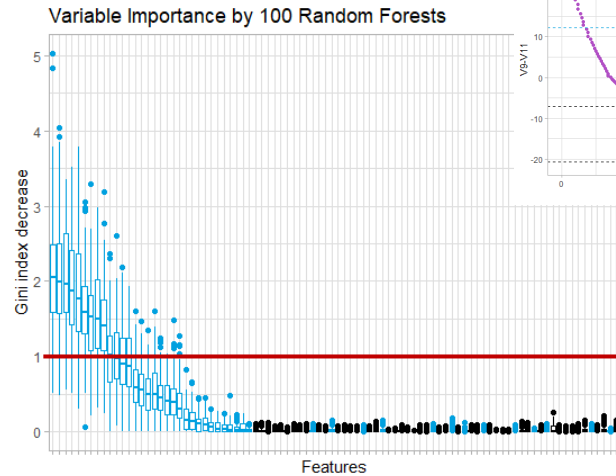
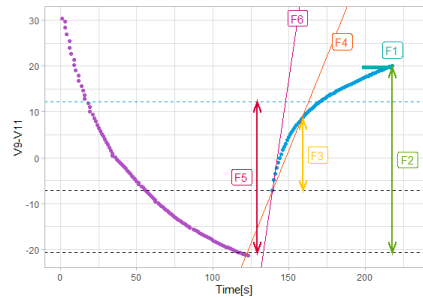
# Angle Classifier can be trained on a single category

## Is product under test IN or OUT of the category?



Positive: Labelled as OUT  
Sensitivity > Specificity

# Dimension reduction and angle classifier enables good prediction accuracy with only data from a reference population



100% sensitivity with  
> 90% specificity